



SNACKY WHACKY

- CUCUMBERS, ALL BUSTED UP** garlic, daikon, chile de arbol \$4
- SCRAMBLED FARM EGGS** chinese long beans \$6
- HOUSE-MADE SILKEN TOFU** chile, mint & x.o.x.o. (hugs & kisses) sauce \$8
- YUBA SALAD** cilantro-ginger "salsa verde", pickled shiitake mushrooms \$9
- CHOPPED ASPARAGUS SALAD** favas, shiitake, ginger vinaigrette \$7
- BOK CHOY SALAD** toasted cashews, rice wine vinaigrette \$6
- CHINO CHICKEN SALAD** napa cabbage, spinach, rice noodles, almond vinaigrette \$9
- MRS. ARCALAS' FAMILY LUMPIA** pork, beef, carrots, local and black pepper vinegar \$6
- SPICY PORKEY RICE CAKES** hot pepper paste, braised choy sum \$7
- "UNSMOKED" FISH** tombo tuna, shaoxing, five spice \$11
- GRILLED LAMB SKEWERS** chile, cumin, shaved radish \$10
- CHINESE-ISH PORK RIBLETS** tamarind-hoisin bbq sauce \$11
- NICK BALLA'S DOPE ASS JAPAN-O-MISSION WINGS** fishy-limey-hot-and-sour sauce \$9

DUMPLINGS AND THE LIKE

- XLB** careful, they're hot (and don't eat the cucumber) \$9
- PAN FRIED CHICKEN & LEEK** \$7
- STEAMED PORK BUNS** \$6
- PORK & NAPA CABBAGE** \$8
- TOFU, BOK CHOY & SHIITAKE MUSHROOM** \$7
- CLASSIC PORK POT STICKER** \$7
- SHRIMP WONTON IN CHILE OIL** \$9

BAO 2 FOR \$6 – 4 FOR \$11 – 8 FOR \$21

- BAO DE CHICHARON (2)** estilo cocineros t-ish
- FRIED CHICKEN (2)** MF hot sauce, pickle, cabbage
- CRISPY SHRIMP (2)** romaine, daikon, chinese hot mustard aioli
- EGGPLANT (2)** hoisin, peanuts, scallion

NOODLES, RICE & SOUP

- COLD SESAME NOODLES** cucumber, summer squash \$6
- BRAISED PORK NOODLES** sichuan peppercorns, peanuts, chinese mustard greens \$8
- TAIWANESE-AMERICAN BEEF NOODLE SOUP** toothy noodles, short rib, baby bok choy \$7
- HOT-N-SOUR SOUP** mushroom, egg white, ginger, hodo soy tofu \$5
- SHRIMP WONTON-NOODLE SOUP** chopped greens, pickled baby shiitakes \$9
- SHRIMP FRIED RICE** egg, carrot, scallion \$8
- GINGER FRIED RICE** leeks, garlic, sunny-side up egg \$7
- FORBIDDEN FRIED RICE** peter's chinese sausage, edamame, egg \$8

SIDES

- EGGPLANT** basil, fresno chile \$6
- CHINESE MUSTARD GREENS** garlic, lemon \$6
- BLISTERED GREEN BEENS** zha cai, black bean sauce \$6
- CARROTS A LA PLANCHA** sweet black vinegar, five spice \$6

COCKTAILS \$11

- SHANGHAI BUCK** pampero aniversario rum, ginger, bitters, lime
UP IN SMOKE laphroaig 10 year, lapsang souchong, cardamaro, pear
DRUNKEN TEA LEAF becherovka, sutton vermouthe, chamomile, apple
SO STRAWBERRY anchor hop vodka, zirbenz stone pine, strawberry, lemon
FLYING DUTCHMAN bols genever, apple tea shrub, celery juice, lime
EL CHINO MARGARITA arrete reposado, hibiscus, agave, pink salt, lime
HO COC coriander-infused flor de caña rum, black tea, pineapple, lime
SEÑOR SESAME SOUR espolon reposado, lime, maraschino, sesame, egg white
CHINATOWN ICED TEA baijiu, almond milk, passion fruit, lipton tea, lemon
SINGAPORE SLING beefeater gin, benedictine, cherry herring, citrus, bitters
DRAGON LADY a double shot of baijiu in honor of the 7th daughter

LIGHTER COCKTAILS (we'd have called them low ABV, but...) \$8

- CHUNNEL** sorrel infused lillet, truffle salt, celery soda
SUNBURNED BLOKE earl grey infused sherry, orgeat, lemon, chile, cava

BOBA COCKTAILS (boom!) \$11

- MR. SHRIMP FIST** aviation gin, plum wine, dragonwell tea, lemon, sweet milk
BOBA COLADA denizen rum, chino 5-spice cola, jugo de piña, coconut milk, lime, green tea

NO ID = NO BOOZE \$6

- MAYA PAPAYA** lime, coconut, papaya, mint
R.M. VAN WINKLE lemon, agave, vanilla, ice
DUNKLING ginger shrub, basil, soda

TEA (all selections by red blossom tea co.) \$4

- TUNG TING** (green) formosa oolong tea
GRAND SHOU WILD LEAF LINCANG (black) pu-erh
ELDERFLOWER (herbal)

BEERS

- TSINGTAO LAGER**, QINGDAO, CHINA (**24OZ. BIG BOY**) \$8
YANJING LAGER, BEIJING, CHINA \$5
HITACHINO NEST WHITE ALE, IBARAKI JAPAN \$9
ANCHOR STEAM INDIA PALE ALE, SF \$6

BUBBLES

250ml / 500ml / 750ml

- MAS FI CAVA BRUT PENEDÈS**, SPAIN N/V \$10 / \$19 / \$27
VAL DE MER ROSÉ, BURGUNDY, FR N/V \$14 / \$27 / \$39

ROSATO

- GRENACHE/CINSAULT/MOURVÈDRE BIRICHINO CA '08** \$11 / \$21 / \$30

BLANCO

- SAUVIGNON BLANC NAUTILUS**, MARLBOROUGH, NZ '13 \$11 / \$21 / \$30
RIESLING PEWSEY VALE 'CONTOURS', EDEN VLY, AU '08 \$18 / \$35 / \$51
RIESLING LOUIS SIPP, ALSACE, FR '09 \$12 / \$23 / \$34
CHENIN BLANC S. BRUNET, VOUVRAY, LOIRE, FR '12 \$15 / \$29 / \$42
HONDARRABI ZURI AIZPURUA, TXACOLI GATERIA, SP '12 \$14 / \$27 / \$39
TORRONTES RECUERDO, MENDOZA, AR '12 \$11 / \$21 / \$30
MÜLLER THURGAU TERLANO, ALTO ADIGE, IT '11 \$15 / \$29 / \$44
CHARDONNAY HERON WINES, CA '12 \$11 / \$20 / \$30

TINTO

- PINOT NOIR STEMMLER**, CARNEROS '11 \$16 / \$31 / \$45
PINOT NOIR LONGORIA, 'lovely rita' STA. RITA HILLS '12 \$22 / \$43 / \$63
CABERNET/MERLOT MEDLOCK-AMES, ALEXANDER VLY '11 \$16 / \$31 / \$45
GRENACHE/SYRAH A. BRUNEL, COTES DU RHONE, FR '11 \$10 / \$19 / \$27
NERO D'AVOLA CATINE COLOSI, SICILY, IT '12 \$11 / \$21 / \$30
MENCIA BODEGAS RUCHEL, VALDEORRAS, SP '11 \$15 / \$29 / \$42
CABERNET SAUVIGNON ROUND POND, RUTHERFORD '11 \$29 / \$58 / \$86