

鸡尾酒

SPECIALTY COCKTAILS

YUM CHA “Drink Tea” / 14

Wulong Rye

Oolong tea, Buffalo Trace,
Lemon, Cinnamon

Wild Ginger

Maker's Mark, Lemon, Ginger,
Van Orange Dulce Tea Syrup

Blossom

Tito's Vodka, Lemon, Lychee,
Mandarin Rose Tea Syrup

Purity Spice

Matcha tea, Vodka, Strawberry,
Chinese bitters

Emperor's Tea

Hennessy Black, Simple syrup,
Almond tea

THE CLASSICS / 12

Forbidden City

Bullit Rye, Pear Liqueur, White
Lillet, Fennel Bitters

Singapore Blaze

Sapphire Gin, Falarnum Velvet,
Pineapple, Cherry, Lime

Wei Xian

Hendrick's Gin, Lemon,
Lemongrass, Rose Lemonade

Buddha Mai Tai

Bacardi, Lime, Lychee Liqueur

THE ORIGINALS / 11

Wu Kong

Monkey Shoulder scotch,
Pineapple juice, Banana,
Blueberries

Yin-Yang

Bacardi Black Razz, Vanilla
Yogurt, Agave, Chocolate
Bitters, Berries

Phoenix

Dobel tequila, Apricot, Carrot,
Lemon, White Lillet,
Cinammon

The Imperial

Dobel tequila, Lime, White
Lillet, Avage, Cucumber, Bitters

啤酒

BEER

DRAUGHT

Buckle Down - Mirth

Belgian Style Single
Glass / 6 • Grumbler / 24

Greenbush Anger

Black IPA / 7

Dechuttes Chainbreaker

White IPA / 6

Miller High Life

Lager / 4.5

Dragon's Milk Stout

Barrel Stout / 6

Revolution Coup D'Etat

Saison / 8

BOTTLES

Saison DuPont

Saison / 25

Une Annee, Less Is More

Session Saison / 22

Asylum Hopalicious

IPA / 6

DeChuttes Mirror Pond

Pale Ale / 6

Single Speed Session

Jasmine / 8

Abita Amber

Munich Lager / 6.5

Lake Shore Lager

American Pale Lager / 6.5

Full Circle

Kolsch / 6.5

Tsingtao

Lager / 4.5 21.6oz / 10

Lucky Buddha

Lager / 8

Miller Lite

Kolsch / 3.75

Boulevard 80 Acre

Hoppy Wheat Ale / 6

Fox Barrel Pear Cider

Cider / 6

葡萄酒

WINE

SPARKLING

Piper Blanc de Blanc / 11

Lamarca / 9

Moet / 20

Fizz 56 / 11

Chandon Rose / 14

PINOT GRIGIO

Terlato 2011 / 12

Acrobat 2010 / 9

SAUVIGNON BLANC

Markham 2011 / 9

Nautilus 2012 / 10

CHARDONNAY

A to Z 2012 / 10

Banshee 2011 / 13

ADVENTUROUS WHITE

Serenity / 9

Ross Andrew 2011 / 11

RIESLING

Kung Fu Girl 2012 / 9

Schwibinger "Aufangen" 2011 / 8

PINOT NOIR

Bridlewood 2011 / 9

Chanson Bourgogne / 14

MERLOT

Ghost Pines 2011 / 9

Millbrandt Traditions 2010 / 11

CABERNET

Lost Angel 2009 / 8

Louis Martini 2010 / 15

RED BLENDS

Yorkville Cellars "High

Roller Red" 2011 / 11

Kuleto India Ink 2009 / 15

ADVENTUROUS RED

Graffito 2011 / 13

CH La Grolet 2010 / 10

LOOSE TEAS

CELEBRATION Pot/\$3 Person/\$1

Chinese black tea leaves blended with an array of Chinese fruits,
producing a chocolate/rose noted character. Experience the
slight smoky flavor tinged with hints of lychee fruit in the finish.

ORCHID OOLONG Pot/\$3 Person/\$1

Fine Chinese oolong tea leaves are highlighted by a touch of
coconut to offer a fragrant bouquet of fruit and floral notes in a
rich and soothing infusion.

DRAGONWELL Pot/\$3 Person/\$1

The most renowned Chinese green tea envelops the whole palate
with a captivating aroma carrying a slightly sweet and delicate
flavor. This is a classic wok-fired green tea from the village of
Dragon Well in the Zhejiang Province.

SPRING JASMINE Pot/\$3 Person/\$1

The simplistic layers of jasmine buds naturally scent Chinese
green tea leaves for a gently floral, yet rounded, aromatic cup.

ORGANIC MINT MELANGE Pot/\$3 Person/\$1

The finest organic mint leaves are gathered from the Midle Atlas
Mountain range of Morocco to form a soothing herbal infusion.

CHRYSANTHEMUM Pot/\$6 Person/\$2

Articulated white blossoms open gently with touches of butter
and pepper for a soothing and refreshing classic floral infusion.

BLOOMING TEAS

THOUSAND DAYS RED JASMINE Pot/\$9

From the Fujian province in China, this hand-tied white tea
flower is infused with the petals of jasmine. The red blossom in
the center denotes fortune as the delicate notes of white tea and
jasmine linger on the palate.

EBONY Pot/\$8

The ebony flower is a beautiful black tea flower from the lower
Assam region of India and consists of leaves that are hand tied
and sewn. This flower boasts a very malty, delicate flower with
a dry finish similar to red wine. It is infused 3 times and is
incredibly smooth each time.

YUM  CHA

晚餐

dinner

點心 SMALL PLATES

D10	Shrimp Egg Rolls	4.95
D16	Chicken and Chive Potstickers	3.95
D60	Minced Chicken Lettuce Cups	8.95
D3	“Pork Soup Dumplings” Xiao Long Bao (4pc/8pc)	6.95/11.95
D52	Szechuan Wok-Braised Octopus	11.95
D45	Braised Oxtail and Bone Marrow w/ Bao Buns	11.95
D40	Crispy Pig Ears and Brussel Sprouts	8.95
D46	Peking Roasted Duck Leg w. Truffled Jus	11.95
D49	Kale and Butternut Squash Ginger Dumplings	4.95
D44	Steamed Soy Egg Custard w. Smoked Scallop XO Sauce	8.95
D31	Moo Shu Pancakes w. Pork, Chicken, or Shrimp	8.95
D48	Chicken “Buddha” Wings, Shrimp Dust, Chilis	8.95
D47	Crispy Cauliflower and Chili Pods	6.95
D39	Foie Gras Topped Egg Tart	11.95
D51	Special Lobster-Shrimp Toast	11.95
D41	Sweet Potato Crusted w. Salted Egg	4.95
D61	Pickled Lotus Root	4.95
D62	Green Beans, Fried Anchovies, Chili Oil	4.95
D63	Jellyfish and Chili	4.95
D21	Marinated Beef Tripe	4.95
D64	Yum Cha “Chopstick” Chicken Salad Lettuces and mustard-ginger vinaigrette	11.95

SOUPS

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80 **Superior Wonton Soup**

81 **Hot and Sour Soup**

82 **Egg Drop and Beef Soup w/ Chinese Parsley**

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Per-person 3.50 / Medium (serves 4-6) 14.95

Signature dish 

猪肉 PORK

301	Pork and Leeks w. Peppers	12.95
302	Berkshire Pork-Belly Dong Bo Style w. Steamed Buns 	14.95
303	Crispy No. 1 Pork Ribs with Spiced Salt Pepper 	16.95
304	Hong Kong Style Sweet and Sour	14.95
305	Twice Cooked Pork w. Chinese Bacon	14.95
306	Steamed Pork Hash w. Dried Shrimp, Fried Egg 	14.95
D60	Hong Kong Style BBQ Pork Jowl	12.95

EGG DISHES

801	Special F. Yoo Yum 	14.95
	Combination of veggies, bean sprouts, shrimp and BBQ pork	
803	“Gravy” Egg with Beef or Shrimp	12.95
	Soft-scrambled eggs w. choice of beef or shrimp (+3.95)	

海鲜 SEAFOOD

401	Shrimp and Leeks	19.95
402	Shrimp w. Lobster Sauce	24.95
403	Crispy Salt & Pepper Prawns	24.95
404	Prawns Glazed w. Salted Duck Egg	24.95
405	Honey Walnut Prawns With candied walnuts in special mayonnaise sauce	24.95
406	Crispy Salt and Pepper Fish Filet	19.95
407	Fish Filet w. Chinese Vegetables	19.95
408	Crispy Calamari w. Sweet and Spicy Glaze 	12.95
409	Pan Fried Sea Bass w. Roasted Scallion and Garlic	38.88
410	Steamed Sea Bass w. Ginger & Scallion	38.88
411	Steamed Fish Filet w. Ginger, Scallion, XO Sauce	22.95
450	Market Whole Fish or Lobster	MP
451	Dungeness Crab: Scallion Ginger, Salted Egg, or Spicy	MP

蔬菜 VEGETABLES

501	Sauteed Seasonal Chinese Greens w. Chili Sauce	8.95
502	Baby Greens with Assorted Egg in Light Broth	11.95
503	Szechuan String Bean (w. minced pork or chicken, add \$2)	9.95
504	Szechuan Lotus Root	9.95
505	Dry Braised Asparagus with Salted Egg	11.95
506	Spicy Tofu Lettuce Cups	9.95
507	Szechuan Eggplant (w. minced pork or chicken, add \$2)	11.95
508	Steamed Chinese Broccoli	9.95
509	Shiitake Mushroom and Baby Bok Choy	10.95
510	Ma Po Tofu (w. minced chicken, add \$2)	9.95
511	Brussel Sprout Sweet soy glazed with Chinese bacon and walnuts 	10.95
512	Snow Pea Shoots w. Garlic and Ginger (seasonal)	14.95

面条 NOODLES

601	Canton House Special Sauteed shrimp, scallops, squid, BBQ pork, chicken, and vegetables served on a bed of crispy chow mein noodles	21.95
602	Seafood Chow Mein	19.95
603	Dry Fried Noodle Vegetables with beef, chicken, or BBQ pork. Shrimp +3.95	16.95
610	Singaporean Rice Noodle Curry, vegetables with BBQ pork and shrimp	16.95
611	Dry Rice Noodle Egg, vegetables with beef, chicken, or BBQ pork. Shrimp +3.95	16.95
620	Wok Tossed Chow Fun Dry or gravy-style with beef, chicken, BBQ pork, or vegetarian. Shrimp +3.95	15.95
630	Lo Mein Fresh noodles w. choice of beef, chicken, BBQ Pork, or vegetarian. Shrimp +3.95	15.95

SIDES

<i>Steamed Rice</i>	<i>Steamed Brown Rice</i>	<i>Chicken Broth</i>
2.50	2.95	2.50

鸡肉 CHICKEN AND DUCK

101	Peking Duck #duckduckyumcha Two-course (steamed buns and lettuce wrap)	48.00
102	“Pressed Duck” Yum Cha Style 	14.95
103	House Special Soy Sauce Chicken (half/whole)	18.95/26.95
104	Crispy Orange Chicken	13.95
105	Crispy Chicken (half) w. Sesame Shrimp Crust 	23.95
106	Kung Pao Chicken	13.95
107	Mongolian Chicken	13.95
108	Chicken and Leeks w. Bell Peppers	13.95
109	Velvet Chicken Breast w. Chinese Vegetables	13.95
110	Royal Chicken with Truffle in Clay Pot 	26.95
111	Asparagus and Mushroom Chicken	14.95
112	Salted Duck Egg Crusted Chicken Cubes	12.95
113	Sweet and Spicy Chicken	12.95

牛肉 BEEF

201	Beef with American or Chinese Broccoli	16.95
202	Wok-Seared Beef Tenderloin w. Leeks and Satay Sauce	23.95
203	Braised Beef Brisket w. Black Pepper Sauce in Casserole	15.95
204	Beef with Asparagus and Mushroom	18.95
205	Mongolian Beef	16.95
206	Three Pepper Beef	16.95
207	Crispy Orange Beef	16.95
208	Hong Kong NY Steak (Grass-fed) with Yum Cha Sauce 	34.95

FRIED 炒饭 RICE

701	Young Chow Fried Rice w. Shrimp and BBQ Pork	15.95
702	House Fried Rice Choice of beef, chicken, or BBQ pork. Shrimp +3.95.	12.95
703	Salted Fish and Chicken Fried Rice	13.95
704	Oxtail and Leek Fried Rice w. Crispy Egg	14.95