



silk Rd

T A V E R N



Snacks

SHRIMP SATAY
Curry, Cilantro, Lime
13

DEVILED TEA EGGS
Lap Cheong, Chinese Mustard
8

SCALLION PANCAKE CROSTINI
Edamame, Miso Ricotta, Truffles
9

ROOT VEGETABLE CHIPS
Ginger tartar sauce, scallions
7

EVERYTHING DUCK EGG ROLL
Foie Gras, Apricot Mustard
12

SHRIMP "TOAST"
Shizen Toban Jan, Miso Butter
10

PEKIN STYLE CHICKEN WINGS
Toban Jan, Pickled Cucumber
10

VEAL BREAST MAN TAO
Mint, Thai Basil, Pickled Shallots
12

Sides

6

**PICKLE JAR
EGGPLANT FRIES
BAKED SOY BEANS**

SUMMER VEGETABLE SALAD 9
Citrus Vinaigrette, Mint

SATUR FARMS BABY LETTUCE 9
Apple - Ginger Vinaigrette, Candied Walnuts

WILD MUSHROOM SALAD 12
Truffle Vinaigrette, Ginger Goat Cheese

BIG EYE TUNA TARTAR 14
Uni Vinaigrette, Chinese Celery

NO WOK CALAMARI 13
Chinese Bacon, Thai Chiles, Celery

MUSHROOM GYOZA 11
Hon She Meji, Spiced Soy Emulsion

TAVERN MAC & CHEESE 12
Korean Rice Cakes, Vermont Cheddar

SALTED FISH ROE NOODLES 14
Pea Shoots, Scallions, Cilantro

SINGAPORE CHILI CRAB POT PIE 15
Blue Crab, Black Bean

CURRY COCONUT MUSSELS 15
Roasted Pineapple, Herbs

SKATE & CHIPS 22
Ginger Tartar Sauce, Scallions

CRISPY BASS & BEANS 24
Baked Soy Beans, Mizuna

CHARMOULA SPICED PAICHE 23
Crisp Garlic, Eggplant Fries

HAINESE CHICKEN 19
Chicken fat grits, Sambal Cucumbers

SICHUAN PETITE FILET 24
Spinach, Black Garlic

BBQ BRAISED SHORT RIBS 24
Kimchee Brussel Sprouts, Sunny Egg



SUMMER COCKTAILS 2012

GINGER SIDECAR (martini) 14

1.5 oz Hennessy VS Cognac, .5oz triple, 1oz lemon juice, muddled fresh ginger, 1 oz maple syrup, orange peel zest w/ garnish, sugar rim

SPICY THAI MARGARITA (rocks) 13

2 oz Cazadores Reposado Tequila, ¾ oz Tamarind, ½ dried Thai Chili, 1 oz Agave, ½ oz Lime, lime garnish

APPLE BOURBON SMASH (rocks) 13

2 oz Knobb Creek Bourbon, 1 oz Honey, 6-8 Muddled Apple pieces, top w/ an Apple Slice

CUCUMBER COLLINS (Beer Glass) 13

2 oz Hendricks Gin, Muddled Cucumber, Mint, Lime, 1 oz simple, top w/ Soda and sour mix, Cucumber Wheel garnish

THE REVIVED MONK (Martini) 14

2 oz New Amsterdam Gin, Splash of dry Vermouth, ¾ oz Benedictine, 2-3 dashes Angostura Bitters, Top w/ Orange zest and peel

PATRICIA (flute) 14

1 oz Reyka Vodka, 1 oz Grapefruit Juice, ½ oz Elderflower, top w/ Cava Orange Peel

TAVERN PUNCH (high ball) 13

2oz Antiquo Herradura Tequila, ½ oz Cointreau, ½ oz Grapefruit, ½ oz Lemon, ½ oz Lime, ¾ oz Agave, Muddled Jalapenos & cilantro, jalapeno oiled rim, top w/Ginger Beer or Ale, lemon wheel garnish

SILK ROOT LEMONADE (high ball) 13

¾ oz Root Liqueur, 4 oz Fresh Lemonade, ice, Sugar rim, Mint Garnish

POSSIBLE NON-ALCOHOLIC DRINKS \$5

Thai Basil Lemonade

Muddled Thai Basil & Lemonade

Apple Jin Ja Soda

Fresh Apple Juice, Jin Ja Syrup, Soda, top w/ Crystalized Ginger

Ginger Pineapple juice

Muddled Ginger, orange juice, fresh Pineapple juice, top w/ ginger ale Orange slice

Coconut Lime Cooler

Coco Lopez, Limeade

****In 1 month****

When fruit is in Season...

STRAWBERRY MOJITO (rocks glass) 13

1.5 oz Don Q Rum, 2tsp. Muddled Strawberries berries, muddled mint/lime, .5oz lime juice, .5oz simple, top w/soda, sour mix, garnish with sugar dried mint rim

COBBLER MARTINI (Martini) 14

2 oz New Amsterdam Gin, Muddled Fresh Blueberries, ½ oz Lemon, ½ oz Simple, top w/ a caramelized Peach slice