

THE WILD FIG

Restaurant & Bar

Feel Comfortable At Our Place

ROOM SERVICE MENU

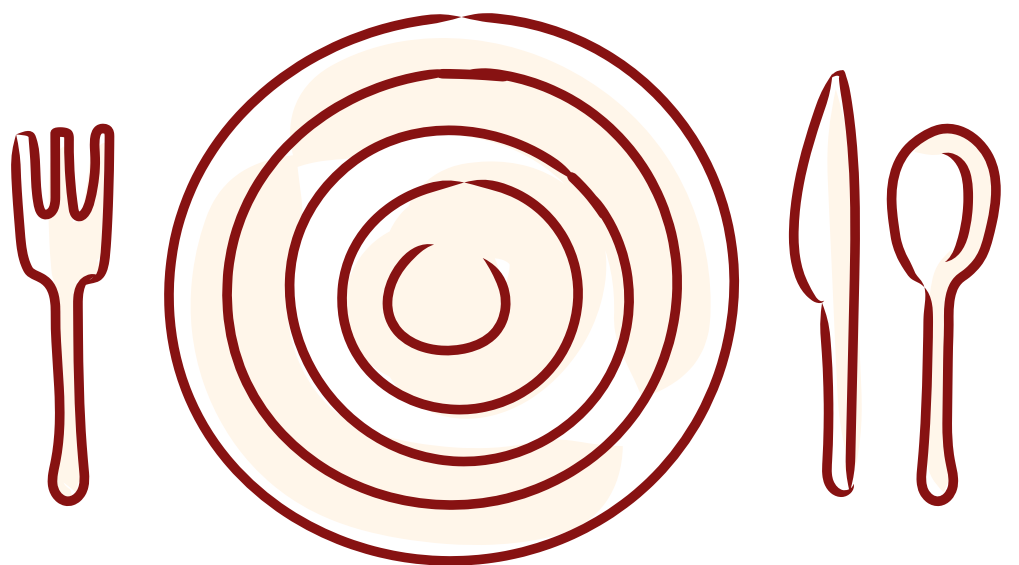
BREAKFAST
WEEKDAYS 6:30 AM TO 10:AM

DINNER
4:00 PM TO 10:00 PM

HAPPY HOUR PRICING & MENU
ONLY AVAILABLE FOR DINE-IN AT THE WILD FIG

CALL **111** TO PLACE YOUR ORDER

ALL PRICES EXCLUDE TAXES & GRATUITIES
17% GRATUITY APPLICABLE



(604) 937.4666

405 NORTH ROAD, COQUITLAM BC

WWW.WILDFIG.CA



Happy Hour & Daily Specials Available For Dine-in Only

WANT TO KNOW MORE?

MAKE SURE TO CHECK US OUT ON
INSTAGRAM & FACEBOOK FOR
PROMOTIONS, GIVEAWAYS & MUCH
MORE

WWW.WILDFIG.CA



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VODKA

SMIRNOFF \$6
ABSOLUT \$7
CRYSTAL HEAD \$7
TITO'S \$7
KETEL ONE \$8
VAN GOGH ESPRESSO \$9
GREY GOOSE \$11
BELVEDERE \$11

GIN

BEEFEATER \$6
TANQUERAY \$7
BOMBAY \$7
TANQUERAY \$10

TEQUILA

JOSE CUERVO GOLD \$7
EL HIMADOR REPOSADO \$8
DON JULIO REPOSADO \$11
PATRON SILVER \$15

RUM

BACARDI (WHITE OR GOLD) \$6
LAMB'S NAVY \$6
FLOR DE CANA \$7
APPLETON ESTATES \$7
CAPTAIN MORGAN SPICED \$7
GOSLINGS BLACK SEAL \$8

RYE

SEAGRAM'S VO \$6
CANADIAN CLUB \$6
SAZERAC \$7
CROWN ROYAL \$7

AMERICAN

JACK DANIELS \$7
JIM BEAM \$8
MAKER'S MARK \$9
GENTLEMAN JACK \$9
WOODFORD RESERVE \$11

SCOTCH

JOHNNY WALKER RED \$7
JOHNNY WALKER BLACK \$12
THE GLENLIVET \$13
GLENFIDDICH \$14
BOWMORE 12YR \$14
CARDHU 12YR \$15
DALWHINNIE 15YR \$18

COGNAC

COURVOISSIER VSOP \$15
HENNESSY VSOP \$17
HENNESSY XO \$17
LOUIS RAYER XO \$18
REMY MARTIN VSOP \$18

STANDARD SERVING IS 1 OZ

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BREAKFAST MENU

COFFEE

Dark roast \$4.00
Decaf \$4.00

SPECIALTY DRINKS

Selection of Tea's \$4.00
Hot Chocolate \$4.50

HOT BEVERAGE

Café latte \$4.50
Decaf \$4.50

EXPRESS BREAKFAST \$17.00

Scrambled Eggs, Bacon, Sausage, Hash Browns. Toast,
Juice, Seasonal Fruit
Choice of Croissant, Coffee or Tea

FRESH FROM KITCHEN

Any Style Fried Eggs \$16.00

Canadian Bacon or Breakfast
Sausage, Hash Brown, Breakfast
Bread

Pancakes \$16.00

3 Buttermilk Pancakes with Berry
Topping & Whipped Cream

Healthy Start \$16.00

Honey Almond Granola, Seasonal
Fruit & Berries, Low Fat Yogurt

Belgian Waffle \$16.00

Seasonal Berries, Whipped Cream,
Maple Syrup

SIGNATURE SELECTION

Cheese & Veggie Omelet \$17.00

Mushroom, Onion,
Bell Pepper, Cheddar
Cheese, Breakfast
Bread, Grilled
Tomato, Hash Brown

Farmers Breakfast \$17.00

Farmers Sausage,
Feta Scrambled Eggs,
Onion, Green Onions,
Green & Red Peppers,
Hash Brown,
Breakfast Bread

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SOUP & SALAD

Seafood Chowder \$13

New England Style, Rich and Creamy Soup with Clams, Cod, Bacon, Cream

Caesar Salad \$15

Crisp Romaine, Smoky Bacon, Boiled Egg, and Caesar Dressing Topped with Croutons. Served with Parmesan Crostini (GFO)

Add Grilled Chicken \$6 | Salmon \$8 | Prawns \$9

Pear & Pecan Salad \$17

Baby Kale, Field Greens, Camembert Cheese, Toasted Pecans, Apple Cider and Maple Vinaigrette (V | VG)

HANDHELDS

Comes with side of fries or chef salad.

The Wild Fig Triple Cheeseburger \$18

Alberta Prime Rib Burger, Topped with Three Cheeses "Cheddar, Havarti & Brie", Smoky Bacon, Lettuce, Tomato, Onion Rings, Dill Cucumber, and Relish. Served on a Toasted Brioche Bun.

Tandoori Chicken Club House \$18

Tandoori Marinated Grilled Chicken, Garlic Naan Bread, Swiss Cheese, Bacon, Butter Lettuce, Tomato

FARE & SHARE

Poutine Mexicana \$12

Crispy Potato Wedges, Topped with Chipotle, Guacamole, Sour Cream, Pico De Gallo, Bacon & Jalapeño. (V)

Korean Fried Cauliflower (V) \$15

Cauliflower, Gochujang Sauce, Sesame Seeds, Green Onion, Ranch. (V | VGO)

The Wild Fig Calamari \$17

Lemon Marinated & Breaded Calamari Topped with Diced Tomato, Cucumber, & Red Onions. Served with Tzatziki & Lemon Wedge

Chicken Wings \$17

Crispy Wings Tossed in Your Choice of Flavor - Salt & Pepper, Fiery Hot, Honey Garlic or Teriyaki. Served with Garlic Ranch, Carrot and Celery Crudités

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MAINS

Prawn Linguini \$26

Fresh Prawns and Smoked Bacon Tossed in a Basil Scented Rosé Sauce, Drizzled with Extra Virgin Olive Oil, Parmigiano Reggiano Shavings. Served with Garlic Toast. (GFO)

Kung Pao Tofu \$29

Stir-Fried Tofu, Vegetables, Green Onion, Salted Peanut, Soya Garlic Sauce, Steamed Jasmine Rice (V|VG)

Lamb Osso Bucco \$35

Lamb Shanks Braised in Wine and Tomato Broth, Creamy Mashed Potato, Orange Parsley Gremolata. (GF)

Thai Prawn Curry \$32

Thai Basil, Bamboo Shoot, Red Pepper, Zucchini, Coconut Milk, Curry Paste, Steamed Jasmine Rice (GF)

GRILLS

16 oz. Fully Loaded Rib Eye \$55

Certified Angus Beef Rib Eye Steak with Light Natural Veal Demi Glaze. Topped with Onion Ring, Served with Seasonal Vegetables and Choice of Fries or Mashed Potatoes (GFO)

Summer Breeze Grilled Salmon \$32

Baby Spinach, Avocado, Spanish Onion, Blueberries, Candied Pecans, Goat Cheese, and Poached Pears Drizzled with Our House Dressing and Topped with Grilled Salmon and Garlic Toast. (GFO)

Blackened Cajun Chicken \$32

Warm Potato Salad, Crispy Bacon, Creamy Coleslaw, and Garlic Butter (GFO)

SIDES

Shoestring Fries, Sea Salt, Crushed Pepper \$9

Onion Rings, Chipotle Aioli \$9

Parmesan Fries, Truffle Oil \$12

Mashed Potatoes, Golden Garlic \$9

Yam Fries, Chipotle Aioli \$11

Sautéed Mushrooms, Garlic Butter, Rosemary \$12

DESSERTS

Wild Fig Chocolate Cake \$10

Decadent & Sinful, Served Warm With Ice Cream

New York Cheesecake \$10

Brandy Stewed Morello Cherries