鸡尾酒 *Signature Cocktails*

Luck
oaxacan rum, carrot, banana, cilantro

Happiness
mezcal, ming river baiju, guava, pineapple

Vitality
gin, chaparral, genepy, lime cordial

Fortune
dry rye gin, pu-erh tea, bing cherry, black peppercorn

Harmony
bourbon, peanut, sesame, jasmine rice milk

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

20

鸡尾酒 *Classic Cocktails* *17*

Rum Mule - rum, olehna, lime, honey

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

Old Fashioned - bourbon, cynar, preserved wintermelon sugar

Negroni - batavia arrak, jujube, cocchi torino

Margarita - tequila, kumquat, chrysanthemum, pineapple

啤酒/蘋果 *Beer*

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

汽水 *Temperance*

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

周先生 杰作
MJ's Classics

Salt & Vinegar Shrimp Chips
king salmon rangoon dip
16

Chilled Beef Tendon
lanzhou chili oil, celery, peppers
22

Hot Cross Cocktail Bun
coconut custard butter
18
add golden osetra caviar +35

Pan Fried Turnip Cake
olive & mustard green relish
18

Silken Mapo Tofu
ground pork, sichuan pepper, doubanjiang
32

主食
Dumplings, Noodles and Rice

Ham Sui Gok
garlic scape, wood ear mushroom
15

Shui Jiao
suan cai, napa cabbage, dill
20

Cumin Lamb Wontons
black garlic, chili
17

Chee Cheong Fun
maine lobster, scallop xo, corn
38

Wagyu Steak Fried Rice
broccoli, crispy shallots, cured beef heart
36

Consuming raw or undercooked protein may increase your risk of foodborne illness.

季节性
Seasonal

Smashed Cucumber
hodo tofu skin, sesame, basil
17

Cold Eggplant
strange flavor, peanut,
fermented green chili
16

Lady Edison Jinhua Ham
stone fruit, braised peanuts
24

Kibo Farm Gai Lan
oyster, garlic
16

Dry-Fried Green Beans
lap yuk, fermented mustard greens,
shrimp paste
18

招牌菜
Seafood and Meat

Sizzled Petrale Sole
scallop mousse, fermented black bean,
ginger-scallion
whole
62

Grilled King Salmon
celtuce, preserved lemon,
ginger-scallion, smoked trout roe
12oz filet
82

Devil's Gulch Rabbit Skewers
fava beans, liang pi, shishito peppers
69

Char Siu Iberico Pork:
Collar, Jowl, Lap Cheong
hot mustard, mantou, potato slaw
92

Liberty Farms
Peking Style Duck*
savory pancakes,
peanut butter hoisin, cucumbers
whole
170

add marmalade +8
additional pancakes +1 each

* *Limited Availability*

A 5% surcharge will be added to each check for San Francisco Employer Mandates
An 20% gratuity will be added to parties of 6 or more

Wines
by the glass

Something Special: *a progression of wines*

Wines we love to drink in Summer

3 wines – 3 oz pours – 65

2024 W.I.P. **Chardonnay** 'Linda Vista Vineyard' Napa, California

2023 Domaine Mandelot **Gamay-Pinot Noir** Côtes de Beaune, Burgundy

2023 Bebian **Cinsault** 'Le Rec' Languedoc

SPARKLING & CHAMPAGNE

2024 BxT **Pinot Noir/Chardonnay** 'Immersion' North Coast, California, US 22

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

WHITE

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

2025 Jolie Laide **Melon de Bourgogne** 'The High Priestess' Chalone, California, US 19

2025 Denis Race **Chardonnay** Chablis, Burgundy, FR 22

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

2023 Mabon **Chardonnay** 'Hyde Vineyard' Carneros, California, US 50

ORANGE & ROSÉ

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

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

RED

2022 Lassak **Spätburgunder** Württemberg, DE 25

2022 Domaine Bitouzet-Prieur **Pinot Noir** Volnay, Burgundy, FR 45

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

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

2016 Chateau Falfas **Bordeaux Blend** 'Le Chevalier' Côtes de Bourg, Bordeaux, FR 55

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

Corkage fee is $55 per 750ml for the first two bottles,
$75 Per 750ml for any bottles after.



MISTER JIU'S



Spring
2026
春天

Chinatown,
San Francisco, CA