

GATHER

AT
WANDER

Dinner

Our menu is guided by the seasons;
menu offerings may change

Starters

Small Scale Sourdough

Whipped honey butter, smoked salt.
Add White Anchovies, \$4.

Twice-Cooked Fries

Sea salt with ketchup.
Add garlic mayo and parmesan, \$4.

Marcona Almonds & Olives

Fennel seed, orange rind, garlic.

9

Wander Caesar Salad

Baby gem lettuce, radicchio, Grana Padano, smoked bacon,
Small Scale sourdough crouton crumble.

Add White Anchovies, \$4.

10

Winter Green Salad

Mixed baby lettuces, orange segments, maple vinaigrette,
cranberries, feta, pickled carrots, sliced radishes, Jöeys Nordic
Crisp crumble.

12

Torched 'Haida Gwaii' Tuna

Cured tuna, pickled cucamelon, tigers milk, cilantro, Filipino
corn nuts, grapefruit.

18

18

26

Shareables

Muhammara

Roasted red pepper, walnut, whipped feta,
Small Scale sourdough.

18

Cheeseboard

Served with honey, walnuts, sourdough, house pickles.

28

Hand-cut Beef Tartare

Lemon aioli, garden herbs, pickled pearl onions.

24

Charcuterie

Served with house pickles, Wander spicy dijon.

34

Mains

Cauliflower and Miso White Bean

Gochugaru glazed crispy cauliflower, miso white bean puree,
pickled pearl onions, herb salad

26

BC Salmon & Dashi Cream

Dashi cream, bacon, celery, buttered shrimp, fingerling
potatoes.

42

Crispy Chicken and Braised Cabbage

Braised red cabbage, lemon caper herb butter, herb salad,
sherry vinaigrette, green tomato chow chow.

34

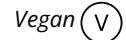
Surf and Turf

Enright Cattle Co boneless short rib, garlic butter shrimp,
pommes purée, peppercorn sauce, swiss chard.

52

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable
to guarantee an allergen-free kitchen.

Vegan



Gluten Free



Vegetarian

