

cocktails

FRUIT FORWARD

CHINOIS MULE \$14

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

BIJOU DE GANSU \$18

Rye Whiskey, Toasted Rhubarb, Strawberry-Cinnamon Honey, Soda

NIMBUS CLOUD \$17

Mal Bien Zacate Limon Mezcal, Disaronno, Pistachio, Pineapple Gomme, Lemon

CITRUS PARADIS \$16

Cazadores Blanco Tequila, Grapefruit, Basil, Orange Blossom, Stiegl Radler

GOLD OF BISCAY \$18

D'Ussé Cognac, Pineau des Charantes, Italicus, Pineapple, Yuzu

LE RUBIS \$19

Citadelle Rouge Gin, Strega, Blueberry, Honey, Lemon, Egg White

BOTANICAL GARDEN \$17

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

COCO MARSEILLE \$15

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

MARTINI'QUE \$17

Amarás Reposado Mezcal, Poblano, Orgeat, Honey, Saline, Lime

BOOZE FORWARD

BC L'ESPRESSO \$17

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

CITY NEWSSTAND \$18 MSG MARTINI \$18

Benchmark No.8 Bourbon, Luxardo Sangue Morlacco, Hierloom Alchermes, BC Bitters

Wilde Gin, MSG-Olive Brine, Shaoxing Wine

THE LUNAR RESERVE

LUCKY SNAKE \$20

Sorgin Grapefruit Gin, Doctor Bird Rum, Dragonfruit, Ginger, Chinola Passionfruit, Milk Clarification

FIRE HORSE \$20

Bacardi Ocho, Chinola Mango, Passionfruit, Xilli, Coconut Milk, Acid OJ, Mango Yogurt Clarification

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	\$15 \$60
Pinot Noir, Christian Lauerjat 2020, Sancerre DRY, TART CHERRY, EARTHY	\$20 \$80
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

ROSÉ

Minuty Prestige, Provence STRAWBERRIES, PEACHES, CITRUS AROMAS	\$15 \$60
Ch. D’Estoublon, Roseblood Rosé, Provence DRY, CRISP MINERALITY, BLACKCURRANT	\$14 \$56

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%)	\$10
Kronenbourg Blanc, France (5.0%)	\$9
Stiegl Radler, Austria (2.5%)	\$9

COFFEE

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

ZERO-PROOF

MVT Mule: Berry Shrub, Lime, Soda, Ginger Beer	\$11
Ananas: Giffard N/A Pineapple, Lime, Ginger Beer	\$11
455 Thyme: Seedlip Grove 42, Lime, Soda, Orgeat Thyme Foam	\$13
Beer: TsingTao 0.0	\$7
Soda: Coca-Cola or Diet, Sprite, Ginger Ale, Spicy Ginger Beer	\$5
Juice: Pineapple, Orange, Cranberry, Grapefruit	\$4
Red Bull: Energy Drink, Sugarfree, Peach Edition (White Peach)	\$7
Canned N/A: Aplos Ume Spritz	\$12

dumplings

RED CHILI WONTONS \$15

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

PORK XLB DUMPLINGS \$13

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

HAR GOW \$12

Crystal prawn dumplings, bamboo shoots, toasted sesame, Chef's soy

GARLIC CHIVES GAO V | GF \$12

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

GYOZA DE BOEUF \$14

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

STEAMED SHUMAI \$12

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

small bites

ROASTED MUSHROOM SALAD V | GF | C \$14

Shiitake, bean sprouts, harissa, black vinegar, confit garlic

BRUSSEL SPROUTS V | GF \$13

Yuzu-soy vinaigrette, cashews, pickled onion

SPICY EGGPLANT V | GF \$14

Wok-fried purple Chinese eggplant, black vinegar, sesame, fresh basil, pickled peppers

POPIAH DE CANARD \$18

Crispy duck spring rolls, apricot sauce, sesame, soy

CHILI KARAAGE \$14

Chinois-style fried chicken, spicy chili & garlic sauce, Shaoxing wine, toasted sesame seeds, arugula, soy

CRISPY SHRIMP BAO \$16

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

WALNUT SHRIMP GF OPTION \$17

Crispy fried shrimp, honey walnut sauce, crushed walnut

CRAB RANGOON \$12

Fried crab & cream cheese wontons, apricot duck sauce, toasted sesame, soy

HOISIN RIBS \$16

Chef's BBQ sauce, soy, tri-colored peppers

PORK BELLY BAO \$15

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