



DUMPLING FLIGHT

Choose 3 dumplings

8

雞餃	Chicken Dumpling
蒸豬餃	Tenderbelly Pork Dumpling
牛肉鍋貼	Beef Dumpling
三色蔬菜餃	Vegetable Dumpling

SMALL PLATES

酸辣湯	Hot & Sour Soup / Egg Ribbon Soup <small>蔬</small>	2
辣拌黃瓜	Spicy Marinated Local Cucumbers <small>蔬</small>	2
春卷	Chicken & Taro Eggrolls <small>蔬</small> (2)	4
蔬菜蛋卷	Vegetable Eggrolls <small>蔬</small>	4
辣子雞	Spicy Sichuan Deep-Fried Chicken <small>蔬</small>	7
紅油抄手	Sichuan Spicy Wontons	5
乾煸四季豆	Dry Fried Local Green Beans <small>蔬</small>	8
炒飯	Fried Rice (brown rice +\$2)	
	Chicken Fried Rice <small>麥</small>	10
	Pork Fried Rice <small>麥</small>	10
	Vegetable <small>蔬</small>	9

蔬 designates that the dish is or can be made vegetarian

麥 designates that the dish is or can be made gluten free



HAPPY HOUR

MONDAY-FRIDAY 4-6 (PATIO & BAR)

HAPPY HOUR EXCLUSIVES

RUM PUNCH	8
Silver Rum, seasonal fruit juices, demerara	
COUNT OFFALY	8
Black berry infused Bourbon, lime juice, ginger brew	
TIKI-LYCHEE	8
Jalapeno infused Blanco Tequila, lime juice, lychee	
COCKTAIL FLIGHT	16
Thyme Me Up, Mala Rita, Rum Punch	

Ask about the \$7 cocktail of the day

\$5 House RED/WHITE wine

\$2 off ALL BEERS | \$5 Fernet

\$8 SEASONAL Sangria

HALF PRICED SIGNATURE COCKTAILS

MY-TIE	17
Silver Rum, Orgeat, Freshly Squoven Lime, Pineapple, Coconut milk, Bacardi 8yr	
CONBLUCIUS	15
Blueberry Infused Vodka, Sparkling Wine, Grapefruit	
THYME ME UP	16
Gin, St. Germain Elderflower, Lime, Thyme Simple, Cucumber	
MALA-RITA	17
Jalapeno & Sichuan Peppercorn infused Tequilla, Ancho Reyes Verde, Cointreau, Simple Syrup, Lime	
NIEN NUNB	18
Bourbon, Giffard Lichi-Li Lychee, Grapefruit, Lemon juice, "Force Choke" Sithel Syrup, Ginger Brew	
WELCOME TO THE JUNGLE	23
Vodka, St. Germaine, Lime, Pineapple, Grapefruit, Lychee, Cranberry juice, Demerara	