BAR 酒 CHINOIS

dumplings

RED CHILI WONTONS — $14
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 — $11
Fried chive cube dumplings, sambal chili, pickled onions, dark soy, sesame

GYOZA DE BOEUF — $13
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 — $13
Shiitake, bean sprouts, harissa, black vinegar, confit garlic

BRUSSEL SPROUTS V | GF — $11
Yuzu-soy vinaigrette, spinach, cashews, pickled onion

SPICY EGGPLANT V | GF — $13
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 — $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)

GF GLUTEN-FREE V VEGAN FRIENDLY C CELIAC FRIENDLY

entrées

CHAR SIU CHICKEN RICE — $21

Hong Kong Style BBQ Chicken, red soy, swiss chard, soy egg, ginger chimichurri, sesame

MISOZUKE SALMON RICE GF | C — $23

Honey glazed miso salmon, wasabi seaweed rice seasoning, mixed greens salad, soy

LU RAO FAN — $19

Slow braised 5-Spice pork belly bits on rice, soy egg, scallions, ginger, arugula salad

ZHA JIANG MIAN — $19

Chinese udon noodles with spicy Szechuan beef sauce, tobanjang, fresh cucumber, pickled onion & scallions

CHINOIS CHICKEN SALAD — $16

Mixed greens, walnuts, orange, red soy chicken, ginger dressing

+ SUBSTITUTE FRIED TOFU V | GF
+ REMOVE PROTEIN [-$4] V | GF | C

1970'S GARLIC NOODLES — $18

Egg noodles, shiitake, spinach, garlic butter, parmesan, Chef's soy, oyster & fish sauce

+ FRIED CHICKEN $5
+ SAUTÉED SHRIMP $6
+ FRIED TOFU $5

BLACK PEPPER DUCK — $25

Duck breast with szechuan chili paste, Chef's soy, fresh basil, sweet peppers

desserts

MATCHA CRÈME BRÛLÉE	GF | C	$8
CHOCOLATE CHEESECAKE		$8
FRENCH VANILLA PROFITEROLES		$10

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

GF GLUTEN-FREE V VEGAN FRIENDLY C CELIAC FRIENDLY