

## BAR 酒吧 CHINOIS

### CHICKEN DUMPLINGS \$7

Cabbage, green pepper, ginger

### PORK DUMPLINGS \$7

Cabbage, green pepper, ginger

### VEGGIE DUMPLINGS \$7

Spinach, carrots, cabbage, mushroom

### VEGGIE SPRING ROLLS \$7

Carrots, cilantro, cabbage, rice wine (VG)

### SHANGHAI ROLLS \$9

Pork, carrots, green onion, oyster sauce

### CRAB RANGOON \$8

Crab, cream cheese, crispy won ton

### PORK SHUMAI \$9

Ground pork, scallions, bamboo sprouts, garlic

### PORK & SHRIMP SHUMAI \$9

Pork, shrimp, sesame, soy, onion

### MALA CHICKEN \$9

Garlic, szechuan pepper, sesame, cilantro (GF)

### SHRIMP HAR GOW \$9

Shrimp, bamboo shoots, sesame

### CRISPY FISH SLIDERS \$10

Tartar sauce, cheese, King's Hawaiian bread

### MISO CHILI SHRIMP \$13

Butter, garlic, miso, lime, chili (GF)

### PORK BELLY BAO \$15

Hoisin, cucumber, radish

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## C O C K T A I L S

### CHINOIS MULE

JJ Whitley Russian Vodka, Crème de Cassis, Jalapeno-Berry Shrub, Lime, Ginger  
\$13

### CALVADOS DAIQUIRI

Claque-Pepin Calvados, Lime, Simple Syrup, Apple  
\$13

### PANACHÉ

Hendrick's Gin, St Germain, Kronenbourg Blanc, Lemon  
\$13

### BIG PINK

Milagro Silver Tequila, Crème de Cassis, Grapefruit Soda  
\$13

### LA BELLE ROSE

El Silencio Espadin, Aperol, Génépy des Alpes, Lemon, Egg White  
\$13

### PROBIOTIC COLLINS

Tanqueray Gin, Seasonal Kombucha, Lemon  
\$13.

### CARRÉ NOUVELLE

Dickel Rye, Remy VSOP, Dolin Rouge, Baltamaro Szechuan Amaro, Bitters  
\$15

### MARTINEZ

Citadelle Gin, Dolin Rouge, Luxardo Maraschino  
\$13

### LAPSANG ROB ROY

Brenne Estate Cask, Smoked-Tea infused Dolin Rouge, Calvados, Bitters  
\$14

### COFFEE COCKTAIL

Monnet VS Cognac, Taylor Fladgate Port, Simple Syrup  
\$13

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## B Y T H E G L A S S

### WHITES

- Riesling, Jean-Luc Mader, Alsace \$14
- Aligoté, Albert Bichot, Domaine Adélie, Bourgogne \$10
- Chardonnay, Domaine Petitjean, Côtes D'Auxerre, Bourgogne \$12
- White Blend, Domaine Denis Tastet, Côtes de Gascogne \$10
- Chenin Blanc, Mary Taylor, Anjou, Loire Valley \$11
- Sauvignon Blanc, Terre de Princes, Sancerre \$18

### REDS

- Merlot, Château Mondésir 2016, Blaye Côtes de Bordeaux \$12
- Syrah, Delas Les Launes, Crozes-Hermitage \$16
- Pinot Noir, Trimbach Reserve 2017, Alsace \$18
- Grenache Blend, Domaine la Roubine, Côtes du Rhône Villages \$14
- Gamay, Château de Varennes, Beaujolais Villages \$10

### ROSÉ

- Rosé, Domaine de la Sangliere "Juliette", Provence \$10
- Rosé Merlot/Cab Franc, Château Auguste, Bordeaux \$13

### BUBBLES

- Crémant D'Alsace, Pierre Sparr Brut Reserve \$12
- GH Mumm Grand Cordon Rouge Brut \$16
- GH Mumm Grand Cordon Rosé Brut \$17

### APÉRITIFS & DIGESTIFS

- Lillet Blanc / Lillet Rosé / Lillet Rouge \$10
- Sauternes, Château Les Justices 2016, Bordeaux \$10
- Taylor Fladgate Ruby Port \$9
- Claque Pepin Calvados \$11
- Dolin Rouge/ Dolin Dry \$9

## B E E R

- Kirin Ichiban, Japan, \$5 (5.0%)
- Soul Mega Pale Ale, Maryland, \$8.50 (5.5%)
- Sangaria Chu-Hi Lemon Spritzer, Japan, \$9 (6.0%)
- Kronenbourg Blanc, France, \$7 (5.0%)
- Juice Bomb IPA, New England, \$7 (6.5%)

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