



KITCHEN + BAR

RESTAURANTS ARE COMMUNITY

Restaurants like ours thrive on relationships, and these days, we are all craving true connection. Our space has always been a home for this community.

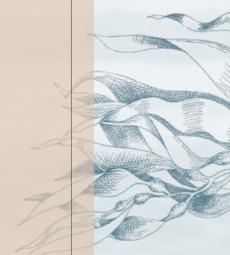
For our final menu—available until our last day on November 28th—Executive Chef Timothy Hui embraces this spirit with an experience built entirely around sharing.

Together, you will share incredible food and experience the very best of our region. Featuring a variety of plate sizes, our team will custom-build and pace your meal, bringing dishes straight from the kitchen as they are prepared. Sit back, enjoy, and celebrate this beautiful community with us one last time.

Executive Chef Timothy Hui

Sous Chef Michelle Garcia

Alex, Brian, Chenjing, Colin, Citlalli, Damian, Ivan, Jin, Josh, Justin, Kaden, Karima, Kevin, Louise, Maisie, Nicolas, Patrick, Ryan, Singye, Vasilia



COASTS: Ocean-fresh catches and shellfish shaped by the cold tides of the West Coast

Smoked Sablefish Chowder	23	Pacific Lobster Tail GF	62
smoked sablefish, surf clams, dungeness crab, scallops, prawns, double-smoked bacon, charred scallion oil		Ikayaki Glazed Lobster, squid ink risotto, kombu butter, braised fennel, lobster cracker, bisque foam	
Seared Hokkaido Scallops GF	29	Golden Eagle Sablefish	48
BBQ koji braised celeriac, celeriac puree, caper emulsion, vadouvan, granny smith apple, poppadom		black pepper jam glazed, mustard stem lo bak go, charred scallion oil, dashi emulsion	
Grilled Octopus	26	Daily Catch	42
ancho glazed Fremantle octopus, pea succotash, pipian verde, fried leeks		seasonally inspired seafood, kabocha squash, parisienne gnocchi, double-smoked bacon lardon, garlic scapes, farmer's vegetables, green Thai curry sauce, crispy taro, mint	
Fresh Oysters	26	Wildlight Pescatarian Board	45
rotating West Coast, horseradish, lemon wedges, shoyu mignonette, cocktail sauce		house-made trout pastrami, trout merguez sausage, tuna tataki, marinated octopus tentacle, smoked cod rillette, sea asparagus, smoked olives, poppadom & nori crackers	
Oyster Motoyaki	28		
broiled oysters, yuzu mayo, wakame, roasted sesame, smoked bacon crumb			

A 20% gratuity will be added to groups of 6 or more.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of foodborne illness



VALLEYS: Meats & fowl raised in the pastures between the mountains and the sea

Chicken Sandwich	31	Charcuterie & Cheese Board	38
buttermilk fried chicken, carrot kimchi & red cabbage, kelp tartar sauce, butter lettuce, brioche bun		artisanal cured meats, artisan cheeses, chicken liver pâté, house-made pickles, smoked olives, house foccaccia, date mostarda, assorted crackers	
Wagyu Burger	42	Rosstown Farms Chicken	40
6oz Brant Lake Wagyu patty, balsamic onions, gouda, Wildlight burger sauce, smoked onion mayo, fried onion, brioche bun		pan-seared chicken breast, charcoal bread pudding, braised leeks, sunchoke puree, spruce glazed carrots, chicken skin crumb, mustard seed velouté	
Wagyu Carpaccio	31	Fraser Valley Duck	45
Carrara Wagyu eye of round, koji mayo, pickled shimeji mushrooms and red onion, tempura fried maitake mushrooms, grana padano		aged Fraser Valley duck breast, vegetable tartlet, parsnip purée, pomme dauphine, haskap berry compote, duck jus, rainbow carrots	
Wildlight Chicken Wings	23	Bone-in Striploin	105
chili garlic, fresh lime, nuoc cham caramel		18oz True North Striploin, cauliflower puree, Pommes Nid, braised beef, onion jam, watercress, peppercorn jus	

FIELDS: Heirloom vegetables, grains, and greens picked directly from the fertile soil

Kale Caesar Salad	26	Warm Olives VE+GF	9
baby tuscan kale, chiffonade black kale, garlic anchovy dressing, fried sourdough croutons, grana padano		house-smoked, mixed mediterranean olives	
Heritage Farm Greens v	22	Truffle Fries v	9
caramelized shallot vinaigrette, charred grapes, compressed pear, candied walnuts, flax cracker sourced from farms including UBC Farm		truffle oil, shaved grana padano, smoked onion mayo	
Crispy Mapo Tofu Bowl VE	30	Tempura Oyster Mushrooms VE	12
eggplant mapo sauce, szechuan peppercorn, chili garlic salt, vegan nuoc cham caramel, edamame, wheat noodles		plant-based togarashi mayo	
Sunchoke Risotto V+GF	26	Grilled Rainbow Carrots VE	17
miso butter, sunchoke puree, crispy sunchoke, kabocha agliata verde		smoked almond cheese, dukkah spice, onion ash	
Focaccia v	14	Pomme Puree v	12
house focaccia, rotating compound butter, whipped olive oil, spruce honey glaze, rosemary salt		garlic mashed yukon potatoes, crispy onions	
		Broccolini V+GF	15
		sauteed broccolini, garlic lemon oil, pecorino romano	
		Warm Potato Salad GF	15
		bull kelp tartar, bacon, corn, dill	

V = Vegetarian VE = Vegan GF = Gluten Free