



COCKTAILS | 14

MOB TIES

danger monkey cold brew, cynar 70,
lunae coffee grappa, five farms irish cream

BAMM-BAMM

penelope bourbon, smoke wagon uncut the
younger, fruity pebbles, mint oleo-saccharum,
lemon, orange, whey

HIGH FASHION

the block winter gin, green tea demerara,
bergamotto fantastico, shiso bitter, lemon oil

THE D.K.S.

lalo blanco tequila, giffard banane du bresil,
lime, aquafaba, cinnamon

BIG PAPA

tapatio blanco, la luna cupreata mezcal,
kina l'aero d'or aperitif, papaya puree, lime

LYCHEE MARTINI

silver dollar vodka, lemon, lychee

THE ONI

skins masitha spirit, kyro finnish rye gin,
gum drop grapes, prosecco, lemon

TATTOO TEARDROP

brown butter washed silver dollar vodka,
salvia & limone liqueur, sage, lemon

A PUMBAA COLADA | 17*

plantation three star rum, kolani, coconut,
smoked pineapple juice, citrus

* Slightly larger cocktail due to size of porcelain pig.

SPARKLING + ROSE

RUGGERI PROSECCO | 13/45
Valdobbiadene, Italy

SEND NUDES ROSE | 14/49
Napa, CA

VILLA SPARINA BRUT METODO | 67
Piedmont, Italy

WHITE

FIELD RECORDINGS "SKINS" ORANGE | 14/49
Pasa Robles, CA

MISFITS & MAVENS SAUVIGNON BLANC | 14/49
Lodi, CA

MORGADIO ALBARINO | 15/52
Rias Baixas, Spain

RED

LA CUADRILLA RED BLEND | 14/49
Central Coast, California

MACEDON PINOT NOIR | 15/52
Republic of North Macedonia

MOVIA CABERNET SAUVIGNON | 15/52
Dobrovo, Slovenia

SPIRIT FREE

LESSER ONI | 10
manhala n/a gin, gum drop grapes, lemon,
soda water

KITSUNE SPRITZ | 10*
giffard n/a aperitif, candied ginger syrup, lemon,
orange, soda
* add tempus fugit gran classico liqueur +4

APPLE SIDRA | 6
taiwanese sparkling apple soda

SYMBIOTIK KOMBUCHA | 8
rotating selection

ICED TEA (Black/Chrysanthemum) | 4

SAKE

SOTO JUNMAI | 11 (180ml can)
Niigata Prefecture

HEIWA SHUZOU JUNMAI | 13 (180ml can)
Wakayama Prefecture

HAKUSHIKA SNOW BEAUTY NIGORI | 21 (300mL)
Hyogo Prefecture

KANBARA BRIDE OF THE FOX JUNMAI GINJO | 25 (300mL)
Niigata Prefecture

KAMOIZUMI NIGORI GINJO | 13 / 48 (500mL)
Hiroshima Prefecture

HOYO FAIR MAIDEN JUNMAI DAIGINJO | 14 / 52 (500mL)
Miyagi Prefecture

WAKAZE NIGORI | 14 / 62 (720mL)
Paris, France

SHIOKAWA NOPA JUNMAI | 14 / 62 (720mL)
Niigata Prefecture

MINATO YAMAHAI JUNMAI " OIL CAN" | 14 / 62 (720mL)
Akita Prefecture

SOTO JUNMAI DAIGINJO | 17 / 72 (720mL)
Niigata Prefecture

BEER

CALIDAD MEXICAN LAGER | 8
Santa Barara, CA

LUCKY BUDDHA | 8
Japan

STATION 26 TANGERINE CREAM | 8
Denver, CO

WILEY ROOTS ORANGE GUAVA SLUSH SERIES | 10
Greeley, CO

HITACHINO RED RICE ALE | 10
Japan

CEREBRAL RIPPING THROUGH DIMENSIONS PALE ALE | 11
Denver, CO

AVAL FARMHOUSE CIDER | 8
Bretagne, France



CRISPY FRIED CHICKEN WINGS | 17

black bean-garlic oil, tomatillo-ginger sauce

CHICKEN & SHRIMP WONTONS IN CHILI OIL | 13 **

schmaltz, chicken skin crumbles, cilantro

BEEF TONGUE & TRIPE WITH NUMBING CHILI OIL | 15 GF

celery, jicama, cilantro

HOT & SOUR SHREDDED POTATO SALAD | 13 GF, V

wood ear mushroom, serrano chili, mint, cilantro

BANG BANG CHICKEN SALAD | 15 GF, V

cabbage, cucumber, sesame sauce

FRIED CHINESE EGGPLANT | 16 V

general tso's sauce

FINGERLING POTATO & CHINESE CAULIFLOWER | 15 GF, V

black bean vinaigrette, scallions

STIR-FRIED SHANGHAI BOK CHOY | 15 GF, V

fermented tofu, chilies, crispy shallots

SALT & PEPPER HEAD-ON SHRIMP | 29 GF **

garlic, scallion, chilies, shrimp chips

CHONG QING CHICKEN | 30 GF

chilies, sichuan pepper

substitute chinese cauliflower | 26 GF, V

SWEET & SOUR PORK SPARERIBS | 31 GF

cider vinegar, fish sauce, herbs, garlic, chili, peanuts

TWICE-COOKED PORK BELLY | 27

peppers, red onions, spicy bean paste

DUCK LO MEIN | 20 V

confit duck leg, napa cabbage, bean sprouts, toasted chili oil

WARM SESAME NOODLES | 16 V

cucumber, scallions

add shredded chicken | 4

WOK-FRIED CHEUNG FUN | 22 GF **

xo sauce, chinese chives, egg, bean sprouts

CRAB & BACON FRIED RICE | 21 GF **

lump crabmeat, house-smoked bacon, english peas, egg

BRAISED PORK RICE | 15

pork belly, pickled mustard greens, cilantro, braising jus

WHITE RICE | 4 GF, V

COCONUT CHEESECAKE | 12

oreo crust, pandan whipped cream

SESAME BALLS | 12 GF

jujube, peanut, tamarind, chocolate

GF Can be made gluten free upon request. *If Celiac, please inquire further.*

V Can be made vegetarian upon request.

******These items use ingredients that contain shellfish.

*These items may be served raw, undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 20% service charge will be added onto the check for parties of 6-8 guests.