

SPECIALTY COCKTAILS

\$18

BLUSH

hendrick's gin, lychee, lime

INSTILL

del maguey vida mezcal, luxardo maraschino, apple cider, brandied cherry

TRANQUILITY

belvedere vodka, lemongrass-infused oolong tea, lemon juice

TOAST

Glenmorangie X single malt scotch, Ardbeg 10 yr, sesame, lemon, honey, ginger beer

ANSWER

cazadores blanco tequila, thai chili agave, burnt pineapple

CHI

santa teresa gran reserva rum, white peach, ginseng, lemon

RESTRAINT

maker's mark bourbon, tumeric, cinnamon, blood orange

NON ALCOHOLIC

\$10

PURITY

cucumber, mint, lemongrass

REFLECTION

pomegranate, cranberry, kalamansi, rose water

WINES BY THE GLASS

SPARKLING

HENRI CHAMPLIAU

\$16

'Petroné', Blanc de Blancs, Brut, Vin Mousseux, France NV

CHAMPAGNE, Veuve Clicquot

\$31

'Yellow Label', Brut, Reims NV

PROSECCO, Jeio

\$18

Brut Rosé, Veneto, Italy 2020

CHAMPAGNE, Christian Etienne

\$27

Brut Rosé, Meurville, France NV

WHITE

CHABLIS PREMIER CRU, Defaix Frères

\$22

Vaillons - Burgundy, France 2018

GRÜNER VELTLINER, Hiedler

\$15

'Löss', Niederösterreich, Austria 2020

RIBOLLA GIALLA, Gradis'ciutta

\$14

Collio, Friuli, Italy 2018

SAUVIGNON BLANC, Craggy Range

\$16

Te Muna Road Vineyard,

Martinborough, New Zealand 2021

ROSÉ

CÔTES DE PROVENCE, Château Peyrassol

\$15

'Réserve Des Templiers', Provence, France 2019

RED

CABERNET SAUVIGNON, Sean Minor

\$18

North Coast, California 2018

GIVRY PREMIER CRU, Domaine Thenard

\$22

'Les Bois Chevaux', Burgundy, France 2017

TEMPRANILLO, Bodegas Numanthia

\$18

Toro, Spain 2015

TERRASSES DU LARZAC,

\$17

Domaine de la Réserve d'O, Languedoc, France 2015

DIM SUM

EDAMAME DUMPLINGS <i>shallot-sauternes broth</i>	\$17
CANTONESE SPRING ROLLS <i>shrimp, chicken</i>	\$18
LOBSTER EGG ROLLS <i>shrimp, thai basil, sweet chili</i>	\$23
CRYSTAL SHRIMP DUMPLING <i>crab, lemongrass, ginger</i>	\$18
CRISPY SMOKED SALMON DUMPLING <i>yuzu aioli</i>	\$18
PORK POTSTICKERS <i>soy vinegar, chili</i>	\$16
CRISPY CAULIFLOWER LOLLIPOPS <i>truffle, sweet rice, cheese</i>	\$16
GENERAL TSO'S DUMPLINGS <i>chicken, hot & sour broth</i>	\$17
CARROT DUMPLINGS <i>carrots, shiitake mushrooms, scallion</i>	\$17
SHRIMP TOAST <i>sweet and sour</i>	\$17
OXTAIL DUMPLINGS <i>sweet soy, green apple, jalapeño</i>	\$19
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>	\$40/\$60

APPETIZERS

COLD

TUNA TARTARE SPRING ROLLS* <i>crispy shallot, ponzu</i>	\$18
PEKING DUCK SALAD* <i>poached egg, sherry vinaigrette</i>	\$18
PEA SHOOT SALAD <i>sesame dressing, crispy shallot</i>	\$16

HOT

CHILI ROCK SHRIMP <i>toasted ginger, pineapple</i>	\$24
PORK BUNS <i>charred pork belly, spicy shallots, napa cabbage</i>	\$18
SHORT RIB AND SCALLION PANCAKE <i>asian pear, ginger</i>	\$18
TEA SMOKED SPARE RIBS <i>hoisin barbeque, sesame</i>	\$19

MEAT

SIZZLING SHORT RIB <i>mushroom chow fun, asian pear</i>	\$38
BLACK PEPPER BEEF <i>wok tossed rib eye, crispy bird's nest</i>	\$36
MONGOLIAN LAMB CHOPS <i>crystallized ginger crust</i>	\$38
CHARRED FILET OF BEEF <i>wonton crisps, mustard sauce</i>	\$43

FISH

GLAZED ALASKAN BLACK COD <i>chili eggplant, black bean relish</i>	\$37
SWEET & CRISPY JUMBO SHRIMP <i>citrus salad, radish</i>	\$35
CANTONESE STEAMED SOLE <i>ginger, scallion oil, soy sauce</i>	\$34
KUNG PAO MONKFISH <i>chili-szechuan sauce, peanuts</i>	\$32
WHOLE SEA BASS <i>applewood smoked, ginger</i>	\$46

POULTRY

MA LA CHICKEN <i>szechuan peppercorns, chili, peanuts</i>	\$31
BROKEN CHILI CHICKEN <i>chinese pepper, charred scallion</i>	\$32
ROAST CHICKEN CONGEE <i>maitake mushrooms, chinese cruller</i>	\$32
PEKING DUCK FOR TWO <i>cucumber, scallion, hoisin</i>	\$74

NOODLES

WOK TOSSED NOODLES WITH PRAWNS	\$22
<i>chive blossoms, wild mushrooms</i>	
MINCED PORK LO MEIN	\$17
<i>pickled cucumbers, thai chili</i>	
WILD MUSHROOM CHOW FUN	\$17
<i>garlic chives</i>	

RICE

LOBSTER FRIED RICE	\$27
<i>saffron, cilantro</i>	
CHINESE SAUSAGE FRIED RICE*	\$18
<i>soft poached egg</i>	
VEGETABLE FRIED RICE	\$17
<i>coconut-curry, pineapple</i>	
DUNGENESS CRAB STICKY RICE	\$26
<i>x.o. sauce, chinese broccoli</i>	

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

VEGETABLES

ASIAN GREEN STIR FRY	\$14
<i>pine nuts, garlic chips</i>	
WOK CHARRED BROCCOLI	\$15
<i>garlic, black bean</i>	
TAI SHAN CAULIFLOWER	\$15
<i>sweet chili sauce, medjool dates, cashew</i>	
BUDDHA STYLE GAI LAN	\$15
<i>marcona almonds, truffled soy</i>	

TOFU

SPICED EGGPLANT & TOFU	\$15
<i>oven-dried pineapple, cashews</i>	
CRISPY TOFU	\$15
<i>thai basil, sweet soy glaze</i>	

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