

# Large Party Takeout Menu

## Suggestions for Ordering

~10 people 1 Starter, 1 Rice/Noodle, 2 Entrées	~20 people 2 Starters, 2 Rice/Noodle, 4 Entrées
~15 people 1 Starter, 1 Rice/Noodle, 3 Entrées	~25 people 2 Starters, 2 Rice/Noodle, 5 Entrées

## Starters

**Spicy Sichuan Deep-Fried Chicken**  
*fried pieces of organic chicken thigh, wok-tossed with Sichuan chilies and peppercorns*  
Pan \$90

**Spicy Sichuan Deep-Fried Tofu**  
*fried pieces of tofu, wok-tossed with Sichuan peppercorns and chilies*  
Pan \$90

## Vegetables

**Wok-Tossed Okra**  
*organic Texas heirloom okra, wok-tossed with ginger and Thai chili peppers*  
Pan \$100

**Chengdu Spicy Local Cabbage**  
*local green cabbage wok-tossed in Chef Chen's housemade chili oil*  
Pan \$70

**Dry-Fried Green Beans**  
*local green beans flash-fried and wok-tossed with fermented mustard greens*  
Pan \$85

**Sichuan-Braised Eggplant**  
*local Chinese eggplant, wok-tossed in Yu Xiang sauce*  
Pan \$100

## Beef / Pork / Lamb / Tofu

**Lion's Head Meatballs**  
*tender all-beef meatballs braised in a soy-based broth, served with local seasonal vegetables*  
Pan \$130

**Mapo Dofu**  
*silken tofu and minced Tender Belly pork shoulder, braised in fermented chili bean paste, housemade chili oil, local leeks, and Sichuan peppercorn powder*  
Pan \$140

**Tangerine Peel Beef**  
*flash-fried Niman Ranch flank steak, then wok-tossed in a sweet soy sauce, local tangerine peels, and Sichuan chilies*  
Pan \$160

**Yu Xiang Pork Tenderloin**  
*Tender Belly pork tenderloin, wok-tossed in Yu Xiang sauce with local bell peppers, bamboo shoots, wood-ear mushrooms, and Chinese celery*  
Pan \$140

**Scallions Hugging Beef**  
*Niman Ranch flank steak wok-tossed with onions and scallions; finished in a sweet hoison sauce*  
Pan \$160

**Homestyle Tofu**  
*lightly fried firm tofu, shiitake mushrooms, bamboo shoots, local leeks and vegetables tossed in a thickened chili bean sauce and housemade chili oil*  
Pan \$110

**Wok-Tossed Cumin**  
*Niman Ranch leg of lamb, dusted with Chef Chen's signature cumin spice blend*  
Pan \$150

**Twice-Cooked Pork Belly**  
*Tender Belly pork belly, wok-tossed with fermented chili bean paste, housemade chili oil, local leeks, and mild Korean peppers*  
Pan \$150

**Hunan Beef**  
*Niman Ranch flank steak, wok-tossed with fermented black beans, local bell peppers, and onions*  
Pan \$160

## Rice and Noodles

**Seafood Fried Rice**  
*local shrimp, sea scallops, squid tubes*  
Pan \$85

**Vegetable Fried Rice**  
*local cabbage, carrots, mushrooms, scrambled eggs, and seasonal vegetables*  
Pan \$65

**Wu Fried Rice**  
*organic chicken thigh, local shrimp, Chinese barbecued Tenderbelly pork shoulder*  
Pan \$75

**Singapore Noodles**  
*thin rice noodles wok-tossed in a mild yellow curry, with organic chicken, Chinese-barbecued Tender Belly pork shoulder, local shrimp, bean sprouts, bell peppers and onions*  
Pan \$110

**Beef Chow Fun**  
*never-ever beef flank steak wok-tossed with wide rice noodles, oyster sauce, mung bean sprouts, and local onions and scallions*  
Pan \$110

**Entrées** served with white rice; brown rice available on request

## Seafood

**Salt and Pepper Squid tender**  
*squid wok-tossed with onions, garlic, and Thai chilies, dusted with a white pepper blend*  
Pan \$165

**Squid with Chive Blossoms**  
*tender squid, wok-tossed with the flower of the garlic chive stem*  
Pan \$165

**Honey Pecan Prawns**  
*Gulf prawns tossed in a honey lemon aioli, topped with candied local pecans*  
Pan \$170

## Chicken

**Black Bean Chicken**  
*organic chicken breast wok-tossed with local bell peppers and onions in a fermented black bean sauce*  
Pan \$140

**Gong Bao Chicken**  
*Tender pieces of organic chicken thigh, wok-tossed with fermented chili bean paste, housemade chili oil, local bell peppers, and crispy fried peanuts*  
Pan \$150

**Sichuan Style Chicken**  
*organic chicken breast wok-tossed with dried Sichuan chili peppers, housemade chili oil, and seasonal vegetables*  
Pan \$140

**Chicken with Chinese Celery**  
*organic chicken breast tossed with Chinese celery in a lightly seasoned sauce*  
Pan \$150

Special thanks to Niman Ranch, Tender Belly, Springdale Farms, Johnson's Backyard, Farm2Table, Vital Farms and our constantly growing list of local organic producers for providing our antibiotic and hormone-free beef, organic chicken, and farm fresh local vegetables to serve to you each and every day.

Due to the language barrier insulating our kitchen, all substitutions, changes, dietary requirements, personal preferences, etc are subject to interpretation and google translation error. Rest assured we will do our very best to convey your needs to our chefs.

