

monkey king specialty

COCKTAILS • 14



RING OF FIRE

Kettle One, agave, fresh lime & lemon juice, muddled cucumber & jalapeno with a Tajin rim

ASIAN BLONDE

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



CHILI MANGO MADNESS

Absolut mango, Kettle One, mango puree and fresh OJ. Served in a martini with a Tajin rim

MAI TAI

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

GOLDEN PEAR

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

JADE MULE

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

ALL THAI'D UP

Tequila, coconut lemongrass tea, fresh lime

ASIAN PERSUASION

Absolut, soju, St Germain, cucumber, fresh lime

MANDARIN TAKE-OUT

Tequila, coconut lemongrass, fresh lime, Mandarin Redbull

MONKEYRITA

Tequila, fresh lime, thai chili infused agave

PUNCH BOWLS • 48

PINEAPPLE EXPRESS

Absolute Elix, coconut rum, banana liqueur, cherry syrup, fresh pineapple and orange juice

KISS OF THE DRAGON

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

SCORPION KING

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

SAKE

MOMOKAWA

Organic Junmai Ginjo • 9 / 36

MOMOKAWA

Nigori Organic Nigori • 10 / 40

YOSHINOAWA WINTER WARRIOR

Junmai Ginjo • 12 / 48

YOSHINOAWA GOKUJO GINJO

Ginjo • 16 / 64

TYKU

Coconut Nigori • 12 / 48

GLORIOUS MT. FUJI

Junmai Ginjo • 14 / 56



MONKEY KING

HAPPY HOUR

Sunday-Friday / 5pm-7pm

Sunday-Wednesday / 10pm-12am



\$5 DRAFTS & BOTTLE BEERS

\$6 WINE

\$6 SAKE CARAFE

1/2 PRICE SAKE BOTTLES

1/2 PRICE BOTTLES OF WINE *Exclusions Apply

\$6 WELLS

\$7 SPECIALTY COCKTAILS

\$8 DIM SUM

LATE NIGHT FOOD

Thursday-Saturday / 10pm-1:30am



EGG ROLLS (2PC) • 8

Cabbage, carrots & peppers

Choice of: Char sui pork or Vegetable

SHRIMP SPRING ROLLS (5PC) • 12

Fried shrimp roll in rice paper

CRAB RANGOON (5PC) • 12

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

SHRIMP LOLLIPOP (5PC) • 12

Panko breaded shrimp cake on a skewer, served with hoisin bbq & spicy mayo sauces

GYOZA (5PC) • 8

Choice of: Beef, Shrimp or Vegetable fried dumpling

DRUNKEN MONKEY • 22

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





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%

THORNE 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 GF

Cider / 6.5% • 8

BUD LIGHT

Light Lager / 4.3% • 6

MODERN TIMES OATMEAL COFFEE STOUT

Coffee Stout / 5.8% • 9



WINE

reds

*JUSTIN

Cabernet / Paso Robles, CA • 56

BONTERRA

Organic Cabernet / Mendocino, CA • 10 / 38

*IMAGERY

Pinot Noir / California • 38

YULUPA

Pinot Noir / California Coast • 10 / 38

white & sparkling • by the glass & bottle

BENZIGER

Chardonnay / Sonoma, CA • 10 / 38

*KIM CRAWFORD

Chardonnay / Marlborough, New Zealand • 38

*CLOUDY BAY

Sauvignon Blanc / Marlborough, New Zealand • 44

IMAGERY

Sauvignon Blanc / California • 10 / 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