











SPRING ROLLS

LUNCH MENU

Served daily until 4pm

LUNCH COMBOS

All Lunch combos include complimentary white rice or brown rice; egg drop, hot & sour, miso soup or salad for \$2 and a spring roll. Substitute with lomein or fried rice for \$3.

Add extra meat for \$5

MAIN DISHES

Szechuan Steak 🥖	\$10.99
Stir-fried Szechuan Chicken 🥒	\$9.99
Sweet and Sour Chicken	\$9.99
Chicken and Broccoli	\$9.99
Beef and Broccoli	\$10.99
Shrimp and Broccoli	\$10.99
Steak with Mushroom	\$10.99
Chicken with Mushroom	\$9.99
Mongolian Beef 🥖	\$10.99
Mongolian Chicken 🥖	\$9.99
Sesame Chicken	\$9.99
General Tao's Chicken 🕖	\$9.99
Kung Pao Chicken 🖇	\$9.99

VIETNAMESE

(not included in lunch combos)

Pho (Noodle Soup) Choice of: Chicken \$11.99 Veggie \$9.99 Tofu \$11.99 Shrimp \$12.99 Beef \$12.99 Vermicelli Bowl (Bún) \$ \$13.99

VEGETARIAN

Vegetables and Tofu	\$9.99
Egg Plant in Garlic Sauce	\$8.99
Szechuan Soy Gluten	\$9.99
Sesame Tofu	\$9.99
General Tao's Tofu 🌙	\$9.99
Veggie Fried Rice	\$8.99
Veggie Lomein	\$8.99

FRIED RICE & LOMEIN (no side rice)

Chicken Fried Rice	\$8.99
Veggie Fried Rice	\$8.99
Beef Fried Rice	\$9.99
Shrimp Fried Rice	\$10.99
Chicken Lomein	\$8.99
Veggie Lomein	\$8.99
Beef Lomein	\$10.99
Shrimp Lomein	\$10.99





Please ask for our **gluten-free and VEGAN** options! Our locations are NOT gluten, soy, or nut free. Please let your server know if you have any allergies or sensitivities. **20%** gratuity is added to parties of 6 or more.

Menu prices are subject to change. All substitutions and modifications are subject to additional cost.

SPRING RÓLLS

DAILY SPECIALS

Monday:

1/2 off Bottled Wines\$5 Specialty Martinis

Tuesday:

\$2 off Draft Beer \$2 Budlight

Wednesday:

1/2 off Bottled Wines

Thursday:

\$4 Bad Beach - Aviator \$4 Red Oak Friday:

\$5 Cocktail of the Day

Saturday:

\$2 Bud Light 1/2 off Bottle Wines

Sunday:

CLOSED

ontains nuts

✓ spicy

(v) vegetarian

* raw or seared



Most* dishes can be made vegetarian, vegan/gluten-free. ASK your server.

DRINKS

Soda Pepsi Products \$2.75 Sweet Tea or Unsweet Tea \$2.75 Pot of Tea \$3.50 Orange Juice \$3 Perrier \$3 Red Bull \$4





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Appetizers

Edamame (v) \$6

Spring Rolls, 4 pcs (v) \$7

Egg Rolls, 4pcs (v) \$7

Potstickers, 6 pcs \$7

Crab Cheese Rangoon, 6pcs \$7

Tempura Vegetables \$9

Saigon Rolls, 2 pcs \$8

Bang Bang Shrimp **→** \$10

Chicken Wings \$10

Deep Fried Mozzarella Sticks \$7

French Fries \$5

Lettuce Wrap

chicken \$12, tofu \$12, prawns \$13 or soy gluten \$12
Diced water chestnuts, celery, onions, and carrot over crispy rice sticks.
Served with lettuce cups

Chef's Platter \$17

2 spring rolls, 2 egg rolls, 2 tempura shrimp, 4 potstickers 4 crab cheese rangoon and edamame

contains nuts

✓ spicy

(v) vegetarian

* raw or seared

Kids Menu \$7.99

*children 12 and under *no substitution
Sweet & Sour Chicken served with steamed rice
Sesame Chicken served with steamed rice
Chicken Nuggets & Fries
Chicken Lomein OR Fried Rice
Veggie Lomein OR Fried Rice

DRINKS

Soda Pepsi Products \$2.75 Sweet Tea or Unsweet Tea \$2.75 Pot of Tea \$3.50 Orange Juice \$3 Perrier \$3 Red Bull \$4







Soups

small \$4 large \$7

Wonton Soup, 4pcs, 8pcs

Wonton pork filled wontons, topped with bbq pork and scallions

Hot & Sour Soup (v) ✓

Spicy and tangy with fresh mushrooms, woodear and bamboo shoots and tofu

Egg Drop Soup (v)

Egg and sweet corn

Miso Soup

Soy based broth with tofu, scallions and seaweed

Tom Yum Tofu Soup (v) 🥒

Thai style hot and spicy soup with fresh tomatoes, scallions & tofu

Salads

House Salad (v) \$6

Lettuce, tomatoes, green peppers, onions, carrots and cucumbers. Served with asian ginger dressing

Seaweed Salad (v) \$7

Seaweed, cucumbers and sesame seeds

Scontains nuts → spicy (v) vegetarian * raw or seared

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Entreés

all entreés are served with a choice of white or brown rice *side of lomein, fried rice or vegetables is a \$3 charge, extra meat is a \$5 charge

Choice of protein:

chicken **\$14**, tofu **\$14**, soy gluten **\$14**, beef **\$16**, prawns **\$16**

Stir-Fried Broccoli

broccoli, carrots, bamboo shoots in brown sauce

Stir-Fried Mushrooms

Fresh mushrooms, carrots, bamboo shoots, stir-fried in brown sauce

Mongolian 🥖

wok seared with scallions and onions in a spicy soy glaze

Stir-Fried Szechaun J

onions, carrot, celery, green pepper, zucchini and red chili in spicy szechaun sauce

Vegetarian

Mixed Vegetables \$13

Wok tossed with bok choy, mushroom, broccolicelery, carrots, green peppers, zucchini and onions in a garlic white sauce

Szechaun Broccoli / \$12

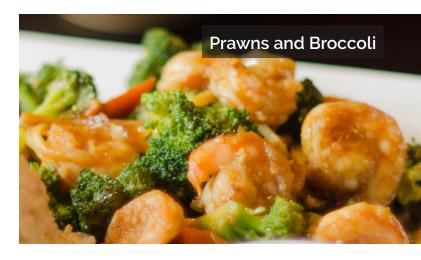
Steamed broccoli tossed in spicy szechaun sauce

Kung Pao Tofu / \$ \$14

Flash Fried Tofu tossed with celery, carrot, zucchini, onion and green pepper in a spicy chilli sauce. Garnished with roasted peanuts

Eggplant in Garlic Sauce \$13

Flash fried chinese eggplant tossed in garlic sauce



Chicken

Yellow or Panang Curry \$15

Stir-fry sliced chicken with zucchini, onions, carrots, and mushroom in choice of Chinese style yellow curry or Panang curry sauce

Sweet and Sour Chicken \$14

sweet and sour sauce with green peppers, onions and pineapples

Kung Pao Chicken 1 \$14

mushroom, bamboo shoot, spicy chili sauce, garnished with roasted peanuts

General Tao Chicken / \$14

green peppers and onions in a spicy honey sauce



All food is freshly made to order. Some dishes may take longer.









Crispy Sesame Chicken \$14

Crispy battered chicken served in a sweet sesame sauce topped with toasted sesame

Orange Chicken J \$14

Crispy battered chicken served in spicy tangerine sauce with orange zest

Eggplant Chicken \$15

Chinese eggplant, minced garlic and scallions stir-fry with sliced chicken in a sweet chili soy glaze

Seafood

Kung Pao Prawns 🖊 🕽 \$16

Sauteéd prawns with zucchini, celery and carrot in spicy chili sauce. Garnished with peanuts

Salt and Chili Pepper Prawns ✓ \$16

Flash fried prawns seasoned with salt and chili peppers, wok fried with shredded carrots and onions

Salmon with Fresh Mushrooms \$17

Fresh salmon wok seared served with a side of fresh mushrooms drizzled with a soy glaze and garnished with steamed broccoli

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Noodles

Pho

vegetable **\$11,** chicken **\$12**, beef **\$13**, shrimp **\$14**

Vietnamese style rice noodle and onion soup served with bean sprouts and basil on the side

Bun (Vermicelli Bowl) \$14

Rice noodles topped with grilled lemongrass chicken, carrots, cucumber, lettuce & beansprouts. Served with a spring roll and a side of sweet & tangy fish sauce, served with side of crushed peanuts

Pad Thai 🥒 🦠

vegetable \$13, chicken \$14, beef \$16, shrimp \$16, house (chicken & shrimp) \$17 Famous Thai noodle tossed in lime juice, tamarind, egg, fresh tomato, jalapeño, bean sprouts, onions, scallions, basil & crushed peanuts served in our signature spicy pad thai sauce

House Lo Mein \$17

Shrimp, bbq pork, beef, and chicken Wok seared egg noodles, soy sauce, fresh cabbage, carrots, bean sprouts, onions and scallions

Lo Mein

chicken \$14, bbq pork \$15, beef \$15 shrimp \$16, vegetables \$13, tofu \$14, soy gluten \$14 Wok seared egg noodles, soy sauce, fresh cabbage, carrots, bean sprouts, onions, and scallions

Ho Fun

vegetables, **\$13** chicken **\$14** beef **\$16** shrimp **\$16**

Wide rice noodles tossed with scallions, onions and bean sprouts. Choice of Brown Sauce or Spicy Szechaun Sauce

House Singapore Noodles ✓ \$17

Bbq pork, chicken, shrimp, beansprouts, egg, cabbage, carrots, scallions and onions.
Stir-fried with yellow curry





Vegetable Singapore Noodles ✓ \$14

Shredded bok choy, cabbage, carrots, snowpeas, zucchini, bean sprouts, egg, scallions and onions. Stir-fried with yellow curry

Fried Rice

House Fried Rice \$16

Shrimp, bbq pork, beef and chicken stirfried rice mixed with eggs, bean sprouts, carrots, onions and scallions

Fried Rice

chicken \$13, bbq pork \$15, beef \$15 shrimp \$16 vegetables \$13, tofu \$13, soy gluten \$13 Stir-fried rice mixed with eggs, bean sprouts, carrots, onions and scallions

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Specialty Cocktails		Draft Beers- Ask servers for rotating d selections	raft
Spring Rolls Mai Tai	\$12		
Coconut Rum, sake, orange juice,	T	Bottle Beers (Domestic)	
pineapple juice, grenadine topped		Miller Lite	\$4
with dark rum		Bud Light	\$ 4 \$4
Princess in the Morning	\$12	Fat Tire	\$4 \$4
Mango rum, tequila, triple sec,	\$12	Yeungling	\$4 \$4
orange juice, lime juice		Michelob Ultra	\$4 \$4
	.	PBR (can)	\$4 \$2
Honey Spritzer	\$11	Bold Rock Cider	\$2 \$4
Jack Honey, Peach Schnapps, gingerale			74
JoJo Flute	\$11	Bottle Beers (crafts & Imported)	40
Elderflower liquer, sparkling prosecco		Elysian Space Dust	\$6 \$=
The Kicker	\$8	Lagunitas IPA	\$ 5
Gin, cucumber, fresh lime, lemon-lime		Molson Canadian	\$4
Tokyo Tom	\$10	Kirin	\$5
Vodka, sake, orange juice, sour mix		Wine	
Creamsicle	\$7		
Whipped vodka, ginger ale, orange juice		RED	
Margarita	\$8	H Merlot Canyon Rd, CA	gl \$7 btl \$28
Vodka, house sour mix, salted rim	Ψ.	H Cabernet Sauvignon Canyon Rd, CA	
Old Fashioned	\$10	H Pinot Noir Canyon Rd, CA	gl \$7 btl \$28
Bourbon, simple syrup, bitters	\$10	Malbec Conquista, ARG	gl \$8 btl \$28
		Pinot Noir Prophecy, CA	gl \$9 btl \$32
Specialty Martinis		WHITE	
Spiked Raspberry Lemonade Martini	\$11	H Chardonnay Canyon Rd, CA	gl \$7 btl \$28
Raspberry Vodka, triple sec, lemon juice,		H Pinot Grigio Canyon Rd, CA	gl \$7 btl \$28
and simple syrup. Served with a sugar rim	1	H Sauvignon Blanc Canyon Rd, CA	gl \$7 btl \$28
The Bender Martini	\$12	H Moscato Canyon Road, CA	gl \$7 btl \$28
Vodka, elderflower liqueour, cucumber,		H Riesling Starling Castle, Prestige, GER	gl \$7 btl \$28
fresh lime and cranberry juice		Sauvignon Blanc Overstone, NZ	gl \$9 btl \$32
Green Tea Martini	\$12	Pinot Grigio Ecco Domani, ITL	gl \$9 btl \$30
Irish whisky, peach schnapps, sour mix,		SPARKLING	
splash of soda		Da Luca Prosecco s	plit \$8 btl \$34
Mango Sunrise Martini	\$10	Da Euca i Tosecco	ριιτ 40 οτι 434
Mango rum, pineapple, orange juice			
and grenadine			
Sake			
Small Sake (hot or cold)	\$8		
Large Sake (hot or cold)	\$11		
House Sake	\$27		1

\$17

\$39

\$18

\$18

Beers

DRINKS

Hana White Peach Black & Gold Sake

Yuki Nigori Lychee

Mio Sparkling Sake

Please ask your server for our dessert options tonight!