# Beverages

## Alcohol Beverages

SAKE- Gekkekeikan Junmai Sake \$6.00, Rihaku Dreamy Clouds Junmai Nigori \$8.00 BOTTLED BEER- Sapporo Premium Japanese Rice Lager, Asahi Super Dryese Rice Lager, Tsingtao Pale Lager \$6.00

**DOMESTIC & IMPORT BOTTLED BEER-** Budweiser, Bud Light, Coors Light, Miller Lite, Michelob, Bud Light Lime, O'Douls (Non-Alcoholic) \$5.00

Corona, Modelo, Deschutes Porter, Heineken, Heineken 00- (Non-Alcoholic), Stella Artois, and Angry Orchard \$6.00

DRAFT- Budweiser, Bud Light, Coors Light, Blue Moon, Elysian Space Dust, Mac and Jack, Manny's, Hefeweizen \$6.00

CANNED BEER & SELTZERS - Rainier, White Claw, Nutrl \$6.00, Guiness Stout \$6.25

## Non Alcohol Beverages

COMPLIMENTARY- Coke, Diet Coke, Dr. Pepper, Barg's Rootbeer, Sprite, Orange Fanta, Minute Maid Lemonade, Fresh Brewed Iced Ted, Raspberry Iced Tea, Hot Coffee

BEVERAGES- Apple Juice, Cranberry Juice, Pineapple Juice, Orange Juice, Tomato Juice, Grapefruit Juice, Hot Chocolate, Milk, Chocolate Milk, Hot Apple Cider, Hot Tea, Oolong Hot Tea \$3.00
Thai Tea, Vietnamese Coffee \$5.00





#### SOUPS AND SALADS

EGG DROP; Velvety Broth, Julienned Carrots and Green Onions	owl \$6.88
SOUP OF THE WEEK; Ask your server about this weeks delicious fresh made soup Bo	owl \$6.88
<b>MANDARIN SALAD;</b> Spring Mix, Mandarin Oranges, Candied Walnut, Parmesan Cheese, Scallions, Dried Cranberries, served with Choice of Protein and Dressing Chicken +\$4.88, Beef +\$5.88, Shrimp +\$6.88, Snapper +\$3.88, Tofu +\$3.88	\$18.88
ASIAN SALAD; Grilled Chicken, Shredded Cabbage, Cucumber, Cilantro, Bell Peppers, Scallions, and Roasted Peanuts served with Choice of Dressing Chicken +\$4.88, Beef +\$5.88, Shrimp +\$6.88, Snapper +\$3.88, Tofu +\$3.88	\$16.88
THAI CUCUMBER SALAD; Marinated Cucumber, Shaved Onions, Roasted Peanuts and Cilantro	\$5.88

### SHAREABLES

SPRINGROLLS; Four (4) Choice of Pork or Vegetable served with Sweet Chili Sauce	\$12.88
EDAMAME; Traditional Edamame served with Seasoned Soy Sauce	\$9.88
CALAMARI; Crispy Fried Calamari served with Lemon-Thai Sauce	\$18.88
CRISPY ASIAN CHICKEN WINGS; Six (6) Crispy Fried Wings tossed in Choice of Sauce, served with Shredded Carrot and Lime Wedge Sauces: Mae Ploy Sweet Chili, Umami Garlic, Lemongrass Tamarind	\$16.88
FRESH CRABRANGOON; Six (6) Fresh-Made Crab and Herb Cream Cheese Rangoon served with House Plum Sauce	\$18.88
FLAVOR TRIO; Three (3) Chicken and Kimchi, Three (3) Roasted Pork and Three (3) Shrimp Shumi served with Soy Sauce and Sriracha Aioli	\$18.88
CHAR SIU PORK BAO BUNS; Four (4) Savory Char Siu Barbeque Pork stuffed in Warm Steam Buns	\$17.88



#### DIM SUM

KOREAN FRIED CHICKEN TACOS; Three (3) Crispy Wonton Tacos with Tempura Chicken, Asian Slaw, Sriracha Aioli, Scallions, served in Crispy Wonton Taco Shells	\$15.88
PORK BELLY TACOS; Three (3) Gochujang BBQ Glazed Pork Belly Wonton Tacos with Asian Slaw and Lime Crème, served in Crispy Wonton Taco Shells	\$15.88
CHICKEN LETTUCE WRAPS; Chopped Teriyaki Chicken, Water Chestnuts, Red Onion, Lemon Grass, Thai Basil, Cilantro served atop Fresh Romaine Hearts with Sweet Chili Sauce	\$14.88
FROM THE WOK	
PHAD THAI; Choice of Meat, Fresh Stir Fried Noodles tossed in Signature Phad Thai Sauce topped with Sprouts, Egg, Peanuts and Scallions, with choice of spice level	\$26.88
<b>BEEF AND BROCCOLI;</b> Sautéed Marinated Beef with Broccoli and Garlic served atop Jasmine Rice	\$23.88
ORANGE ZEST CHICKEN; Crispy Chicken tossed in Spiced Orange Glaze served atop Jasmine Rice	\$22.88
HONEY WALNUT SHRIMP OR CHICKEN; Crispy Fried Shrimp or Chicken tossed in Honey Walnut Sauce served atop Jasmine Rice	\$24.88
<b>DRAGON NOODLES;</b> Seared Beef or Shrimp tossed in House Dragon Sauce served with Mushroom Medley, Broccoli, Toasted Sesame, Nori Ribbons and Scallions atop Yakisoba Noodles	\$26.88
<b>PAD SEE EW;</b> Sweet and Savory Wok Sauce, Egg, Shredded Carrots and Broccoli tossed in Sen Yai Rice Noodles with Choice of Spice Level	\$24.88

#### WOK YOUR WAY

CHICKEN \$25.88 TOFU \$26.88 BE

BEEF \$26.88

SHRIMP \$27.88

SNAPPER \$28.88

Choose One; Jasmine Rice, Vegetable Fried Rice, Chow Mein Noodles, Phad Thai Noodles, Sen Yai Rice Noodles or upgrade Crab Fried Rice +3

Choose Four; Bell Peppers, Shaved Onions, Scallions, Mushrooms, Julienned Carrots, Sprouts, Zucchini, Broccoli or Asparagus

Choose Sauce; Spiced Orange, Teriyaki, Coconut Curry, Sweet & Sour, Miso-Sake, Dragon Sauce or Honey Walnut



# PHO/RAMEN

<b>PHO;</b> Rich and Savory Beef Broth, Rice Noodles, Garnished with Cilantro, White Onion, Lime Wedges, Bean Sprouts, Jalapeño, Green Onions and Basil with Choice of Spice Level Chicken +\$4.88, Beef +\$5.88, Shrimp +\$6.88, Snapper +\$3.88, Char Siu Pork +\$4.88	\$15.88
<b>RAMEN;</b> Creamy Tonkotsu Style Broth, Ramen Noodles, Medium Hard Egg, Green Onions, Roasted Shiitake Mushrooms, Nori Ribbons and Seasame Seeds with Choice of Spice Level Chicken +\$4.88, Beef +\$5.88, Shrimp +\$6.88, Snapper +\$3.88, Char Siu Pork +\$4.88	\$15.88
SIGNATURE PLATES	
CRAB FRIEDRICE; 402. Fresh Dungeness Crab, Egg, Garlic, Bell Peppers, Fried Rice, Cumcumber, Tomato Slices and Lemon Wedge	\$26.88
CHAR SIU BBQ PORK; Fresh Sliced Pork, served with Fried Rice	\$21.88
<b>SWEET AND SOUR PLATE;</b> Choice of Chicken, Beef, Shrimp, or Snapper tossed in Sweet and Savory Wok Sauce, Carrots, Bell Peppers, Onions, Pineapple. Sliced Tomatoes and Cucumber, served with Choice of Rice	\$26.88
CRISPY GARLIC CHICKEN; Crispy Tempura Chicken, tossed in Sweet and Savory Wok Sauce, chopped Onions, Bell Peppers topped with Crispy Garlic and Fried Basi, Choice of Spice Level	\$25.88
SURF AND TURF; Szechuan-Style Cubed New York Strip with Shrimp, Asparagus Tips, Thai Basil, and Mushrooms served with Vegetable Fried Rice	\$28.88
DELECTABLES	
MOCHI TRIO; Chocolate, Strawberry and Mango	\$10.88
BANANA LUMPIA; Sweet Sugar Crusted Banana in warm Lumpia Wrap served with Rich Caramel Sauce topped with Whipped Cream	\$10.88

Ask your Server about weekly Dessert