

menu

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小吃 N	loodles, Dumplings & Snacl	(羊肉 Lamb	
/ 担担面	Dan Dan Noodles Noodles, Sesame Paste, Spicy Chili Oil,	\$8.5	》 四川小炒羊	Szechuan Sautéed Lamb Lamb, Celery, Green & Red Chili Pepper, Cilantro	\$18.5
千层酥饼	Peanuts, Fermented Mustard, Pork, *Peppercorn Thousand Layer Pancake	\$5.5)	Sautéed Lamb with Cumin Lamb, Cumin, Celery	\$18.5
// 川味牛肉面	Flour, Green Onion Braised Beef Noodle Soup	\$12.5	<i>川</i> 麻辣薄荷煻锅羊	Spicy Shabu - Shabu Lamb with Spearmint	\$19.5
<mark>//</mark> 牛腩米粉	Beef, Noodles, Red Chili Oil, Green Onion, *Pepperco Beef Flank Rice Noodle Soup	\$12.5		Lamb, Red Chili Pepper, Bean Sprout, Spearmint, *Peppercorn, Cilantro	
糖醋小排	Beef Flank, Rice Noodles, Celery, Cilantro, Red Chili Oil, *Peppercorn Sweet and Sour Short Ribs	\$14.5		鸡肉 Chicken	
が紅油が手	Pork Rib, Sugar, Vinegar, Sesame Seed Red Chili Oil Wontons	\$14.5	/ 左宗鸡	General Tso's Chicken	\$16.5
蒸荤饺(煎)	Pork, Ginger, Flour, Red Chili Oil, Green Onion Pan-Fried (or Steamed)	\$11.5	陈皮鸡	Chicken, Broccoli, Dried Chili Pepper Orange Chicken	\$16.5
※半以(※/	Pork Dumplings Pork, Cabbage, Ginger, Onion, Soy Sauce, Sesame O	\$11.5	芝麻鸡	Chicken, Orange Peel Sesame Chicken	\$16.5
蒸素饺(煎)	Pan-Fried (or Steamed) Vegetable Dumplings	\$10.5	/ 宫保鸡	Chicken, Sesame Seeds Kung Pao Chicken	\$16.5
	Bok Choy, Mushroom, Vermicelli, Soy Sauce, Peanut Oil, Sesame Oil		が 辣子鸡	Chicken, Peanuts, Green Onions, Dried Chili Pepper Spicy Chicken (Fried) Chicken Onions Dried Chili Penner *Pennergers	\$16.5
春卷	Vegetable Egg Roll (4) Cabbage, Onion, Mushroom, Vermicelli, Carrot	\$4	/ 蒙古鸡	Chicken, Onions, Dried Chili Pepper, *Peppercorn Mongolian Chicken Chicken, Onions, Green Onions, Dried Chili Pepper	\$16.5
卤肉饭(加1/2强	Braised Pork with 1/2 Egg On Rice Pork, Egg, Rice, Garlic, Shallots	\$8.5	// 小炒藤椒鸡	Sautéed Chicken with Rattan Pepper Chicken, *Peppercorn, Green & Red Chili Pepper	\$17.5
开胃	菜/凉菜 Appetizer & Salad		蒜香鸡块	Garlic Chicken with Onion Chicken, Onion, Garlic, Green & Red Bell Pepper	\$16.5
<mark>///</mark> 爽口云儿	Savory Black Wood-Ear Mushroom	\$9		着	
+ = ===============================	Black Wood-Ear Mushroom, Spiced Millet, Cilantro, Garlic		₩ 水煮肉片	Sliced Pork in Szechuan Hot Chili Oil	\$18.5
₩ 夫妻肺片	Mr. & Mrs. Smith Beef, Beef Tripe, Beef Tendon, Cilantro, Garlic, Red Chili Oil	\$13.5	/// -3-//// L.3.1	Pork, Bean Sprout, Celery, Chinese Lettuce, *Peppercorn, Cilantro	
伤心凉粉	Clear Noodles w/ Red Chili Pepper Sauce Clear Noodles, Green & Red Chili Pepper,	\$8.5	/ 五更肠旺	Pork Blood & Intestine Pot Pork Intestine, Pork Blood, Green Onion	\$17.5
/ 拍黄瓜	Chives, Vinegar, Garlic, Green Onion Chilled Cucumber with Garlic Cucumber, Sugar, Vinegar, Garlic, Chili Pepper	\$9	₩四川毛血旺	Spicy Pork Blood, Beef and Tripe Stew Pork Blood, Pork Intestine, Beef, Tripe, Bean Sprout, *Peppercorn, Cilantro	\$18.5
	三年本本 の (2):1		/ 回锅肉	Twice Cooked Pork Pork, Chili Pepper	\$17
]	厨师推荐 Chef Specials		/青椒肉丝	Shredded Pork with Green Pepper Pork, Bell Pepper	\$17
<mark>//</mark> 烧椒八爪鱼	Squid with Fresh Chili Pepper Squid, Chili Pepper, Green & Red Pepper,	\$20	酱肉丝(配饼5个) (2 Extra Buns for \$1)	Shredded Pork (served w/ 5 buns) Pork, Sweet Paste, Minced Green Onion	\$17.5
南京老鸭汤	*Peppercorn Duck Soup with Bamboo Shoots Duck, Ham, Bamboo Shoots	\$19	》 小炒肉	Sautéed Pork with Red Pepper Pork, Chili Pepper, Jalapeno, Italian Green Pepper	\$17
/ 酒鬼红烧肉	Braised Pork with	¢10 F	/ 鱼香肉丝	Shredded Pork in Garlic Sauce Pork, Black Wood-Ear Mushroom, Bamboo Shoots	\$17
₩ 招牌豆花牛村		\$19.5 \$19.5	り 泡椒猪肝	Pork Liver with Pickled Pepper Pork Liver, Pickled Pepper, *Peppercorn	\$17
▲ 在 壬泡 击 / 王1 桜 c	Beef, Soft Tofu, Enoki Mushroom, Chinese Lettuce, Chili Pepper, Cilantro	¢40.5) 肝腰合炒	Sautéed Pork Liver and Kidney Pork Kidney, Pork Liver, Green Bamboo Shoots,	\$17
(2 extra buns for \$			梅菜扣肉	*Peppercorn Braised Pork with Szechuan Pickles Pork, Szechuan Pickles	\$15
蓉城冰糖鸭(半5	Sweet-Skinned Duck (Half) Duck, Crystal Sugar, Chili Dipping Sauce, (served at room temperature)	\$22	<i>까</i> 干煸肥肠	Fried Intestine with Chili Pepper Pork Intestine, Chili Pepper, *Peppercorn	\$15
/// 海鲜麻辣烫	Hu's Seafood Hot Pot Shrimp, Quail Eggs, Squid, Seaweed,	\$22	蒜香排骨	Garlic Pork Ribs with Onion Pork Rib, Onion, Garlic, Green & Red Bell Pepper	\$17.5
リ豆瓣鲈鱼	Vermicelli, *Peppercorn, Cilantro Braised Bass with Chili Bean Sauce (whole fish)	\$38	榨菜肉丝炒豆干	Sautéed Shredded Pork Bean Curd Pickled Mustard	\$16
经典台湾牛肉	Bass, Chili Bean Sauce 面 Traditional Taiwan Beef Noodle Soup Beef Shank, Beef Tendon, Vegetable	\$18.5	三杯系	系列 Three Cups Specials	
红烧狮子头	Giant Meatballs with Cabbage Pork, Cabbage, Water Chestnut	\$15	/三杯鸡	Three Cups Chicken Chicken, Garlic, Ginger, Basil	\$16.5
/客家小炒	Hakka Stir Fried Special Pork, Dry Squid, Celery, Bean Curd	\$18.5	<i>)</i> 三杯豆腐	Three Cups Tofu Tofu, Garlic, Ginger, Basil	\$13
咸酥三样	Popcorn Chicken and Vegetables Chicken, Mushroom, String Beans, Basil	\$17.5	/ 三杯杏包菇	Three Cups Mushroom Mushroom, Garlic, Ginger, Basil	\$13
干烧牛筋	Braised Beef Tendon Beef Tendon, Green Onion	\$18.5		ent in Szechuan cuisine that has unique mouth-numbing	flavor.

^{*}Peppercorn - an ingredient in Szechuan cuisine that has unique mouth-numbing flavor.

^{*}Automatic gratuity will be added for parties of 6 or more.
*We reserve the right to limit number of split checks.

		牛肉 Beef			虾 Shrimp	
	芥兰牛	Beef with Broccoli Beef, Broccoli	\$17.5	芥兰虾	Shrimp with Broccoli	\$18.5
)	蒙古牛	Mongolian Beef Beef, Onions	\$17.5	/鱼香虾	Shrimp in Garlic Sauce	\$18.5
	陈皮牛	Orange Beef Beef, Orange Peel	\$17.5	/ 左宗虾	General Tso's Shrimp	\$18.5
1	青椒牛	Bell Pepper Beef Beef, Bell Pepper	\$17.5	<mark>∥</mark> 香辣虾	Spicy Shrimp (Fried)	\$18.5
<i>)))</i>	金汤肥牛	Beef Slices in Golden Hot Bowl Beef, Chili Pepper, Enoki Mushroom, Cilantro	\$19	ル 泰式咖哩虾	Shrimp, Dried Chili Pepper, *Peppercorn Thai Curry Shrimp	\$18.5
***	水煮牛	Black Wood-Ear Mushroom, Vermicelli, *Peppercorn Sliced Beef in Szechuan Hot Chili Oil	\$19	椒盐虾	Shrimp, Curry, Broccoli, Cabbage Salted Pepper Shrimp with Onion	\$18.5
<i>,,,</i>	小点十	Beef, Black Wood-Ear Mushroom, Bean Sprout, Celery, *Peppercorn, Cilantro	Ψ17	凤梨虾球	Shrimp, Onion, Green & Red Bell Pepper Stir Fried Shrimp with Pineapple	\$18.5
<i>)))</i>	四川小炒牛	Szechuan Sautéed Beef Beef, Celery, Chili Pepper, Cilantro	\$17.5	核桃虾球	Shrimp, Pineapple, Mayonnaise Stir Fried Shrimp with Walnut	\$18.5
)	酸豆角牛肉粒	Stir Fried Beef Cube with Pickled String Beans Beef, Pickled String Bean	\$19		Shrimp, Walnut, Mayonnaise	·
)	黑椒牛肉粒	Black Pepper Beef Cube Beef, Black Pepper	\$19	B	付令蔬菜 Vegetables	
		鱼 Fish		清炒清江菜	Stir Fried Bok Choy	\$12.5
))	仔姜鱼	Flounder with Ginger	\$18.5)酸辣土豆丝	Stir Fried Sour & Spicy Shredded Potato Potato, Chili Pepper	\$12.5
		Flounder, Bean Paste, *Peppercorn, Ginger, Green & Red Chili Pepper		/ 炝炒莲白	Stir Fried Cabbage	\$12.5
	清蒸鲈鱼	Fresh Steamed Bass (whole fish) Bass, Green Onion	\$38	干煸四季豆	Cabbage, Red Chili Pepper, *Peppercorn Stir Fried String Beans	\$12.5
<i>)))</i>	酸菜鱼	Flounder with Pickled Cabbage Flounder, Pickled Cabbage, Chili Pepper,	\$18.5) 鱼香茄子	Eggplants in Garlic Sauce (No Meat)	\$12.5
))	豆花鱼	*Peppercorn, Cilantro Flounder with Soft Tofu	\$18.5	/ 小炒茄子	Stir Fried Eggplants	\$12.5
44	恭 地 各	Flounder, Tofu, Bean Paste, Chili Pepper, *Peppercorn, Cilantro	¢40 F	蒜蓉豆苗	Stir Fried Pea Shoots with Garlic	\$17
	藤椒鱼	Flounder with Rattan Pepper Flounder, Rattan Pepper, Enoki Mushroom, *Peppercoi		/粉丝包菜	Vermicelli with Cabbage	\$13
<i>)))</i>	麻辣水煮鱼	Poached Fish Filets in Szechuan Hot Chili Oil Flounder, Chili Pepper, Bean Sprouts, Lettuce, *Peppercorn, Cilantro	\$18.5	金沙玉米	Corn and Salted Egg Yolk	\$12.5
))	香辣鱼丁	Spicy Fish Bites (Fried) Flounder, Dried Chili Pepper, *Peppercorn	\$18.5	番茄炒蛋	Scrambled Eggs with Tomato	\$12.5
	干银	系列 Dry Pot Specials		木耳炒莴笋	Stir Fried Black Wood-Ear	
)))	干锅排骨虾	Pork Ribs and Shrimp Pot	\$20		Mushroom and Stem Lettuce Black Wood-Ear Mushroom, Stem Lettuce, Garlic	\$12.5
<i>,,,</i>	I MIJIL HI →I	Pork Ribs, Shrimp, Lotus Root, Potato, Vegetables, *Peppercorn, Cilantro	420	茄角双烩	Stir Fried Eggplant and String Beans Eggplant, String Beans	\$12.5
<i>)))</i>	干锅鸡中翅	Chicken Wing Pot Chicken Wings, Lotus Root, Potato, Vegetables,	\$17.5	清炒藕片	Sautéed Lotus Root	\$15
<i>)))</i>	干锅八爪鱼	Chili Pepper, *Peppercorn, Cilantro Squid Pot	\$22		豆腐类 Tofu	
))	干锅花菜	Squid, Celery, Green & Red Chili Pepper, *Peppercorn, Cauliflower Pot	\$15.5	/麻婆豆腐	Mapo Tofu	\$13
111	T }□ X+> □+□ 41. / */ +\T	Cauliflower, Pork, Green & Red Chili Pepper, *Peppercorn, Cilantro	***	金沙豆腐	Pork, Tofu, Bean Paste Tofu with Salted Egg	\$17.5
<i> </i>	干锅猪脚牛筋虾	Pork Feet, Beef Tendon, Shrimp Pot Pork Feet, Beef Tendon, Shrimp, Lotus Root, Potato, Vegetables, *Peppercorn, Cilantro	\$22	/ 家常豆腐	Japanese Tofu, Peas, Carrots, Shrimp, Salted Egg Yol Home Style Tofu	k \$13.5
	火火行火	p面 Fried Rice / Noodles		海鲜玉子豆腐	Tofu, Black Wood-Ear Mushroom, Garlic Stir Fried Seafood with Japanese Tofu	\$17.5
	鸡炒饭	Chicken Fried Rice	\$13.5		Japanese Tofu, Shrimp, Fish	,
	牛炒饭	Chicken, Peas, Carrots, Egg Beef Fried Rice	\$13.5		汤类 Soup	
	虾炒饭	Beef, Green Onion, Peas, Carrots, Egg Shrimp Fried Rice	\$14.5	紫菜蛋花汤	Seaweed Egg Drop Soup Seaweed, Egg	\$12.5
	什锦炒饭	Shrimp, Green Onion, Peas, Carrots, Egg House Combination Fried Rice	\$15.5	白菜豆腐汤	Napa Cabbage & Tofu Soup Napa Cabagge, Tofu	\$12.5
	泡菜猪肉炒饭	Chicken, Shrimp, Beef, Green Onion, Peas, Carrots, Egg Pork Fried Rice with Kimchi	\$14.5	西湖牛肉羹	Minced Beef Soup Beef, Mushroom, Egg, Cilantro	\$18
	花来指内	Pork, Korean Pickled Cabbage Vegetable Fried Rice	\$12.5	酸辣汤	Hot and Sour Soup 大(L)\$12.5 Tofu, Black Wood-Ear Mushroom, Egg	小(S)\$3
	鸡炒面	Vegetable 1 fled Rice Vegetables, Peas, Carrots, Egg Chicken Fried Noodles	\$13.5	馄饨汤	Wonton Soup	小(S)\$4
	^{妈炒闽} 牛炒面	Chicken, Green Onion, Cabbage Beef Fried Noodles	\$13.5		Pork, Ginger, Flour, Green Onion	
		Beef, Green Onion, Cabbage			年糕系列 Rice Cake	
	虾炒面 4.锒炒商	Shrimp Fried Noodles Shrimp, Green Onion, Cabbage	\$14.5	白菜肉丝炒年糕	Stir Fried Rice Cake with Shredded Pork Pork, Rice Cake, Chinese Lettuce	\$15
	什锦炒面	Chicken, Shrimp, Beef, Green Onion, Cabbage	\$15.5) 泡菜肉丝炒年糕	Stir Fried Shredded Pork Rice Cake with Kimch Pork, Rice Cake, Korean Pickled Cabbage	i \$15
	蔬菜炒面	Vegetable Fried Noodles Vegetables, Green Onion, Cabbage	\$12.5	n 46		
•	新加坡炒米粉	Singapore Stir Fried Rice Noodle Shrimp, Shredded Pork, Cabbage, Onion, Curry, Rice No.	\$14.5		S COOKING	3

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