

# RESTAURANT WEEK 2024

DINNER MENU \$40.00

## *first course*

### RED CHILI WONTONS

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

### ROASTED MUSHROOM SALAD V | GF | C

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

### POPIAH DE CANARD

Crispy duck spring rolls, cabbage, scallions, carrot, onion, apricot sauce

### CRISPY SHRIMP BAO

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

## *second course*

### CHAR SIU CHICKEN RICE

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

### MISOZUKE SALMON RICE GF | C

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

### 1970'S GARLIC NOODLES

Egg noodles, shiitake, spinach, garlic butter, parmesan, Chef's soy

+ FRIED CHICKEN  
+ SAUTÉED SHRIMP  
+ FRIED TOFU

### LU RAO FAN

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

## *desserts*

### MATCHA CRÈME BRÛLÉE GF | C

### CHOCOLATE CHEESECAKE

GF GLUTEN-FREE V VEGAN FRIENDLY C CELIAC FRIENDLY

*cocktails*

1/2 Priced Cocktails | Tuesday - Sunday 5:00 - 7:00 PM

FRUIT FORWARD

**TÊTE DE MULE \$12**

Tito's Vodka, lime, spicy ginger beer, mint

**PANACHÉ \$13**

Rieger's Gin, St Germain, Kronenbourg Blanc, Lemon

**THE DCL \$15**

Spiced Rum, Amaro di Angostura, Sesame, Chai, Oat Milk

**CHINOIS MULE \$13**

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

**HUMBLE COBBLER \$14**

Illegal Mezcal, Peach, Genépy des Alpes, Lime

**PEAK BLOOM \$15**

Strawberry Gin, Empress Gin, Lillet Rouge, Egg White, Hibiscus, Lemon

**MAXIMILIAN \$14**

Milagro Silver Tequila, Chinola, mango, honey, black lime salt

**VALENSOLE \$15**

SmokeLab Vodka, Sorgin Sauvignon Gin, Lillet Blanc, Lavender

**AU PEAR AFFAIR \$16**

Ten to One Rum, Dickel Bourbon, Spiced Pear, Don Ciccio Nocino, Black Walnut

**LA GARONNE \$15**

Unaged Armagnac, Lillet Blanc, Bergamot

**CARRÉ NOUVELLE \$15**

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

BOOZE FORWARD

*wine* BY THE GLASS

**WHITES**



Chardonnay, Louis Latour, Ardèche	\$13   \$52
Chenin Blanc, Ch. Moncontour, Vouvray	\$12   \$48
Sauv. Blanc, Dm. Gilles Lesimple, Sancerre	\$18   \$65
Sauv. Blanc, Graves D'Ardonneau, Bordeaux	\$12   \$48
Viognier, Dm. du Tix, Vaucluse	\$16   \$64

**REDS**

Bordeaux Blend, Ch. du Beau Vallon, St Emilion	\$15   \$60
Malbec, Ch. du Cedre "Héritage," Cahors	\$13   \$52
Pinot Noir, Christian Lauerjat 2020, Sancerre	\$18   \$72
Syrah, Delas Les Launes, Crozes-Hermitage	\$16   \$64
Tannat/Cab Franc, Ch. Peyros "Héritage," Madiran	\$12   \$48

**ROSÉ**

Fabre en Provence Rosé 2022, Côtes de Provence	\$12   \$40
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**BUBBLES**

Crémant D'Alsace, Jean Geiler Brut Prestige	\$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, Maryland, (5.5%)	\$8.5
Kronenbourg Blanc, France (5.0%)	\$8
Sun Run Hazy IPA, Maryland (6.5%)	\$7
Lvivske Lager, Ukraine (4.5%)	\$9

**COFFEE**

Single espresso	\$4
Double espresso	\$7
Americano	\$5

**ZERO-PROOF**

<b>Mocktail:</b> Bartender's Creation	\$5
<b>Mocktail:</b> N/Agroni	\$7
<b>Beer:</b> Partake Blonde Ale, Canada	\$6
<b>Soda:</b> Coca-Cola or Diet, Sprite, Ginger Ale, Spicy Ginger Beer	\$3
<b>Juice:</b> Pineapple, Orange, Cranberry, Grapefruit	\$4
<b>Kombucha:</b> Wild Bay Strawberry Lavender	\$5
<b>Sparkling Water:</b> San Pellegrino (1 Liter)	\$5