

sun-wed 5pm-10pm
thurs-sat 5pm- 12am

DUCKTAILS

\$19 | THE LAVENDER COLLINS

SUNTORY TOKI, LAVENDER, SEEDLIP GARDEN, BLUEBERRY MINT SHRUB, FEVER-TREE CLUB SODA

\$19 | SHISO BLOOM

ROKU GIN, ITALICUS BERGAMOTO, BUTTERFLY PEA BLOSSOM, SHISO, CUCUMBER, LEMON

\$19 | SMOKE AND SPICE

UNION MEZCAL, APEROL, THAI CHILI, PINEAPPLE, SRIRACHA SALINE, LIME

\$19 | GOJI GLOW

KETEL ONE VODKA, GOJI BERRY GINGER, LIME, BADGER CLUB SODA

\$19 | TEMPLE OF PINE

BLACKWELL RUM, OLOROSO SHERRY, SALTED CARAMEL ROSEMARY, PINEAPPLE, LEMON

\$20 | GOLDEN YUEN

GRAN CENTENARIO REPOSADO, ANCHO REYES, GINGER, GRAPEFRUIT, KAFFIR LIME, YUZU FOAM

\$19 | NECTAR OF WUKONG

MONKEY SHOULDER SCOTCH, CYNAR, PEACH SHRUB, SHISO, YUZU, GINGER

\$20 | SAKURA NO YORU

AKITABARE JUNMAI, KI NO BI GIN, SAKURA VERMOUTH, APERITIVO, SAKURA SALINE

\$23 | JADE EMBER

HIBIKI HARMONY, SUNTORY TOKI, JASMINE PEAL TEA, ANCIENT CHINESE BITTERS, GINGER, AGAVE

\$20 | KISS OF A DRAGON

KI NO BI GIN, PLUM LIQUEUR, PROSECCO, DRAGON SHRUB, THAI CHILI, LIME, SPARKLING WATER

\$20 | THE 2AM CROSSING

UNION MEZCAL, CHAMBERY BLANC, CYNAR, COFFEE BEAN, GRAN CLASSICO BITTER

\$19 | YIN & BLOOM

ROKU GIN, CHRYSANTHEMUM, COCCHI AMERICANO, LUXARDO BITTER BIANCO

\$18 | DOS ALAS

TANDUARY WHITE RUM, CHIPOTLE, MINT, LIME, COCONUT WATER

BEER & CIDER

\$12 | OTHER HALF, GREEN CITY IPA, NY - 7%

PEACH RINGS, GRAPEFRUIT, MANGO, AND TROPICAL CANDIES

\$12 | CIGAR CITY BREWING JAI ALAI IPA, TAMPA, FL - 7.5%

TOUCH OF TANGERINE, CLEMENTINE, AND VALENCIA ORANGE, BALANCED BY SOFT BITTERNESS

\$15 | HITACHINO NEST WHITE ALE, JAPAN - 5.5%

CORIANDER, NUTMEG, ORANGE PEEL, AND FRESH ORANGE

\$10 | TSINGTAO LAGER, TSINGTAO BREWERY, CHINA - 4%

SLIGHTLY FLORAL HOPS, HONEY NOTE, AND FINISHES LIGHT BITTERSWEET

\$9 | DOWNEAST ORIGINAL CIDER - 5.1%

UNFILTERED, SWEET GREEN APPLE

\$9 | BEST DAY BREWING HAZY IPA - NON-ALCOHOLIC

LIGHT TO MEDIUM BODY WITH A CRISP, AND REFRESHING

WINE BY THE GLASS

SPARKLING

\$17/85 | PROSECCO
LA GIOIOSA NV
VENETO, ITALY

\$17/85 | ROSE
PAUL BUISSE, CREMANT DE LOIRE NV
LOIRE VALLEY, FRANCE

\$23/103 | CHAMPAGNE
GASTON CHIQUET, TRADITION PREMIER CRU NV
CHAMPAGNE, FRANCE

WHITE & ROSE

\$17/85 | ROSE
FLEURS DE PRAIRIE 2024
LANGUEDOC, FRANCE

\$17/85 | CHENIN BLANC
KEN FORRESTER, OLD VINE RESERVE 2024
WESTERN CAPE, SOUTH AFRICA

\$17/85 | RIESLING
JAKOB SCHEIDER KABINETT 'NIEDERHAUSER' 2021
NAHE, GERMANY

\$20/100 | SAUVIGNON BLANC
ILLUMINATION 2024
SONOMA COUNTY, CALIFORNIA

\$19/95 | CHARDONNAY
DIATOM 2023
SANTA BARBARA, CALIFORNIA

\$20/100 | CHABLIS
DOMAINE PINSON 2023
BURGUNDY, FRANCE

RED

\$17/85 | GAMAY
DOMAINE DE BEL-AIR BEAUJOLAIS VILLAGES 2022
BEAUJOLAIS, FRANCE

\$19/90 | MALBEC
'RESERVE' ALTOS LAS HORMIGAS 2022
MENDOZA, ARGENTINA

\$19/95 | CABERNET SAUVIGNON
CHATEAU BUENA VISTA 2020
NAPA VALLEY, CALIFORNIA

\$17/85 | PINOT NOIR
LA CREMA 2023
SONOMA COUNTY, CALIFORNIA

\$20/100 | DECOY
DUCKHORN, RED BLEND 2022
NORTH COAST, CALIFORNIA

SAKE & NIGORI

AKITABARE 'KOSHIKI JUNZUKURI',
AKITA PREFECTURE 14/84,
JUNMAI - PLEASINGLY DRY, QUITE MILD 720ML

MASUMI 'SHIRO',
NAGANO PREFECTURE 15/90,
GINJO - SMOOTH & GENTLE, LIGHTLY POISED 720ML

HOYO 'KURA NO HANA',
MIYAGI PREFECTURE 19/76,
DAIGINJO - LIGHT SAKE WITH SWEETNESS,
DELICACY AND FINESSE 500ML

KAMOIZUMI 'SUMMER SNOW',
NIGORI GINJO SAKE 19/76,
A GENTLE MELON & COTTON CANDY FLAVOR WITH
DRY AND SUBTLE ENDING 500ML

PEKING DUCK DINNER

\$115 per person

all duck dinners are served with pickles, Decoy chips,
duck consomme shots, house-made pancakes,
traditional hoisin & cranberry sauces

SMALL PLATES

Pink Moon Oysters, Uni & Caviar with Yuzu Ice *

Octopus Salad, Pickled Cucumber

Diced Tuna Salad, Crispy Noodles *

Truffle, Crab & Corn Chowder

RedFarm Pastrami Triangles

Foie Gras & Strawberry Tarts

Shrimp-Stuffed Jalapeno Poppers ^{GFO}

Winter Black Truffle & Chicken Soup Dumplings
(supplement \$4 per person)

Lobster Dumplings

Shrimp & Snow Pea Leaf Dumplings ^{GFO}

Moonlit Shrimp, Corn & Black Truffle Dumplings

Three Color Vegetable Dumplings ^{GFO}

Crispy Oxtail Dumplings

MAIN DISHES

BBQ'd Pork Belly with Korean Rice Cake

Marinated & Grilled Creekstone Rib Steak *

Steamed Sea Bass with Black Bean Sauce ^{GFO}

Crispy Whole Red Snapper with Chili Garlic Crunch
(supplement \$8)

Grilled Lobster with Black Truffle
Cauliflower Cream
(supplement \$16)

RICE

Soft & Crunchy Vegetable Fried Rice ^{GFO}

Truffle & Egg Fried Rice ^{GF}

BBQ'd Duck Fried Rice ^{GFO}

Crab & Scallop Fried Rice ^{GFO}
(supplement \$6)

SIDES

Sauteed Snow Pea Leaves ^{GF}

Sauteed Asparagus with Garlic

Sauteed Asparagus with XO Sauce

Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness. *