

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.

