

# Sake

**Sho Chiku Bai \$8**

Hot Sake

**Kikushui Gls \$14 Btl \$56**

720ml Junmai Ginjo

**Itami Onigoroshi \$28**

300ml / Jumai / Extra Dry

**Hizo Otokoyama \$34**

300ml / Jumai Ginjyo / Extra Dry

**Kiri Gls \$12 Btl \$36**

Lychee Flavored Sake 500ml

**Sho Chiku Bai Nigori \$28**

300ml / "Crème de Sake"

**Kitaya \$32**

300ml / Jumai

**Kubota \$36**

300ml / Jumai Daiginjo

**Koshi No Iso \$88**

720ml / Junmai Gingyo

## Plum Wine

**Choya Umeshu Gls \$12 Btl \$45**

## Draft Beer

**Kirin \$7**

Japanese lager

**Kona Big Wave \$7**

Hawaii Golden Ave

**Goose island \$8**

English IPA

**Stella Artois \$7**

Belgian Lager

**Goose Island Seasonal \$8**

Seasonal Ale or Lager

## Bottled Beer

**Sapporo \$7**

*Japanese Lager*

**Asahi \$7**

*Super Dry*

**Tsing Tao \$7**

*Chinese Lager*

**Echigo \$15**

*500ml Japanese Premium Lager*

## Hot Tea

Price per Pot

**Jasmine Green Tea \$6**

茉莉花茶

**Pu Erh Black Tea \$7**

普洱红茶

**Yuzu Lemon Zest \$6**

柚子蜜

**Chrysanthemum Tea \$6**

菊花茶

## *White Wine By Glass*

### **Hearst Ranch Chardonnay \$14**

**"Glacier Ridge" Monterey County California 2020**

*"pear and grapefruit. Round with medium acidity and a fruity finish"*

**Bottle \$50**

### **Santi Pinot Grigio \$12**

**Italy 2020**

*Pears , Wild Flowers, Lively*

**Bottle \$44**

### **Grand Jardin Rose' \$12**

**Provence France 2020**

*Soft and crisp on the palette with white cherry, citrus and stone fruit.*

**Bottle \$44**

### **Philippe Rimbault Sancerre \$14**

**Apud Sarracum / Loire France 2020**

*Crisp, appropriately acidic, and aromatic*

**Bottle \$52**

### **Glazebrook Sauvignon Blanc \$12**

**Marlborough New Zealand 2021**

*Fruity palate with ripe tropical fruits and passion fruit. Clean Crisp Finish.*

**Bottle \$46**

### **Joseph Cattin Riesling \$12**

**Alsace France 2019**

*Fresh, Dry and Mineral with Bright grapefruit & Citrus Fruit Character*

**Bottle \$46**

### **Lamberti Prosecco \$11**

**Italy NV 187ml**

*Clean dry with floral, apple and pear notes*

## *Red Wine By Glass*

### **Grayson Cabernet Sauvignon \$12**

**California 2020**

*Blackberry, plum, toasty vanilla*

**Bottle \$46**

### **Old Parcel #7 Pinot Noir \$12**

**Oregon 2019**

*Wild berry, earthy, forest-floor notes, firm dry finish.*

*Good for poultry and Peking Duck*

**Bottle \$46**

### **El Esteco Don David Reserve Malbec \$13**

**Calchaqui Valley Argentina 2019**

*Plum, Toasty Vanilla, Almond & Nutty, Long Finish*

**Bottle \$50**

## **Red Wine by Bottle**

<b>Centered</b> <u>Cabernet Sauvignon Napa Valley 2019</u>	<b>\$68</b>
<b>Maison L'Envoye'</b> <u>Two Messengers Pinot Noir Oregon 2019</u>	<b>\$68</b>
<b>Vina Pomal</b> <u>Reserva Rioja Spain 2015</u>	<b>\$78</b>
<b>Beringer</b> <u>Cabernet Sauvignon Knights Valley California 2019</u>	<b>\$88</b>
<b>Domaine Anderson</b> <u>Pinot Noir Anderson Valley California 2017</u>	<b>\$88</b>
<b>Domaine Jean Fournier</b> - <u>Les Longeroies Burgundy France 2018</u>	<b>\$88</b>
<b>Truchard</b> <u>Cabernet Napa 2018</u>	<b>\$98</b>
<b>Talbott</b> <u>Pinot Noir Sleepy Hollow Vineyard 2016</u>	<b>\$108</b>
<b>Orin Swift</b> <u>8 Years In the Desert Red Blend California 2020</u>	<b>\$108</b>
<b>Les Tourelles de Longueville</b> <u>Pauillac France 2018</u>	<b>\$118</b>
<b>Merry Edwards</b> <u>Pinot Noir Meredith Estate Russian River Valley 2019</u>	<b>\$138</b>
<b>Pedestal</b> <u>Merlot Columbia Valley California 2017</u>	<b>\$138</b>
<b>Marchesi Di Barolo Riserva</b> <u>Barolo Tradizione Italy 2011</u>	<b>\$168</b>
<b>Caymus</b> <u>Cabernet Sauvignon Napa California 2019</u>	<b>\$188</b>
<b>David Arthur</b> <u>Three Acre Cabernet Sauvignon Napa 2014</u>	<b>\$225</b>
<b>Charles Krug</b> <u>Howell Mountain Napa California 2018</u>	<b>\$248</b>
<b>Chateau Lagrange</b> <u>Bordeaux Saint - Julien France 2000</u>	<b>\$278</b>
<b>Kathryn Hall</b> <u>Cabernet Sauvignon Napa 2018</u>	<b>\$295</b>
<b>Chateau Pichon - Longueville</b> <u>Bordeaux Pauillac France 2003</u>	<b>\$395</b>
<b>Chateau Lynch Bages</b> <u>Bordeaux Pauillac France 2010</u>	<b>\$395</b>
<b>Chateau Leoville Las Cases</b> <u>Bordeaux Saint - Julien France 2003</u>	<b>\$495</b>
<b>Chateau Lafite Rothschild</b> <u>Bordeaux Pauillac France 2011</u>	<b>\$1500</b>

## **White Wine by Bottle**

<b>Dorigo</b> <u>Pinot Grigio</u> <u>Italy 2020</u>	<b>\$78</b>
<b>Jean-Francois Protheau</b> <u>Chablis</u> <u>France 2020</u>	<b>\$78</b>
<b>Greywacke</b> <u>Sauvignon Blanc</u> <u>Marlborough New Zealand 2021</u>	<b>\$78</b>
<b>Gehricke</b> <u>Chardonnay</u> <u>Russian River Valley California 2021</u>	<b>\$78</b>
<b>Dr. Fischer</b> <u>Bockstein Ockfen Spatlese Riesling</u> <u>Germany 2018</u>	<b>\$78</b>
<b>Santa Margherita</b> <u>Pinot Grigio</u> <u>Italy 2021</u>	<b>\$88</b>
<b>Pascal Jolivet</b> <u>Sancerre</u> <u>France 2020</u>	<b>\$88</b>
<b>Benovia</b> <u>Chardonnay</u> <u>Russian River Valley California 2018</u>	<b>\$88</b>
<b>Merry Edwards</b> <u>Sauvignon Blanc</u> <u>Russian River Valley California 2018</u>	<b>\$98</b>
<b>Olivier Leflaive</b> <u>Bourgogne Les Setilles</u> <u>Burgundy France 2020</u>	<b>\$98</b>

## **Brut / Champagne By Bottle**

<b>Lamberti</b> <u>Prosecco 750ml</u> <u>Italy NV</u>	<b>\$42</b>
<b>Duval Leroy</b> <u>Grand Brut Champagne</u> <u>France NV</u>	<b>\$98</b>

# Dim Sum 点心

**Shanghai Spring Rolls (3)** \$12  
Mixed Vegetables

上海素春卷

**Soup Dumplings (6)** \$14  
Minced Pork & Ginger  
小笼汤包

**Mild Sesame Noodle** \$13  
Cilantro | Scallion | Pickled Radish  
热干面

**Scallion Bubble Pancake (2)** \$13  
w/Red Curry Dip  
葱油泡饼

**Dumplings (6)** *Steamed or Pan-fried* \$13  
Choice of Pork & Shrimp & Leek; or Mixed Vegetable  
水饺/锅贴 三鲜猪肉虾韭菜; 菜什锦

**Sichuan Wontons (6)** \$13  
Pork & Shrimp Wonton | Sichuan Chili broth | Served Warm  
红油抄手

**Dan Dan Noodle** \$13  
Minced Beef | Sichuan Chili Oil | Scallion | Cilantro  
担担面

**Shumai (5)** \$13  
Berkshire Pork | Rock Shrimp  
黑豚虾肉烧卖

## Soups 汤

**Hot & Sour Soup** \$5  
酸辣汤

**Wonton Soup** \$5  
馄饨汤

**Egg Drop Soup** \$5  
蛋花汤

**Famous Chengdu Fish Soup** \$19  
Flounder | Chinese Mustard Cabbage  
酸菜鱼片浓汤

**Wild Mushroom & Riblets Soup** \$18  
Pork Ribs | Asian Wild Mushrooms  
排骨菌菇汤

**Cilantro Tofu Soup** \$16  
Soft Tofu | Cilantro  
开胃豆腐羹

**Chicken & Corn Soup** \$17  
Minced Chicken | Sweet Corn  
鸡茸玉米汤

## Cold Appetizers 头台(冷)

**Sichuan Peppercorn Beef Shank & Tendon** \$17  
Crushed Peanut | Scallions | Cilantro | Sesame  
夫妻肺片

**Sichuan Chili Oil Edamame** \$11  
Garlic | Chinese Aged Vinegar | Chili Oil  
炆汁毛豆

**Sichuan Peppercorn Tofu Skin** \$15  
Sichuan Peppercorn Oil | Cilantro *\*Non-spicy Available*  
麻辣腐皮丝 / 五香腐皮丝

**Wild Peppercorn & Wood-ear Mushroom** \$14  
Garlic | Wild Peppercorn | Fermented Chili  
山椒黑木耳

**Cucumber Salad** \$12  
Choice of Garlic or Spicy Chili Oil  
蒜蓉青瓜 / 炆汁青瓜

**Sichuan Pickled Cabbage** \$10  
Authentic Sichuan Style Fermented Cabbage  
四川泡菜

**Chengdu Mouthwatering Chicken** \$17  
Sesame Chili Oil or Ginger Scallion Oil  
成都口水鸡 / 豉汁葱油鸡

**Jelly Fish** \$17  
Garlic | vinaigrette | Sesame  
开胃海蜇皮

**Century Egg & Soft Tofu** \$15  
Avocado | Jalapeno | Ginger Soy | Green Chili  
皮蛋豆腐

**Soy Braised Duck** \$17  
Bone-in Braised Duck  
江南卤鸭

**Smoked Fish** \$17  
Butterfish | Soy Glazed  
江南熏鱼

**Mandarin Braised Cold Cuts** \$17  
Beef Shank | Pork Shank  
老北京卤味双拼 (酱牛肉 & 酱肘花)

# O Mandarin

## Peking Duck 北京鸭

### History and Serving

*Peking duck started out as an imperial delicacy over a thousand years ago and has turned into a world famous Chinese dish. Peking duck has represented Mandarin food at its best. The process of making Peking duck is very complex and unique. First air is pumped into the stomach to stretch and loosen the skin. Then boiling water is repeatedly spread over the duck and then air blow-dried. The skin is brushed with a malt sugar then roasted in the oven until the meat is tender and the skin is crispy. O Mandarins Peking organic duck is served with scallion, cucumber, flour crepes, and the chef's special hoisin sauce.*



Half Duck (Serves 2-3 people ) \$48

Whole Duck (Serves 3-5 People ) \$88

### Hot Appetizers 头台(热)

**Chicken Lettuce Wraps \$14**

**Shrimp Lettuce Wraps \$15**

Minced Chicken or Shrimp | Scallions | Onion

生菜鸡/虾松

🌶️ **Honey Cucumber Rock Shrimp \$16**

Organic Honey | Sesame

黄瓜蜂蜜虾

**Wild Mushroom & Sichuan Chili \$14**

🌶️🌶️ Scallion | Cilantro | Sichuan Peppercorn

椒麻脆菇

**Ma-La Beef Jerky \$16**

🌶️🌶️🌶️ Sesame Seeds | Cilantro | Sichuan Peppercorn Oil & Chili

麻辣牛肉干

**Mandarin BBQ Pork \$15**

Roasted Berkshire Pork

蜜汁叉烧

**Mandarin Glazed Spare Ribs \$14**

Sweet Soy Glazed | Osmanthus Flower Sugar

桂花糖酿小排

🌶️ **Sichuan Storm Fish \$16**

Fluke Filet | Cilantro | Sichuan Peppercorn | Scallion

川式风暴鱼

**Grandma's Steam Bun \$16**

w/Choice of Beef or Chicken

Cucumber | Tomato | Jalapeno

外婆夹饼

🌶️🌶️ **Sichuan Eggplant \$14**

Scallion | Cilantro | Sichuan Peppercorn

椒麻茄子

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if you or your party has any food allergy (s). An 18% gratuity may be added to parties of 5 or more.

# Chef's Signature 大厨推荐

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## 🌶️🌶️🌶️ Mandarin Pork Shank \$46

Wild Peppercorn | Onion | Scallion | Potato

香辣霸王肘子

## 🌶️ Thousand layer Tofu \$25

Pork Belly | Chinese Celery | Chili Pepper

五花肉千叶豆腐干锅

## Beef Short Ribs \$36

Red Wine Reduction | Ginger | Anise | Taro

红焖牛肋

## Triple Delight & Pine Nut \$28

Broccoli | Red Bell Pepper | Onion | Black  
Bean Sauce Chicken & Beef & Shrimp

松仁爆三鲜

## 🌶️🌶️ Smoked Bamboo & Pork Belly \$27

Jalapeno

干锅婆婆笋

## 🌶️🌶️🌶️ Sichuan Lamb Chop \$36

Onion | Celery | Cilantro | Jalapeno

四川羊排

## 🌶️🌶️ Prime Rib Sichuan Hot Pot \$29

Bamboo | Jalapeno | Mushroom

跳水肥牛锅

## Lion Head Meat Balls \$24

Pork Tenderloin | Bok Choy

江南狮子头

## Crispy Whole Fish \$55

Choice of Chef Special Sweet & Sour Sauce

Or Chef Special Black Bean Sauce

松子全鱼 | 豆豉全鱼

## 🌶️ Garlic Dry-Rub Ribs \$27

Scallion | Red Chili Pepper

蒜香排骨

## 🌶️🌶️ Wild Pepper Shrimp & Crispy Rice \$28

Celery | Cilantro | Jalapeno | Scallion

锅巴香辣虾

## Organic Cauliflower

Choice of Regular Stir-fry \$20

Or Wok-fry with Pork Belly \$23

清炒花菜 | 干锅花菜

## Fluke Filet in Rice Wine Sauce \$29

Asparagus | Wood-ear Mushroom

Red Bell Pepper

糟熘鱼片

# Mandarin Classics 传统佳肴

<p><b>Shredded Pork with Bamboo</b>    \$23</p> <p>Smoked Bean Curd   Leeks   Baby Bamboo</p> <p>香干笋尖肉丝</p>	<p><b>Cabbage &amp; Pork Belly</b>    \$25</p> <p>Scallion   Jalapeno</p> <p>干锅手撕包菜</p>
<p><b>Wild Pepper Beef</b>    \$24</p> <p><u>Or choice of Chicken \$22 or Shrimp \$26</u></p> <p>Bell Peppers   Jalapeno   Basil   Onion</p> <p>山椒铁板牛 / 鸡 / 虾</p>	<p><b>Sichuan Chili Oil Stew</b>    \$27</p> <p><u>Choice of Beef or Fluke Fillet</u></p> <p>Napa Cabbage   Leek   Celery</p> <p>水煮牛/鱼片</p>
<p><b>Sichuan Seafood Clay Pot</b>    \$29</p> <p>Fish Fillet   Jumbo Shrimp   Scallop   Wild Mushroom</p> <p>酱椒海鲜煲</p>	<p><b>Garlic Pepper Shrimp</b>    \$26</p> <p><u>Or choice of Beef \$24 or Chicken \$22</u></p> <p>Leeks   Red Bell Pepper   Celery</p>
<p><b>Sweet Pea Prawns</b>    \$26</p> <p><u>Or choice of Beef \$24 or Chicken \$21</u></p> <p>Sweet Peas   Asparagus</p> <p>芦笋甜豆虾 / 牛 / 鸡</p>	<p><b>Tea Smoked Duck</b>    \$30</p> <p>Jasmine Tea Smoked</p> <p>樟茶鸭</p>
<p><b>Sichuan Hot Pot</b>    \$30</p> <p>Fish   Shrimp   Chicken   Beef   Mixed Vegetable</p> <p>山城小火锅</p>	<p><b>Prime Rib In Sour Broth</b>    \$26</p> <p>Wild Mushroom   Vermicelli</p> <p>酸汤肥牛</p>
<p><b>Kung Pao Shrimp &amp; Scallop</b>    \$28</p> <p><u>Or choice of Beef \$24 or Chicken \$22 or Shrimp \$26</u></p> <p>Asparagus   Bell Pepper   Peanut</p> <p>宫保虾贝 / 牛 / 鸡</p>	<p><b>Toothpick Lamb</b>    \$28</p> <p>Celery   Cumin Chili Spices   Cilantro   Sesame</p> <p>牙签羊肉</p>
<p><b>Chongqing Chili Chicken</b>    \$22</p> <p>Sichuan Dry Chili   Celery   Cilantro   Sesame</p> <p>重庆辣子鸡</p>	<p><b>Yu Xiang Pork</b>    \$22</p> <p><u>Or choice of Chicken \$21 or Beef \$23 or Shrimp \$26</u></p> <p>Bamboo   Celery   Bell Pepper   Mushroom</p> <p>鱼香肉丝</p>
<p><b>Braised Beef Brisket Clay Pot</b>    \$26</p> <p>Potato   Carrot   Scallion</p> <p>牛腩煲</p>	<p><b>Lotus Root Stir-fry With Pork</b>    \$22</p> <p><u>Or Choice of Beef \$24 or Shrimp \$26</u></p> <p>Bell Peppers</p>
<p><b>Sichuan Basil Chicken</b>    \$22</p> <p><u>Or choice of Beef \$24 or Shrimp \$26</u></p> <p>Leeks   Celery   Jalapeno   Thai Basil</p> <p>九层塔鸡</p>	<p><b>Shredded Duck in Sweet Bean Sauce</b></p> <p><u>Or choice of Shredded Pork \$22 / Duck \$24</u></p> <p>Cucumber   Scallion   Steamed Buns</p> <p>京酱鸭丝   京酱肉丝</p>
<p><b>Twice Cooked Pork Belly</b>    \$23</p> <p>Leeks   Jalapeno</p> <p>回锅肉</p>	<p><b>Chili Onion Hot Pot</b>    \$30</p> <p>Lotus   Bell Pepper   Cucumber   Celery   Cilantro</p> <p>Fish   Shrimp   Chicken   Beef</p> <p>香辣干锅</p>
<p><b>Spicy Fermented Beans &amp; Minced Pork</b>    \$22</p> <p>酸豆角炒肉</p>	<p><b>Scallion &amp; Steak</b>    \$30</p> <p>Onion   Scallion</p> <p>葱爆牛肉</p>
<p><b>Country Style Pork &amp; Chili</b>    \$24</p> <p>Green Chili Pepper   Garlic   Ginger   Chinese Black Bean</p> <p>全家福小炒肉</p>	



# Healthy Vegetable & Tofu 菜园&豆腐

Steamed available upon request

## 🌶️🌶️ Mapo Tofu \$20

Soft Tofu | Sichuan Bean Sauce

麻婆豆腐

## Tofu Skin & Napa Cabbage \$20

鲜腐皮炒白菜

## 🌶️🌶️ Dry Stir-fry String Bean \$20

Sichuan Chili Pepper & Peppercorn

干煸四季豆

## Asparagus & Sweet Pea \$21

清炒芦笋甜豆

## Tomato & Egg \$18

番茄炒蛋

## Vegetable & Tofu Clay Pot \$21

蔬菜豆腐煲

## 🌶️ Yu Xiang Eggplant \$20

Spicy Garlic Sauce

鱼香茄子

## 🌶️ Mixed Wild Mushroom \$20

Spicy Bean Paste

铁板什锦菇

## Bok Choy & Mushroom \$20

香菇菜心

## Chinese Pea Leaves 豆苗

Stir-fry or Garlic Stir-fry \$21 Shanghai Broth \$23

清炒/蒜蓉

上汤

## Rice & Noodle 炒饭 & 炒面

## Chengdu Fried Rice \$16

Bean sprout | Scallion | Egg

成都炒饭

## Smoked Duck Fried Rice \$17

熏鸭炒饭

## Chao Mein \$16

Choice of Chicken, Beef, Vegetable; Shrimp or Combo \$2 extra

炒面

## Mandarin Riblet Noodle Soup \$16

砂锅排骨面

## Pineapple Fried Rice \$17

Choice of Chicken, Beef, Vegetable; Shrimp or Combo \$2 extra

菠萝炒饭

## Vegetable & Egg Fried Rice \$16

Choice of Chicken, Beef, Vegetable; Shrimp or Combo \$2 extra

江湖炒饭

## 🌶️ Braised Beef Noodle Soup \$16

御园牛肉面

## Mixed Seafood Noodle Soup \$17

浓汤海鲜面

## Shanghainese Rice Cake Stir-fry \$17

Choice of Shredded Pork, Chicken, Beef, Vegetable; Shrimp or Combo \$2 extra

上海炒年糕

# Lunch Menu 午餐食谱 \$15

## Lunch Soup 汤

Hot & Sour Soup

Wonton Soup

Egg Drop Soup

## Lunch Entree 午餐主菜

### 🌶️🌶️ Twice Cooked Pork Belly

Leeks | Jalapeno

Or choice of Chicken or Beef

回锅肉/鸡/牛

### Shredded Pork in Sweet Bean Sauce

Cucumber | Scallion | Steamed Buns

京酱肉丝

### Sweet Pea Shrimp

Wood Ear Mushroom | Asparagus

Or choice of Chicken or Beef

甜豆虾/鸡/牛

### Mongolian Beef

Scallion | Bell Pepper

Or choice of Chicken or Shrimp

蒙古牛/鸡/虾

### 🌶️ Kung Pao Chicken

Asparagus | Bell Pepper | Peanut

Or choice of Beef or Shrimp

宫保鸡丁/牛/虾

### 🌶️🌶️ Shredded Pork & Chili Pepper

Red Bell Pepper | Green Chili Pepper

尖椒肉丝

### 🌶️ General Tso's Chicken

Broccoli | Bell Peppers

左宗堂鸡

### 🌶️ Orange Peel Chicken

Or choice of Beef or Shrimp

陈皮鸡/牛/虾

### 🌶️ Yu Xiang Pork

Bamboo | Celery | Bell Pepper | Mushroom

Or choice of Chicken, Beef or Shrimp

鱼香肉丝/鸡/牛/虾

### 🌶️🌶️ Wild Pepper Shrimp

Bell Peppers | Jalapeno | Basil | Onion

Or choice of Chicken or Beef

小椒炒虾/鸡/牛

### Button Mushroom Chicken

Or choice of Beef or Shrimp

蘑菇鸡片/牛/虾

### 🌶️🌶️ Scallion Pepper Chicken

Onion | Bell Pepper | Cilantro

Or choice of Beef or Shrimp

葱椒鸡/牛/虾

### Rock Shrimp & Scrambled Egg

小葱嫩蛋虾仁

### Beef Brisket & Tomato

番茄牛腩

### 🌶️ Sichuan Basil Chicken

Leeks | Celery | Jalapeno | Thai Basil

Or choice of Beef or Shrimp

九层塔鸡

### Sesame Chicken

Or choice of Shrimp

Broccoli

### Chicken w/ Broccoli

Or choice of Beef or Shrimp

芥蓝鸡/牛/虾

**\*All Entrees are available for Dinner Portion**

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## Dessert 甜点

**Pumpkin Cake (3) \$13**

Red Bean Paste  
红豆南瓜饼

**Eight Treasure Sticky Rice \$15**

紫米八宝饭