

SPECIALTY COCKTAILS **\$17**

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 espòlon blanco, montelobos mezcal joven, pineapple, applewood smoked sea salt

SOLID

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

TRANQUILITY

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

ZEPHYR

bacardi rum, goji liqueur, passionfruit, kaffir lime, yuzu

NON ALCOHOLIC

\$9

PURITY

cucumber, mint, lemongrass

SHINE

pineapple, yuzu, coconut

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

CHABLIS, Domaine Laroche \$16

'Saint Martin', Burgundy, France 2015

CHARDONNAY, Tom Gore \$13

California 2015

PINOT GRIGIO, Sartori Di Verona \$12

'Delle Venezie', Veneto, Italy 2016

RIESLING, Spreitzer \$15

Rheingau, Germany 2015

SANCERRE, Château de Sancerre \$18

Loire Valley, France 2015

SAUVIGNON BLANC, Craggy Range \$16

Martinborough, New Zealand 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

MALBEC, Terrazas de los Andes \$18

'Reserva', Mendoza, Argentina 2015

PINOT NOIR, Stringtown \$14

Willamette Valley, Oregon 2016

VIN DE PAYS DU CÔTES DE BRIAN \$13

Domaine Le Clos du Gravillas, Languedoc, France 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 & 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

DIM SUM TASTING FOR TWO* <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	\$15
<i>garlic chives</i>	
CHILLED UDON NOODLES	\$15
<i>lime sorbet, peanut sauce</i>	
WOK TOSSED NOODLES WITH PRAWNS	\$21
<i>chive blossoms, wild mushrooms</i>	
MINCED PORK LO MEIN	\$15
<i>pickled cucumbers, thai chili</i>	

RICE

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

VEGETABLES

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

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