

P.F. CHANG'S®

STARTERS/SMALL PLATES

CHANG'S CHICKEN LETTUCE WRAPS

Quickly-cooked spiced chicken served with cool lettuce cups

素 CHANG'S VEGETARIAN LETTUCE WRAPS

A vegetarian version of our signature appetizer with tofu instead of chicken

CRISPY GREEN BEANS

More addictive than potato chips

SPRING ROLLS

Crispy spring rolls filled with shredded vegetables

SEARED AHI TUNA *

Sushi grade for the sushi fan. Served cold with spicy mustard and fresh mixed greens

CRAB WONTONS

Crunchy wonton filled with rock crab meat and served with a side of spicy plum sauce

SALT & PEPPER CALAMARI

Calamari tossed with scallions and our salt and pepper mix

SICHUAN CHICKEN FLATBREAD

Chinese scallion flatbread grilled with Sichuan marinated chicken, layered with melted cheese and served with creamy Asian Slaw

NORTHERN STYLE SPARE RIBS

Tender wok-braised ribs served with a five-spice salt

火 DYNAMITE SHRIMP

Crispy shrimp tossed in a flavorful sauce...smoky with a little kick

DUMPLINGS

Handmade every day in our kitchen steamed or pan-fried

CRISPY WONTONS

Our pork wontons served crispy with a sweet & sour sauce

EGG ROLLS

Hand-rolled with marinated pork and vegetables. Served as a pair (2), this flavorful tradition is perfect with our special sweet & sour mustard sauce

CHANG'S SPARE RIBS

Wok-seared with Chang's barbecue sauce

SOUPS/SALADS

火 CHANG'S CHICKEN NOODLE SOUP (BOWL)

Our version of the classic with fresh shiitake mushrooms, tomatoes and cilantro in a spicy chicken broth

WONTON SOUP

Pork wontons, mushrooms, spinach, water chestnuts, chicken and shrimp in our homemade chicken broth. Made to order.

EGG DROP SOUP

A classic starter

火 HOT AND SOUR SOUP

Chicken, tofu, bamboo shoots and wood ear mushrooms, sparked with hot white pepper and vinegar

CHICKEN CHOPPED SALAD

Grilled chicken and house greens tossed with our signature ginger dressing. Or for a lighter touch, try it with our sesame vinaigrette dressing

ASIAN SHRIMP SALAD

A refreshing mix of grilled shrimp and juicy watermelon tossed in a light citrus dressing

SIDES

ASIAN SLAW

Hand cut Napa cabbage tossed with red peppers and scallions in our house creamy citrus dressing

素 SPINACH STIR-FRIED WITH GARLIC

The name says it all

素 WOK SEARED MUSHROOMS

Side of Wok Seared Mushrooms

素 SHANGHAI CUCUMBERS

Sliced, cold cucumbers sprinkled with soy and sesame

火 素 SPICY GREEN BEANS

Stir-fried with Sichuan preserves, fiery chili sauce and garlic

素 GREEN TEA NOODLES

Side of Green Tea Noodles

素 GARLIC SNAP PEAS

Stir-fried with garlic

火 素 SICHUAN-STYLE ASPARAGUS

Wok-fired with Sichuan preserves, onion, chili flakes and garlic

LUNCH BOWLS

SERVED DAILY UNTIL 4PM All lunch bowls are served on a bed of rice with a cup of Egg Drop or Hot & Sour Soup

火 SESAME CHICKEN

Stir-fried with broccoli, red peppers, onions and ginger in a sesame sauce

素 BUDDHA'S FEAST

Mixed vegetables served steamed or stir-fried

ASIAN GRILLED SALMON *

Savory grilled salmon served with fresh asparagus

ALMOND & CASHEW CHICKEN

Stir-fried with bell peppers, onions and mushrooms in a garlic soy sauce

MOO GOO GAI PAN

P.F. Chang's version of the classic Cantonese dish with chicken and shrimp

CRISPY HONEY CHICKEN

Lightly battered and quick-fried in a flavorful sauce

BEEF WITH BROCCOLI

Served Cantonese-style, tossed with steamed broccoli

SHRIMP WITH LOBSTER SAUCE

Garlic white wine sauce with Chinese black beans, mushrooms, scallions and egg

火 PEPPER STEAK

Quickly cooked steak with red and green bell peppers, yellow onion, garlic and black pepper

CHICKEN/DUCK

火 CHANG'S SPICY CHICKEN

Lightly dusted and stir-fried in a sweet Sichuan sauce. Our version of General Tso's and always a favorite

PHILIP'S BETTER LEMON CHICKEN

Lightly dusted and quick-fried chicken served with broccoli in a tart, sweet citrus sauce

火 ORANGE PEEL CHICKEN

Tossed with chili peppers and fresh orange peel for a spicy, citrus combination

ALMOND AND CASHEW CHICKEN

Stir-fried with bell peppers, onions, mushrooms, celery, bamboo shoots and water chestnuts in a garlic soy sauce

MU SHU CHICKEN

A Chinese classic served with julienne vegetables, hoisin sauce and thin pancakes

CHICKEN WITH BLACK BEAN SAUCE

Slices of chicken in a mild black bean sauce. One of our better kept secrets

火 MANDARIN CHICKEN

A flavorful mix of chicken, snow peas, carrots, bok choy and broccoli makes this dish a sure favorite

CRISPY HONEY CHICKEN

Lightly battered and served in a sweet, flavorful sauce over a bed of crispy rice sticks

火 GROUND CHICKEN & EGGPLANT

Stir-fried with scallions in a savory soy chili pepper sauce

火 DALI CHICKEN

Our spiciest chicken dish served with sliced potatoes and leeks

火 SESAME CHICKEN

Tender chicken, broccoli, red bell peppers and onions in a spicy sesame sauce

火 KUNG PAO CHICKEN

Quick-fired with peanuts, chili peppers and scallions. Our hot favorite

SWEET & SOUR CHICKEN

Stir-fried with pineapple, bell peppers, onions and candied ginger in a sweet & sour sauce

GINGER CHICKEN WITH BROCCOLI

Served Cantonese-style on a bed of fresh steamed broccoli

VIP DUCK

A tender half duck served Cantonese-style and glazed with a sweet soy plum sauce. Served with flatbread, scallions and cucumbers

MOO GOO GAI PAN

P.F. Chang's version of the classic Cantonese dish with chicken, shrimp, mushrooms and vegetables

BEEF

ASIAN MARINATED NEW YORK STRIP *

Grilled 12 oz New York strip served medium rare with a side of mushrooms and asparagus

火 WOK-CHARRED BEEF

A flavorful dish with mushrooms and sweet peppers

火 PEPPER STEAK

Quickly cooked steak with red and green bell peppers, yellow onion, garlic and black pepper

MONGOLIAN BEEF

Our signature dish, quickly-cooked with scallions and garlic

BEEF WITH BROCCOLI

Served Cantonese-style, tossed with steamed broccoli

火 ORANGE PEEL BEEF

Sichuan-style beef tossed with chilies and fresh orange peel for a rewarding taste sensation

HONG KONG BEEF WITH SNOW PEAS

Tender beef, crisp snow peas and water chestnuts together at last

火 BEEF A LA SICHUAN

Crispy beef strips with julienne celery and carrots. Our spiciest beef dish

PORK/LAMB

火 HUNAN PORK

Tender pork with crisp red and green bell peppers, onions and snow peas; just enough spice to keep you coming back for more

CHENGDU SPICED LAMB

Richly spiced marinated lamb, wok-caramelized then tossed with cumin, mint, tomatoes and yellow onions

MU SHU PORK

Sliced pork and vegetables served with hoisin sauce and thin pancakes

WOK-SEARED LAMB

Marinated lamb with scallions and sesame served with cilantro over shredded lettuce

SWEET AND SOUR PORK

A perfect balance of sweet and sour. Tender pork stir-fried with pineapple, bell peppers, onions and candied ginger

SEAFOOD

ASIAN GRILLED SALMON *

Savory grilled salmon served with fresh asparagus

MAHI-MAHI

A succulent white fish grilled with a lemongrass garlic sauce and served with cilantro rice

火 SICHUAN FROM THE SEA

Choice of tender scallops, shrimp or calamari prepared in a red chili pepper garlic sauce

OOLONG MARINATED SEA BASS *

A great catch steeped in Oolong tea, broiled and served with sweet ginger soy and spinach

SALT & PEPPER PRAWNS

Crispy prawns stir-fried in a salt and pepper mix of chili peppers, black beans, ginger and green onions. Served with our special mustard sauce

LEMON PEPPER SHRIMP

Tossed in a tangy sauce and served on a bed of leeks and bean sprouts

CANTONESE SHRIMP OR SCALLOPS

A light, mild blend of seafood, garlic and snow peas

CHANG'S LEMON SCALLOPS

Dusted and quick-fired scallops tossed in a light lemon sauce

火 HOT FISH

Crispy slices of our fresh daily selection in a Sichuan sauce with stir-fried vegetables

SHRIMP WITH LOBSTER SAUCE

Garlic white wine sauce with Chinese black beans, mushrooms, scallions and egg

SALMON STEAMED WITH GINGER *

Served over stir-fried shiitake mushrooms, bok choy, tomatoes and asparagus

ORANGE PEEL SHRIMP

Tossed with hot chilis and fresh orange peel

LEMONGRASS PRAWNS WITH GARLIC NOODLES

Jumbo prawns grilled and infused with lemongrass, served on a bed of garlic noodles

SHRIMP WITH CANDIED WALNUTS

Tossed in a creamy sauce with honeydew melon. Pair it with a spicy dish for a fabulous combination

火 KUNG PAO SHRIMP OR SCALLOPS

A quick-fired traditional dish with peanuts, chili peppers and scallions

SHANGHAI SHRIMP WITH GARLIC SAUCE

Shrimp, broccoli and snow peas stir-fried in a light garlic, white wine sauce

CRISPY HONEY SHRIMP

Lightly battered and tossed in a flavorful sauce

NOODLES/RICE

P.F. CHANG'S FRIED RICE

Wok-fried rice blended with egg, soy and sliced scallions. Choice of vegetable, beef, pork, chicken or shrimp

CANTON CHICKEN & MUSHROOMS

Chicken, mushrooms, leeks and carrots stir-fried in a light sauce over egg noodles

DOUBLE PAN-FRIED NOODLES

Semi-crisp egg noodles stir-fried with vegetables. Choice of beef, pork, chicken, shrimp or vegetable

P.F. CHANG'S FRIED RICE COMBO

Wok-fried rice blended with egg, soy and sliced scallions with a combination of beef, pork, chicken and shrimp

LO MEIN COMBO

Stir-fried noodles and vegetables with a combination of beef, pork, chicken and shrimp

DOUBLE PAN-FRIED NOODLES COMBO

Semi-crisp egg noodles stir-fried with vegetables and served with a combination of beef, pork, chicken and shrimp

SINGAPORE STREET NOODLES

Asian "Street Fare" - shrimp, chicken and rice noodles stir-fried in a curry sauce

CANTONESE CHOW FUN

Wide rice noodles with a choice of chicken or beef with onions and ginger

火 DAN DAN NOODLES

Scallions, garlic and chili peppers stir-fried with ground chicken and served over hot egg noodles. Garnished with julienne cucumbers and bean sprouts

LO MEIN

Stir-fried noodles and vegetables with a choice of beef, pork, chicken, shrimp or vegetable

火 GARLIC NOODLES

Egg noodles tossed with garlic and chili peppers

VEGETARIAN**素 BUDDHA'S FEAST**

Vegetable medley with five-spice tofu served steamed or stir-fried

素 COCONUT CURRY VEGETABLES

Stir-fried mixed vegetables, crispy silken tofu and peanuts in a vegetarian coconut curry sauce

火 素 VEGETABLE CHOW FUN

Soft, wide rice noodles and vegetables in a vegetarian sauce

火 素 STIR-FRIED EGGPLANT

Tossed with scallions in a savory chili pepper sauce

素 MA PO TOFU

Sichuan's famous dish of crispy silken tofu in a vegetarian sauce with steamed broccoli

素 VEGETARIAN FRIED RICE

Our fried rice in a savory vegetarian sauce

DESSERTS**BANANA SPRING ROLLS**

Six warm, crispy bites with coconut-pineapple ice cream and drizzled with caramel and vanilla sauces

THE GREAT WALL OF CHOCOLATE

Six layers of rich chocolate cake frosted with semi-sweet chocolate chips served with raspberry sauce

NEW YORK-STYLE CHEESECAKE

Served with fresh berries and raspberry sauce

FLOURLESS CHOCOLATE DOME

Served with fresh berries and raspberry sauce

P.F. CHANG'S FOR TWO

Enjoy a four-course meal for two for \$39.95

CUP OF SOUP (CHOOSE TWO)

火 HOT & SOUR SOUP

EGG DROP SOUP

STARTERS (CHOOSE ONE)

CRISPY GREEN BEANS

CHANG'S CHICKEN LETTUCE WRAPS

SALT & PEPPER CALAMARI

素 VEGETARIAN LETTUCE WRAPS

DUMPLINGS
Shrimp, Pork or **素**
Vegetable

CRAB WONTONS

ENTRÉES (CHOOSE TWO)

火 CHANG'S SPICY CHICKEN

HONEY CHICKEN OR SHRIMP

MONGOLIAN BEEF

火 DALI CHICKEN

GINGER CHICKEN WITH BROCCOLI

火 KUNG PAO CHICKEN OR SHRIMP

火 ORANGE PEEL CHICKEN, BEEF or SHRIMP

火 BEEF A LA SICHUAN

CANTONESE SHRIMP

ALMOND & CHICKEN CASHEW

SWEET & SOUR CHICKEN OR PORK

BEEF WITH BROCCOLI

火 PEPPER STEAK

火 SESAME CHICKEN

MINI DESSERTS (CHOOSE TWO)

CHOOSE TWO OF OUR EIGHT DELICIOUS MINI DESSERTS

Drinks are not included. Dine in only. Available for a limited time. Not valid with any other offers. Tax and Gratuity are not included.

GLUTEN FREE

Please advise your server when ordering from this menu

GLUTEN FREE CHANG'S CHICKEN LETTUCE WRAPS

Quickly cooked spiced chicken served with cool lettuce cups and gluten free sauce

GLUTEN FREE CANTONESE SHRIMP OR SCALLOPS

A light, mild blend of seafood, garlic and snow peas

GLUTEN FREE HONG KONG BEEF WITH SNOW PEAS

Tender beef, crisp snow peas and water chestnuts together at last

EGG DROP SOUP

A classic starter

GLUTEN FREE SHRIMP WITH LOBSTER SAUCE

Garlic white wine sauce with Chinese black beans, mushrooms, scallions and egg

GLUTEN FREE SINGAPORE STREET NOODLES

Asian "Street Fare" - shrimp, chicken and rice noodles stir-fried in our gluten free sauce

火 GLUTEN FREE CHANG'S SPICY CHICKEN

Lightly dusted and stir-fried in a sweet Sichuan sauce. Our version of General Tso's and always a favorite

GLUTEN FREE SHRIMP WITH LOBSTER SAUCE LUNCH BOWL

Garlic white wine sauce with Chinese black beans, mushrooms, scallions and egg served over a bed of rice

GLUTEN FREE FRIED RICE

Wok-fried rice blended with egg, soy and sliced scallions. Choice of beef, pork, chicken, shrimp or combo.

GLUTEN FREE GINGER CHICKEN WITH BROCCOLI

Served Cantonese-style on a bed of fresh steamed broccoli

GLUTEN FREE MONGOLIAN BEEF

Our signature dish, quickly - cooked with scallions and garlic

素 GLUTEN FREE BUDDHA'S FEAST

Vegetable medley served steamed

GLUTEN FREE PHILIP'S BETTER LEMON CHICKEN

Lightly dusted and quick-fried chicken served with broccoli in a tart, sweet

GLUTEN FREE BEEF & BROCCOLI

Served Cantonese-style, tossed with steamed broccoli

素 GLUTEN FREE BUDDHA'S FEAST LUNCH BOWL

Vegetable medley served steamed over a bed of rice

citrus sauce

GLUTEN FREE MOO GOO GAI PAN

P.F. Chang's version of the classic Cantonese dish with chicken, shrimp, mushrooms and vegetables

GLUTEN FREE DALI CHICKEN

Our spiciest chicken dish served with sliced potatoes and leeks

GLUTEN FREE MOO GOO GAI PAN LUNCH BOWL

P.F. Chang's version of the classic Cantonese dish with chicken, shrimp, mushrooms and vegetables served over a bed of rice

GLUTEN FREE CHANG'S LEMON SCALLOPS

Dusted and quick-fired scallops tossed in a light lemon sauce

GLUTEN FREE SALMON STEAMED WITH GINGER

Served over stir-fried shiitake mushrooms, bok choy, tomatoes and asparagus

GLUTEN FREE BEEF & BROCCOLI LUNCH BOWL

Served Cantonese-style, tossed with steamed broccoli over a bed of rice

GLUTEN FREE BEEF A LA SICHUAN

Crispy beef strips with julienne celery and carrots. Our spiciest beef dish

GLUTEN FREE PEPPER STEAK

Quickly cooked steak with red and green bell peppers, yellow onions, garlic and black pepper

GLUTEN FREE PEPPER STEAK LUNCH BOWL

Quickly cooked steak with red and green bell peppers, yellow onions, garlic and black pepper over a bed of rice

素 GLUTEN FREE SPINACH WITH GARLIC

The name says it all

素 GLUTEN FREE GARLIC SNAP PEAS

Stir-fried with garlic

素 GLUTEN FREE SHANGHAI CUCUMBERS

Sliced, cold cucumbers sprinkled in gluten free soy sauce and sesame seeds

GF CHOCOLATE DOME DESSERT

Served with fresh berries and raspberry sauce

NOTES ABOUT THIS MENU

All Gluten Free items are served on a special plate with the P.F. Chang's logo.

These items are either gluten free as prepared, or are modified to be gluten free.

The following ingredients are used in P.F. Chang's gluten free sauces: chicken broth, oyster sauce, rice wine, sugar, water, wheat free soy sauce and white pepper.

The marinades for beef, pork, chicken, shrimp and scallops are gluten free and contain corn starch.

The soy sauce on the table is not gluten free. Please ask your server for our gluten free soy sauce.

Products containing gluten are prepared in our kitchens.

KID'S MENU

KID'S HONEY CHICKEN

Kid's #1 favorite! Served with honey dipping sauce

KID'S LO MEIN

Egg noodles stir-fried with chicken

素 BABY BUDDHA'S FEAST STEAMED

Snap peas, carrots and broccoli served steamed

KID'S SWEET & SOUR CHICKEN

Kid's #1 favorite! Served with sweet and sour dipping sauce

KID'S CHICKEN FRIED RICE

Every kid's favorite without the veggies

素 BABY BUDDHA'S FEAST STIR-FRIED

Snap peas, carrots and broccoli served stir-fried

WINE

SPARKLING

BUBBLES (Soft & Creamy)

SPARKLING, Moët & Chandon, Champagne, NV

BRUT, Mumm Napa, Napa Valley, NV
BRUT, Veuve Clicquot, Champagne, NV
BRUT ROSÉ, Laurent-Perrier, "Cuvée", Champagne, NV

WHITE

FRUITY (Peaches & Melons)

WHITE ZINFANDEL, Beringer, "Special Select", California, 2008
CHENIN BLANC, Dry Creek Vineyard, Clarksburg, 2007
DRY RIESLING, Pacific Rim, Columbia Valley, 2006
RIESLING, S. A. Prüm, "Essence", QbA, Mosel-Saar-Ruwer, 2007
RIESLING, Kabinett, Gunderloch, "Jean-Baptiste", Rheinhessen, 2007

FLORAL (Honeysuckle & Roses)

ALBARIÑO, Fillaboa, Rias Baixas, 2007
GEWÜRZTRAMINER, Covey Run, Columbia Valley, 2007
VIOGNIER, Miner Family Vineyards, "Simpson Vineyard", California, 2007

TANGY (Green Apples & Lemons)

PINOT GRIGIO, Maso Canali, Trentino, 2007
PINOT GRIGIO, Santa Margherita, Valdadige, 2007
PINOT GRIGIO, Estancia, California, 2008
SAUVIGNON BLANC, Cloudy Bay, Marlborough, 2008
SAUVIGNON BLANC, Wattle Creek, Mendocino County, 2007
SAUVIGNON BLANC, Frog's Leap, Rutherford, 2007

CREAMY (Rich & Textured)

CHARDONNAY, Novellum, Roussillon, 2007
CHARDONNAY, Columbia Crest, "Two Vines", Columbia Valley, 2005
CHARDONNAY, Paul Dolan, Mendocino County, 2007
CHARDONNAY, Sonoma Cutrer "Russian River Ranches", Sonoma Coast, 2007
CHARDONNAY, Kendall-Jackson, "Vintner's Reserve", California, 2007
CHARDONNAY, Patz & Hall, Napa Valley, 2007
CHARDONNAY, Cakebread Cellars, Napa Valley, 2007
CHARDONNAY, La Crema, Sonoma Coast, 2007

WINE FLIGHTS

Create your own wine flight by selecting any three wines offered by the glass

Three 2.5 oz pours \$10.00

RED

LUSH (Strawberries & Raspberries)

PINOT NOIR, MacMurray Ranch, Sonoma Coast, 2007
PINOT NOIR, Wild Horse, Central Coast, 2007
PINOT NOIR, Cambria, "Julia's Vineyard", Santa Maria Valley, 2006
PINOT NOIR, Flowers Vineyard and Winery, Sonoma Coast, 2007

SOFT & TANGY (Cherries & Currants)

MERLOT, 14 Hands, Columbia Valley, 2006
MERLOT, Charles Smith Wines "The Velvet Devil", Columbia Valley, 2006
SANGIOVESE BLEND, Castello Banfi Chianti Classico, Tuscany, 2007
RED BLEND, Menage a Trois, California, 2007
MERLOT, Benziger Family Winery, Sonoma County, 2005
MERLOT, Provenance Vineyards, Napa Valley, 2005

RICH & SPICY (Black Cherries & Plums)

GARNACHA, Las Rocas, Calatayud, 2006
SHIRAZ, Penfolds, "Thomas Hyland", South Australia, 2006
SHIRAZ, Water Wheel, Bendigo, 2006
SYRAH, Cambria, "Tepusquet", Santa Maria Valley, 2006
MALBEC, Catena Zapata, "Alamos", Mendoza, 2008
ZINFANDEL, Cline, "Ancient Vines", California, 2007
ZINFANDEL, Seghesio "Old Vine", Sonoma County, 2007

POWERFUL (Spicy & Intense)

CABERNET SAUVIGNON, Santa Julia, "Organica", Mendoza, 2008
CABERNET SAUVIGNON, J. Lohr, "Seven Oaks", Paso Robles, 2007

CABERNET BLEND, Hedges, "Three Vineyards", Red Mountain, 2006
CABERNET SAUVIGNON, Paul Hobbs "CrossBarn", Napa Valley, 2005
CABERNET SAUVIGNON, Dry Creek Vineyard, Sonoma County, 2005
CABERNET SAUVIGNON, PlumpJack, Oakville, 2006
PETITE SIRAH, Spellbound, California, 2006

Wines may vary by location

DRINKS

COCKTAILS

SPECIALTY COCKTAILS

ORGANIC AGAVE MARGARITA

4 Copas Tequila and Organic Agave Nectar shaken with fresh lime juice

CHINESE 88 MARTINI

Plymouth Dry Gin shaken with fresh lemon juice and topped with sparkling wine

PF-X

X-RATED Fusion Liqueur, Mango Vodka and Pama Liqueur shaken with a splash of Sprite

ORANGE PEEL MANHATTAN

Woodford Reserve Bourbon and Blood Orange Bitters stirred with a dash of sweet vermouth

ASIAN PEAR MOJITO

Bacardi Limón and fresh mint with a hint of pear

SICHUAN MARY

Absolut Peppar Vodka mixed with a blend of tomato juices and spices

CHANG'S MAI TAI

Bacardi Light and Myers's Dark Rum with Orange Curacao and tropical juices

PLUM COLLINS

Pearl Plum Vodka, fresh lemon juice and a splash of Plum Wine

LUCKY CAT MARTINI

Smirnoff Vanilla Vodka shaken with pineapple juice and a touch of Chambord

ROYAL POOLSIDE

Captain Morgan and Malibu Rum shaken with Blue Curacao and tropical juices

TANGIER

Stoli Ohranj Vodka and Tangerine Liqueur shaken with fresh citrus juices

AUNTIE CHANG'S FRAPPE' (NA)

Fresh pineapple, banana, strawberries, oranges and honey, blended frozen

DESSERT COCKTAILS

CHANG'S KEY LIME PIE MARTINI

Vanilla Liqueur and key lime juice shaken with cream and served with a graham cracker rim

SHANGHAI CAFÉ

Baileys Irish Cream, Amaretto and Kahlua served with our Organic French Roast

SAKÉ

GEKKEIKAN

Warm

MOONSTONE RASPBERRY

Infused Junmai Ginjo

LIVING JEWEL

Tozai, Junmai

WANDERING POET

Rihaku, Junmai Ginjo

SNOW MAIDEN

Tozai, Junmai Nigori

CHILLED SAKÉ FLIGHTS

Three 1 oz pours

ASIAN WINE

KINSEN PLUM WINE

BEER

DRAFT BEER

BISTRO GINGER BEER

KIRIN ICHIBAN Japan

FAT TIRE AMBER ALE

WIDMER HEFEWEIZEN

BUD LIGHT

BOTTLED BEER

TSINGTAO LAGER China

HARBIN 20.3 oz/China

KIRIN LIGHT Japan

SAPPORO PREMIUM Japan

CHANG Thailand

**GUINNESS DRAUGHT
STOUT** Ireland

HEINEKEN Holland

AMSTEL LIGHT Holland

CORONA Mexico

NEWCASTLE England

MICHELOB ULTRA

COORS LIGHT

BUDWEISER

BUD LIGHT

BUD LIGHT LIME

O'DOUL'S AMBER N/A

TEA

FULL-LEAF HOT TEA

**CITRUS SPICE
HERBAL** Blend of citrus, cloves
and cinnamon

**WHITE TANGERINE
WHITE TEA** Light and fragrant
with a hint of tangerine

**TROPICAL GREEN
DRAGONWELL GREEN**
Pineapple and citrus flavors

**ORGANIC GREEN
ORGANIC** Smooth, round,
green tea with robust flavors

**SWEET GINGER PEACH
DECAF**
DECAF Peaches and ginger
root blended with Ceylon and
Assam Tea

**DRAGON EYE OOLONG
OOLONG** Robust with
safflower, peach and apricot

**JASMINE BLACKBERRY
GREEN**

**ICED TEA
FIESTA BREEZE**

TRADITIONAL BLACK

COFFEE

BISTRO BLEND

CAFÉ BEL ETAGE ESPRESSO

CAPPUCCINO

WATER

FIJI STILL **SAN PELLEGRINO**

SODA

COKE

DIET COKE

SPRITE

BARQ'S ROOT BEER

MINUTE MAID LEMONADE

GINGER ALE

MR. PIBB

Drinks vary by location

火 SPICY 素 VEGETARIAN

[VIEW OUR NUTRITIONAL INFORMATION](#)

All entrees are served with a choice of steamed brown or white rice.

Before placing your order, please inform your server if a person in your party has a food allergy. Additionally, if a person in your party has a special dietary need (e.g., gluten intolerance), please inform your server at the beginning of your visit. We will do our best to accommodate your needs. Please be aware that our restaurants use ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy and wheat).

For parties of 8 or more, an 18% gratuity will be added to your check. Please feel free to increase or decrease this gratuity at your discretion.

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.