

MANDARIN ROOTS

CONTEMPORARY CHINESE CUISINE | ELEVATED STREET FARE | ASIAN INSPIRED TAPAS

| CRAFT COCKTAILS | \$ 12

Cardinal Call #75 Hendricks Gin, Raspberry Puree, Lemon, Lychee Honey, Bubbles

Firecracker Mojito Hendricks Gin, Domaine de Canton Ginger Liqueur, Mint, Citrus, Sweet Chili Mix

FOUR SEASONS Citron Vodka, Sho Chiku Bai Nigori Sake, Yuzu, Citrus

Lychee Seduction Tito's Vodka, Lychee Liqueur, Elderflower, Lychee

Mandarin Mule Citrus Vodka, Mandarin bitter, house made Ginger Beer, Lime

Mandarin Manhattan B&E Whiskey, Luxardo Cherry Liqueur, Vermouth, Bitters, Cherry

Pear Basil Martini Pear Vodka, Elderflower, Lemon, Basil

Prescription Penicillin Buffalo Trace Bourbon, Laphroaig, Lemon, Lychee Ginger Honey

Signs of Fall Vodka, Spiced pear liqueur, Elderflower, Cointreau, Lemon, Bitters, Cinnamon

M/R AppleJack Jack Daniels Apple, Orange Bitters, Soda, Cherries

| DRAFT BEER | \$ 7 Pitcher \$ 35

Hefe Hefeweizen, SCVB, San Jose, Ca

Kirin Ichiban Lager, Japan

SPACE DUST IPA Elysian Brewing Co. Seattle, WA

| BOTTLED BEER | \$ 5.50

SIERRA NEVADA PALE ALE American Pale Ale | Chico

STELLA ARTOIS Euro Pale Lager | Belgium

HEINEKEN Euro Pale Lager | Netherlands

TSINGTAO Adjunct Lager | China

LAGUNITAS IPA | INDIA PALE ALE | PETALUMA

805 CALIFORNIA BLONDE ALE | CENTRAL COAST

| CRAFT SANGRIA | GLASS \$ 10 | CARAFE \$ 35

SPRING SANGRIA BLANCO

Spring Fruits, White Wine, Spirits, Aromatics

MANDARIN RED SANGRIA

Fresh Fruits, Red Wine, Spirits, Aromatics

| NON-ALCOHOLIC BEVERAGES |

FLAVORED SODAS 4 NO REFILL

GINGER ALE | LYCHEE | PASSION FRUIT | PEACH |

MANGO

FLAVORED ICED TEAS 4 NO REFILL

LYCHEE | PASSION FRUIT | PEACH | MANGO

APPLE JUICE | ORANGE JUICE | CRANBERRY JUICE

PINEAPPLE JUICE | ALOE JUICE 4

FOUNTAIN DRINKS 3

COCA COLA | DIET COKE | SPRITE |

HOT TEA JASMINE | OOLONG \$3 PER POT

SAN PELLEGRINO SPARKLING 5

VOSS ARTESIAN STILL WATER 5

WINE LIST

| Sparkling Wine |

	gl / btl
PIPER SONOMA Brut NV, Sonoma, CA	12/ 48
Caposaldo Prosecco, D.O.C. Brut 187ml	9
MUMM Brut NV, Napa Valley, CA 187ml	13

| White Wine |

	gl / btl
TERRA D'ORO "Art Den Hoed Vineyard" Rose 2014, Amador, CA (300 case production)	9 / 36
ST FRANCIS Chardonnay, Sonoma County, CA 2017	9 / 36
PACIFIC RIM Gewürztraminer 2017, Yakima Valley, Washington	10 / 40
CHARLES & CHARLES Riesling 2016, Washington	10 / 40
SAND POINT Sauvignon Blanc, Lodi, 2017	10 / 40
NAPA CELLARS Chardonnay, Napa Valley, CA 2016	12 / 45
WHITEHALL LANE Sauvignon Blanc 2017, Napa	56
FOUR VINES "The Form" Chardonnay, Edna Valley, CA 2017	45
DOMAINES SCHLUMBERGER "Les Prince Abbés" Gewürztraminer, Alsace, France 2013	68
JOSEPH PHELPS "Freestone Estate" Chardonnay, Sonoma Coast, CA 2014	85

| Red Wine |

	gl / btl
FOUR VINES "The Maverick" Pinot Noir, Edna Valley, CA 2017	12 / 45
ST. FRANCIS Merlot, Sonoma Valley, CA 2015	12 / 45
SIMI Cabernet Sauvignon, Sonoma, CA 2016	14 / 56
FOUR VINES "The Kinker" Cabernet Sauvignon, Paso Robles, CA 2016	45
Alexander Valley Vineyards Syrah, Sonoma County, CA 2017	56
MT. VEEDER Cabernet Sauvignon, Napa, CA 2016	88
ROBERT CRAIG "Affinity" Cabernet Sauvignon, Napa, CA 2015	108
CHATEAU MONTALENA Cabernet Sauvignon, Napa, CA 2015	145

| Half Bottle |

	gl / btl
RUTHERFORD HILL Merlot 2015, Napa Valley, CA	45
Chimney Rock "Stags Leap" Cabernet Sauvignon 2012, Napa Valley, Ca	68

| TAPAS |

- SCALLION FLATBREAD** crispy griddled flatbread/ sweet ginger balsamic gastrique 9.95
- PORK BELLY QUESADILLA** braised pork belly/ scallion flatbread/ mozzarella gouda cheese/ mango kimchee emulsion 12.95
- AHI POKE** sashimi grade tuna/tobiko/ avocado/ scallions/ spicy aioli/ taro root chip/macadamia nuts/ 19.95
- VEGETABLE TEMPURA** pumpkin/ sweet potato/ zucchini/ broccoli/ Tentsuyu sauce 13.95
- WOK PEPPERED CLAMS** live manila clams/ cracked black pepper/ roasted garlic/ browned butter 19.95
- SWEET HEAT CHICKEN WINGS** (6) lightly battered crispy wings/ firecracker sauce/ scallions 15.95
- SALT AND PEPPER CALAMARI** wok fired salt/ spring onions/ jalapeno vinaigrette 15.95
- KALBI BEEF TACOS** (3) pear marinated natural angus sirloin/ pickled root vegetables/ gochujang aioli 15.95
- PEKING DUCK SPRING ROLL** tempura asparagus/ cucumber/ scallion/ pomegranate/ hoisin sauce 10.95
- TAIWAN SLIDERS** (2) braised pork belly/ candied peanuts/ pickled root veg/ cilantro/ steamed lotus buns 11.95
- SEZCHUAN-STYLE WONTONS** kurobuta pork/ scallion/ garlic/ Szechuan chili/ 13.95
- HAND-MADE POT STICKERS** (6) premium minced pork/ cabbage/ spicy ginger garlic soy dip 14.95
- XIAO LONG BAO** (6) premium minced pork/ red vinegar/ shredded ginger 14.95
- DEEP FRIED TOFU** crispy organic tofu/ spicy chili soy/ cilantro/ scallions 11.95
- CRISPY SILKEN TOFU** crab meat/ egg whites/ cilantro/ scallions 14.95
- CHICKEN LETTUCE WRAPS** natural minced chicken/ jicama/ mushrooms/ crispy rice noodles/edamame/ scallions 16.95
- MOO-SHU SELECTION** served w/ Chinese flour pancakes/ pomegranate hoisin/ scallions (extra pancakes \$0.50 each)
- ROOT VEG MOO-SHU** cabbage/ carrots/ scallion/ Asian mushroom/ celery/ jicama 15.95
 - CHICKEN MOO-SHU** natural chicken/ cabbage/ carrots/ scallion/ Asian mushroom 17.95
 - PORK MOO-SHU** kurobuta pork strips/ cabbage/ carrots/ scallion/ Asian mushroom 17.95

| SOUP | SALAD |

- HOT & SOUR SOUP** fresh wood-ear/ local shiitake/ organic tofu/ egg ribbons/ lotus roots /spring onions 12.95 | 23.95
- WESTLAKE BEEF SOUP** minced angus beef sirloin/ snow crab/ cilantro/ spring onions/ egg whites 14.95 | 26.95
- SEAFOOD SIZZLING RICE SOUP** prawns/ diver scallops/ snow crab/ edamame/ jicama/ mushrooms/ goji berries 14.95 | 26.95
- WOR WONTON SOUP** shrimp/ chicken/ bbq pork/ baby bok choy/ scallion 13.95 | 25.95
- CHINESE CHICKEN SALAD** chinese 5 spice grilled chicken breast/ baby iceberg lettuce/ cucumber/ cilantro/ orange/ roasted peanuts/ crispy rice noodles 17.95
- ROAST DUCK SALAD** summer mixed greens/ citrus fruit/ pomegranate seeds/ macadamia nuts/ ginger soy vinaigrette 17.95

| STREET NOODLES + RICE |

- JAMPONG** fresh noodles/ prawns/ clams/ scallops/ napa cabbage/ zuchinni/ onions/ spicy seafood broth 20.95
- TAIWAN BEEF NOODLE SOUP** fresh noodles/ braised beef shank/ baby bok choy/ pickled mustard greens 18.95
- ZHA JIANG MIAN** fresh noodles/ minced pork/ cucumbers/ squash/ caramelized onions/ black bean sauce 17.95
- SICHUAN DAN DAN NOODLES** fresh noodles/ kurobuta pork/ pickled veg/ crushed peanuts/ Sichuan chili sauce 17.95
- IMPERIAL CHOW MEIN** BBQ PORK/ shrimp/ natural chicken breast/ beech mushrooms/ cabbage/ carrots/ scallion 18.95
- HONG KONG CRISPY NOODLES** diver scallops/ gulf prawns/ baby bok choy/ shiitake/ snow crab seafood gravy 23.95
- INDIAN STREET NOODLES** natural chicken/ gulf shrimp/ red onions/ heirloom tomatoes/ tofu/candied peanuts/fried egg 18.95
- BEEF CHOW FUN** certified angus beef sirloin/ flat rice noodles/ bell peppers/ scallion/ sprouts / X.O. soy demi glace 18.95
- GARLIC NOODLES** egg noodle/ garlic butter/ crunchy garlic/ garlic chive/ bean sprouts 16.95
- EMPEROR'S FRIED RICE** BBQ PORK/ shrimp/ natural chicken / edamame/ scallion/stir fried egg 18.95
- X.O. SEAFOOD FRIED RICE** shrimp/ snow crab meat/ diver scallops/ edamame/ scallion/ golden chives/stir fried egg 20.95
- PEKING DUCK FRIED RICE** roasted duck/ caramelized onion/ scallion/ pickled onions/ fresh cucumber/stir fried egg 18.95
- BUDDHA'S FRIED RICE** edamame/ squash/ shiitake mushrooms/ bell peppers/ mixed cabbage /stir fried egg 16.95

| FROM THE LAND |

- MONGOLIAN STYLE BEEF** certified angus beef sirloin/ sweet onions/ scallion/ sweet heat Mongolian BBQ sauce 23.95
- BEEF AND BROCCOLI** angus beef sirloin/ broccoli / ginger soy 23.95
- BLACK PEPPER FILET** filet mignon cubes/ mushroom medley/ scallion/ bell pepper 33.95
- TANGERINE BEEF** certified angus beef sirloin/ basil/orange zest(seasonal)/ tangerine sauce 23.95
- 48HR PORK BELLY** shanghai style braised pork belly/ assorted Asian pickles/ 63° egg/ demi sauce reduction 24.95
- CHINESE SPARE RIBS** (6) 5 spice rubbed St. Louis ribs/ sweet heat jing du glaze/ Asian slaw 32.95

| FROM THE SKY |

- THE PEKING DUCK** cucumbers/ spring onions/ pomegranate hoisin sauce/ lotus buns 52.95
- SESAME GLAZED CHICKEN** crispy natural chicken/ sweet and tangy sesame glaze/ chili pods/ toasted sesame seeds 20.95
- ORANGE ZEST CHICKEN** crispy natural chicken/ basil/spicy honey orange glaze/ orange zest 20.95
- GINGER ASPARAGUS CHICKEN** natural chicken/ asparagus spears/ steamed black beans/ ginger soy/ golden chives 20.95
- SICHUAN PEPPERED CHICKEN** natural chicken/snap peas/squash/sweet onions/ mushroom/ peppercorn sauce 20.95
- KUNG PAO CHICKEN** chili pods/ scallions/ roasted peanuts/bell pepper/ firecracker sauce 20.95
- CLAYPOT BASIL CHICKEN** thai basil/ roasted garlic/ baby bok choy/ginger root/ chili 20.95

| FROM THE SEA |

- TERIYAKI KING SALMON** grilled organic king salmon/ seasonal veggies/ yuzu lemon confit/ peppered teriyaki glaze 27.95
- SALT AND PEPPER CRAB OR LOBSTER** crispy beer battered / Chinese five spice pepper salt/ crispy garlic bits/ scallions (MP)
- CHAR SIU SEA BASS** barbeque marinated Chilean sea bass/ seasonal veggies/ rice wine 38.95
- SWEET HEAT PRAWNS** gulf prawns/ jicama/ scallions/ sweet rice wine 23.95
- SESAME GLAZED PRAWNS** gulf prawns/ sweet and tangy sesame glaze/ chili pods/ toasted sesame seeds 23.95
- DRAGON PRAWNS** gulf prawns/ asparagus spears/ chilies/ scallions/ roasted cashews/ firecracker sauce 23.95
- HONEYED WALNUT PRAWNS** gulf prawns/ candied walnuts/ honey mustard glaze/ orange zest/ Asian slaw 24.95
- DIVER SEA SCALLOPS & PRAWNS** Hokkaido sea scallops/ gulf prawns/ baby summer squash/ ginger wine sauce 28.95
- CATCH OF THE DAY** a whole fish meant for sharing (market price)
(sweet heat hot braised or steamed with sizzled scallion sweet soy)

| FROM THE GARDEN |

- HUNAN STYLE GREEN BEANS** garlic/ fresno chilies/ fiery garlic chili sauce 17.95
- YU SANG EGGPLANT** chilies/ scallions/ spicy garlic sauce 17.95
- BRAISED TOFU AND VEGETABLES** shiitake mushrooms/ gai lan/ baby bok choy/ tofu/ squash/ garlic wine sauce 18.95
- MA PO TOFU** organic tofu/ edamame/ mushrooms/ spring onions/ spicy Sichuan sauce 17.95
- LOTUS AND LILIES** lotus roots/ lily bulbs/ goji berries/ wood ear mushrooms/ asparagus/ garlic wine sauce 18.95
- BAKED CAULIFLOWER** sweet heat/ toasted sesame seeds/ scallion 17.95
- PEA SHOOTS** snow pea tendrils wok tossed with garlic/ rice wine 20.95

| SIDES |

- JASMINE RICE** 3 **BROWN RICE** 3

LIMIT 2 CREDIT CARDS PER TABLE. 20% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE PARTY OF 6 OR MORE.

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS