

CHOP — SHOP

町食坊

254 10TH AVE.

DRINK

COCKTAILS

Lychee-Prosecco Spritz 14

Lychee Saketini, Titos and Jun-mai Sake 17

Jade Collins: Fresh Ginger Lemonade, Bombay Gin 15

Spicy Blueberry Margarita: Chili Infused Hornitos, Yuzo, Lime 15

Muddled Cucumber Kyuri Gin and Tonic 16

Ludlow St, Manhattan: Knob Creek and Del Professore Vermouth, Luxardo Cherry 18

Moscow Mile: Tito's, Freh Likme, Ginger Beer. 15

WINES

SPARKLING/ROSE/SAKE	gl	btl
White: Prosecco (Veneto)	12	48
Rose: Vinho Verde Espadeiro (Portugal)	10	44
Sake: Ty-Ku Junmai Ginjo (Nara, Japan)	10	50 (720ml)

WHITE

Chardonnay Matthew Fritz (Napa)	14	54
Sauvignon Blanc, Tramin (Italy)	14	56
Viognier Yalumba (Australia)	12	44
Gruner Veltliner =, Vengl (Austria)	13.	60 (liter)

RED

Tempranillo Vina Bujanda (Rioja)	14	52
Malbec El Tractor, Villa Atuel (Mendoza)	14	56
Cabernet Mapie Reserve (Mendoza)	12	44
Pinot Noir Hann (Monterey)	15	60

BEER

Tsingtao (China)	7
Tiger (Singapore)	8
Singha (Thailand)	8

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EAT

SMALL PLATES

TOM YUM SOUP shrimp clams lemongrass mushroom, tomato evaporated milk, chilies 10

GREEN PAPAYA, CASHEW & WATERCRESS SALAD fish sauce, sugar, rice vinegar 8 SHRIMP 14

CUCUMBER SALAD chilies, sugar, black bean, peanuts 6

SUMMER ROLL Peanut curry dipping sauce. SHRIMP 10 AVOCADO & TOFU 8

STEAMED LAMB DUMPLINGS spicy chili oil 12

PAN-FRIED VEGETABLE OR PORK DUMPLINGS 10

PORK BELLY BUNS hoisin, peanuts, pickled vegetable 8

THAI GLAZED ST. LOUIS SPARERIBS half 14 large 22

SALT AND PEPPER SHRIMP fried in the shell, onion, chilies 15

RICE AND NOODLES

SALMON FRIED RICE peas, corn, thai basil, egg 16

CRAB FRIED RICE peas corn, scrambled egg 18

THAI FRIED RICE chinese sausage, chilies, fried egg 14

COLD SPICY SESAME NOODLES peanut and sesame paste, hot oil, cucumber 12 CHICKEN 16

SPICY DRUNKEN NOODLE; rice noodle, egg, chinese broccoli, bok choy CHICKEN, SHRIMP OR TOFU 16

LO MEIN NOODLE mushrooms, bok choy, chives 14 SHRIMP 16

LARGE DISHES WITH RICE

PANANG VEGETABLE CURRY tofu, eggplant, cauliflower, peppers, chilies 15

PANANG CHICKEN CURRY pan roasted chicken breast, coconut yellow curry 20

GREEN CURRY EGGPLANT AND SHRIMP thai basil, ginger, chilies, green curry 20

MURRAY'S CHICKEN KUNG PAO STYLE chinese sausage, cumin-glazed peanuts, chinese basil 18

FRIED ORGANIC BABY CHICKEN rice flour, salt and pepper, thai basil 22

SPICY FRIED BRANZINO FILET rice flour, organic green salad, sweet spicy vinaigrette 24

POACHED NORWEGIAN SALMON ginger scallion; baby bok choy 24

PONZU MARINATED BONE-IN PORK CHOP sauteed bean sprouts 17

SZECHUAN SWEET AND SPICY ORANGE BEEF 20

THAI GLAZED FRIED EGGPLANT rice flour, miso paste, chilies 16

CHINESE BROCCOLI and TOFU 16

SAUTEED VEGETABLES

BABY BOK CHOY 10

CHINESE BROCCOLI 10