

BAO

CHOICE OF WHITE BUN, WHEAT BUN OR BIBB LETTUCE WRAP
(add napa salad with two or more bao +2)

SIGNATURE PULLED PORK 4.5

hoisin braised bbq pork, pickled red onion, cucumbers

CRISPY PANKO CRUSTED FISH 5

alaskan cod, yuzu tartar sauce, bibb lettuce, scallions

HOISIN STEAK 5

glazed steak, pickled daikon, radish sprouts, cilantro, peanuts

FRIED CHICKEN & SLAW 4.5

crispy chicken breast, tamarind bbq sauce, asian vegetable slaw

BANH MI 4.5

grilled pork loin, paté, housemade pickled vegetables, diced chilies, cilantro, garlic aioli (*choice of spicy or mild*)

KOREAN BBQ SHORT RIB 5

grilled short rib, mother-in-law’s kimchi, spicy red chili bean paste

THAI PEANUT CHICKEN 4.5

grilled chicken, thai peanut sauce, cucumber, cilantro, scallions, crushed peanuts

SWEET SOY GRILLED TOFU 4

glazed tofu, caramelized shiitake mushrooms, marinated cucumbers, bibb lettuce, scallions

DUCK CONFIT 6

maple leaf farms duck leg, grilled scallions, plum hoisin sauce

BAO SAMPLER 12.5

selection of six miniature bao – pulled pork, crispy fish, hoisin steak, fried chicken, peanut chicken, grilled tofu. no substitutions. sorry.

BAO & BEER

choose a draft beer, add a bao +4
(*duck confit bao +5.5*)

BAO & BOOZE

choose a cocktail, add a bao +4
(*duck confit bao +5.5*)

SMALL BITES

LEMONGRASS CARAMEL CHICKEN WINGS 6

tossed with a sweet & spicy glaze

POTSTICKERS – VEGETABLE OR PORK & LEEK 5

yuzu marmalade, tomato sriracha sauce

GARLIC CHIVE MEATBALL SATAY 4

with mixed herbs, finger chilies, pomegranate soy glaze

GRILLED SHISHITO PEPPERS 5

warm sesame ponzu, bonito flakes

TOFU POPCORN 5

with cilantro cashew chutney

FIVE-SPICE SWEET POTATO FRIES 4

housemade seasoning, citrus sambal aioli

SUMAC STEAK FRIES 3.5

spiced and thick cut, ketchup

ROASTED SESAME EDAMAME 3

warm with sesame sea salt

SALADS

EIGHT VEGGIE SALAD 10

roasted corn, edamame, sugar snap peas, avocado, cucumbers, cherry tomatoes, radish sprouts, sesame seeds, romaine hearts, gram’s tangy vinaigrette (*add grilled tofu +2 or grilled chicken +2.5*)

BBQ CHICKEN, ARUGULA & GLASS NOODLE SALAD 10.5

glazed chicken, chilled glass noodles, roasted eggplant, garlic chives, fire roasted red pepper, bean sprouts, mixed herbs, crushed peanuts, baby arugula, citrus soy dressing

ASIAN COBB SALAD 10.5

grilled chicken breast, long beans, cherry tomatoes, bacon, egg, avocado, crumbled paneer, scallions, romaine hearts, napa cabbage, miso ginger dressing

SEARED AHI TUNA & DAIKON SALAD 13.5

togarashi crusted ahi tuna, english cucumber, avocado, jicama, radish sprouts, shaved daikon, mixed greens, daikon radish dressing

CHINESE CHICKEN SALAD 10

grilled chicken breast, pickled carrots, cilantro, red onion, toasted almonds, sesame seeds, wonton strips, crispy rice noodles, napa cabbage, romaine hearts, radicchio, sesame ginger dressing

PEANUT HOISIN STEAK SALAD 12.5

glazed steak, sugar snap peas, cherry tomatoes, pickled red onion, crushed peanuts, scallions, cilantro, arugula, romaine hearts, soy scallion vinaigrette

NOODLES & SOUP

DRUNKEN TOMATO TAMARIND NOODLES 10

tofu puffs, fresh rice ribbon noodles, roasted cauliflower, baby bok choy, cherry tomatoes, cilantro, spicy tomato tamarind sauce (*add grilled shrimp +3.5*)

CHICKEN BASIL STIR-FRY 10.5

grilled chicken, udon noodles, chinese long beans, bok choy sum, thai basil, bean sprouts, finger chilies, garlic chives, scallions, sesame seeds, xiao xing glaze

YELLOW CURRY, SHRIMP & TOFU 12.5

tiger shrimp, tofu, wonton noodles, coconut broth, cucumber salad, mixed herbs, chili oil

VEGETARIAN TOM YUM SOUP 10

silken tofu, rice cakes, baby bok choy, shiitake mushrooms, cherry tomatoes, bamboo shoots, water chestnuts, toasted garlic, cilantro, housemade tom yum broth (*add grilled shrimp +3.5*)

CHICKEN UDON WITH GARLIC LONG BEANS 10

grilled chicken breast, udon noodles, garlic long beans, baby bok choy, napa cabbage, shiitake mushrooms, bean sprouts, scallions, nori, housemade chicken broth (*add poached egg +.75*)

RICE BOWLS

CHOICE OF WHITE RICE, BROWN RICE OR ROMAINE LETTUCE

SHORT RIB “BI BIM BOP” 12

grilled short rib, mother-in-law’s kimchi, housemade pickled vegetables, fried egg, spicy korean red chili sauce

TEMPURA TOFU & CHINESE EGGPLANT 10.5

kimchi marinated crispy tofu, caramelized shiitake mushrooms, scallions, warm salad of chinese eggplant, water spinach, finger chilies

CHICKEN TERIYAKI, PEAR & SCALLION 10.5

grilled chicken breast, grilled pear and scallions, bok choy sum, sesame seeds

PLATES

THAI STYLE FRIED CHICKEN 12

twice-fried half chicken, asian vegetable slaw, sizzling basil chili dressing, garlic lime aioli

ROASTED MARKET FISH IN BANANA LEAF 13

fresh fish of the day, coconut kaffir broth, broken rice with wok-charred snap peas, chinese eggplant, bok choy, finger chilies, thai basil
(*please allow a few extra minutes for this dish*)

LEMONGRASS GRILLED HANGER STEAK 13

marinated hanger steak, sumac steak fries, mixed greens, wasabi relish, tonkatsu sauce
(*please allow a few extra minutes for this dish*)

ETC

MOTHER-IN-LAW’S KIMCHI 4

POACHED EGG 1.5

add a poached egg to any dish

WHITE RICE / BROWN RICE 1.5 / 2

DESSERT

CHOCOLATE S’MORE BAO 4

marshmallow, graham cracker, fudge, chocolate bun

BANANA NUTELLA BAO 4

bruléed banana, nutella, marshmallow, chopped hazelnuts, cinnamon sugar bun

MACARON ICE CREAM SANDWICH OR CHOCOLATE DIPPED ICE CREAM BAR 5.5

two french macaron cookies with your choice of ice cream or a hand dipped ice cream bar – from milk shop
(*ask about our seasonal flavors*)

CLASSIC ICE CREAM FLOAT 6

milk’s vanilla bean ice cream, choice of boylan’s soda or fountain soda

BEER FLOATS 8

choice of vanilla weihnstephaner or coffee toffee stout float

TAKE A BAO

please ask for our vegan, gluten-free, dairy-free and kids menus

DRAFT BEERS

16oz / 32oz

LOST COAST GREAT WHITE *eureka, california*
crisp, hint of citrus 5.0% abv 6/11

BITBURGER PREMIUM PILS *bitburg, germany*
slightly sweet, light honey, refreshing 4.8% abv 7/13

NORTH COAST SCRIMSHAW *fort bragg, california*
subtle hops, crisp, clean 4.4% abv 7/13

ABITA AMBER LAGER *abita springs, louisiana*
crystal malt, perle hops, caramel flavor 4.5% abv 5/9

OLD SPECKLED HEN *suffolk, united kingdom*
toffee, malt 5.2% abv 6/11

NORTH COAST OLD RASPUTIN STOUT
fort bragg, california
rich, complex, warming finish 9.0% abv 6/11

CONEY ISLAND LAGER *san francisco, california*
biscuit malt, caramel, subtle hops 5.5% abv 6/11

RED SEAL ALE *fort bragg, california*
generously hopped, spicy finish 5.5% abv 6/11

WEHNSTEPHANER *provence, germany*
light bodied hefeweizen, fruity, spicy 5.4% abv 7/13

SEASONAL DRAFT
(ask about today's selection)

SHANDY GAFF *studio city, california*
red seal ale mixed with spicy ginger beer 7

VANILLA BEER FLOAT *studio city, california*
milk's vanilla bean ice cream, wehnstephaner, orange 8

COFFEE TOFFEE STOUT FLOAT
studio city, california
milk's coffee toffee ice cream, old rasputin stout,
chocolate fudge 8

BOTTLED BEERS

EEL RIVER ORGANIC PORTER *fortuna, california*
sweet roasted malt flavors 5.8% abv 6

UNIBROUE MAUDITE *quebec, canada*
malt and spices, crisp, hop finish 8.0% abv 7

DUVEL ALE *breendonk, belgium*
champagne of beers, floral, spice 8.5% abv 9

HITACHINO RED RICE ALE *ibaraki, japan*
mix of sake, malt and bitter notes to finish 7.0% abv 11

ABITA LIGHT *abita springs, louisiana*
abita springs water, smooth 4.0% abv 5

CHIMAY TRIPEL *hainaut, belgium*
sweet bitterness, ripe apples 8.0% abv 10

ALLAGASH DUBBEL ALE *portland, maine*
deep red, dry, nutty 7.0% abv 7

SINGHA *bangkok, thailand*
herbal, slightly sweet 5.0% abv 5

CANNED BEERS

MAMA'S LITTLE YELLA PILS *longmont, colorado*
pale malt, gentle hops, refreshing 5.3% abv 5

WEXFORD IRISH CREAM ALE *suffolk, united kingdom*
butterscotch, bready sweetness 5.0% abv 7

SAKE

HAKUTSURI DRAFT
clean, fresh (300ml) 9

HAKKIN-IRI GINJO PLATINUM
floral nose, sweet and sour mash (300ml) 18

WINE

SPARKLING

LAMARCA DOC PROSECCO *italy nv*
2008 apple, white peach, honeysuckle 9/34

WHITE

GIESEN RIESLING *new zealand*
2008 clover, honey, citrus flavors 8/30

STARBOROUGH SAUVIGNON BLANC *new zealand*
2010 citrus, tropical fruit, herbal notes 8/30

WILLIAM HILL CHARDONNAY *central coast*
2009 orchard fruit and oak, hint of sweetness 7/26

TANGENT ALBARIÑO *edna valley*
2008 tangerine, mandarin oranges with a briny finish 8/30

RED

LEESE-FITCH MERLOT *california*
2009 caramelized apples, boysenberry, sage, light clove 7/26

BRIDLEWOOD PINOT NOIR *california*
2009 dark cherries, cola nut, purple plum 8/30

RAYMOND 'R' COLLECTION FIELD BLEND *napa*
2009 raspberry, bing cherry, ripe and juicy tannins 8/30

EDUCATED GUESS CABERNET SAUVIGNON *napa*
2009 cherry and blackberry, cocoa, hints of mint 10/38

DON MIGUEL GASCON MALBEC *argentina*
2009 blackberry, hint of mocha 8/30

HOUSE COCKTAILS

WET CUCUMBER 10
hendrick's gin, cucumber, fresh lime juice, mint

OLD FASHIONED 8
maker's mark bourbon, orange, griottine cherry, bitters,
ginger ale

BASIL LEMONADE 9
stoli citrus vodka, fresh lemon and orange juices, thai basil

PASSION MARGARITA 9
hornito's tequila, passion fruit purée, fresh lime juice

HEMINGWAY DAIQUIRI 8
bacardi rum, fresh grapefruit and lime juices, demerara sugar,
maraschino puree

NON-ALCOHOLIC

BOTTLED WATER 2

SAN PELLEGRINO 2.5

FOUNTAIN SODA 2
coke, diet coke, sprite, diet sprite, ginger ale

BOYLAN BOTTLEWORKS 2.5
root beer, diet root beer, black cherry, diet black cherry

IZZE 2.5
pomegranate, grapefruit

ORANGINA 2.5

MARTINELLI'S APPLE JUICE 2.5

REED'S GINGER BREW 2.5

LAMILL ORGANIC ICED TEA 2.5
mystique green, plumberry black

LAMILL ORGANIC HOT TEA 3.5

LAMILL FRENCH PRESS COFFEE 3.5

CLASSIC ICE CREAM FLOAT 6
milk's vanilla bean ice cream, choice of boylan's soda
or fountain soda

TAKE A BAO