

## SPECIALTY COCKTAILS

\$20

### FROZEN

*ketel one botanical peach & orange blossom, chinola passionfruit, basil*

### BLUSH

*hendrick's gin, lychee, lemon*

### CYCLE

*hennessy vs, spicy ginger cordial, lemon*

### ANSWER

*cazadores blanco tequila, habanero agave, watermelon*

### SOLID

*maker's mark bourbon, orange, ginger*

### ROYAL

*belvedere vodka, yuzu, lavender, elderflower tonic*

### RISE

*starr rum, spekbirne pear, kaffir, mint, lime*

### 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, Domane Vincendeau \$18  
*Anjou, Loire Valley, France 2019*

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

GRÜNER VELTLINER, Loimer Lois \$17  
*Kamptal, Austria 2021*

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

### ROSÉ

CÔTEAUX D'AIX-EN-PROVENCE, \$19  
Maison Saint AIX  
*Provence, France 2022*

VIE VITE \$21  
*Côtes de Provence, France 2022*

### RED

BORDEAUX BLEND, Château Les Hautes Tuileries \$19  
*Pomerol, Bordeaux, France 2018*

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

CABERNET SAUVIGNON, Jax Vineyards \$19  
*North Coast, California 2021*

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
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 &amp; 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**

PEA SHOOT SALAD <i>sesame dressing, crispy shallot</i>	\$20
TUNA TARTARE SPRING ROLLS* <i>crispy shallot, ponzu</i>	\$21
TEMPURA WATERCRESS & SHRIMP SALAD <i>pomelo, nuoc mam vinaigrette, toasted peanuts</i>	\$24
SPICY YELLOWTAIL YU SHENG* <i>smoked chili, pineapple</i>	\$20
PEKING DUCK SALAD* <i>poached egg, sherry vinaigrette</i>	\$22

### **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 CHEF  
ZACHARY TAYLOR

## NOODLES

SPICY PEANUT NOODLES <i>szechuan dressing, cucumber</i>	\$21
WOK TOSSED NOODLES WITH PRAWNS <i>chive blossoms, wild mushrooms</i>	\$26
MINCED PORK LO MEIN <i>pickled cucumbers, thai chili</i>	\$20
MACAO RICE NOODLES <i>shrimp, chicken, curry</i>	\$28
WILD MUSHROOM CHOW FUN <i>garlic chives</i>	\$20

## RICE

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

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

## VEGETABLES

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

## TOFU

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

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