



MONKEY KING



DIM SUM

SHUMAI • 12

Choice of: Shrimp, Pork or Chicken Dumplings

POTSTICKERS • 10

Choice of: Edamame vegetable dumplings for Beef or Shrimp **Add \$2**

CRAB RANGOON • 12

Crab, cream cheese, garlic & scallion filled purses served w/ house made sweet & sour sauce

WONTON SOUP • 8

Traditional chicken broth with pork wontons, tofu, scallions & wakame glaze

HAPPY BUDDHA • 22

From the steamer: 1pc bao bun, 3pc shrimp shumai, 3pc pork shumai, 3pc chicken shumai, 2pc shrimp potstickers, 2pc vegetable potstickers & 2pc beef potstickers

PORK BAO BUNS • 10



Steamed buns w/ char siu pork

EGG ROLLS • 8

Cabbage, carrots & peppers

Choice of: Char sui pork or Vegetable

GARLIC EDAMAME • 7



Soy beans w/ sesame oil & garlic chili

SHRIMP LOLLIPOP • 12

Tempura battered shrimp cake on a skewer, served with hoisin bbq & spicy mayo sauces

DRUNKEN MONKEY • 22

From the fryer: 1pc pork eggroll, 1pc vegetable eggroll, 2pc shrimp spring rolls, 2pc vegetable gyoza, 2pc beef gyoza, 2pcs shrimp gyoza, 2pc shrimp lollipop & 1pc crab rangoon

SMALL PLATES

CHINESE CHICKEN SALAD • 14

Napa & red cabbage, crispy wontons, mandarin segments, toasted almonds & sesame vinaigrette

CRISPY SPICY SHRIMP • 14

Tempura shrimp tossed w/ sweet & spicy miso glaze

HOISIN BBQ BABY BACK RIBS • 14



Hoisin chili glaze w/ housemade pickle

PORK CHAR SIU • 12



Roasted & sliced BBQ char siu pork w/ house made Kim chi, roasted peppers and celery leaf.

HONEY CASHEW SHRIMP • 14

Tempura shrimp tossed in creamy honey glaze, garnished with roasted cashews

SHRIMP LETTUCE WRAPS • 16



Fresh shrimp salad, spicy hoisin, cashews & sesame dressing

SALT AND PEPPER CALAMARI • 14

Breaded & fried calamari tossed in salt, pepper & Chinese 5 spice. Served w/ a roasted pepper aioli

*HAMACHI SASHIMI • 16



Cucumber, shiso, chili oil, ponzu & lemon

RICE & NOODLES

CHOW MEIN • 18

Choice of: BBQ pork, chicken, tofu for Beef or Shrimp **Add \$2**, Noodles w/ stir fry vegetables, baby corn, bell peppers, bowl Choi, cilantro and cashews

KUNG PAO CHICKEN • 19



Choice of: Rice or **Add \$3** for chow mein noodle, Spicy chicken w/ peanuts, peppers, bamboo shoot, baby corn, snow peas & a side of rice

MONGOLIAN SHRIMP • 22

Pan seared jumbo shrimp served on a bed of pineapple fried rice w/ a sake burre Blanc and sweet & spicy Mongolian sauce

PEKING DUCK CHOW FUN • 28

Wok seared gai lan broccoli, stir fry vegetables & flat rice noodles

ORANGE CHICKEN • 19

Choice of: Rice or **Add \$3** for chow mein noodle, Served w/ wok'd scallions & peppers

FRIED RICE • 16

Choice of: BBQ pork, chicken, for Beef or Shrimp **Add \$2**, Stir fry vegetables, English peas, wok'd onions, egg and cilantro

PRIME NEW YORK STEAK • 32



10oz NY steak w/ glazed bok Choy, lemongrass sweet potato gratin & a honey pepper sauce

SICHUAN BEEF • 25



Choice of: Rice or **Add \$3** for chow mein noodle, Sliced beef tenderloin tips, wok'd fired w/ onions, peppers & bok choy

TWENTY VEGETABLE FRIED RICE • 15



Cashews, tofu & sesame

DRAGON NOODLES • 20

Choice of: BBQ pork, chicken, tofu for Beef or Shrimp **Add \$2**, Wide chow fun rice noodles w/ Japanese egg plant, wok'd onions, gai lan, bell peppers & braised mushrooms

SIDES

GAILAN BROCCOLI • 5



Gailan broccoli w/ oyster sauce & sesame seeds

SMALL VEGETABLE FRIED RICE • 5



Wok'd rice w/ mixed vegetables

BOK CHOY • 5



Chili wok'd bok choy w/ peppers

CHINESE LONG BEANS • 5



Chinese long beans w/ fermented black bean sauce & roasted peanuts



SPECIALTY COCKTAILS • 14

RING OF FIRE

Ketel One vodka, agave, fresh lime and lemon juice, muddled cucumber and jalapeño with a Tajin rim

ASIAN BLONDE

Nolets premium gin, St Germain, Lillet, fresh lemon and grapefruit juice

MAI TAI

Captain Morgan spice, Captain Coconut, orgeat, cherry juice, fresh pineapple and orange juice with a dark rum float

ALL THAI'D UP

Altos tequila, coconut lemongrass tea, fresh lime

ASIAN PERSUASION

Ketel One vodka, soju, St Germain, cucumber, fresh lime

GOLDEN PEAR

Absolut pear vodka, fresh ginger and pear puree, Michele brut champagne

JADE MULE

Effen cucumber vodka, Thai Ginger Bambucha Kombucha, muddled cucumber, fresh lime

MANDARIN TAKE-OUT

Altos tequila, coconut lemongrass, fresh lime, Mandarin Redbull

CHILI MANGO MADNESS

Absolut mango, Ketel One, mango puree and fresh OJ, served in a martini with a Tajin rim

MONKEYRITA

Altos reposado tequila, fresh lime, Thai chili infused agave

PUNCH BOWLS • 48

PINEAPPLE EXPRESS

Absolut Elyx, coconut rum, banana liqueur, cherry syrup, fresh pineapple and orange juice

KISS OF THE DRAGON

Absolut Elyx, Melon Liqueur, cherry syrup, fresh pineapple and orange juice

SCORPION KING

Absolut Elyx, Beefeater gin, light and dark rum, fresh orange and pineapple juice, lemon juice and cherry syrup



BEER

draft • 8

ALESMITH 394 Pale Ale / ABV 6.0%

KIRIN ICHIBAN American Pale Lager / ABV 5.0%

STELLA European Pale Lager / ABV 5.0%

LATITUDE BLOOD ORANGE IPA / ABV 7.2%

KONA HANAIEI IPA Passion fruit IPA / ABV 4.5%

THORN BARRIO LAGER Lager / ABV 4.5%

SEASONAL ROTATING CRAFT Ask your server

SEASONAL LOCAL CRAFT Ask your server

bottled

CHANG Lager / ABV 5.0% • 7

SINGHA Lager / ABV 5.0% • 7

ELYSIAN SPACE DUST IPA IPA / 8.2% • 8

ANTHEM PEAR CIDER Cider / 6.5% • 8 

BUD LIGHT Light Lager / 4.3% • 6

MODERN TIMES OATMEAL COFFEE STOUT Coffee Stout / 5.8% • 9

SAKE

MOMOKAWA Organic Junmai Ginjo • 9 / 36

MOMOKAWA Nigori Organic Nigori • 10 / 40

YOSHINOAWA WINTER WARRIOR Junmai Ginjo • 12 / 48

YOSHINOAWA GOKUJO GINJO • 16 / 64

TYKU Coconut Nigori • 12 / 48

GLORIOUS MT. FUJI Junmai Ginjo • 14 / 56

WINE

white & sparkling • by the glass

BONTERRA

Organic Chardonnay / Mendocino, CA • 8 / 32

*CLOUDY BAY SAUVIGNON BLANC

Marlborough, New Zealand • 44

CROWDED HOUSE SAUVIGNON BLANC

Marlborough, New Zealand • 10 / 38

*KIM CRAWFORD

Chardonnay / Marlborough, New Zealand • 38

BENVOLIO PINOT GRIGIO

Friuli-Venezia Giulia, Italy • 10 / 38

DOMAINE STE MICHELLE

Brut, Sparkling Wine / Columbia Valley • 14 / 52

RUFFINO

Prosecco / Veneto, Italy • 12 / 46

FABRE EN PROVENCE ROSE

Provence, France • 16 / 52

reds

*JUSTIN

Cabernet / Paso Robles, CA • 56

BONTERRA

Organic Cabernet / Mendocino, CA • 10 / 38

YULUPA

Pinot Noir / California Coast • 10 / 38

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