SPECIALTY COCKTAILS  $16

TRANQUILITY  belvedere vodka, lemongrass-infused oolong tea, kalamansi-lemon juice

FATE  st. germain elderflower liqueur, pineapple, prosecco

EXHALE  bluecoat gin, wasabi syrup, sake, lime

ROYAL  grey goose vodka, lejay cassis, prosecco, blackberry

QUEST  sesame infused bacardi 8 rum, aperol, mango, carrot

SMOKE  chipotle infused espolòn blanco, montelobos mezcal joven, pineapple, applewood smoked sea salt

SOLID  maker's mark bourbon, all spice dram, cardamom-clove syrup, chinese bitters

NON ALCOHOLIC  $7

PURITY  cucumber, mint, lemongrass

HARMONY  pear, green tea, lime

REFLECTION  pomegranate, cranberry, kalamansi, rose water

WINES BY THE GLASS

SPARKLING

PROSECCO, Ca’ Furlan  ‘Cuvée Beatrice’, Veneto, Italy NV  $12

CRÉMANT DE BOURGOGNE ROSÉ, JCB  ‘No. 69’, Burgundy, France NV  $17

CHAMPAGNE, Veuve Clicquot  ‘Reserve Cuvée’, Brut, Champagne NV  $24

CHAMPAGNE, Ruinart  Brut, Blanc de Blancs, Champagne, France NV  $29

WHITE

RIESLING, Spreitzer  ‘101’, Rheingau, Germany 2015  $13

SAUVIGNON BLANC, Craggy Range  Martinborough, New Zealand 2015  $14

SANCERRE, Château de Sancerre  Loire Valley, France 2015  $18

PINOT GRIGIO, Il Tasso  Veneto, Italy 2016  $13

CHABLIS, Domaine Laroche  Saint Martin, Burgundy, France 2015  $16

CHARDONNAY, Stag’s Leap Wine Cellars  ‘Karia’, Napa Valley, California 2015  $19

ROSÉ

CÔTES DE PROVENCE, Château La Gordonne  $13

Tête de Cuvée, Provence, France 2015

RED

PINOT NOIR, Boedecker Cellars  Willamette Valley, Oregon 2014  $15

BORDEAUX SUPÉRIEUR, Château Peyfaures  Bordeaux, France 2010  $17

CABERNET SAUVIGNON, Wente  ‘Southern Hills’, Livermore Valley & San Francisco Bay, California 2014  $14

MALBEC, Terrazas de los Andes  ‘Reserva’, Mendoza, Argentina 2015  $17
**DIM SUM**

EDAMAME DUMPLINGS $15  
shallot-sauternes broth

CANTONESE SPRING ROLLS $16  
shrimp, chicken

LOBSTER EGG ROLLS $21  
shrimp, thai basil, sweet chili

JADE SHRIMP DUMPLINGS $15  
pea shoots, water chestnuts

PORK POTSTICKERS $15  
soy vinegar, chili

CRISPY CAULIFLOWER LOLLIPOPS $15  
truffle, sweet rice, cheese

OXTAIL DUMPLINGS $17  
sweet soy, green apple, jalapeño

FOIE GRAS & CHICKEN DUMPLINGS $18  
lemongrass consommé

KING CRAB & LOBSTER SHUMAI $18  
shrimp, red pepper, yuzu

SESAME DUNGENESS CRAB TOAST $15  
miso cured egg, trout roe

GENERAL TSO’S DUMPLINGS $16  
chicken, hot & sour broth

CARROT DUMPLINGS $13  
carrots, shiitake mushrooms, scallion

**APPETIZERS**

**COLD**

TUNA TARTARE SPRING ROLLS* $16  
crispy shallot, ponzu

SPICY YELLOWTAIL YU SHENG* $15  
smoked chili, pineapple

SZECHUAN CHILLED CHICKEN $19  
cucumber noodles, sesame, peanuts

PEKING DUCK SALAD* $17  
poached egg, sherry vinaigrette

**HOT**

SHORT RIB AND SCALLION PANCAKE $16  
asian pear, ginger

CHILI ROCK SHRIMP $24  
toasted ginger, pineapple

PORK BUNS $17  
charred pork belly, spicy shallots, napa cabbage

TEA SMOKED SPARE RIBS $19  
hoisin barbeque, sesame

**DIM SUM TASTING FOR TWO** $36  
tuna spring rolls, sesame dungeness crab toast, tea smoked spare ribs, carrot dumplings, cantonese spring roll
MEAT

SIZZLING SHORT RIB  $36
mushroom chow fun, asian pear

BLACK PEPPER BEEF  $35
wok tossed rib eye, crispy bird's nest

CHARRED FILET OF BEEF  $38
wonton crisps, mustard sauce

MONGOLIAN LAMB CHOPS  $36
crystallized ginger crust

FISH

HONG KONG SHRIMP & SCALLOP  $31
sub gum vegetables, lobster sauce

CANTONESE STEAMED SOLE  $33
ginger, scallion oil, soy sauce

GLAZED ALASKAN BLACK COD  $36
chili eggplant, black bean relish

SWEET & CRISPY JUMBO SHRIMP  $31
citrus salad, radish

KUNG PAO MONKFISH  $31
chili-szechuan sauce, peanuts

SHRIMP & LOBSTER CHOW FUN  $38
x.o. sauce

WHOLE SEA BASS  $38
applewood smoked, fennel, myoga ginger

SINGAPORE CHILI KING CRAB  $38
cilantro, lime

POULTRY

ROAST CHICKEN CONGEE  $26
maitake mushrooms, chinese cruller

BROKEN CHILI CHICKEN  $28
chinese pepper, charred scallion

PEKING DUCK FOR TWO  $65
cucumber, scallion, hoisin

EXECUTIVE CHEF  BRIAN RAY
<table>
<thead>
<tr>
<th>NOODLES</th>
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</thead>
<tbody>
<tr>
<td>WILD MUSHROOM CHOW FUN</td>
<td>$14</td>
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<tr>
<td>garlic chives</td>
<td></td>
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<tr>
<td>CHILLED UDON NOODLES</td>
<td>$13</td>
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<tr>
<td>lime sorbet, peanut sauce</td>
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</tr>
<tr>
<td>WOK TOSSSED NOODLES WITH PRAWNS</td>
<td>$18</td>
</tr>
<tr>
<td>chive blossoms, wild mushrooms</td>
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</tr>
<tr>
<td>MINCED PORK LO MEIN</td>
<td>$14</td>
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<tr>
<td>pickled cucumbers, thai chili</td>
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<table>
<thead>
<tr>
<th>RICE</th>
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<tbody>
<tr>
<td>LOBSTER FRIED RICE</td>
<td>$26</td>
</tr>
<tr>
<td>saffron, thai basil</td>
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<tr>
<td>CHINESE SAUSAGE FRIED RICE*</td>
<td>$15</td>
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<tr>
<td>soft poached egg</td>
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<tr>
<td>PEKING DUCK FRIED RICE</td>
<td>$19</td>
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<tr>
<td>honshimeji mushroom, scallion</td>
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<tr>
<td>VEGETABLE FRIED RICE</td>
<td>$15</td>
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<tr>
<td>coconut-curry, pineapple</td>
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<tr>
<td>DUNGENESS CRAB STICKY RICE</td>
<td>$23</td>
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<tr>
<td>x.o. sauce, chinese broccoli</td>
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<table>
<thead>
<tr>
<th>VEGETABLES</th>
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<tbody>
<tr>
<td>ASIAN GREEN STIR FRY</td>
<td>$11</td>
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<tr>
<td>pine nuts, garlic chips</td>
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<tr>
<td>BUDDHA STYLE GAI LAN</td>
<td>$11</td>
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<tr>
<td>almonds, beech mushrooms, truffle</td>
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</tr>
<tr>
<td>WOK CHARRED BROCCOLI</td>
<td>$11</td>
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<tr>
<td>garlic, black bean</td>
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<tr>
<td>SNOW PEAS</td>
<td>$12</td>
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<tr>
<td>wild mushrooms, smoked bacon</td>
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<tr>
<td>CAULIFLOWER STIR FRY</td>
<td>$11</td>
</tr>
<tr>
<td>chili-garlic sauce, pork, mint</td>
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<tr>
<td>SPICED EGGPLANT &amp; TOFU</td>
<td>$15</td>
</tr>
<tr>
<td>oven-dried pineapple, cashews</td>
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</tr>
</tbody>
</table>

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*