

BAR 酒吧 CHINOIS

bottomless

DIM SUM

\$39

Includes unlimited dim sum plates; desserts excluded.

MIMOSAS

\$25

Includes choice of orange, pineapple, grapefruit, and cranberry juice, select beers, & Surfside Vodka Iced Teas.

DIM SUM + MIMOSAS

\$62

2-hour time limit on Bottomless Dim Sum & Mimosas

cocktails

FRUIT FORWARD

CHINOIS MULE

\$14

Tito's Vodka, Crème de Cassis, Berry Shrub, Lime, Ginger Beer

COCO MARSEILLE

\$15

Cazadores Blanco Tequila, Basil Sesame Coconut Cream, Suze, Honey, Lime

KIR ROYALE

\$14

Crème de Cassis, Crémant D'Alsace, Lemon

LILLET SPRITZ

\$15

Lillet Blanc, Crémant D'Alsace, Lemon

MIMOSA

\$13

Choice of orange, pineapple, cranberry, grapefruit

BOTANICAL GARDEN

\$17

Tito's Vodka, Star of Africa Tisane, Plum Wine, Rockeyes Botanical, Orange, Lavender

BOOZE FORWARD

BC L'ESPRESSO

\$17

Planteray Cut & Dry Coconut Rum, Pandan, Cantera Negra Café, Espresso, Bitters

MOUSSE À LA PÊCHE

\$17

D'Ussé Cognac, Peach, Lime, Almond Orgeat Thyme Foam

IRON GODDESS

\$17

IG Tea-Infused Wild Turkey Bourbon, Montenegro, Pimento Dram, Blackstrap & Cherry Vanilla Bitters, Egg White

FALL IN NORMANDY

\$16

Claque-Pépin Calvados, Combier Banana, Amaro di Angostura, Cinnamon, Lime

BAY OF BISCAY

\$18

Pineau des Charantes, Macallan 12, Italicus, Pineapple, Yuzu

ST. MARGUERITE

\$17

Cazadores Reposado Tequila, Solerno Blood Orange, Provençal Agave, Lime

TOURNESOL

\$19

Mal Bien Mezcal, Cocchi Americano, Genépy des Alpes, Bergamot, Yuzu, Lemon Bitters

coffee

Single Espresso	\$5
Double Espresso	\$9
Latte	\$9
Americano	\$5

zero-proof

MVT MULE Berry Shrub, Lime, Soda, Ginger Beer	\$11
455 THYME Seedlip Grove 42, Lime, Soda, Orgeat Thyme Foam	\$13
ANANAS Giffard N/A Pineapple, Lime, Ginger Beer	\$11
BEER TsingTao 0.0	\$7
JUICE Pineapple, Orange, Cranberry, Grapefruit	\$4
SODA Coca-Cola or Diet, Sprite, Ginger Ale, Spicy Ginger Beer	\$5
RED BULL Energy Drink, Sugarfree, Peach Edition	\$7
CANNED N/A Aplós Ume Spritz	\$12

wine

BY THE GLASS

WHITES

Chardonnay, A. Gautherin, Chablis BRIGHT CITRUS, WHITE FLOWERS, REFRESHING SALINITY	\$19 \$75
Sauv. Blanc Dm des Caves du Prieuré, Sancerre DRY, BRIGHT MINERALITY, CRISP GREEN APPLE	\$21 \$84
Sauv. Blanc, Paul Buisse, Touraine BRIGHT CITRUS, EXOTIC FRUITS, MINERAL UNDERTONES	\$13 \$50
Pinot Blanc, Domaine Specht, Alsace STONE FRUIT, SAVORY, FLORAL AROMAS	\$17 \$68
Vermentino, Dm. Cazes, Rôle in Stóne, Côtes Catalanes ELEGANT, FRESH, FRUITY	\$15 \$58

REDS

Malbec, Abbotts & Delaunay, Pays d'Oc FINE TANNINS, SPICE AROMAS, DARK FRUIT	\$14 \$54
Pinot Noir, Christian Lauverjat 2020, Sancerre DRY, TART CHERRY, EARTHY	\$20 \$80
Syrah, Dm. François Villard, Rhône Valley DARK FRUIT, LIGHT PEPPER, FULL BODY	\$17 \$68
Cab Sauv/Merlot, Ch. de Fontenille, Cadillac Côtes de Bordeaux BLACK PLUM, PEPPER, LICORICE	\$17 \$68
Grenache Blend, Les Clefs du Calabas, Côtes du Rhône FRESH RED FRUIT, SILKY TANNINS,	\$16 \$64
Cabernet Franc, Dm. Bourdin-Chancelle, Loire RASPBERRY, BELL PEPPER, EARTHY	\$17 \$68

ROSÉ

Minuty Prestige, Provence STRAWBERRIES, PEACHES, CITRUS AROMAS	\$15 \$60
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BUBBLES

Crémant de Bordeaux Brut, Louis Vallon	\$12 \$40
Piper Heidsieck Brut	\$21 \$93
G.H. Mumm Grand Cordon Rosé Brut	\$22 \$100

beer

TsingTao Lager, China (4%)	\$7
Soul Mega Pale Ale, D.C. (5.5%)	\$9
Soul Mega IPA, D.C. (6%)	\$9
Kronenbourg Blanc, France (5.0%)	\$9
Surfside: Iced Tea, Peach Tea, P.A. (4.5%)	\$9

happy hour

1/2 PRICED COCKTAILS
& DOLLAR DUMPLINGS

MONDAY - SUNDAY
5:00 - 7:00 PM

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dim sum

RED CHILI WONTONS

\$14

Pork & shrimp wontons, garlic, chili oil, scallions, soy vinaigrette

PORK XLB DUMPLINGS

\$13

Pork soup dumplings, sesame oil, onions, ginger, Chef's soy

CRAB RANGOON

\$12

Fried crab & cream cheese wontons, apricot duck sauce

STEAMED SHUMAI

\$12

Chicken & shrimp, water chestnut, carrots, fried garlic, scallions, Chef's soy

CRISPY BRUSSEL SPROUTS V | GF

\$12

Yuzu-soy vinaigrette, spinach, roasted cashews, pickled onions

SPICY EGGPLANT V | GF

\$12

Wok-fried purple Chinese eggplant, tobanjang chili paste, fresh basil, pickled peppers

GYOZA DE BOEUF

\$13

French onion beef gyoza, gruyere, swiss, pickled onions, cilantro aioli

CANTO EGG ON RICE

\$15

Cantonese soft scrambled egg, jasmine rice, Chinois-style gypsy sauce, sesame, scallions

+ PLAIN | GF
+ HAM \$2
+ SHRIMP \$4

GARLIC CHIVES GAO V | GF

\$11

Fried chive cube dumplings, sambal chili, pickled onions, dark soy

SHRIMP CIGAR

\$12

Deep fried shrimp spring rolls, soy honey mayoli, walnut

CROQUE MONSIEUR SPRING ROLLS

\$13

Ham & cheese spring rolls

MUSHROOM BAO V

\$15

Spinach, pickled onion, fried tofu, tian-mian sauce (3 per order)

CRISPY SHRIMP BAO

\$16

Tempura shrimp, sriracha mayo, chili oil, cucumber, scallions, toasted sesame (3 per order)

CHICKEN FLUTES

\$11

Crispy chicken spring rolls, carrots, onion, mushroom, salted plum caramel sauce

VEGGIE FRIED RICE

\$15

GF AVAILABLE

Spinach, shiitake mushroom, scallions, egg, bean sprouts, Chef's soy

BREAKFAST FRIED RICE

\$18

GF AVAILABLE

Shrimp, sweet pork sausage, scallions, egg, Chef's soy

CHICKEN CURRY RICE

\$18

Cha Cha Tang style curry, potatoes, carrots, jasmine rice, fried egg

dessert

MATCHA CRÈME BRÛLÉE GF | C \$8

CHOCOLATE CHEESECAKE \$8

FRENCH VANILLA PROFITEROLES \$10

GF GLUTEN-FREE | V VEGAN FRIENDLY | C CELIAC FRIENDLY