Signature Cocktails 20

Luck
oaxacan rum, carrot,
banana, cilantro

Happiness
mezcal, ming river baiju,
guava, pineapple

Vitality
gin, chapparal, genepy,
lime cordial

Fortune
dry rye gin, pu-erh,
cherry, black pepper

Harmony
bourbon, peanut, sesame,
jasmine, rice milk

Tranquility
peddler's salted plum gin,
cocchi rosa, cassis, rose

Classic Cocktails 17

Vesper
london dry gin, vodka, dill,
lillet, crustacean oil

Old Fashioned
bourbon, cynar,
preserved winter melon

Negroni
batavia arrack,
jujube aperitivo, cocchi torino

Rum Mule
rum, olehna,
lime, honey

Margarita
tequila, mandarino, kumquat,
chrysanthemum,
pineapple eau de vie, salt



Wines By the Glass

SPARKLING & CHAMPAGNE

2023 Domaine des Ronces **Chardonnay** 20
Jura, FR

2022 Flancourt **Pinot Noir/Chardonnay** 'Chronique' 30
Vallée de la Marne, Champagne, FR

WHITE

2025 Eva Fricke **Riesling** 'Verde' 25
Rheingau, DE

2025 Jolie Laide **Melon de Bourgogne** 17
'The High Priestess' Chalone, California, US

2022 Domaine de Montille **Chardonnay** 25
'Le Clos du Chateau' Burgundy, FR

2024 Rall **Chenin Blanc/Verdehlo** 18
Western Cape, ŻA

ROSÉ & ORANGE

2024/2025 Einhart **Pinot Gris/Gewürztraminer** 18
Alsace, FR

2023 Balansa **Grenache/Syrah** 'Pech de Rozies' 18
Corbières, FR

RED

2022 Terra Vita Vinum **Gamay** 'Ronceray' 20
Anjou, Loire, FR

2024 Stefano Occhetti **Nebbiolo** 23
Langhe, Piemonte, IT

2023 Bodega Cerrón **Mourvedre** 'Matas Altas' 18
Jumilla, ES

2023 Darling **Syrah** 'Den Chosta Vineyard' 20
Sonoma Coast, California, US

Beer & Cider

Tsingtao **Lager** *(12oz)* 8
Ugly Half **Lager** Modern Taiwan Lager *(22oz)* 18
Ugly Half **Hazy IPA** 'Through The Mist I See The Fairyland' *(12oz)* 13
Original Pattern '1.21 Gigawatts!' **IPA** *(16oz)* 12
Taihu Formosowa Co. **Meyer Lemon Sour** *(11.5oz)* 12

Temperance

Hoptonic Jasmine Green 8
Casamara Club 'Fora' 8
Kimono Apple Soda 8
Flower Moon Shrub - *jasmine, strawberry, rhubarb* 12
Jujube Aperitivo Spritz 15

Spring Banquet Celebration

first

CHILLED BEEF TENDON
lanzhou chili oil,
celery, peppers

LADY EDISON JINHUA HAM
stone fruit,
braised peanuts

PAN FRIED TURNIP CAKE
olive & mustard green relish

SMASHED CUCUMBER
hodo tofu skin,
sesame, basil

second

DRY-FRIED GREEN BEANS
lap yuk,
fermented mustard greens,
shrimp paste

HOT CROSS COCKTAIL BUN
coconut custard butter
add tsar nicoulai
golden osetra caviar +35

KIBO FARM GREENS
oyster, garlic

LONE MOUNTAIN WAGYU STEAK FRIED RICE
broccoli, crispy shallots,
cured beef heart

main course

LIBERTY FARMS PEKING STYLE ROAST DUCK

savory pancakes, peanut butter hoisin,
cucumber, cilantro, duck liver mousse

add plum sauce +8

dessert

ICE MILK
chrysanthemum,
snow lotus, ginger snap

BINGFEN
piel de sapo melon,
fig leaf, coconut, jiuniang

CHIFFON CAKE
blenheim apricot, pecan,
noyaux, buckwheat honey

A 20% SERVICE CHARGE WILL BE ADDED TO BILLS WITH A PARTY SIZE OF 6 OR MORE.

WE INCLUDE A 5% SURCHARGE PER CHECK TO COVER SAN FRANCISCO EMPLOYER MANDATES.