



MONKEY KING

LUNCH MENU



DIM SUM

SHUMAI . 12

Choice of: Shrimp, Pork or Chicken Dumplings

POTSTICKERS . 10

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

WONTON SOUP . 8

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

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

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

SMALL PLATES

CHINESE CHICKEN SALAD . 14

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

HOISIN BBQ BABY BACK RIBS . 14



Hoisin chili glaze w/ housemade pickle

CRISPY SPICY SHRIMP . 14

Tempura shrimp tossed w/ sweet & spicy miso glaze

HONEY CASHEW SHRIMP . 14

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

SALT AND PEPPER CALAMARI . 14

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

SHRIMP LETTUCE WRAPS . 16



Fresh shrimp salad, spicy hoisin, cashews & sesame

RICE & NOODLES

CHOW MEIN . 16

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 . 16



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

DRAGON NOODLES . 16

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

TWENTY VEGETABLE FRIED RICE . 15



Cashews, tofu & sesame

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

ORANGE CHICKEN . 16

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

SEARED SWEET GARLIC TOFU . 15

Grilled scallions & stir fry vegetables over rice

SICHUAN BEEF . 20



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

JOIN US FOR HAPPY HOUR SUNDAY - FRIDAY FROM 5PM TO 7PM

FOOD & DRINK SPECIALS** ASK YOUR SERVER FOR DETAILS

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform us of any food allergies you may have, as not all ingredients are printed on the menu.



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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