

wine by the glass and bottle

Availability of wines by the glass is subject to change. Ask your server for details.

whites

Yalumba "Y" Series Viognier, Australia

Viognier has a small and dedicated cult following that appreciates its heady aroma of honeysuckle and spice. It is rather rich and silky on the palate with sufficient acidity to balance the intensity of the nose. **\$5.95 glass • \$28 bottle**

Bonny Doon Pacific Rim Riesling, Washington and Germany

A unique blend of grapes grown in Eastern Washington and the Mosel Valley in Germany. A fresh, fragrant and off dry Riesling that is made specifically with Asian food in mind. **\$5.50 glass • \$25 bottle**

Selbach Riesling Qba, Mosel, Germany

Grown in the Mosel Valley, the true home of Riesling, it has the classic Riesling nose of peaches and apricots but the wine is surprisingly dry. The wine also has that component of minerality that is an essential part of Riesling's flavor. **\$6.25 glass • \$30 bottle**

Veramonte Sauvignon Blanc, Chile

This is without a doubt one of the best wine values from Chile. It has that characteristic New World Sauvignon Blanc nose of grapefruit and spice and lively citrus on the palate. **\$5.25 glass • \$22 bottle**

Giesen Sauvignon Blanc, New Zealand

You could make a fairly convincing argument that New Zealand is the home in the New World for Sauvignon Blanc. The characteristic nose of grapefruit and gooseberry derive from the climate of the Marlborough region and the low yielding clone of vine that is used. **\$6.25 glass • \$29 bottle**

Wynns Estate Chardonnay, Coonawarra, Australia

A classic Australian Chardonnay with rich tropical fruit flavors. The very subtle oak lets you taste the bright citrus flavors on the finish. The Coonawarra district is famous for its rich Terra Rosa soil and has some of the best vineyards in Australia. **\$5.75 glass • \$26 bottle**

Wild Horse Chardonnay, Central Coast, California

Certainly a local favorite, with Granny Smith and pear notes in the nose and on the palate. There is a creamy mouth feel and a lingering finish with mineral notes. **\$7.95 glass • \$34 bottle**

reds

Ringbolt Cabernet Sauvignon, Margaret River, Australia

The temperate micro climate of Margaret River is perfect for intensely flavored Cabernet Sauvignon. The wine is a staff favorite and shows plum, cassis and mulberry flavors. **\$6.75 glass • \$32 bottle**

Rosenblum Zinfandel Vintner's Cuvee XXVII, California

An approachable style of Zinfandel with ripe up-front berry fruit flavors. The grapes for this blend come from many different wine regions in California so the style is very consistent with each release. **\$5.75 glass • \$26 bottle**

Saintsbury Pinot Noir Garnet, Carneros

Sainstbury has been making Burgundian style Chardonnay and Pinot Noir in the Carneros district for many years. Garnet is their bottling that they feel is ready for drinking on release. It has black cherry notes and a little bit of spice. **\$8.25 glass • \$37 bottle**

El Portillo Malbec, Argentina

Malbec, was originally used as a blending grape in Bordeaux, but it shows best in the warmer and drier climate of Argentina. The grape lends itself to a variety of styles and the El Portillo shows great fruit and some density. **\$5.25 glass • \$23 bottle**

Brown Brothers Shiraz, Australia

A medium bodied wine with a deep ruby red color, cherry and plum fruit aromas interlaced with a little bit of spice, oak & pepper. The oak and spice flavors come through with a well-balanced acidity and fine tannins. **\$5.50 glass • \$24 bottle**

Fairview Goats do Roam Red, South Africa

The wine is a Rhone style blend of Syrah, Grenache, Mourvedre and possibly some Pinotage and has the Rhone wine flavor profile of raspberries, pepper and a light smoke. It is a sturdy wine that can match well with hearty and spicy food. **\$5.50 glass • \$24 bottle**

Hedges Cabernet-Merlot-Syrah, Columbia Valley, Washington

This is a Bordeaux style blend from the Columbia Valley in Washington with Merlot as the primary component. Freshness, toasted oak, vanilla and a hint of licorice combine with black raspberry and cassis aromas in this sophisticated yet easy-drinking red wine. **\$5.75 glass • \$26 bottle**

Wild Spice



adventure cuisine • Juneau, Alaska

140 SEWARD • 907-523-0344

Welcome to the Wild Spice,

a unique dining concept,
where you, the customer
participate in the creation of
your "Wild Bowl"

As a branch of Heritage Coffee
Company, we felt it appropriate to
highlight dishes that represent the
most famous coffee-growing
regions of the world.

Let the adventure begin!

How to make a "Wild Bowl"

1. Fill one bowl with fresh vegetables, rice, noodles, meat, seafood & sauces.
2. Hand your bowl to our grill chef.
3. Watch as your creation is cooked on our special grill.
4. Enjoy!

wild spice beers

Draft Beer

Alaskan Seasonal \$4.50 glass

Alaskan ESB \$4.50 glass

Alaskan Stout \$4.50 glass

Widmer Hefeweizen \$4.50 glass

Fishtail

Wild Salmon Pale \$4.50 glass

Budweiser \$3 glass

Bottled Beers

Bosteels Belgium Triple
Karmeliet 750ml \$17.50 bottle

A golden-to-bronze brew with a fantastic creamy head. Brewed with three kinds of grains it not only has the lightness and freshness of wheat, but also a spicy lemony dryness.

Red Stripe (Jamaica) \$3 bottle

Shingha (Thailand) \$3 bottle

San Miguel (Philippines)
\$3 bottle

Bohemia (Mexico) \$3 bottle

Bud Light \$3 bottle

wine by the bottle

Cape Mentelle Chardonnay, Margaret River, Australia

This wine is rich and creamy with a cleansing acidity that matches up very well with Wild Spice cuisine. The vibrant lemon and fuzzy peach aromas with undertones of vanilla and nutty oak are followed by an intense yet well balanced mouthful of fruit and oak. **\$45 bottle**

Wild Horse Pinot Noir, Central Coast, California

A juicy and medium bodied wine with aromas of blackberry and clove. On the palate the wine displays black cherry and strawberry flavors with light tannins. **\$45 bottle**

Frog's Leap Zinfandel, Napa Valley, California

An elegant, understated and classic style of Zinfandel that has the characteristic nose of berries and cedar. Berry and spice flavors come through on the palate. The wine is organically grown on the site of a winery that dates from 1884. **\$48 bottle**

Woodward Canyon Nelms Road Cabernet Sauvignon, Columbia Valley, Washington

This wine offers beautifully ripe fruit with concentrated flavors of black cherry, integrated tannins and aromas of mocha, vanilla and spice. Woodward Canyon is a small, hands-on winery; less than 3500 cases of this wine were crafted. **\$40 bottle**

appetizers

Available for dinner service only.

Grilled Shrimp Mousse on Lemongrass

A combination of spices & shrimp pureed, rolled in Japanese bread crumb & molded onto a spear of fresh lemongrass. \$10.95

Mango Mojo Chicken Skewers

Chicken skewers flavored with our Caribbean rum & mango sauce. \$7.95

Ginger Beef & Peanuts

Tender marinated tenderloin skewers coated and served with Thai Ginger & Peanut sauce, basil & crushed peanuts. \$11.95

Manapua Pork

Hawaiian Kalua pork served with jicama salsa and fried Taro & Sweet Potato chips. \$8.95

Sumatran Shrimp Cakes

Crispy shrimp cakes served with our coconut based Lemongrass & Tamarind sauce. \$9.95

Beef & Chicken Churrasco

A Brazilian combination of Bahia beef & Coconut Mohlo Chicken. \$14.95

Coconut Curry Chicken Satay

Chicken skewers in our sweet & spicy Indonesian Red Coconut Curry sauce. \$7.95

Crispy Catfish in Thai BBQ Sauce

Panko coated catfish grilled & served with Thai BBQ sauce. \$7.95

Grilled Rice Cake

Ginger, corn & cilantro flavor this crisped appetizer. Served with Thai BBQ & Very Vietnamese sauces. \$8.95

guide to the grill suggested food combinations to create your bowl

The following dishes represent foods from distinct coffee regions of the world. If you would like to create a specific dish from one of these regions **please use the following food selections to guide you as you fill your bowl.**

Brazilian Beef: Beef, rice, onions, tomatoes, kale, cilantro, okra, garlic, scallions, jalapeno peppers & Bahia Tamarind Mohlo sauce.

Guatemalan Pork: Pork, rice, onions, corn, bell peppers, scallions, carrots, and Guatemalan Corn & Chilaca sauce.

Mango Mojo Chicken: Chicken, rice, jalapeno peppers, scallions, onions, garlic, jicama, mixed peppers & Mango Mojo sauce.

Thai BBQ Catfish: Catfish, egg noodles, celery, onions, basil, cilantro, chilies, ginger, garlic & Thai BBQ sauce.

Indonesian Shrimp Curry: Shrimp, rice, mushrooms, carrots, onions, ginger, garlic, cilantro, celery, chilies, scallions & Indonesian Red Coconut Curry sauce.

Vietnamese Chilies & Ginger Tofu: Tofu, rice noodles, jicama, mushrooms, chilies, ginger, carrots, cabbage, cilantro, peanuts and Ginger & Chilies sauce.

Nuoc Cham Catfish: Catfish, rice noodles, jicama, mushrooms, basil, onions, lemongrass, carrots & Very Vietnamese sauce.

Hawaiian Teriyaki Chicken: Chicken, soba noodles, onions, scallions, garlic, ginger, chilies & Hawaiian Teriyaki sauce.

Coconut Catfish: Catfish, rice, onions, tomatoes, mango, cilantro, chilies, kale, okra, shredded coconut & Coconut Mohlo sauce.

Sumatran Squid: Squid, egg noodles, lemongrass, onions, chilies, snow peas, tomatoes, Sumatran Lemongrass & Tamarind sauce.

Kenyan Chicken: Chicken, rice, tomatoes, okra, onions, kale, garlic, Kenyan Coconut & Saffron sauce.

desserts

Chocolate Espresso Roulade

Chocolate genoise rolled with mocha mousse & iced with rich espresso buttercream. \$3.95

Coconut Leche Cocinada w/ Mango Coulis

A South American influenced custard style dessert. \$3.95

Chocolate Raspberry Leche Cocinada

A beautiful combination in this 'cooked cream' dessert. \$3.95

Tamarind Cheesecake

Tart, creamy & fully satisfying, this cheesecake is topped with a crystallized pineapple slice & mini ginger biscotti. \$3.95

Chocolate Truffle Cheesecake


Cheesy & chocolaty & out of this world! \$3.95

Juneau Striation

Raspberry Mousse layered with white chocolate, assorted fruit coulis, sun-dried blueberries, cherries & cranberries. \$3.95

Pick your favorite meats, vegetables, noodles or rice & match with one of the following sauces to create your meal.

medium bowl lunch special! (11:00am to 3:30pm) \$7.50	large bowl \$10.50	kiddie bowl \$3.75 (kids 12 and under)	shrimp add-on \$2.50	16 oz. soft drinks \$1.50	8 oz. coffee \$1.25
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 Heat scale 1 = mild 5 = hot

GF= Gluten Free **V= Vegan** **P= Pescetarian**

sauces (sauce recommendation = 2 scoops per bowl)

Mango Mojo **GF, V**

A Caribbean sauce based on mangos, garlic & rum.

Thai BBQ **GF, P**

A Wild Spice favorite showcasing ginger & the Thai love for sweet, tangy & spicy foods.

Indonesian Red Coconut Curry **GF, V**

Spicy & sweet with tones of lime & cilantro.

Bahia Tamarind Mohlo **GF, V**

A Brazilian inspired sauce consisting of tart tamarind & ripe tomatoes.

Vietnamese Chilies & Ginger **V**

An Asian soy based sauce highlighting ginger, sugar & chilies.

Very Vietnamese **GF, P**

The Vietnamese table sauce.

Hawaiian Teriyaki **V**

Traditional Teriyaki infused with mango & honey. This sauce is approachable for all ages.

Coconut Mohlo **V, GF**

A Brazilian sauce of coconut milk, tomatoes & mango. Mild, sweet & hearty.

Guatemalan Chilaca & Corn **GF, V**

Smoked chilaca peppers & corn are balanced by lime juice in this New World recipe.

Sumatran Lemongrass & Tamarind **GF, V**

A spicy coconut based sauce that highlights Indian influences in Sumatran cuisine.

Fajita Fire Water **GF, V**

Chilies, lime, cilantro & garlic.

Thai Ginger & Peanuts **P, GF**

A Thai classic with lots of ginger & peanuts.

Kenyan Saffron & Coconut **V, GF**

A rich sauce showcasing delicious taste combinations.

spice mixtures

Berbere Powder **GF, V**

An Ethiopian red pepper blend. Very hot with complex flavors similar to Jamaican Jerk seasoning and Indian curries. Pronounced bari-baray.

Red Adobo Powder **V**

Latin American inspired spice mixture.

Wild Spice Powder **GF, V**

Our house seasoning. Combining coffee belt flavors into a unique spice blend.