

# STARTERS & SALADS

- Spicy Crispy Beef 23
- Candied Walnut Shrimp, Yuzu & Wasabi (2) 16 <sup>GFO</sup>
- BBQ'd Spare Ribs (4) 26
- Mushroom & Vegetable Spring Rolls (2) 16
- BBQ'd Berkshire Pork Belly with Grilled Shishito Peppers 24
- Shrimp-Stuffed Jalapeno Poppers (4) 20 <sup>GFO</sup>
- Gold Coin Scallion Pancakes with Applewood Smoked Bacon (4) 18
- Ed's Pastrami Egg Roll 15
- BBQ'd Duck Lettuce Wrap (6) 24 <sup>GFO</sup>
- Hot & Sour Soup, Grilled Shrimp (2) 24
- Arugula & Mango Salad, Yuzu Vinaigrette, Walnuts 19 <sup>GF</sup>

## REDFARM DUMPLINGS

- Five Flavor Chicken Dumplings, Peanuts (4) 18
- Pork & Crab Soup Dumplings (4) 24
- Pork & Shrimp Shumai (4) 19
- Pan-Fried Shrimp, Corn & Chive Dumplings (4) 20 <sup>GFO</sup>
- 'Pac Man' Shrimp Dumplings (4) 21 <sup>GFO</sup>
- Shrimp & Snow Pea Leaf Dumplings (4) 20 <sup>GFO</sup>
- Crunchy Vegetable & Peanut Dumplings (4) 19 <sup>GFO</sup>
- Pan Fried Lamb Dumplings (4) 22
- Three Color Vegetable Dumplings (4) 19 <sup>GFO</sup>
- Crispy Oxtail Dumplings (4) 23
- Pan Fried Pork Buns (4) 19

## MAINS

- Three Chili Chicken, Peanuts 36 <sup>GFO</sup>
- Crispy Skin Smoked Chicken, Garlic 44 <sup>GF</sup>
- Jumbo Shrimp with Seasonal Vegetables, Cashews & XO Sauce 39 <sup>GFO</sup>
- Shrimp-Stuffed Crispy Chicken 46
- Crispy Sweet & Sour Shrimp, 39 <sup>GFO</sup>
- 28 Days Prime Bone-In Aged NY Strip\* 74 <sup>GF</sup>
- Grilled Filet Mignon & Broccoli\* 56
- Steamed Sea Bass, Black Bean Sauce 48 <sup>GFO</sup>
- Pan Seared Chilean Sea Bass with Zucchini 49
- Jumbo Shrimp Curry 42 <sup>GF</sup>
- Sautéed Snow Pea Leaves, Garlic 28 <sup>GF</sup>
- Grilled Whole 1.5lbs Maine Lobster with Black Truffle Cauliflower Cream 68
- Vegetables Curry, Pancakes 29 <sup>GFO</sup>
- Happy Buddha Delight: Beancurd Skin, Mushroom & Cellophane Noodles 36 <sup>GFO</sup>
- Wok Fried String Beans, Brussels Sprouts 27 <sup>GFO</sup>

## RICE & NOODLES

- Applewood Bacon & Egg Fried Rice 29 <sup>GFO</sup>
- Wide Rice Noodles with BBQ'd Duck Breast\* 38 <sup>GFO</sup>
- Seafood Fried Rice, XO Sauce 36 <sup>GFO</sup>
- Singapore Noodles with Shrimp & Sliced BBQ'd Pork 31
- Udon Noodles with Grilled Short Ribs\* 38
- 'E-Fu' Long Life Noodles with Fresh Morel Mushrooms 32
- Soft & Crunchy Vegetable Fried Rice 28 <sup>GFO</sup>
- BBQ'd Beef Fried Rice\* 34
- BBQ'd Duck Fried Rice 31 <sup>GFO</sup>
- Wide Rice Noodles with Vegetables 29 <sup>GFO</sup>
- Steamed Koshihikari Short Grain Rice 5.5 <sup>GF</sup>

GF - Gluten Free / GFO - Gluten Free Option

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

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## COCKTAILS

<b>Shiso Bloom 19</b> <i>Roku Gin, Italicus Bergamoto, Butterfly Pea Blossom, Shiso, Cucumber, Lemon</i>
<b>Le Club Hot 19</b> <i>Gran Centenario Plata, Jalapeño, Mint, Cucumber, Red Alder Smoked Sea Salt</i>
<b>Goji Glow 19</b> <i>Ketel One Vodka, Goji Berry Ginger, Lime, Badger Club Soda</i>
<b>Golden Yuen 20</b> <i>Gran Centenario Reposado, Ancho Reyes, Ginger, Grapefruit, Kaffir Lime, Yuzu Foam</i>
<b>Sakura no Yoru 20</b> <i>Akitabare Junmai, Ki No Bi Gin, Sakura Vermouth, Aperitivo, Sakura Saline</i>
<b>Jade Ember 23</b> <i>Hibiki Harmony, Suntory Toki, Jasmine Peal Tea, Ancient Chinese Bitters, Ginger, Agave</i>
<b>Banyan Tree 19</b> <i>Tanduary White Rum, Banana, Pandan, Oleo Saccharum, Milk Tea Foam</i>
<b>Wing Clapper 19</b> <i>Pierde Almas Mezcal, Yellow Chartreuse, Gentian, Oleo Saccharum, Vanilla Bean, Pineapple</i>
<b>Yin &amp; Bloom 19</b> <i>Roku Gin, Chrysanthemum, Cocchi Americano, Luxardo Bitter Bianco</i>
<b>Smoky Pagoda 19</b> <i>Bulleit Rye, Carpano Antica Vermouth, Lapsang Teas, Mole Bitters</i>
<b>Layover in Macao 19</b> <i>Maestro Dobel Teq, Union Mezcal, Five Spice, Espresso, Coffee Liqueur</i>

## BEER

BOTTLES & CANS

<b>Other Half, Green City IPA, NY - 7%</b> Peach rings, grapefruit, mango, and tropical candies	12
<b>Cigar City Brewing Jai alai IPA, Tampa, FL - 7.5%</b> Touch of tangerine, clementine, and Valencia orange, balanced by soft bitterness	12
<b>Hitachino Nest White Ale, Japan - 5.5%</b> refreshing, mildly, citrusy, sweet-fruity-tart notes	15
<b>Tsingtao Lager, Tsingtao Brewery, China - 4%</b> Slightly floral hops, honey note, and finishes light bittersweet	10
<b>Sixpoint The Crisp Pilsner, Brooklyn, NY - 5.4%</b>	10
<b>Best Day Brewing Hazy IPA Non-Alcoholic</b>	9

## MOCKTAILS

<b>Basil Peach Cobbler</b> Seedlip Spice, Peach, Basil, Yuzu, Sparkling Water	15
<b>Cucumber Thyme Cooler</b> Seedlip Groves, Lemon Thyme, Cucumber	15
<b>Yamamomo Tonic</b> Seedlip Garden, Yamamomo Shrub, HM Tonic Water, Sparkling Water	15

## REFRESHMENTS

<b>Jasmine Peach Iced Tea</b> House blended Jasmine tea, Peach	12
<b>Basil Sparkler</b> Basil, Lemon, Sparkling Water	12
<b>House Made Ginger ale</b> Ginger, Organic Brown Sugar, Lemon, Sparkling Water	12

## JUICES & WATER

<b>Watermelon Juice</b>	8
<b>San Pellegrino Sparkling</b>	12
<b>Aqua Panna Still</b>	12

## SPARKLING

<b>Prosecco, La Gioiosa</b> NV (Veneto, Italy)	17/85
<b>Champagne, Gaston Chiquet, Traditional Premier Cru</b> NV (Champagne, France)	23/103
<b>Rosé, Paul Buisse, Cremant de Loire</b> NV (Loire Valley, France)	17/85

## WHITE & ROSÉ

<b>Rose, Fleurs de Prairie</b> 2024 (Languedoc, France)	17/85
<b>Chenin Blanc, Ken Forrester, Old Vine Reserve</b> 2024 (Western Cape, South Africa)	17/85
<b>Riesling, Jakob Scheider Kabinett 'Niederhäuser'</b> 2021 (Nahe, Germany)	17/85
<b>Sauvignon Blanc, Illumination</b> 2024 (Sonoma County, CA)	20/100
<b>Chardonnay, Diatom</b> 2023 (Santa Barbara, California)	19/95
<b>Chablis, Domaine Pinson</b> 2023 (Burgundy, France)	20/100

## RED

<b>Gamay, Domaine de Bel-Air, Beaujolais-Villages</b> 2023 (Beaujolais, France)	17/85
<b>Malbec, 'Reserve' Altos Las Hormigas</b> 2022 (Mendoza, Argentina)	19/90
<b>Cabernet, Chateau Buena Vista</b> 2020 (Napa Valley, California)	19/95
<b>Pinot Noir, La Crema</b> 2023 (Sonoma County, California)	17/85
<b>Decoy, Duckhorn, Red Blend</b> 2022 (North Coast, California)	20/100

## SAKE & NIGORI

<b>Akitabare "Koshiki Junzukuri", Akita Prefecture</b> Junmai - Pleasingly dry, quite mild 720ml	14/84
<b>Masumi "Shiro", Nagano Prefecture</b> Ginjo - Smooth and gentle, lightly poised 720ml	15/90
<b>Hoyo 'Kura no Hana', Miyagi Prefecture</b> Daiginjo - Light sake with sweetness, delicacy and finesse 500ml	19/76
<b>Kamoizumi 'Summer Snow' Nigori Ginjo Sake</b> A gentle melon and cotton candy flavor with dry and subtle ending 500ml	19/76