

STARTERS & SALADS

Cold Sesame Noodles with Chicken 26	Ed’s Pastrami Egg Roll 15	RedFarm Chicken Salad 24 ^{GFO}
BBQ’d Berkshire Pork Belly with Grilled Shishito Peppers 24	BBQ’d Spare Ribs (4) 26	Arugula & Mango Salad, Yuzu Vinaigrette 19 ^{GF}
Spicy Crispy Beef 23	Shrimp-Stuffed Jalapeno Poppers (4) 20 ^{GFO}	Mushroom & Vegetable Spring Rolls (2) 16
Gold Coin Scallion Pancakes with Applewood Smoked Bacon (4) 18	Shrimp Wonton Soup (2) 18	BBQ Duck Lettuce Wrap (6) 24 ^{GFO}
Hot & Sour Soup, Grilled Shrimp (2) 24		

REDFARM DUMPLINGS

Five Flavor Chicken Dumplings (4) 18	‘Pac Man’ Shrimp Dumplings (4) 21 ^{GFO}	Pan-Fried Lamb Dumplings (4) 22
Pork & Shrimp Shumai (4) 19	Pork & Crab Soup Dumplings (4) 24	Pan Fried Pork Buns (4) 19
Three Color Vegetable Dumplings (4) 19 ^{GFO}	Shrimp & Snow Pea Leaf Dumplings (4) 20 ^{GFO}	Crunchy Vegetable & Peanut Dumplings (4) 19 ^{GFO}

MAINS

Three Chili Chicken 36 ^{GFO}	Grilled Prime Creekstone Bone-In NY Strip Steak* 74 ^{GF}	Steamed Seabass, Black Bean Sauce 48 ^{GFO}
Crispy Skin Smoked Chicken, Garlic 44 ^{GF}	Crispy Sweet & Sour Shrimp 39 ^{GFO}	Vegetables Curry, Pancakes 29 ^{GFO}
Crispy Sweet & Sour Mango Chicken 36 ^{GFO}	Sautéed Whole 1.5lbs Maine Lobster & Egg 65 ^{GFO}	Sautéed Snow Pea Leaves, Garlic 28 ^{GF}
Grilled Filet Mignon & Broccoli 56	Marinated & Grilled Salmon* 42	Chinese Broccoli with Superior Shiitake ‘Flower’ Mushrooms 27 ^{GFO}
Marinated & Grilled Pork Chops 36	Jumbo Shrimp with Seasonal Vegetables, Cashews & XO Sauce 39 ^{GFO}	Wok Fried String Beans, Brussels Sprouts 27 ^{GFO}
Grilled Marinated Creekstone Prime Rib Steak, Asparagus* 64	Jumbo Shrimp Curry 42 ^{GF}	

PEKING DUCK

subject to availability

Served with House-Made Pancakes, Traditional Hoisin & Cranberry Sauces 135 ^{GFO}

RICE & NOODLES

Korean Rice Cake with Grilled Pork Belly 36 (sub grilled shrimp +4)	Applewood Bacon & Egg Fried Rice 29 ^{GFO}	‘E-Fu’ Long Life Noodles with Mushrooms 29
BBQ’d Beef Fried Rice* 34	Wide Rice Noodles with BBQ’d Duck Breast* 38 ^{GFO}	Soft & Crunchy Vegetable Fried Rice 28 ^{GFO}
Udon Noodles with Grilled Short Ribs* 38	Singapore Noodles with Shrimp & Sliced BBQ’d Pork 31	Yaki-Soba Noodles with Vegetables 31
Wide Rice Noodles with Vegetables 29 ^{GFO}	Seafood Fried Rice, XO Sauce 36 ^{GFO}	Steamed Koshihikari Short Grain Rice 5.5 ^{GF}

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

COCKTAILS

Tiger's Tail 19 Bulleit Bourbon, Tanduay Gold Asian Rum, Five Spice, Angostura Bitters, Lime, Egg White	
Birds Of Paradise 18 Tanduay Gold Asian Rum, Mandarin Shrub, Pineapple, Orgeat, Lime	
Raindrop Milk Punch 19 Tanduay Gold Asian Rum, Prosecco, Dragonwell Tea, Szechuan Peppercorn Oil, Smoked Star Anise, Oleo Saccharum	
Juniper Orchard 18 Roku Gin, Prosecco, Aperitif Blanc, St. Germain, Lemon, Thyme	
Layover in Jalisco 19 Gran Centenario Plata, Mr Black Coffee Liqueur, Espresso, Five Spice	
Shiso Wonderful 18 Roku Gin, Shiso, Cucumber, Lemon, Agave	
House Mule 18 Ketel One Vodka, Ginger, Lime, Sparkling Water	
Manhattan On Broadway 19 Bulleit Rye Whiskey, Carpano Antica, Madeira, Angostura Bitters	
Le Club Hot 19 Grancentenario Tequila, Jalapeño, Cucumber, Mint, Agave, Lime, Red Alder Smoked Salt	
Kiyushiki Old-Fashioned 22 Suntory Toki, Nori, Angostura Bitters, Ginger, Agave	
The Sakura 19 Junmai Daiginjo, Ki No Bi Gin, Mancino Sakura, Luxardo, Nonino L'Aperitivo, Sakura Saline	

BEER

BOTTLES & CANS

Montauk Brewing Company 'Wave Chaser' IPA (Montauk, NY) 6.4%	10
Allagash White (Portland, ME) 5.2%	10
Tsingtao Lager (China) 4.8%	10
Sixpoint The Crisp Pilsner (Brooklyn, NY) 5.4%	10
Cigar City Brewing Jai alai IPA (Tampa, FL) 7.5%	12
Founders Solid Gold Lager (Grand Rapids, MI) 5.5%	12
Austin EastCiders Pineapple Cider (Austin, TX) 5%	10
Cigar City Frost Proof (Tampa, FL) 6%	12
Hitachino Nest White Ale (Japan) 5.5%	15
Tsingtao non-alcoholic	9

REFRESHMENTS

Watermelon Juice	8
Jasmine Peach Iced Tea	12
Homemade Ginger Ale	12
Thai Basil Lemonade	12
Blackberry Ginger-Lime Soda	12
Yuzu Meyer Lemon Soda	14
Aqua Panna Still	12
San Pellegrino Sparkling	12

WINES BY THE GLASS

SPARKLING	
Rosé Sparkling, Paul Buisse, Cremant de Loire NV (Loire Valley, France)	16/75
Prosecco, Cuvée Della Contessa '1925' NV (Veneto, Italy)	17/80

WHITE & ROSÉ

Zweigelt, Schloss Gobelsburg Rose 2023 (Kamptal, Austria)	17/85
Chenin Blanc, Vincent Careme 'Terre Brûlée' 2021 (Swartland, South Africa)	17/85
Riesling, Jakob Scheider Kabinett 'Niederhäuser' 2021 (Nahe, Germany)	17/85
Pinot Gris, Mount Riley 2023 (Marlborough, New Zealand)	17/85
Sauvignon Blanc, Illumination 2024 (Sonoma County, CA)	20/100
Chardonnay, Neyers 2020 (Sonoma County, CA)	17/85
Chablis, Domaine Pinson 2023 (Burgundy, France)	20/100

RED

Gamay, Domaine de Bel-Air, Beaujolais-Villages 2022 (Beaujolais, France)	17/85
Malbec 'Reserve' Altos Las Hormigas 2021 (Mendoza, Argentina)	18/90
Pinot Noir, Benton Lane 2022 (Willamette Valley, Oregon)	17/85
Cabernet Sauvignon, Chateau Buena Vista 2020 (Napa Valley, CA)	19/95
Red Blend, Leviathan 2022 (California, USA)	20/100

SAKE

Akitabare "Koshiki Junzukuri", Akita Prefecture Junmai - Pleasingly dry, quite mild 720ml	14/84
Masumi "Shiro", Nagano Prefecture Ginjo - Smooth and gentle, lightly poised 720ml	15/90
Soto, Niigata Prefecture Junmai Daiginjo - With aromas of gala apple, flavors of melon and cucumber 720ml	18/108
Hoyo "Kura no Hana", Miyagi Prefecture Daiginjo - Light sake with sweetness, delicacy and finesse 500ml	19/76