

SPECIALTY COCKTAILS

\$20

BLUSH

hendrick's gin, lychee, lemon

ENVY

belvedere vodka, p31 aperitivo, fuji apple juice, verjus blanc

ANSWER

cazadores blanco tequila, habanero agave, blood orange

SOLID

maker's mark bourbon, orange, ginger

ROYAL

ketel one vodka, yuzu, lavender, elderflower tonic

OASIS

starr rum, pomelo, bitters

TRANQUIL

bulleit rye, oolong tea, lemongrass, kalamansi

VIGOR

montelobos mezcal, milagro SBR silver, coconut, campari, pineapple

NON ALCOHOLIC

\$12

PURITY

cucumber, mint, lemongrass

REFLECTION

pomegranate, cranberry, kalamansi, rose water

WINES BY THE GLASS

SPARKLING

CHAMPAGNE, Veuve Clicquot \$32
'Yellow Label', Brut, Reims NV

HENRI CHAMPLIAU \$18
'Petroné', Blanc de Blancs, Brut, Vin Mousseux, France NV

TRENTO DOC, Ferrari \$23
Brut Rosé, Trento, Italy NV

WHITE

CHENIN BLANC, Domäne Vincendeau \$18
'Le Raguenet', Anjou, Loire Valley, France 2018

CHARDONNAY, Domaine de Rochebin \$19
Burgundy, France 2021

KERNER, Cantina Kurstatsch \$17
Alto Adige, Italy 2021

SAUVIGNON BLANC, Te Mata \$22
Hawke's Bay, New Zealand 2022

ROSÉ

CÔTEAUX D'AIX-EN-PROVENCE, \$19
Maison Saint AIX
Provence, France 2021

RED

CABERNET FRANC, Domaine De La Mariniere \$18
Chinon, Loire Valley, France 2020

CABERNET SAUVIGNON, Sean Minor \$19
North Coast, California 2019

MERLOT, Château Barrail de Brisson \$20
Saint-Emilion Grand Cru, Bordeaux, France 2018

PINOT NOIR, Domaine Dominique Guyon \$23
'Les Dame de Vergy', Haute - Côtes de Nuits, Burgundy, France 2020

DIM SUM

EDAMAME DUMPLINGS <i>shallot-sauternes broth</i>	\$18
CANTONESE SPRING ROLLS <i>shrimp, chicken</i>	\$21
LOBSTER EGG ROLLS <i>shrimp, thai basil, sweet chili</i>	\$26
JADE SHRIMP DUMPLING <i>bamboo shoot, pea shoots</i>	\$19
CRISPY SMOKED SALMON DUMPLING <i>yuzu aioli</i>	\$19
PORK POTSTICKERS <i>soy vinegar, chili</i>	\$18
CRISPY CAULIFLOWER LOLLIPOPS <i>truffle, sweet rice, cheese</i>	\$18
GENERAL TSO'S DUMPLINGS <i>chicken, hot & sour broth</i>	\$18
CARROT DUMPLINGS <i>carrots, shiitake mushrooms, scallion</i>	\$18
SHRIMP TOAST <i>sweet and sour</i>	\$19
DUCKS IN A ROW <i>bbq duck, lotus, shiitake</i>	\$19
OXTAIL DUMPLINGS <i>sweet soy, green apple, jalapeño</i>	\$23
DIM SUM TASTING FOR TWO/THREE <i>edamame dumplings, cantonese spring rolls, shrimp toast, pork potstickers, general tso's dumplings, carrot dumplings.*</i> <i>*1 piece per person.</i>	\$45/\$65

APPETIZERS

COLD

TUNA TARTARE SPRING ROLLS* <i>crispy shallot, ponzu</i>	\$21
PEKING DUCK SALAD* <i>poached egg, sherry vinaigrette</i>	\$22
PEA SHOOT SALAD <i>sesame dressing, crispy shallot</i>	\$20
SPICY YELLOWTAIL YU SHENG* <i>smoked chili, pineapple</i>	\$20

HOT

CHILI ROCK SHRIMP <i>toasted ginger, pineapple</i>	\$26
PORK BUNS <i>charred pork belly, spicy shallots, napa cabbage</i>	\$21
SHORT RIB AND SCALLION PANCAKE <i>asian pear, ginger</i>	\$20
TEA SMOKED SPARE RIBS <i>hoisin barbeque, sesame</i>	\$24

MEAT

SIZZLING SHORT RIB <i>mushroom chow fun, asian pear</i>	\$45
BLACK PEPPER BEEF <i>wok tossed rib eye, crispy bird's nest</i>	\$40
MONGOLIAN LAMB CHOPS <i>crystallized ginger crust</i>	\$48
CHARRED FILET OF BEEF <i>wonton crisps, mustard sauce</i>	\$46

FISH

GLAZED ALASKAN BLACK COD <i>chili eggplant, black bean relish</i>	\$42
SWEET & CRISPY JUMBO SHRIMP <i>citrus salad, candied walnuts</i>	\$38
CANTONESE STEAMED SOLE <i>ginger, scallion oil, soy sauce</i>	\$36
KUNG PAO MONKFISH <i>chili-szechuan sauce, peanuts</i>	\$36
WHOLE SEA BASS <i>applewood smoked, ginger</i>	\$50
HONG KONG LOBSTER <i>pan fried noodle, gai lan</i>	\$78

POULTRY

BROKEN CHILI CHICKEN <i>chinese pepper, charred scallion</i>	\$36
ROAST CHICKEN CONGEE <i>maitake mushrooms, chinese cruller</i>	\$34
GINGER SCALLION CHICKEN <i>yu choy, chili-ginger relish</i>	\$36
PEKING DUCK FOR TWO <i>cucumber, scallion, hoisin</i>	\$80

EXECUTIVE CHEFS

ZACHARY TAYLOR & YANG HUANG

NOODLES

WOK TOSSED NOODLES WITH PRAWNS	\$26
<i>chive blossoms, wild mushrooms</i>	
MINCED PORK LO MEIN	\$20
<i>pickled cucumbers, thai chili</i>	
MACAO RICE NOODLES	\$28
<i>shrimp, chicken, curry</i>	
WILD MUSHROOM CHOW FUN	\$20
<i>garlic chives</i>	

RICE

CHINESE SAUSAGE FRIED RICE*	\$20
<i>soft poached egg</i>	
DUNGENESS CRAB STICKY RICE	\$30
<i>x.o. sauce, chinese broccoli</i>	
VEGETABLE FRIED RICE	\$20
<i>coconut-curry, pineapple</i>	
LOBSTER FRIED RICE	\$32
<i>saffron, cilantro</i>	
KIMCHI & SHRIMP FRIED RICE	\$28
<i>double deluxe soy, garlic chips</i>	

**all rice dishes prepared with egg. can be removed.*

VEGETABLES

ASIAN GREEN STIR FRY	\$16
<i>pine nuts, garlic chips</i>	
WOK CHARRED BROCCOLI	\$16
<i>garlic, black bean</i>	
TAI SHAN CAULIFLOWER	\$18
<i>sweet chili sauce, medjool dates, cashew</i>	
BUDDHA STYLE GAI LAN	\$18
<i>marcona almonds, truffled soy</i>	

TOFU

SPICED EGGPLANT & TOFU	\$20
<i>oven-dried pineapple, cashews</i>	
MA PO TOFU	\$20
<i>chili bean sauce, soft tofu</i>	
CRISPY TOFU	\$20
<i>thai basil, sweet soy glaze</i>	

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*