

SPECIALTY COCKTAILS \$20

ANSWER
cazadores blanco tequila, gochugaru chili, agave, blood orange

BLUSH
hendrick's gin, lychee, lemon

ROYAL
alb vodka, yuzu, lavender, elderflower tonic

SOLID
maker's mark bourbon, orange, ginger

VIGOR
montelobos mezcal, astral blanco, campari, pineapple, coconut

TRANQUILITY
woodinville rye, oolong tea, kalamansi, lemongrass

OASIS
barcardi rum infused ube, thai palm sugar, pineapple

DEVOTION
ketel one vodka, yeni raki, myoga, raw juice

ESPRESSO HOJICHA
upstate vodka, espresso-hojicha, espresso liqueur

NON ALCOHOLIC

PURITY \$12
cucumber, mint, lemongrass

REFLECTION \$12
pomegranate, cranberry, rose water

WINES BY THE GLASS CHAMPAGNE

HENRI CHAMPLIAU \$18
'Petroné,' Blanc de Blancs, Brut, FR NV

RUINART (375ml) \$109
Blanc de Blancs, Brut, FR NV

VEUVE CLICQUOT \$32
'Yellow Label', Brut, Reims NV

ROSÉ SPARKLING

BRUT ROSÉ, Loimer \$24
Niederösterreich, Austria NV

PRIMA PAVÉ (non alcoholic) \$19
rosé brut

WHITE

ALBARIÑO, Do Ferreira \$20
Rias Baixas -Galicia, SP 2022

CHABLIS, Domaine Vincent Dampit \$22
Burgundy, FR 2023

CHARDONNAY, Flowers \$29
Sonoma Coast, CA 2023

PINOT BIANCO, Elena Walch \$17
Alto Adige, Italy 2023

SANCERRE, Domaine Pierre Martin \$24
'Vigneron De Chavignol,' Loire Valley, FR 2023

ROSÉ

CHÂTEAU MINUTY, \$17
'Prestige,' Côtes de Provence, FR 2023

RED

BORDEAUX, Mouton Cadet \$21
'Cuvée Héritage,' Bordeaux, FR 2020

CABERNET SAUVIGNON, Hardin \$24
Napa Valley, California 2022

GRENACHE, Domaine de Beurenard \$19
'Famille Coulon Le Petit Renard', Rhone, FR 2021

SANGIOVESE, Bibbiano \$19
Chianti Classico DOCG, Tuscany, Italy 2021

PINOT NOIR, Domaine Roger Belland \$26
Charmes' Santenay, Burgundy, FR 2021

PINOT NOIR, STARR Wines 'Brooks Winery – Private Label,' \$22
Willamette Valley, OR 2023

DIM SUM

EDAMAME DUMPLINGS \$19
shallot-sauternes broth

CANTONESE SPRING ROLLS \$21
shrimp, chicken

LOBSTER EGG ROLLS \$26
shrimp, thai basil, sweet chili

JADE SHRIMP DUMPLINGS \$19
bamboo shoots, pea shoots

PORK POTSTICKERS \$18
soy vinegar, chili

CRISPY CAULIFLOWER LOLLIPOPS \$18
truffle, sweet rice, aged cheddar

GENERAL TSO'S DUMPLINGS \$19
chicken, hot & sour broth

CARROT DUMPLINGS \$18
carrots, shiitake, scallion

“NO. 6” SICHUAN PORK WONTONS \$19
chili oil, pickled mustard greens, cilantro

DUCKS IN A ROW \$19
bbq duck, lotus, shiitake

OXTAIL DUMPLINGS \$23
sweet soy, green apple, jalapeño

DIM SUM TASTING FOR TWO/THREE \$45/\$65
edamame dumplings, cantonese spring rolls, jade shrimp dumplings, pork potstickers, general tso's dumplings, carrot dumplings.
1 piece per person.

APPETIZERS

GOLD

PEA SHOOT SALAD \$20
sesame dressing, crispy shallot

TUNA TARTARE SPRING ROLLS* \$21
crispy shallot, ponzu

SPICY YELLOWTAIL YU SHENG* \$20
smoked chili, pineapple

CRISPY BEEF LETTUCE CUPS \$23
caramelized soy ribeye, pickled vegetables

HOT

CHILI ROCK SHRIMP \$27
toasted garlic, pineapple

TYPHOON SHELTER CORN RIBS \$19
sichuan salt, crispy garlic bread crumbs

PORK BUNS \$21
charred pork belly, spicy shallots, napa cabbage

SHORT RIB AND SCALLION PANCAKE \$20
asian pear, ginger

TEA SMOKED SPARE RIBS \$24
hoisin barbeque, sesame

MEAT

SIZZLING SHORT RIB \$45
mushroom chow fun, asian pear

BLACK PEPPER BEEF \$41
wok-tossed rib eye, crispy bird's nest

BROILED RACK OF LAMB \$48
ginger crust, bok choy

SWEET AND SOUR PORK \$36
crispy kurobuta pork, tart strawberries, bell pepper

CHARRED FILET OF BEEF \$56
wonton crisps, mustard sauce

CHAR SIU KUROBUTA PORK \$41
aged 5-spice soy, honey glaze

FISH

GLAZED ALASKAN BLACK COD \$42
chili eggplant, black bean relish

SWEET & CRISPY JUMBO SHRIMP \$38
citrus salad, radish, candied walnuts

STEAMED CHILEAN SEABASS \$47
black garlic, pickled chili, sweet soy

KUNG PAO MONKFISH \$36
chili-szechuan sauce, peanuts

WHOLE SEA BASS \$50
applewood smoked, ginger

POULTRY

BROKEN CHILI CHICKEN \$36
chinese pepper, charred scallion

GINGER SCALLION CHICKEN \$36
yu choy, chili-ginger relish

PEKING DUCK FOR TWO \$80
cucumber, scallion, hoisin

TOFU

SPICED EGGPLANT & TOFU \$20
oven-dried pineapple, cashews

MA PO TOFU \$21
chili bean sauce, soft tofu, minced pork

CRISPY TOFU \$20
thai basil, sweet soy glaze

*Executive Chef
Zachary Taylor*

NOODLES

CHILLED PEANUT NOODLES \$21
szechuan dressing, cucumber

WOK TOSSED NOODLES WITH PRAWNS \$26
chive blossoms, wild mushrooms

MINCED PORK LO MEIN \$20
pickled cucumbers, thai chili

WOK FRIED XO CHEUNG FUN \$21
yellow chive, sesame

MACAO RICE NOODLES \$28
shrimp, chicken, curry

WILD MUSHROOM CHOW FUN \$20
garlic chives

RICE

CHINESE SAUSAGE FRIED RICE* \$20
soft poached egg

DUNGENESS CRAB STICKY RICE \$30
x.o. sauce, chinese broccoli

VEGETABLE FRIED RICE \$20
coconut-curry, pineapple

LOBSTER FRIED RICE \$32
saffron, thai basil

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

VEGETABLES

ASIAN GREEN STIR FRY \$16
pine nuts, garlic chips

WOK CHARRED BROCCOLI \$16
garlic, black bean

TAI SHAN CAULIFLOWER \$18
sweet chili sauce, medjool dates, cashew

BUDDHA STYLE GAI LAN \$18
marcona almonds, truffled soy

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 03/21/25*

BUDDAKAN

DINNER MENU