



**BEIJING HOUSE**  
**Since 2017**

**Sichuan & Northern  
Chinese Cuisine**  
**Authentic • Bold • Comforting**

# **MENU**

# **菜单**

**Open Daily**  
**11:00AM – 10:00PM**

**1441 E Fletcher Ave #107,  
Tampa, FL 33612  
813-513-8882**





# The Story of Beijing House

Beijing House is a family-owned restaurant built on a simple mission — to bring the most authentic Chinese flavors to the heart of Tampa Bay.

Since 2017, we've proudly served dishes that honor our heritage, blending the bold heat of Sichuan cuisine with the rich comfort of Northern Chinese classics. More than just food, we offer a taste of home — a way to ease homesickness and celebrate cultural tradition.

At Beijing House, we believe in  
**Clean Food. Warm Service. Real Quality.**

A Taste of Home — From Our Family to Yours.

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Order for Pickup



beijinghousefl.com

Order for Delivery



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# Appetizers

## A1. Spring Rolls

春卷

\$3.50

Fried and crispy rolls filled with cabbage and carrots, served with duck sauce.

(2 pieces)



## A2. Shrimp Rolls

虾卷

\$6.95

Whole shrimp wrapped and fried to crispy perfection, with a touch of avocado. Served with duck sauce.

(4 pieces)



## A3. Dumplings

水饺/锅贴

\$6.95

Pork and cabbage dumplings, served steamed or pan-fried with homemade dumpling sauce. (6 pieces)

Please choose your style:

- Steamed 清蒸
- Pan Fried 煎



## A4. Krab Rangoons

炸蟹角

\$6.95

Golden wontons stuffed with krab meat, cream cheese, carrot, and scallion, served with duck sauce.

(6 pieces)



## A5. Yakitori

Chicken Skewer

日式烤鸡串

\$6.95

Grilled chicken skewers glazed with sweet soy sauce, tender and flavorful.

(2 pieces)



## A6. Salted Edamame

海盐毛豆

\$6.95

Steamed young soybeans sprinkled with sea salt. A light, healthy appetizer.



## A7. Scallion pancake

葱油饼

\$7.95

Crispy pan-fried Chinese flatbread served with hoisin sauce.



## A8. Spicy Wontons

In Chili Oil

红油抄手

\$8.95

Handmade pork wontons tossed in homemade chili oil, topped with sesame and scallion.

(8 pieces)



## A9. Sichuan Chicken Wings

川味鸡翅

\$11.95

Crispy chicken wings wok-tossed with Sichuan dried chili, garlic, and fresh cilantro in our housemade spicy sauce.

(6 pieces)



## A10. Juicy Bomb Oysters

爆汁炸生蚝

\$13.95

Crispy fried oysters with a juicy center, served with house mayo flavor.

(6 pieces)



= Vegan

= Spicy Item (Spice level can be adjusted upon request)

= Recommended Item



## Cold Dishes

### CD1. Mouthwatering Chicken

口水鸡  
\$13.95

Tender chicken thigh (dark meat) served in a bold, spicy & numbing chili sauce with garlic and sesame.



### CD2. Mr. and Mrs. Smith

夫妻肺片  
\$14.95

Thinly sliced beef & beef tripe served in a bold, spicy & numbing chili oil sauce with garlic and sesame.

*Beef only version available upon request*



## Soups

All soups are freshly prepared and typically serve 1 to 4 people.  
Please inform us if you need small bowls or have any special requests

### SP1. Egg Drop Soup

蛋花汤  
\$7.95

Chicken-based soup with egg ribbons, carrots, and beans.



### SP2. Hot & Sour Soup

酸辣汤  
\$9.95

Chicken-based soup with shredded chicken, wood ear mushrooms, tofu, egg, and soy sauce.



### SP3. Wonton Soup

清汤馄饨  
\$9.95

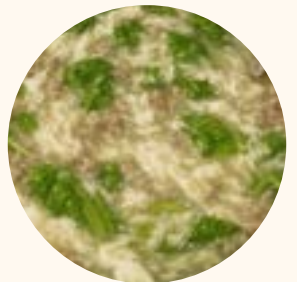
Chicken-based soup with handmade pork wontons, seaweed, dried shrimp, and scallion.



### SP4. Minced Beef with Cilantro Soup

西湖牛肉羹  
\$10.95

Savory soup with ground beef, egg white, and fresh cilantro.



= Spicy Item (Spice level can be adjusted upon request)

= Recommended Item



# Chicken

## C1. General Tso's Chicken

左宗棠鸡

\$14.95

Crispy chicken with broccoli and red peppers in a sweet and spicy sauce.



## C2. Sesame Chicken

芝麻鸡

\$14.95

Crispy chicken with broccoli and in a sweet sauce, topped with sesame seeds.



## C3. Orange Chicken

陈皮鸡

\$14.95

Crispy chicken with real dried tangerine peel, broccoli & sweet orange sauce. Lightly spicy, aromatic & tangy.



## C4. Sweet & Sour Chicken

甜酸鸡

\$14.95

Crispy white meat chicken with pineapple, bell peppers, tossed in a tangy red sweet & sour sauce.



## C5. Honey Chicken

蜜糖鸡

\$14.95

Crispy white meat chicken coated in sweet honey sauce.



## C6. Chicken with Broccoli

芥蓝鸡

\$14.95

Stir-fried white meat chicken with broccoli, carrots, and brown sauce.



## C7. Kung Pao Chicken

宫保鸡丁

\$15.95

Stir-fried chicken with scallions, peanuts, and dried red peppers in a spicy sauce.



## C8. Spiced Chicken with Chili Sauce

麻椒鸡丁

\$15.95

Stir-fried chicken with Sichuan peppercorns, scallions, bell peppers, and dried red peppers in a spicy and numbing chili sauce.



= Spicy Item (Spice level can be adjusted upon request)

= Recommended Item

White rice included with all main dishes. Upgrade to plain Fried Rice or Lo Mein for +\$2.95



# Beef & Lamb

## B1. Thin-Cut Beef with Scallions

葱爆肥牛

\$18.95

Thinly sliced beef stir-fried with scallions, onions & brown sauce.



## B2. Thin-Cut Beef with Cumin

孜然肥牛

\$18.95

Thinly sliced beef stir-fried with onions, scallions, jalapeños, cumin seeds, and dried red peppers for a bold, aromatic flavor.



## B3. Sizzling Thin-Cut Beef with Black Pepper

铁板肥牛

\$18.95

Thinly sliced beef stir-fried with green and red bell peppers, shredded potatoes, onions, and black pepper sauce. Served sizzling hot on an iron plate for bold, savory flavor.



## B4. Mongolian Beef

蒙古牛

\$18.95

Tender beef wok-tossed with onions, scallions & red peppers in a savory brown sauce. Lightly spicy.



## B5. Chinese Pot Roast

土豆烧牛肉

\$19.95

Slow-braised beef stew with tender potatoes in a rich, savory brown sauce. Comforting & hearty Chinese-style pot roast.



## B6. Beef with Broccoli

芥蓝牛

\$18.95

Tender beef stir-fried with broccoli & carrots in savory brown sauce.



## L1. Lamb W. Cumin Seed

孜然羊

\$21.95

Sliced lamb stir-fried with onions, scallions, fragrant cumin, jalapeños, and dried red peppers, finished with fresh cilantro for a bold, aromatic flavor.



## L2. Beijing Stir-Fried Sliced Lamb

北京小炒羊

\$21.95

Sliced lamb stir-fried with pickled mustard greens, fermented black beans, scallions, onions, dried red peppers, and fresh chili peppers, finished with fresh cilantro for a bold, tangy, and spicy flavor.



= Spicy Item (Spice level can be adjusted upon request)

= Recommended Item

White rice included with all main dishes. Upgrade to plain Fried Rice or Lo Mein for +\$2.95



# Pork

## P1. Shredded Pork with Garlic Sauce

鱼香肉丝

\$14.95

Shredded pork stir-fried with green peppers, carrots, wood ear mushrooms & scallions in a tangy, sweet & mildly spicy garlic sauce.



## P2. Shredded Pork with Sweet Bean Sauce

京酱肉丝

\$14.95

Shredded pork stir-fried in a rich, savory & slightly sweet bean sauce. Served with 4 mooshu pancakes & fresh scallions for wrapping.



## P3. Shredded Pork with Dried Bean Curd

香干肉丝

\$14.95

Shredded pork stir-fried with dried bean curd, celery, bell peppers & scallions in a savory, salty sauce.

Crisp, aromatic & satisfying.



## P4. Twice-Cooked Pork with Pepper & Chili Sauce

回锅肉

\$18.95

Sliced pork belly stir-fried with green peppers, onions & scallions in a savory, spicy Sichuan-style chili sauce.



## P5. Sweet & Sour Spare Ribs

糖醋排骨

\$17.95

Breaded & crispy fried spare ribs tossed in a tangy, sweet & slightly sour sauce, with carrots & peas.



## P6. Crispy Spicy Spare Ribs Cube

香酥排骨粒

\$18.95

Crispy fried spare ribs tossed with potatoes in a bold, sweet & spicy Sichuan-style sauce.



## P7. Crispy Trotter

香酥猪手

\$18.95

Deep-fried & crispy pork hock.

Please choose one flavor:

- Spicy Sichuan 麻辣
- Cumin 孜然
- Black Bean Sauce 豆豉



## P8. Hunan-Style Spicy Trotter

湘式猪手

\$18.95

Braised pork hock with pickled mustard greens in a bold, spicy & tangy Hunan-style sauce. Tender & flavorful.



= Spicy Item (Spice level can be adjusted upon request)

= Recommended Item

White rice included with all main dishes. Upgrade to plain Fried Rice or Lo Mein for +\$2.95



# Seafood

## SF1. Bang Bang Shrimp

棒棒虾

\$18.95

Lightly breaded & crispy fried shrimp tossed in a creamy, sweet & mildly spicy Thai chili mayo sauce.

(10 pieces)



## SF2. Shrimp with Broccoli

芥蓝虾

\$18.95

Tender shrimp stir-fried with fresh broccoli and carrots in a savory brown sauce.

Light, flavorful & satisfying.

(10 pieces)



## SF3. Kung Pao Shrimp

宫保虾

\$18.95

Shrimp stir-fried with bell peppers, peanuts & dried red chili peppers in a savory, mildly spicy sauce.

(10 pieces)



## SF4. Shrimp with Garlic Sauce

鱼香虾

\$18.95

Shrimp stir-fried with bell peppers, wood ear mushrooms, cucumber & scallions in a tangy, sweet & mildly spicy garlic sauce.

(10 pieces)



## SF5. Honey Walnut Shrimp

蜜汁核桃虾

\$18.95

Crispy fried shrimp tossed in a creamy honey sauce, topped with candied walnuts.

(10 pieces)



## SF6. BJ Sweet & Sour Fish Fillet

老北京糖醋鱼片

\$18.95

Crispy Swai fish fillet tossed in a traditional Beijing-style sweet & sour sauce.



## SF7. Sichuan Boiled Fish with Mixed Vegetables

沸腾鱼

\$23.95

Tender swai fish fillet simmered with napa cabbage, cauliflower, leek, dried bean curd sticks, lotus root, wood ear mushrooms, celery, bean sprouts, cucumber, cilantro, and jalapeños in a spicy, numbing, and aromatic Sichuan chili oil broth.



## SF8. Claypot Tofu with Seafood

海鲜豆腐煲

\$22.95

Crispy fried tofu simmered with shrimp, squid, swai fish fillet, and krab meat in a savory white sauce, served sizzling hot in a clay pot.



= Spicy Item (Spice level can be adjusted upon request)

= Recommended Item

White rice included with all main dishes. Upgrade to plain Fried Rice or Lo Mein for +\$2.95



# Vegetables

## V1. Bok Choy with Garlic Sauce

蒜蓉上海青

\$14.95

Fresh baby bok choy stir-fried with garlic in a light, savory sauce.



## V2. Sauteed Green Beans with Minced Pork

干煸四季豆

\$14.95

String beans stir-fried with garlic, chili & minced pork in a savory sauce.

*Vegan version available upon request.*



## V3. Mapo Tofu 麻婆豆腐

\$13.95

Soft tofu simmered with ground pork in a spicy, numbing Sichuan chili sauce with garlic & scallions.

*Vegan version available upon request.*



## V4. Salt & Pepper Tofu 椒盐豆腐

\$14.95

Crispy fried tofu tossed with salt, pepper, garlic & chili peppers.



## V5. Fried Potato, Bell Pepper & Eggplant with Brown Sauce

地三鲜

\$13.95

Stir-fried potato, bell peppers & eggplant in a savory brown sauce.



## V6. Eggplant with Garlic Sauce

鱼香茄子

\$14.95

Eggplant stir-fried in a tangy, sweet & mildly spicy garlic sauce.



## V7. Shredded Potato 土豆丝

\$13.95

Shredded potatoes stir-fried – a classic Northern Chinese favorite.

**Please choose one flavor:**

- Stir-Fried 清炒
- Sour 醋溜
- Spicy & Sour 酸辣



## V8. Stir-Fried Cabbage with Dried Chili Peppers

手撕包菜

\$13.95

Cabbage stir-fried with garlic & dried chili peppers.



= Vegan

= Recommended Item

= Spicy Item (Spice level can be adjusted upon request)

White rice included with all main dishes. Upgrade to plain Fried Rice or Lo Mein for +\$2.95



## Griddle Cooked



Our griddle-cooked dishes are stir-fried over high heat in a dry wok, combining bold spices with a generous mix of vegetables and aromatics. Each dish features cauliflower, potato, leek, celery, jalapeño, lotus root, dry bean curd sticks, onion, and cilantro, creating layers of texture and a rich, fragrant flavor in every bite.

**G1. Cauliflower**

干锅白花菜

\$16.95

**G2. Potato**

干锅土豆

\$16.95

**G3. Chicken**

干锅鸡肉

\$17.95

**G4. Beef**

干锅牛肉

\$19.95

**G5. Lamb**

干锅羊肉

\$19.95

**G6. Fish**

干锅鱼片

\$19.95

**G7. Shrimp**

干锅大虾

\$19.95

(No Shell)

**G8. Calamari**

干锅鱿鱼

\$19.95

**G9. Chitterlings**

干锅肥肠

\$19.95

**G10. Spare Ribs**

干锅排骨

\$18.95

**G11. Beef Tripe**

干锅牛百叶

\$18.95

**G12. Beef Honeycomb**

干锅牛肚

\$18.95



## Add Extra / Combine

Add **Cauliflower** 白菜花 +\$2  
 Add **Potatoes** 土豆 +\$2  
 Add **Chicken** 鸡肉 +\$4  
 Add **Beef** 牛肉 +\$5

Add **Lamb** 羊肉 +\$5  
 Add **Fish** 鱼片 +\$5  
 Add **Shrimp** (4PCS) 虾肉 +\$4  
 Add **Calamari** 鱿鱼 +\$5

Add **Chitterlings** 肥肠 +\$5  
 Add **Spare Ribs** 排骨 +\$4  
 Add **Beef Tripe** 牛百叶 +\$4  
 Add **Honeycomb** 牛肚 +\$4

= Spicy Item (Spice adjustable on request)

= Recommended Item

= Vegan

White rice included with all main dishes. Upgrade to plain Fried Rice or Lo Mein for +\$2.95



# BEIJING HOUSE

## Spicy Boiled



9

Our spicy-boiled dishes are simmered in a rich, fiery broth with authentic Sichuan spices, creating bold and savory flavors. Each dish includes napa cabbage, bean sprouts, and leek, bringing freshness and layers of texture to every bite.

### S1. Cauliflower

水煮白花菜

\$16.95



### S2. Potato

水煮土豆

\$16.95



### S3. Chicken

水煮鸡肉

\$17.95



### S4. Pork

水煮肉片

\$18.95



### S5. Beef

水煮牛肉

\$19.95



### S6. Lamb

水煮羊肉

\$19.95



### S7. Fish

水煮鱼片

\$19.95



### S8. Chitterlings

水煮肥肠

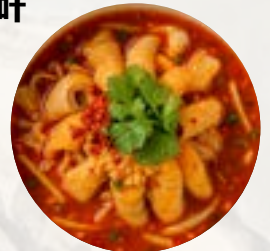
\$19.95



### S9. Beef Tripe

水煮牛百叶

\$18.95



### S10. Honeycomb

水煮牛肚

\$18.95



#### Add Extra / Combine

|                            |      |                             |      |
|----------------------------|------|-----------------------------|------|
| Add <b>Cauliflower</b> 白菜花 | +\$2 | Add <b>Shrimp</b> (4PCS) 虾肉 | +\$4 |
| Add <b>Potatoes</b> 土豆     | +\$2 | Add <b>Calamari</b> 鱿鱼      | +\$5 |
| Add <b>Chicken</b> 鸡肉      | +\$4 | Add <b>Chitterlings</b> 肥肠  | +\$5 |
| Add <b>Beef</b> 牛肉         | +\$5 | Add <b>Spare Ribs</b> 排骨    | +\$4 |
| Add <b>Lamb</b> 羊肉         | +\$5 | Add <b>Beef Tripe</b> 牛百叶   | +\$4 |
| Add <b>Fish</b> 鱼片         | +\$5 | Add <b>Honeycomb</b> 牛肚     | +\$4 |

= Spicy Item (Spice adjustable on request)

= Recommended Item

= Vegan

White rice included with all main dishes. Upgrade to plain Fried Rice or Lo Mein for +\$2.95

# Rice & Noodles

## F1-6. Fried Rice

Stir-fried with egg, peas, carrots, scallions and cilantro.

Choose your style:

**F1. Vegetable** \$11.95

(adds napa cabbage, bean sprouts, onions)

**F2. Chicken** \$12.95

**F3. Beef** \$13.95

**F4. Pork** \$13.95

**F5. Shrimp** \$13.95

**F6. House** \$14.95

(chicken, pork, shrimp)



## N1-6. Lo Mein

Stir-fried egg noodles with onion, carrot, bean sprouts, cabbage, scallions.

Choose your style:

**N1. Vegetable** \$11.95

(adds broccoli)

**N2. Chicken** \$12.95

**N3. Beef** \$13.95

**N4. Pork** \$13.95

**N5. Shrimp** \$13.95

**N6. House** \$14.95

(chicken, pork, shrimp)



## N7. Beef Chow Fun

干炒牛河

\$18.95

Stir-fried wide rice noodles with tender beef, onions, bean sprouts & scallions in a savory soy sauce.



## N8. Singapore Mei Fun

星洲米粉

\$16.95

Stir-fried thin rice noodles with shrimp, pork, chicken, onions & scallions in a mildly spicy curry sauce.



## N9. Handmade Noodles with Ginger & Scallion

油泼面

\$12.95

Handmade noodles tossed with garlic, scallions, chili oil & sizzling hot oil for a bold, spicy & aromatic flavor.



## N10. Handmade Noodles with Soy Bean Paste

炸酱面

\$14.95

Handmade noodles topped with savory ground pork sauce, scallions & cucumber.



## N11. Dan Dan Noodles

担担面

\$14.95

Handmade noodles tossed with savory ground pork, preserved vegetables, scallions, sesame paste, peanut sauce & chili oil for a rich, nutty, and spicy flavor.



## N12. Braised Beef Noodle Soup

红烧牛肉面

\$18.95

Handmade noodles served with tender braised beef, baby bok choy & scallions in a rich & spicy beef broth.



= Vegan

= Spicy Item (Spice level can be adjusted upon request)

= Recommended Item



## Signature Drinks

Toppings (\$1 Each 加料):

Cold Foam奶盖 | Crystal Boba 水晶珍珠 | Lychee Popping Boba荔枝爆爆珠

### Mango | Lychee Iced Tea \$2.95

芒果冰茶 | 荔枝冰茶

Light and fruity iced tea with real fruit flavor.

Dairy-free, clean, and refreshing.



### Beijing Yogurt \$4.95

老北京酸奶

Traditional-style yogurt, house-made with Lactaid milk.

Lightly sweet, smooth and easy to digest.



### Creamy Matcha Frappen \$5.95

浓香抹茶冰沙

Creamy matcha blended with oat milk for a smooth and creamy finish.



### Beijing Hot Latte Bliss \$5.95

奶盖热拿铁

Freshly brewed hot coffee with Lactaid milk, topped with our warm, house-made crema.



## Traditional Hot Teas

Small Teapot: \$3.50 (for 1-2 people)

Large Teapot: \$5.50 (for 3-4 people)



### Chrysanthemum Flower Tea 菊花茶

Naturally caffeine-free with a light floral aroma.

Helps cool the body, relax the mind, and soothe the eyes.

*Includes rock sugar.*

### Jasmine Green Tea 茉莉绿茶

Delicate and smooth with gentle floral notes.

Supports digestion and provides a light, refreshing boost.

### Oolong Black Tea 乌龙红茶

Rich and toasty with a bold finish. A warm, energizing tea that may aid focus and metabolism.

## Bottled & Canned Drinks



Apple Juice | Lemonade

\$3.25

Herbal Tea

\$3.50

WangZai Milk

\$3.95

Soy Bean Milk

\$3.95

Japanese Lychee | Strawberry Soda

\$3.95

FIJI Water (500ML)

\$3.50

S.Pellegrino (500ML)

\$3.95

Pierre Sparkling (330ML)

\$3.95

Pepsi | Diet Pepsi | Pepsi Zero

\$2.00

Mountain Dew | Dr Pepper | Starry | Sunkist

\$2.00

## Beer



Heineken 喜力啤酒

\$5.95

Corona 科罗娜啤酒

\$5.95

Tsingtao 青岛啤酒

\$6.25

Kirin Ichiban 麒麟一番啤酒

\$6.25

Sapporo 札幌啤酒

\$6.25

## Sake

### House Sake (200ML, served hot) \$4.95

Warm, light-bodied sake served traditionally.

经典热清酒，温润顺口



### Junmai Nigori (300ML) \$18.95

Unfiltered sake with a creamy texture and naturally sweet finish.

浑浊米酒，奶白色酒体，微甜



### Yuzu Sake (300ML) \$18.95

Infused with Japanese yuzu citrus.

Refreshing and lightly sweet.

加入日本柚子的果香清酒，清新微甜



## Sparkling Sake

### Ozeki Hana Awaka (250ML) \$8.95

Delicate floral aroma with fine bubbles (7% Alc.)

花泡香起泡清酒，轻盈花香型，气泡细腻



## Wine & Plum Wine

### Kendall Jackson Chardonnay 白葡萄酒

(200ML | 750ML) \$6.95 | \$24.95

Smooth white wine with hints of citrus and vanilla.

圆润白葡萄酒，带柑橘与香草味



### Josh Cellars Cabernet Sauvignon 红葡萄酒

(200ML | 750ML) \$6.95 | \$24.95

Bold red wine with dark fruit flavors.

浓郁型红酒，果香丰富



### Plum Wine 梅子酒

(200ML | 750ML) \$8.95 | \$34.95

Sweet and rich, made with Japanese ume plums.

日本梅子酿制，香甜柔顺




**BEIJING HOUSE**  
**Chef's Specials**

**CS1. Tao's Beef Burrito**

**牛肉卷饼**

**\$12.95**

Scallion pancake rolled with sliced spiced beef, hoisin sauce & julienned scallions.



**CS2. Salt & Pepper**

**Triple Three 椒盐三宝**

**\$21.95**

Crispy fish fillet, shrimp & calamari stir-fried with garlic, chili & salt-pepper seasoning.

Also available as:

- **Fish only** 仅鱼片 – \$17.95
- **Shrimp only** 仅虾仁 – \$18.95



**CS3. ChongQing**

**Spicy Chicken**

**重庆辣子鸡**

**\$18.95**

Crispy chicken pieces stir-fried with dried chili peppers, Sichuan peppercorns, garlic & scallions.



**CS4. Chitterlings**

**with Pickled Cabbage**

**酸菜肥肠**

**\$16.95**

Tender pork intestines braised with pickled cabbage, garlic & chili in a savory, tangy & aromatic sauce.



**CS5. Crispy Pork with**

**Sweet & Sour Sauce**

**锅包肉**

**\$16.95**

Crispy pork slices coated in a tangy, sweet sauce



**CS6. Braised Pork Belly with**

**Preserved Mustard Greens**

**梅菜扣肉**

**\$19.95**

Tender pork belly braised to perfection, served with savory preserved mustard greens and fresh bok choy.



**CS7. Szechuan Tea-Smoked**

**Duck**

**樟茶鸭**

**\$22.95**

Half duck marinated with spices, tea-smoked for deep aroma, then slow-roasted until tender and juicy.



**CS8. Spiced Duck with**

**Sweet Crispy Skin**

**甜皮鸭**

**\$22.95**

Half duck marinated with spices, slow-roasted, and glazed with honey for sweet, crispy skin.



**CS9. Fish Fillet with Szechuan**

**Pickles in Golden Soup**

**金汤酸菜鱼**

**\$22.95**

Tender Swai fish fillet simmered in a rich golden broth with pickled vegetables, bean sprouts, beancurd sticks, jalapeños, clear noodles, cilantro & scallions.



**CS10. Grilled Whole Fish**

**重庆烤鱼**

**\$38.95**

A flavorful whole yellow croaker, grilled to perfection and paired with a medley of cauliflower, clear noodles, potato, jalapeños, lotus root, cucumber, wood ear mushrooms, celery, bean curd sticks, fried tofu, and dried red peppers, finished with scallions and fresh cilantro.

Please choose one:

- **Spicy Sichuan** 麻辣
- **Cumin** 孜然
- **Black Bean Sauce** 豆豉



= Spicy Item (Spice level can be adjusted upon request)

= Recommended Item

= Please allow 20-25 minutes for preparation of marked items

White rice included with all main dishes. Upgrade to plain Fried Rice or Lo Mein for +\$2.95



BEIJING HOUSE

# Lunch Specials

Available Monday to Friday, 11 AM – 4 PM

Includes entree, side &amp; drink

## Pick Your Entrée

### Chicken \$8.95

**LC1. General Tso's Chicken 左宗棠鸡**

Fried chicken chunks, dried chilies, broccoli, general Tso's sauce

**LC2. Orange Chicken 陈皮鸡**

Crispy chicken with real dried tangerine peel, broccoli &amp; sweet orange sauce. Lightly spicy, aromatic &amp; tangy.

**LC3. Sesame Chicken 芝麻鸡**

Fried chicken chunks, sesame seeds, broccoli, sweet soy glaze

**LC4. Honey Chicken 蜜糖鸡**

Fried chicken chunks, honey glaze

**LC5. Sweet & Sour Chicken 甜酸鸡**

Fried chicken chunks, bell peppers, pineapple, sweet &amp; sour sauce

**LC6. Chicken with Broccoli 芥蓝鸡**

Sliced chicken breast, broccoli, carrot, brown sauce

**LC7. Kung Pao Chicken 宫保鸡丁**

Diced chicken, peanuts, scallion, dried chili peppers, Kung Pao sauce

**LC8. Griddle Cooked Chicken 干锅鸡片**

Sliced chicken breast, lotus root, potato, celery, beancurd sticks, jalapenos, leek, cilantro

**LC9. Mongolian Chicken 蒙古鸡片**

Sliced chicken breast, scallions, onions, Mongolian brown sauce

### Vegetables \$9.45

**LV1. Mixed Vegetables 什锦蔬菜**

Cauliflower, lotus roots, broccoli, dry beancurd sticks, wood ear, cucumber, carrot

**LV2. Green Beans 干煸四季豆**

String beans stir-fried with garlic, chili &amp; minced pork in a savory sauce.

*Vegan version available upon request.***LV3. Mapo Tofu 麻婆豆腐**

Soft tofu simmered with ground pork in a spicy, numbing Sichuan chili sauce with garlic &amp; scallions.

*Vegan version available upon request.***LV4. Shredded Potato 酸辣土豆丝**

Stir-fried shredded potatoes with green peppers, garlic, scallions, a tangy and mildly spicy sauce

### Beef \$10.45

**LB1. Pepper Steak 青椒牛**

Sliced beef, green bell pepper, onions, brown sauce

**LB2. Scallion Beef 葱爆牛**

Sliced beef, scallions, onions, light soy sauce

**LB3. Mongolian Beef 蒙古牛**

Sliced beef, onions, scallions, dried chili pepper, Mongolian brown sauce

**LB4. Beef with Cumin Seed 孜然牛**

Sliced beef, cumin seeds, chili peppers, jalapenos, onions

**LB5. Beef with Broccoli 芥蓝牛**

Sliced beef, broccoli, carrot, brown sauce

## Pick a Side

**White Rice****Egg Fried Rice**

Stir-fried with egg, peas and carrots

**Plain Lo Mein**

Stir-fried egg noodles with sesame seeds

## Pick a Drink

**Mango Iced Tea | Lychee Iced Tea**

Add Cold Foam +\$1

Add Crystal Boba +\$1

Add Lychee Popping Boba +\$1

**Pepsi | Diet Pepsi | Pepsi Zero****Mountain Dew | Dr Pepper | Starry**

## Add an Appetizers for +\$3.50 Each

**Salted Edamame** (1 order)**Spring Rolls** (2 pieces)**Shrimp Rolls** (2 pieces)**Steamed Dumplings** (3 pieces)**Krab Rangoons** (3 pieces)

\* Ingredients may be removed upon request.

Substitutions or additions are not available for lunch specials.

= Spicy Item (Spice adjustable on request)

= Recommended Item

= Vegan



BEIJING HOUSE

# Catering Menu

All dishes are served in half trays (about the size of a large baking dish: 12.9" x 10.3" x 2.5") and serve 6 – 8 people.



## Homemade Drinks

(Half Gallon / 1.9 Liters)

|                             |               |
|-----------------------------|---------------|
| <b>TD1. Mango Iced Tea</b>  | <b>\$8.95</b> |
| <b>TD2. Lychee Iced Tea</b> | <b>\$8.95</b> |

## Appetizers

20 pieces

|                                 |                |
|---------------------------------|----------------|
| <b>TA1. Spring Rolls</b>        | <b>\$19.95</b> |
| <b>TA2. Fried Dumplings</b>     | <b>\$19.95</b> |
| <b>TA3. Steamed Dumplings</b>   | <b>\$19.95</b> |
| <b>TA4. Fried Crab Rangoons</b> | <b>\$19.95</b> |

## Fried Rice

|                                  |                |
|----------------------------------|----------------|
| <b>TF1. Vegetable Fried Rice</b> | <b>\$38.95</b> |
| <b>TF2. Chicken Fried Rice</b>   | <b>\$39.95</b> |
| <b>TF3. Pork Fried Rice</b>      | <b>\$39.95</b> |
| <b>TF4. Beef Fried Rice</b>      | <b>\$42.95</b> |
| <b>TF5. Shrimp Fried Rice</b>    | <b>\$42.95</b> |
| <b>TF6. House Fried Rice</b>     | <b>\$45.95</b> |

## Lo Mein

|                               |                |
|-------------------------------|----------------|
| <b>TN1. Vegetable Lo Mein</b> | <b>\$38.95</b> |
| <b>TN2. Chicken Lo Mein</b>   | <b>\$39.95</b> |
| <b>TN3. Pork Lo Mein</b>      | <b>\$39.95</b> |
| <b>TN4. Beef Lo Mein</b>      | <b>\$42.95</b> |
| <b>TN5. Shrimp Lo Mein</b>    | <b>\$42.95</b> |
| <b>TN6. House Lo Mein</b>     | <b>\$45.95</b> |

## Chicken

|                                      |                |
|--------------------------------------|----------------|
| <b>TC1. Sesame Chicken</b>           | <b>\$48.95</b> |
| <b>TC2. Kung Pao Chicken</b>         | <b>\$48.95</b> |
| <b>TC3. Sweet &amp; Sour Chicken</b> | <b>\$48.95</b> |
| <b>TC4. General Tso's Chicken</b>    | <b>\$48.95</b> |

## Beef

|                                  |                |
|----------------------------------|----------------|
| <b>TB1. Scallion Beef</b>        | <b>\$48.95</b> |
| <b>TB2. Mongolian Beef</b>       | <b>\$48.95</b> |
| <b>TB3. Beef with Broccoli</b>   | <b>\$48.95</b> |
| <b>TB4. Beef with Cumin Seed</b> | <b>\$48.95</b> |

## Pork

|   |                |
|---|----------------|
| <b>TP1. Twice-Cooked Pork with Pepper and Chili Sauce</b> | <b>\$48.95</b> |
| <b>TP2. Shredded Pork with Garlic Sauce</b>               | <b>\$48.95</b> |
| <b>TP3. Shredded Pork with Dried Bean Curd</b>            | <b>\$48.95</b> |

## Vegetables

|   |                |
|---|----------------|
| <b>TV1. Mapo Tofu</b><br><i>Vegan version available upon request.</i>           | <b>\$48.95</b> |
| <b>TV2. Sautéed Green Beans</b><br><i>Vegan version available upon request.</i> | <b>\$48.95</b> |
| <b>TV3. Bok Choy with Garlic Sauce</b>  | <b>\$48.95</b> |

\* White rice is not included with catering menu items.

For custom orders or any questions, please email us at [hellowsweetshopusa@gmail.com](mailto:hellowsweetshopusa@gmail.com).

= Spicy Item (Spice adjustable on request)

= Recommended Item

= Vegan