

SMALL PLATES

CHINESE DUCK NACHOS

14 • wontons, kimchi queso, cilantro, onion, cotija cheese, jalapeño slice

FRIED SPRING ROLLS

8 • cabbage, carrots, onion, sweet chili sauce

KOREAN-FRIED CAULIFLOWER

11 • garlic-ginger sauce, green onion, sesame seeds

HOUSE SALAD

7 • iceberg, carrots, carrot-ginger dressing

BAO BUNS (two buns per order)

FRIED SOFT SHELL CRAB

15 • yum-yum sauce, sweet-onion slaw, jalapeño

CHAR-GRILLED SHORT RIB

14 • house sauce, ginger-scallion relish

STAPLES

PAN-SEARED SALMON

24 • skin-on salmon, lemongrass-soy butter, grilled asparagus, parmesan risotto

SPICY GARLIC NOODLES AND GULF SHRIMP

25 • wok sautéed, onion, peppers, fried garlic, red pepper paste, mongolian sauce

RICE BOWLS

TERIYAKI CHICKEN

16 • teriyaki and yum-yum sauce, carrot, green onion, pineapple kimchi

MONGOLIAN BEEF

17 • mongolian and yum-yum sauce, carrot, cabbage kimchi, green onion

TEMPURA FRIED SHRIMP

18 • house and yum-yum sauce, carrot, cilantro, cucumber kimchi, green onion, sesame seeds

DESSERTS

WHITE CHOCOLATE BREAD PUDDING

8 • vanilla anglaise, berries

CHOCOLATE TORTE

8 • vanilla sauce, whipped cream, cherry

COCKTAILS ALL \$11 EA

JAPANESE COCKTAIL

cognac, orgeat, bitters, lemon twist

MR WEST

tequila, lemongrass, dry vermouth, lime, jalapeño

MASALA MULE

dark rum, ginger, chai, lemon, soda

EAST 75

gin, thai basil, orange liqueur, lime, cava

SILK ROAD

rye, tamarind, lime, angostura bitters

OSAKA SPRITZ

vodka, lychee, coconut, hibiscus, lemon, rosé

CHILLED SAKE BOTTLE

HANA AWAKE sparkling flower 21

HANA AWAKE mixed berry 21

HAKUSHIKA CHOKARA extra dry • junmai 23

WINE BY THE GLASS ALL \$11 EA

LES ROCHES SAUV BLANC

VIGNETI PINOT GRIGIO

PERRACHON CHARDONNAY

ISLE ST. PIERRE ROSÉ

KILA CAVA/SPARKLING

SEAN MINOR PINOT NOIR

PIERRE AMADIEU RED BLEND

ALTOSUR MALBEC

BACCHUS CABERNET

JACQUES PELVAS SPARK ROSE

BOTTLE + CAN DRAFT ALL \$7 EA

bud light 6

coors light 6

mich ultra 6

stella 6

good people muchacho 7

avondale dbl a-ok ipa 7

n/a option (ask server)

INDIAN PALE ALE

GOOD PEOPLE

TANGERINE KOLSCH

YELLOWHAMMER

NEON MOON SOUR

DRUID CITY

STRAIGHT TO ALE

CARAMEL COFFEE STOUT

WHITE AND ROSÉ BOTTLES

RIESLING Donhoff | Trocken | Nahe, Germany | 52

RIESLING Graff | Graacher Himmelreich Spatlese | Mosel, DE | 64

SAUVIGNON BLANC Du Pre | Sancerre, France | 85

SAUVIGNON BLANC Aquamarine | New Zealand | 44

GRENACHE & MOURVEDRE Lafage | Miraflores Rosé | France | 45

GARNACHA & VIURA Bodegas Muga | Rosé | Rioja, Spain | 40

GODELLO Avancia | Old Vines | Valdeorras, Spain | 58

GEWURZTRAMINER Trimbach | Alsace, France | 58

CHARDONNAY Talley | San Luis Obispo Coast, California | 60

CHARDONNAY Nickel & Nickel | Truchard Vineyard | Napa, CA | 95

CHARDONNAY Justin Girardin | Mersault | Burgundy, France | 139

SPARKLING BOTTLES

MOSCATO D'ASTI Marcarini | Italy | 55

CHAMPAGNE BLEND AT Roca | Rosa Reserva | Penedes Spain| 48

PINOT & CHARDONNAY Jansz | Premium Rosé | Tasmania, Australia | 50

CHAMPAGNE BLEND AR Lenoble | Mag 18 | France | 98

RED BOTTLES

PINOT NOIR Westrey | Oracle Vineyard | Willamette Valley, OR | 60

PINOT NOIR Time Place | Sonoma Coast, California | 50

GRENACHE & SYRAH Stephane Ogier | Côtes-du-Rhône, France | 46

NEBBIOLO Luigi Einaudi | Langhe, Italy | 56

TEMPRANILLO Sierra Cantabria | Rioja Reserva | Spain | 65

SANGIOVESE La Spinetta | Il Nero Di Casanova | Tuscany, IT | 52

SYRAH Anthill Farms | Peter's Vineyard | Sonoma Coast, CA | 78

SYRAH K Vintners | Powerline Vineyard | Walla Walla, WA | 105

CABERNET SAUVIGNON & MERLOT Larose-Trintaudon | Bordeaux, FR | 53

MERLOT Trig Point | Diamond Dust Vineyard | Alexander Valley, CA | 44

MALBEC Maal | Impossible | Mendoza, Argentina | 64

BRUNELLO Ciacci Piccolomini d'Aragona | Montalcino, Italy | 128

CABERNET SAUVIGNON Knuttel Family | Dry Creek Valley, CA | 59

CABERNET SAUVIGNON Honig | Napa Valley, California | 95

ZINFANDEL BLEND Ridge | Three Valleys | Sonoma County, CA | 66

RED BLEND The Paring | Sonoma County, California | 66

BOURBON

Benchmark 9
Bulleit 10
Maker's Mark 10
Jack Daniel's Old No. 7 . 10
Knob Creek 10
Woodford Reserve 10
Basil Hayden's 12
Old Forester 1870 12
Old Forester 1897 13
Old Forester 1910 14
Angels Envy 14
Woodford Res Double Oak 14
Old Forester 1920 15
Russell's Rsv Sngl Brl 16
Jeffersons Ocean 18
Bookers 21

CANADIAN/IRISH WHISKEY

Crown Royal 10
Jameson 10
Teeling Irish Whiskey.... 11
Hyde No 3 Single Grain ... 15
Hyde 10 Yr 16
Redbreast 12 Yr 19
Connemara 12 Yr 24

JAPANESE WHISKEY

Suntory Toki 11
Hibiki Harmony 21
Nikka Single Barrel Miyagiko. 25
Nikka Single Barrel Yoichi ... 25

RYE

Rittenhouse Bonded Rye 9
Bulleit Rye 10
Knob Creek Rye 10
Woodford Reserve Rye 17
Angel's Envy Rye 21

SCOTCH

Dewar's White Label 9
Highland Park Magnus.... 10
Glenlivet 12 Yr 11
Ardbeg 10 Yr 12
Johnny Walker Black 12
Laphroaig 10 Yr 14
Glenlivet IPA 10 YR 16
Balvenie 12 Yr 17
Dalmore 12 Yr 17
Glenfiddich XX 18
Balvenie Caribbean Cask 18
Macallan 12 Yr 22
Dalmore 15 Yr 28

LETTUCE WRAPS

(tofu or chicken)

9 • carrots, nuts, yum-yum

sauce, onion, shiitakes

WEST WINGS

12 • smoked and fried, yum-

yum and ssamjang hot sauce

BLISTERED

SHISHITO PEPPERS

11 • lemon-flake salt, sriracha yogurt

GRILLED SHORT RIBS

16 • off-bone, house sauce, green onion, sesame seeds

SMOKED PORK BELLY

13 • house sauce, pickles, green onion

FRIED MUSHROOM

11 • portobello slice, garlic mayo, green onion

KOBE BURGER

16 • onion-jam, garlic mayo, muenster cheese, pickled shiitakes, curly fries

FRIED KATSU CHICKEN

21 • curry mustard, house sauce, green onion, mixed vegetables, rice

MONGOLIAN RIBEYE

39 • 12 oz char-grilled, sliced, green beans, rice

VEGETABLE BOWL

16 • wok fired tofu, mixed vegetables, green onion, cucumber kimchi, fried cauliflower, shishito peppers, yum-yum sauce

TEMPURA FRIED

SOFT-SHELL CRAB

20 • house and yum-yum sauce, carrot, crab salad, cucumber kimchi, green onion, sesame seeds

CRAB

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