

## HAPPY HOUR MENU

Monday – Friday 3pm – 7pm | Saturday 4pm – 7pm (Drinks only)

### SIGNATURE COCKTAILS \$6

#### **Asian Mojito**

Pear Sake / Fresh Mint / Lime / Ginger Limeade

#### **Dragon Berry Punch**

Dragon Berry Rum / Sour / Pineapple / Lychee / Cranberry

#### **Beijing Bellini**

Prosecco / SOHO Lychee Liqueur

#### **Blushing Dragon**

Smirnoff Blueberry Vodka / Cassis / Triple Sec / Passion Fruit Purée / Sour

#### **Matcha Mule**

Vodka / Matcha Powder / Ginger Beer

#### **Frozen Mai Tai**

Light & Dark Rum / Orange Juice / Pineapple Juice / Lemon & Lime Juice / Grenadine

### DRAFT BEERS \$5

Kirin Ichiban

Sapporo Pale Lager

Corona Light

Crooked Run Raspberry Empress

Sam Adams Seasonal

Guinness Stout

Dogfish 60 Minute IPA

### WINE/SAKE/BUBBLY \$5

Monkey Bay Sauvignon Blanc

Parducci Pinot Noir

Motto Cabernet Sauvignon

La Fiera Pinot Grigio

Prosecco Sparkling, La Vite, NV

Lia's Chardonnay

Way Of The Warrior Sake

### \$5 BITES

#### **Dumpling Of The Day**

Dipping Sauce

#### **Crisp Flatbread Chips**

Wasabi Edamame Hummus

#### **Pork Crackling Chips**

Spicy Thai Chili, Cucumber Chimichurri

#### **Filipino BBQ Pork Skewers**

Garlic Fried Rice

#### **Vegetable Spring Rolls**

Chili-Chinese Mustard Aioli

#### **Filipino Shrimp & Pork Lumpia**

Garlic Vinegar Soy Dipping Sauce

### \$6 BITES

#### **Moo Shu Cantonese Pork**

Chinese Crepes / Ginger Hoisin Sauce

#### **Lamb Pot Stickers**

Hot Mustard & Mint Tzatziki /

Pine Nuts / Pomegranate

#### **Steamed Pork Dumplings**

Spicy Szechuan Oil / Soy / Scallions

#### **Grilled Shiitake Mushroom &**

**Scallion Bao Buns**

Truffle Mushroom Soy Aioli

### \$7 BITES

#### **Panko Tempura Shrimp Bao Buns**

Jicama Kimchee Slaw / Yuzu Dynamite

#### **Pork Belly Bao Buns**

Cucumber & Cilantro / Ginger Hoisin

#### **Asian Pork Belly Tacos**

Fried Pork Belly / Jicama Slaw / Pickled

Onion / Sweet Soy Glaze

#### **Korean BBQ Brisket Bao Buns**

**"Sloppy Joe"**

Sweet & Spicy Cucumber Pickle Relish