

SMALL PLATES

TO SHARE

THAI MEATBALL LETTUCE WRAPS 5.5

with mixed herbs, finger chilies, pomegranate soy glaze

CARAMEL CHICKEN WINGS 7.5

tossed with a sweet and spicy glaze

PORK & LEEK POTSTICKERS 6

grapefruit, spicy tomato-sambal sauce

BLISTERED SHISHITO PEPPERS 6 R/V

warm sesame ponzu, bonito flakes

TOFU POPCORN 5.5 R/V

with cilantro cashew chutney

PAPAYA SALAD 8

green papaya, cucumbers, carrots, string beans, chayote, red onion, scallions, roasted peanuts, mixed herbs, mixed greens, chili lime dressing

HOUSE FRIED RICE 6 R/V, R/GF

egg, scallions, cilantro (add grilled chicken +1.5 or shrimp +2.5 or fried egg +1.5)

FIVE-SPICE SWEET POTATO FRIES 5 R/V, GF

housemade seasoning, citrus sambal aioli

WOK-TOSSED STRING BEANS 6 V, R/GF

garlic, ginger, mushroom soy sauce, crispy onions

ROASTED SESAME EDAMAME 4 V, GF

warm with sesame sea salt

BAO

CHOICE OF WHITE BUN, WHEAT BUN OR BIBB LETTUCE WRAP

(add napa sesame salad with two or more bao +3.5)

GRILLED PORK BELLY 5

house cured, grilled pork belly, pea shoots, crispy shallots, japanese mayo, okonomiyaki sauce

FRIED CHICKEN & SLAW 5

crispy chicken breast, cabbage slaw, pickles, tamarind bbq sauce, garlic aioli

THAI PEANUT CHICKEN 4.5

grilled, pulled chicken, carrots, cucumbers, cilantro, thai peanut sauce

SPICY HABANERO CHICKEN 5.5

fried chicken breast, pickled jalapeño slaw, habanero aioli

SIGNATURE BBQ PORK 5

slow roasted shredded pork, asian slaw, tamarind bbq sauce

ORGANIC TEMPURA TOFU 4 R/V

tempura crusted tofu, housemade pickled vegetables, cilantro cashew chutney, garlic aioli

“PEKING DUCK” 6

maple leaf farms duck leg, scallions, five-spice wonton chip, plum hoisin sauce

LARGE PLATES

SALADS

EIGHT VEGGIE SALAD 11.5 V, GF

roasted corn, edamame, sugar snap peas, avocado, cherry tomatoes, cucumbers, radish sprouts, sesame seeds, romaine hearts, tangy vinaigrette (add grilled tofu +2.5 or grilled chicken +3)

MISO COBB SALAD 12 R/GF

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

THAI STEAK & NOODLE SALAD 13.5 R/GF

lemongrass marinated steak, mango, avocado, carrots, red onion, cherry tomatoes, peanuts, mixed herbs, mixed greens, chow mein noodles, thai chili vinaigrette

CHINESE CHICKEN SALAD 11.5 R/V, R/GF

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

SEARED AHI TUNA & DAIKON SALAD 15 R/V, R/GF

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

NOODLES

PAD THAI 9.5

tofu puffs, rice noodles, egg, scallions, garlic chives, cilantro, bean sprouts, roasted peanuts, served with crushed chili, lime wedge (add grilled chicken +3 or shrimp +4)

DAN DAN NOODLES 10.5

sichuan spiced ground beef, yakisoba noodles, peanuts, cucumber, bean sprouts, scallions

CHICKEN VEGGIE STIR-FRY 11 R/V

soy glazed chicken, chow mein noodles, baby bok choy, thai basil, baby corn, finger chilies, scallions, bean sprouts, sesame seeds, xiao xing glaze

SOUP

CHICKEN PHO 10.5

grilled chicken breast, rice noodles, scallions, housemade chicken broth, served with thai basil, cilantro, bean sprouts, lime wedge

TOM YUM SOUP 10 V, GF

silken tofu, rice cakes, baby bok choy, cherry tomatoes, bamboo shoots, water chestnuts, toasted garlic, cilantro, housemade tom yum broth (add shrimp +4)

DISHES

KOREAN BBQ SHORT RIB 13.5

grilled short rib, house kimchi mix, bok choy leaves, fried egg, scallions, spicy korean red chili sauce, served with white or brown rice

THREE CUP CHICKEN 10

wok-tossed chicken, red onion, thai basil, finger chilies, served with white or brown rice

COCONUT CURRY & TIGER SHRIMP 12.5 GF

yellow curry, coconut broth, shrimp, tofu, baby spinach, yu choy, bean sprouts, mixed herbs, chili oil, served with white or brown rice (sub chicken for shrimp)

CORIANDER GRILLED SALMON 14 GF

atlantic salmon, roasted cauliflower, kabocha squash, tomato, eggplant, thai basil, broken rice, thai green curry sauce (please allow a few extra minutes for this dish)

SOY GLAZED CHICKEN & SEASONAL GREENS 11

grilled chicken thigh, yu choy, pea shoots, water chestnuts, scallions, chili flakes, sesame seeds, teriyaki sauce, served with white or brown rice

TEMPURA TOFU & CHINESE VEGETABLES 11 V, R/GF

kimchi marinated crispy tofu, warm salad of baby bok choy, chinese eggplant, baby corn, scallions, finger chilies, served with white or brown rice

ETC

SIDES

HOUSE KIMCHI MIX 4

NAPA SESAME SALAD 5.5 V, R/GF

napa cabbage, carrots, red onion, cilantro, wonton strips, sesame seeds, sesame ginger dressing

WHITE RICE / BROWN RICE 2.5

SWEETS

BANANA NUTELLA BAO 5.5

bruléed banana, nutella, marshmallow, chopped hazelnuts, chocolate bun

COOLHAUS ICE CREAM SANDWICH 5.5

handmade cookies and ice cream (ask about our seasonal flavors)

MOM'S CARROT CAKE 6

slice of our housemade carrot cake with cream cheese frosting

LEGEND

R = REQUEST

V = VEGAN

GF = GLUTEN FREE

TAKE A BAO

modern asian kitchen