

BAR 酒吧 CHINOIS

bottomless drinks

3 HOURS

\$30

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

cocktails

FRUIT FORWARD

CHINOIS MULE \$13

Vodka, Crème de Cassis, Berry Shrub, Lime, Ginger Beer

COCO MARSEILLE \$14

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

FALL IN NORMANDY \$15

Calvados, Banana, Amaro Di Angostura, Cinnamon, Lime

KIR ROYALE \$12

Crème de Cassis, Crémant D’Alsace, Lemon

MIMOSA \$12

Choice of orange, pineapple, cranberry, grapefruit

BOOZE FORWARD

BC L'ESPRESSO \$18

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

CARRÉ NOUVELLE \$15

Rye, Monnet VS, Dolin Rouge, Baltamaro Szechuan Amaro, Bitters

MOUSSE À LA PÊCHE \$16

D’Ussé Cognac, Peach, Lime, Orgeat Thyme Foam

IRON GODDESS \$15

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

SHIZI PUSHOVER \$15

J. Reiger Gin, Persimmon, Anise Cocchi Americano, Rockeyes Botanical, Orange Bitters, Tonic

LILLET SPRITZ \$12

Lillet Blanc, Crémant D’Alsace, Lemon

THE DORSIA \$15

Mezcal, Crème de Cacao, Ancho Reyes, Vanilla Cherry Bitters

coffee

Single Espresso	\$4
Double Espresso	\$7
Latte	\$8
Americano	\$5

zero-proof

MOCKTAIL \$5
Bartender’s Creation

BEER \$6
TsingTao 0.0

SODA \$3
Coca-Cola or Diet, Sprite, Ginger Ale, Spicy Ginger Beer

JUICE \$4
Pineapple, Orange, Cranberry, Grapefruit

SPARKLING WATER \$5
San Pellegrino (1 Liter)

RED BULL \$7
Energy Drink, Sugarfree, Red Edition (Watermelon)

wine

WHITES

BY THE GLASS

Chardonnay, Louis Latour, Ardèche UNOAKED, HONEY SUCKLE, WHITE FLOWERS	\$14 \$56
Chenin Blanc, Ch. Moncontour, Vouvray STONEFRUIT, ROUND MOUTHFEEL, FRESH CITRUS	\$12 \$48
Sauv. Blanc, Dm. Gilles Lesimple, Sancerre DRY, BRIGHT MINERALITY, CRISP GREEN APPLE	\$18 \$70
Sauv. Blanc, L’Orangerie, Pays D’Oc FRESH GRAPEFRUIT CITRUS, CRISP, BRIGHT	\$13 \$50
Viognier, Dm. du Tix, Vaucluse MEDIUM TO FULL BODIED, PARTIAL OAK, SILKY	\$16 \$64

REDS

Bordeaux Blend, Ch. du Beau Vallon, St Emilion RICH, DARK FRUIT, CHOCOLATE, SPICE	\$15 \$60
Malbec, Ch. du Cedre “Héritage,” Cahors BLACKCURRANT, JUICY PLUM, EARTHY	\$15 \$60
Pinot Noir, Christian Lauerjat 2020, Sancerre DRY, TART CHERRY, EARTHY	\$18 \$72
Syrah, Delas Les Launes, Crozes-Hermitage AMPLE TANNIN, CASSIS, PLUM, VIOLETS	\$16 \$64
Tannat/Cab Franc, Ch. Peyros “Héritage” FIRM TANNIN, PERFUMED BLACK FRUITS, LICORICE	\$13 \$52

ROSÉ

Ch. D’Estoublon, Roseblood Rosé, Provence DRY, CRISP MINERALITY, BLACKCURRANT	\$14 \$56
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BUBBLES

Crémant de Bordeaux Brut, Louis Vallon	\$12 \$40
G.H. Mumm Grand Cordon Rouge Brut	\$16 \$85
G.H. Mumm Grand Cordon Rosé Brut	\$17 \$100

beer

TsingTao Lager, China (4%)	\$5
Soul Mega Pale Ale, D.C. (5.5%)	\$8.5
Soul Mega IPA, D.C. (6%)	\$8.5
Kronenbourg Blanc, France (5.0%)	\$8
Duchess Red Sour, Belgium (7%)	\$10

happy hour

1/2 PRICED COCKTAILS
& DOLLAR DUMPLINGS

MONDAY - SUNDAY
5:00 - 7:00 PM

bottomless drinks

3 HOURS

\$30

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

dim sum

RED CHILI WONTONS

\$12

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

MEATBALL À LA CHINOISE

\$12

Beef & chicken, Hunan red chili tomato gravy, scallion oil

PORK XLB DUMPLINGS

\$12

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

CRAB RANGOON

\$11

Fried crab & cream cheese wontons, apricot duck sauce

STEAMED SHUMAI

\$11

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

SALT & PEPPER SHRIMP

GF AVAILABLE

\$12

Garlic, ginger, scallions, Szechuan peppercorn

GYOZA DE BOEUF

\$12

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

CHICKEN FLUTES

\$9

Crispy chicken spring rolls, salted plum caramel

CANTO EGG ON RICE

\$15

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

+ PLAIN | GF
+ HAM
+ SHRIMP

BREAKFAST FRIED RICE

GF AVAILABLE

\$16

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

VEGETABLE CONGEE V | GF

\$10

Jasmine rice, garlic, shiitake mushrooms, swiss chard, broccoli
+ SAUTÉED SHRIMP \$3
+ FRIED EGG \$1

GARLIC CHIVES GAO V | GF

\$10

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

\$13

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

CRISPY SHRIMP BAO

\$15

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

PORK BELLY BAO

\$15

Homemade tian-mian bean sauce, mustard, cucumber, spring onions (3 per order)

VEGGIE FRIED RICE

GF AVAILABLE

\$15

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

CHICKEN CURRY RICE GF

\$16

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

FIVE TREASURE DUCK HASH

\$24

Duck confit, ginkgo nuts, potato, chinese sausage, fried egg, harissa aioli

dessert

MATCHA CRÈME BRÛLÉE GF | C

\$7

CHOCOLATE CHEESECAKE

\$7

FRENCH VANILLA PROFITEROLES

\$9

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