

## FROM THE BAR

### HOUSE COCKTAILS

- Five Spice Old Fashioned | 12  
*Bourbon, House Five Spice Demerara, Bitters*
- Thai Daq | 13  
*House infused Strawberry Rum, Thai Basil, Demerara*
- Phoenix Down | 13  
*Reposado Tequila, Pomegranate, Lime, House Ginger Simple*
- Taipei Colada | 15  
*Coconut Bacardi, Cream of Coconut, Pineapple, Lime, Passion fruit popping boba*
- Empress Catherina | 15  
*Reposado Tequila, Hot Honey, Lime, Triple Sec, Smoked Salt*
- Lychee Martini | 15  
*Stateside Vodka, Lychee Liqueur, Elderflower Liqueur*
- Sun Sky | 15  
*Fords gin, Lillet, Brut, Lime, House Ginger Simple*

### SEASONAL COCKTAILS

- Rose Whiskey Sour | 20  
*Bulleit Bourbon, House Rose Syrup, Lemon, EggWhite\**
- Revivalist Refresher | 16  
*Revivalist Summertime Gin, Lemon, Lavender, Mint  
Topped with Tonic or Sprite*
- Seasonal Moscow Mule | 15  
*Stateside Vodka, Ginger, Yuzu-Strawberry Puree, Lime, Soda*
- Passion Fizz | 15  
*Cucumber Infused Vodka, Passion Fruit, Lime, Soda*
- The Tea | 14  
*Hibiscus Infused Vodka, Tea Syrup, Lemon, Jasmin Iced Tea*

### NON-ALCOHOLIC

- Fruit Tea | 6  
*Choice of Passionfruit, Yuzu or Peach*
- House-Made Ginger Ale | 6  
*House Ginger Simple, Lime, Soda*
- Golden Kettle | 8  
*Jasmine Tea, Turmeric, House Ginger Syrup, Honey, Lemon*
- Virgin Taipei Colada | 9  
*Cream of Coconut, Pineapple, Lime, Passionfruit Popping Boba*
- San Pellegrino | 4/7  
*Single serving or Liter Bottle*

### WHISKEY/SCOTCH

- |                               |                            |
|-------------------------------|----------------------------|
| Tullamore Dew   11            | Knob Creek Rye   16        |
| Bulleit Rye   12              | Angel's Envy   20          |
| Bulleit Bourbon   12          | The Glenlivet 12 yr   20   |
| Marker's Mark   12            | Nikka Coffey Grain   25    |
| Elijah Craig Small Batch   13 | Nikka from the Barrel   28 |
| Screwball PB Whiskey   13     | Nikka Pure Malt   30       |
| Suntory Whisky Toki   13      | Nikka Coffey Malt   30     |
| Howler Head Banana   16       | Macallan 12 yr   32        |
| Woodford Reserve   16         | Hibiki Harmony   32        |

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

### BOTTLED + CAN BEER

- Asahi 0.0 | 6  
*Asahi Brewing Co. | N/A Lager | Japan | 0.0%*
- Swish | 8  
*Rusty Rail Brewing | Swedish Fish Inspired Sour | PA | 6.0%*
- Who Lives in A Giant Peach | 7.5  
*Rusty Rail Brewing | Peach Wheat | PA | 5.0%*
- Helles | 8  
*Von C Brewing Co | Golden Lager | PA | 5.5%*
- Atomic Pumpkin | 7.8  
*New Belgium Brewing Co. | Habenero Pumpkin Ale | CO | 6.4%*
- Sour Monkey | 8  
*Victory Brewing Co. | Fruited Sour Tripel | PA | 9.5%*
- Sapporo | 8  
*Sapporo Breweries | Lager | Japan | 4.9%*

### DRAFT BEER

- White | 7  
*Allagash Brewing Co. | Witbeir | ME | 5.2%*
- Philly Standard | 7  
*Yards Brewery | Golden Ale | PA | 4.5%*
- Seasonal Cider | 7  
*Downeast Cider House | Cider | MA | 5.8%*
- Broad Street Lime | 8  
*Broad Street Brewing | Mexican Lager | PA | 4%*
- Cloudy & Cumbersome | 7.5  
*Lavante Brewing Co. | NE Hazy IPA | PA | 5.9%*
- Oktoberfest | 6  
*Warsteiner Brauerei | Festbier | GER | 5.9%*

### WINE

- |  |         |
|--|---------|
| Sagelands                                |         |
| Chadonnay   Columbia Valley, WA 2021     | 12 / 40 |
| Stival                                   |         |
| Pinot Grigio   Veneto, Italy 2024        | 12 / 44 |
| Terrabianca Mermota                      |         |
| Sauvignon Blanc   Mango, Italy 2023      | 14 / 48 |
| <hr/>                                    |         |
| Parceleros                               |         |
| Malbec   Mendoza, Argentina 2020         | 12 / 44 |
| Block Nine                               |         |
| Pinot Noir   Napa Valley, CA 2020        | 13 / 48 |
| Cannonball                               |         |
| Cabernet Sauvignon   Healdsburg, CA 2020 | 14 / 52 |
| <hr/>                                    |         |
| De Perrier                               |         |
| Brut   France N/V                        | 11 / 34 |
| Frassinelli                              |         |
| Prosecco Rose   Italy 2022               | 13 / 44 |

# 前菜

## SMALL PLATES

enjoyable as starters or if you want to try a little bit of everything

**COLD 冷** \*add side of white rice 1.50 small | 3.00 large

**SPICY CRISPY CUCUMBERS ●●**

蒜茸黃瓜 9.45

**PORK BELLY W/ SWEET GARLIC CHILI OIL ●●●●**

蒜泥白肉 14.95

**BEEF TENDON ●●●●**

麻辣牛筋 15.25

**BEEF & TRIPE IN CHILI OIL \*p\* ●●●●**

夫妻肺片 15.95

**GF HOT 熱**

**SCALLION PANCAKES**

蔥油餅 5.95

**SPRING ROLLS (2 pc)**

春卷 4.95

**WONTONS IN CHILI OIL (8 pc) ●●●**

紅油抄手 10.95

**DUMPLINGS IN CHILI OIL (8 pc) ●●●**

紅油水餃 10.95

**POTSTICKERS - CHICKEN / VEG (5 pc)**

煎餃 雞/菜 9.95/10.75

**TURMERIC FRIED CHICKEN WINGS (8 pc)**

薑黃雞翅 13.95 \*add housemade cilantro dip for 1.50

**TAIWANESE PORK BELLY BURGER \*p\***

五花肉刈包 12.45

**DRY PEPPER FRENCH FRIES ●●**

香辣薯條 9.75 \*add housemade cilantro dip for 1.50

# 推薦麵食

## AUTHENTIC NOODLES

satisfy your noodle craving with these sharable dishes

**DAN DAN NOODLES ●●●**

成都担担麵 10.95

**GF SICHUAN COLD CHILI NOODLES \*p\* ●●●●**

四川涼麵 10.95

**COLD SESAME NOODLES**

芝麻涼麵 10.95

**GF SICHUAN HOT & SOUR GLASS NOODLES ●●●●**

川味酸辣粉 12.95 \*add 5 wontons for 3.00

**GF SPICY BEEF HAND-RIPPED NOODLES ●●●**

乾拌牛肉手扯麵 17.75

**GF CUMIN LAMB HAND-RIPPED NOODLES ●●●**

乾拌孜然羊手扯麵 17.75

**GF SICHUAN BEEF NOODLE SOUP ●●●**

川味牛肉湯麵 17.75 \*sub hand ripped noodles for 1.00

**GF TAIWANESE BEEF NOODLE SOUP (w/ pickled mustard green)**

台式紅燒牛肉湯麵(酸菜) 17.75

\*sub hand ripped noodles for 1.00

# 推薦素菜

## VEGETABLES

vegetable dishes that could be mistaken as entrées

**VEGETARIAN STRING BEANS**

素干扁四季豆 18.25

**DRY FRIED CAULIFLOWER ●**

干煸白花菜 18.45 \*contains bacon

**CHINESE CABBAGE W/ DRIED PEPPERS ●**

滷炒高麗菜 17.45

**EGGPLANT W/ GARLIC SAUCE ●●**

魚香茄子 17.95

**BABY BOK CHOY W/ GARLIC**

蒜炒上海菜苗 18.45

**SPICY & SOUR SHREDDED POTATOES ●**

酸辣土豆絲 17.95

**SPICY SOFT TOFU POT ●●●●**

麻辣豆花煲 17.45

**VEGETARIAN MAPO TOFU ●●**

素麻婆豆腐 16.95

**GOLDEN NAPA CABBAGE**

金湯白菜 17.25

**GINGER SOY CHINESE BROCCOLI**

豉油芥蘭菜 24.25

**DRY FRIED BRUSSEL SPROUTS ●**

干扁甘蘭菜 22.25 \*contains bacon

**BABY RED PEPPER SHREDDED POTATOES ●●**

小椒土豆絲 17.95

Food comes out as ready from the kitchen - please inform your server if you prefer to have your meal coursed  
Most dishes can be prepared gluten-free or nut-free at customer's request. Pressed tofu cannot be made gluten-free.  
Spice levels are indicated by the number of Orange Dots. Very Mild ● Mild ●● Medium ●●● Hot ●●●● Extra Hot ●●●●●  
Maximum of 4 credit cards per party. 20% gratuity added for parties of 6 or more.

\*p\* contains peanuts

**GF** cannot be made gluten-free

# 湯類

shareable soups that serve between 3-4 people

## WEST LAKE BEEF SOUP

西湖牛肉湯 15.45

## PUMPKIN SEAFOOD TOFU SOUP

御膳海鮮豆腐湯 13.95

## WONTONS IN CHICKEN BROTH (8 pc) ●

雞湯抄手 13.25

# 主菜

awaken your tastebuds with these authentic Sichuan entrees

## FERMENTED BLACK BEAN DISH 豆豉系列

sautéed with fermented black bean sauce, red & green bell peppers, and onions

Chicken 雞 18.95 / Beef 牛 24.25 / Fish 魚 24.95 / Shrimp 蝦 25.95

## LONG HOT PEPPER DISH 尖椒系列 ●●

cooked in a flaming wok with sweet bean sauce and shredded long hot peppers

Chicken 雞 18.95 / Pork 豬 20.45 / Beef 牛 24.25 / Pressed Tofu 豆干 20.45

## SCALLION DISH 蔥爆系列

cooked in a flaming wok with broad bean sauce, onions, and scallions

Chicken 雞 18.95 / Pork 豬 20.45 / Beef 牛 24.25 / Lamb 羊 23.95 / Pressed Tofu 豆干 20.45 / Shrimp 蝦 25.95

## TWICE COOKED DISH 回鍋系列 ●●

twice cooked in a flaming wok infused with fermented black beans, leeks, and long hot peppers

Chicken 雞 18.95 / Pork Belly 肉 21.25 / Fish 魚 24.95

## FARMER'S STYLE DISH 川味農家小炒系列 ●●●

stir-fried in a flaming wok with Sichuan peppercorn, long hot peppers, Chinese celery, and black mushrooms

Chicken 雞 18.95 / Pork 豬 20.45 / Beef 牛 24.25 / Fish 魚 24.95

## CUMIN DISH 孜然系列 ●●●

cumin-crusted and stir fried with red & green bell peppers, dried peppers, and onions

Chicken 雞 18.95 / Pork 豬 20.45 / Beef 牛 24.25 / Lamb 羊 23.95 / Fried Tofu 炸豆腐 20.45

## DRY PEPPER DISH 辣子系列 ●●●●

lightly breaded, fried and sautéed with dry peppers, sesame seeds and Sichuan peppercorns

Chicken 雞 19.75 / Fish 魚 24.95 / Shrimp 蝦 25.95

## DRY POT DISH 干鍋系列 ●●●●

served in a sizzling mini wok and cooked in a spicy hot pot sauce with black mushrooms, bamboo shoots, red & green bell peppers, onions, oyster sauce, chili peppers and dry peppers

Chicken 雞 19.95 / Pork 豬 22.75 / Beef 牛 25.25 / Fish 魚 25.95 / Shrimp 蝦 26.95 / Pressed Tofu 豆干 21.45

## PICKLED SICHUAN DISH 干燒系列 ●●

cooked in a flaming wok with minced pork, pickled vegetables, and pickled chili peppers

Chicken 雞 19.75 / Fish 魚 25.75 / Shrimp 蝦 26.25

## GINGER SCALLION DISH 薑蔥系列

sautéed in our Chef's specialty sauce with ginger and scallions, served over a bed of bok choy

Chicken 雞 19.75 / Fish 魚 25.75 / Shrimp 蝦 26.25

## GARLIC SAUCE DISH 魚香系列 ●

sautéed with "sweet, sour, and spicy sauce", ginger, garlic, bamboo, wood ear mushrooms, and red & green bell peppers

Chicken 雞 18.95 / Pork 豬 20.45 / Beef 牛 24.25 / Lamb 羊 23.95 / Pressed Tofu 豆干 20.45 / Shrimp 蝦 25.95

## JING JIANG DISH 京醬系列

sautéed in a sweet bean sauce and topped with shredded scallion

Chicken 雞 20.45 / Pork 豬 21.25 / Beef 牛 25.25

## KUNG PAO DISH \*p\* 宮保系列 ●

cooked in a flaming wok with Kung Pao sauce, peanuts, celery, and dry chili peppers

Chicken 雞 18.95 / Beef 牛 24.25 / Shrimp 蝦 25.95 / Fried Tofu 炸豆腐 20.45

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\*p\* contains peanuts

 cannot be made gluten-free

## DANDAN DELICACIES

for those looking for a little bit more of an adventure

傳統美食

### SPICY AROMATIC POT ●●●●

麻辣香鍋系列

a mixture of button and wood ear mushrooms, onion, bamboo shoots, dry pepper, cauliflower, bell peppers, sesame, potato, and five spice, stir fried in a flaming wok

Chicken 雞 26.25 / Fish 魚 31.75 / Shrimp 蝦 35.25 / Shaved Ribeye 肥牛 39.25 / Pressed Tofu 豆腐干 27.75

### GINGER SHREDDED DUCK

薑爆鴨絲 27.75

shredded braised duck sautéed with ginger, red & green bell peppers and scallions

### LYCHEE FISH

荔枝/家常魚片 25.25

flounder fillets lightly battered and fried, served with our house-made sweet and sour sauce

### SICHUAN CLAY POT ●●●●

熱盆景系列

your choice of protein simmered with bamboo, potato, napa cabbage, a mixture of enoki and wood ear mushrooms, cauliflower, Chinese celery, leeks, bean sprouts, and glass noodles in five spice blend hot pot sauce

Chicken 雞 26.25 / Spam 午餐肉 26.25 / Lamb 羊 28.95 / Fish 魚 31.75 / Shrimp 蝦 33.75 / Shaved Ribeye 肥牛 37.75 / Tofu 豆腐 26.25

### SWEET & SOUR BEEF

糖醋牛肉 25.25

flash fried beef covered in a sweet & sour sauce

### SMOKED PORK BELLY W/ LEEKS ●●

蒜苗臘肉 26.75

smoked pork belly sautéed with leeks & long hot peppers

### SPICY & SOUR RIBEYE POT ●●

酸湯肥牛 32.75

marbled ribeye steak, thinly shaved and cooked with habanero chili paste, enoki mushroom, and glass noodles in pumpkin broth, topped with fresh cilantro

### SPICY MIXED TOFU POT ●●●●

麻辣豆花煲系列

your choice of protein mixed with tofu in spicy Sichuan pepper hot sauce with pickled vegetables and Chinese celery, topped with sesame seeds, crisp soybeans and cilantro

Chicken 雞 20.45 / Beef 牛 25.25 / Fish 魚 25.25 / Shrimp 蝦 25.45

### GREEN PEPPERCORN HOT SAUCE DISH ●●●●

椒香水煮系列

cooked in a flaming wok with cabbage, enoki mushrooms, leeks, celery, and dried chili pepper in an authentic Sichuan chili oil hot sauce

Chicken 雞 21.75 / Pork 豬 24.45 / Beef 牛 26.95 / Fish 魚 25.25 / Tofu 豆腐 23.25

## TAIWANESE SPECIALTIES

entrées that transport you to the island of Taiwan

台灣招牌菜

### THREE CUP CHICKEN

三杯雞 19.45

### SALT & WHITE PEPPER CRISPY CHICKEN ●

鹽酥雞 20.95

### GF SOYBEAN CRISP SOFT SHELL SHRIMP

豆酥軟殼蝦 26.95

### GF TAIWANESE MINCED PORK RICE

魯肉飯 4.95

### A-MA'S GINGER-SHRIMP FRIED RICE

阿嬤炒飯 16.75

### GF HAKKA-STYLE SAUTEED PORK & PRESSED TOFU ●●

客家小炒 28.25

### GF PUMPKIN RICE NOODLES W/ SHREDDED PORK

金瓜米粉 15.75

### CRYSTAL GLASS NOODLES W/ MINCED PORK ●

螞蟻上樹 15.75

## LO MEIN GF / RICE NOODLE / FRIED RICE / UDON NOODLE GF \$2 upcharge

### TAIWANESE SAUSAGE 台灣香腸 18.95 GF

CHICKEN 雞 15.25

PORK 豬 15.75

VEGETABLE 蔬菜 13.95

BABY SHRIMP 蝦 17.25

BEEF 牛 18.25

HOUSE SPECIAL 揚州炒飯 19.25 (w/ chicken, pork and shrimp)

### SICHUAN STYLE FRIED RICE

川味炒飯 17.45 ●● (w/ bacon)

### SICHUAN CURRY RICE NOODLE

四川咖哩米粉 17.25 ●● (w/ chicken & bacon)

### SCALLION FRIED RICE

蔥香炒飯 14.25

### XO SAUCE FRIED RICE GF

海鮮XO炒飯 22.25 ●