

## **SPECIALTY COCKTAILS** **\$17**

### **TRANQUILITY**

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

### **FATE**

*st. germain elderflower liqueur, pineapple, prosecco*

### **OASIS**

*bluecoat gin, luxardo maraschino liqueur, orange, ginger beer, orange bitters*

### **ROYAL**

*tito's vodka, lejay cassis, prosecco, blackberry*

### **REJUVENATE**

*cazadores reposado buddakan blend, lemon, ginger*

### **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**

**\$9**

### **PURITY**

*cucumber, mint, lemongrass*

### **HARMONY**

*pear, green tea, lime*

### **REFLECTION**

*pomegranate, cranberry, kalamansi, rose water*

## **WINES BY THE GLASS**

### **SPARKLING**

**PROSECCO, Ca' Furlan** \$14  
*'Cuvée Beatrice', Veneto, Italy NV*

**CRÉMANT DE BOURGOGNE ROSÉ, JCB** \$19  
*'No. 69', Burgundy, France NV*

**CHAMPAGNE, Veuve Clicquot** \$27  
*'Reserve Cuvée', Brut, Reims, France NV*

**CHAMPAGNE, Ruinart** \$31  
*Brut, Blanc de Blancs, Reims, France NV*

### **WHITE**

**RIESLING, Spreitzer** \$15  
*Rheingau, Germany 2015*

**SAUVIGNON BLANC, Craggy Range** \$16  
*Martinborough, New Zealand 2015*

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

**PINOT GRIGIO, Sartori Di Verona** \$12  
*'Delle Venezie', Veneto, Italy 2016*

**CHABLIS, Domaine Laroche** \$16  
*'Saint Martin', Burgundy, France 2015*

**CHARDONNAY, Tom Gore** \$13  
*California 2015*

### **ROSÉ**

**CÔTES DE PROVENCE, Vie Vité** \$14  
*Provence, France 2016*

### **RED**

**CABERNET SAUVIGNON, Wente** \$16  
*'Southern Hills', Livermore Valley  
& San Francisco Bay, California 2015*

**GRAVES, Château Le Bonnat** \$15  
*Bordeaux, France 2012*

**VIN DE PAYS DU CÔTES DE BRIAN** \$13  
*Domaine Le Clos du Gravillas, Languedoc, France 2016*

**MALBEC, Terrazas de los Andes** \$18  
*'Reserva', Mendoza, Argentina 2015*

**PINOT NOIR, Stringtown** \$14  
*Willamette Valley, Oregon 2016*

## **DIM SUM**

EDAMAME DUMPLINGS <i>shallot-sauternes broth</i>	\$16
CANTONESE SPRING ROLLS <i>shrimp, chicken</i>	\$16
LOBSTER EGG ROLLS <i>shrimp, thai basil, sweet chili</i>	\$21
JADE SHRIMP DUMPLINGS <i>pea shoots, water chestnuts</i>	\$16
PORK POTSTICKERS <i>soy vinegar, chili</i>	\$16
CRISPY CAULIFLOWER LOLLIPOPS <i>truffle, sweet rice, cheese</i>	\$16
OXTAIL DUMPLINGS <i>sweet soy, green apple, jalapeño</i>	\$17
FOIE GRAS & CHICKEN DUMPLINGS <i>lemongrass consommé</i>	\$18
KING CRAB & LOBSTER SHUMAI <i>shrimp, red pepper, yuzu</i>	\$18
SESAME DUNGENESS CRAB TOAST <i>miso cured egg, trout roe</i>	\$17
GENERAL TSO'S DUMPLINGS <i>chicken, hot &amp; sour broth</i>	\$17
CARROT DUMPLINGS <i>carrots, shiitake mushrooms, scallion</i>	\$15

## **APPETIZERS**

### **COLD**

TUNA TARTARE SPRING ROLLS* <i>crispy shallot, ponzu</i>	\$17
SPICY YELLOWTAIL YU SHENG* <i>smoked chili, pineapple</i>	\$15
SZECHUAN CHILLED CHICKEN <i>cucumber noodles, sesame, peanuts</i>	\$19
PEKING DUCK SALAD* <i>poached egg, sherry vinaigrette</i>	\$18

### **HOT**

SHORT RIB AND SCALLION PANCAKE <i>asian pear, ginger</i>	\$16
CHILI ROCK SHRIMP <i>toasted ginger, pineapple</i>	\$24
PORK BUNS <i>charred pork belly, spicy shallots, napa cabbage</i>	\$17
TEA SMOKED SPARE RIBS <i>hoisin barbeque, sesame</i>	\$19

<b>DIM SUM TASTING FOR TWO*</b> <i>tuna spring rolls, sesame dungeness crab toast, tea smoked spare ribs, carrot dumplings, cantonese spring roll</i>	\$40
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## MEAT

SIZZLING SHORT RIB <i>mushroom chow fun, asian pear</i>	\$36
BLACK PEPPER BEEF <i>wok tossed rib eye, crispy bird's nest</i>	\$36
CHARRED FILET OF BEEF <i>wonton crisps, mustard sauce</i>	\$39
MONGOLIAN LAMB CHOPS <i>crystallized ginger crust</i>	\$37

## FISH

HONG KONG SHRIMP & SCALLOP <i>sub gum vegetables, lobster sauce</i>	\$33
CANTONESE STEAMED SOLE <i>ginger, scallion oil, soy sauce</i>	\$34
GLAZED ALASKAN BLACK COD <i>chili eggplant, black bean relish</i>	\$37
SWEET & CRISPY JUMBO SHRIMP <i>citrus salad, radish</i>	\$33
KUNG PAO MONKFISH <i>chili-szechuan sauce, peanuts</i>	\$32
SHRIMP & LOBSTER CHOW FUN <i>x.o. sauce</i>	\$38
WHOLE SEA BASS <i>applewood smoked, fennel, myoga ginger</i>	\$39
SINGAPORE CHILI KING CRAB <i>cilantro, lime</i>	\$38
LEMON LOBSTER <i>red chili, white soy lemon butter, dill</i>	\$50

## POULTRY

ROAST CHICKEN CONGEE <i>maitake mushrooms, chinese cruller</i>	\$28
BROKEN CHILI CHICKEN <i>chinese pepper, charred scallion</i>	\$29
PEKING DUCK FOR TWO <i>cucumber, scallion, hoisin</i>	\$65

EXECUTIVE CHEF BRIAN RAY

## NOODLES

WILD MUSHROOM CHOW FUN <i>garlic chives</i>	\$15
CHILLED UDON NOODLES <i>lime sorbet, peanut sauce</i>	\$15
WOK TOSSED NOODLES WITH PRAWNS <i>chive blossoms, wild mushrooms</i>	\$21
MINCED PORK LO MEIN <i>pickled cucumbers, thai chili</i>	\$15

## RICE

LOBSTER FRIED RICE <i>saffron, thai basil</i>	\$26
CHINESE SAUSAGE FRIED RICE* <i>soft poached egg</i>	\$16
PEKING DUCK FRIED RICE <i>honshimeji mushroom, scallion</i>	\$20
VEGETABLE FRIED RICE <i>coconut-curry, pineapple</i>	\$16
DUNGENESS CRAB STICKY RICE <i>x.o. sauce, chinese broccoli</i>	\$25

## VEGETABLES

ASIAN GREEN STIR FRY <i>pine nuts, garlic chips</i>	\$13
BUDDHA STYLE GAI LAN <i>almonds, beech mushrooms, truffle</i>	\$13
WOK CHARRED BROCCOLI <i>garlic, black bean</i>	\$13
SNOW PEAS <i>wild mushrooms, smoked bacon</i>	\$13
CAULIFLOWER STIR FRY <i>chili-garlic sauce, pork, mint</i>	\$13
SPICED EGGPLANT & TOFU <i>oven-dried pineapple, cashews</i>	\$15

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