

Wok The Wall

Chinese cooking, at its heart, has been about sharing a meal with a family, as evident with all of the major holidays celebrated, such as the lunar new year, and the Dragon boat Festival. Its medicinal-based cooking, mixed with its fiery Szechuan spice, has enticed generations of humans to pick up a pair of chopsticks, and experience something unlike anything they've ever experienced. Cooked with compassion and with the respect of generations of ancestors that have come before them, the people of China have great respect for what they cook and serve, and what we aim to do is respect their wishes by serving the utmost quality food that honors the cuisine that China has produced over the ages. Sit back and enjoy the cuisine of China!

Executive Chef Krystle – Sous Chef Ryan





Appetizers

The Earth and Flight appetizer plate

Try our delicious vegetarian eggrolls that are paired with sweet, glazed ginger garlic wings, served with a Szechuan dipping sauce and house-made ranch.

11.00

Soup

Chinese.noodle.soup

Enrich your body with this Chinese noodle soup, including tender egg noodles in a fragrant garlic-ginger chicken broth, topped with bok choy, chicken, and fresh scallions.

Light, flavorful, and soul-warming.

9.00

Salad

Cucumber.Ribbon.™.Tuna.Salad

Delicate cucumber ribbons layered with tuna and crisp vegetables, dressed in a fragrant soy-garlic sesame vinaigrette with a touch of heat. A refreshing balance of texture and flavor.

12.00

Entrees

All entrees served with your choice of 2 sides of a vegetable and starch

Garlic.shrimp.stir_fry

Juicy shrimp tossed with crisp bell peppers, asparagus, and snow peas in a garlicky soy-sesame glaze. Served with golden daikon radish fries and spicy edamame for a bold, flavorful finish.

26.00

Szechuan_style.BBQ.pork.Ribs

Slow-cooked pork ribs glazed in a flavorful Szechuan miso sauce, perfectly balanced with heat and sweetness. Comes with savory fried rice and flavorful Chinese broccoli.

27.00

Sichuan_style.stuffed.eggplant

Tender pieces of stuffed eggplant filled with a Sichuan-style ground beef mix, served with Chinese-style broccoli and fried rice.

24.00

Sides

Spicy.edamame.

Steamed edamame pods tossed in a sizzling garlic-ginger soy glaze with sesame and a kick of chili heat. Addictive, savory, and perfect for sharing.

3.50

Gai.Lan.(Chinese.broccoli)

Tender gai lan tossed in a rich hoisin-soy glaze with hints of garlic, ginger, and sesame. A flavorful, balanced side with the perfect touch of sweetness.

3.50

Classic.fried.rice

Classic fried rice, cooked with eggs and fresh veggies for that classic taste that can't be beat!

3.50

..Roasted.Daikon.radish.fries

Oven-roasted daikon fries seasoned with soy, ginger, and a touch of chili heat. Light, crisp, and packed with bold flavor in every bite.

3.50

Desserts

Chinese.sponge.cake.a.la.mode?with.spiced.apples

Airy vanilla chiffon topped with creamy ice cream and spiced applesauce, bringing together the flavors of fall in every bite.

8.00

Mango.coconut.sticky.rice.pudding.

Creamy black sticky rice simmered with coconut milk and sugar, layered with golden mango and a silky coconut drizzle. Sweet, nutty, and refreshing.

7.00



**CENTRAL
TEXAS
COLLEGE™**

Our kitchen handles common allergens including, but not limited to, wheat, eggs, nuts, milk, shellfish, and soy. While we take precautions, we cannot guarantee that any menu item is free from cross-contact.

Please inform your server of any allergies.

Central Texas College

Blgd 220 – Roy J. Smith student center

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