

APPETIZERS

COLD

SPICY TUNA TARTARE SRIRACHA MAYO, AVOCADO, YUZU OIL	13
CRISPY CRAB TACOS AVOCADO, TOMATO, MICRO-CILANTRO	13
EDAMAME HUMMUS TOASTED SESAME, WARM FLATBREAD	9
ASIAN CAESAR SALAD SPICY CASHEWS, CRISP WONTON	10
FRESCO CHOPPED SALAD AVOCADO, TOMATO, CUCUMBER, EGG, RED ONION, DRIED CRANBERRIES, GORGONZOLA, HONEY-WHITE BALSAMIC VINAIGRETTE	10
ARUGULA SALAD CHERRY TOMATOES, RED ONION, BACON, TOASTED WALNUTS, GRANNY SMITH APPLE, GINGER-BLEU CHEESE DRESSING	10
ADD CHICKEN OR SHRIMP	5

HOT

WAGYU LOLLIPOPS RED PEPPER-HORSERADISH AIOLI, SHAVED JALAPEÑO, CILANTRO OIL	15
PETITE PANKO CRAB CAKES SAUTEÉD SPINACH, ROASTED TOMATO, BACON, CREAMY WHITE MISO	14
PAN ROASTED SEA SCALLOPS BLACK RICE RISOTTO, CILANTRO OIL, CARROT-GINGER PURÉE	13
SZECHUAN SHRIMP BUFFALO STYLE, GINGER-BLEU CHEESE DRESSING	13
MAHI SOFT TACOS HONEY-CHIPOTLE AIOLI, RED CABBAGE	13
WAGYU SLIDERS LOCALLY SOURCED WAGYU, HOISON, CAMELIZED ONION MAYO	13
SZECHUAN CALAMARI FLASH FRIED, THAI BASIL, SRIRACHA MAYO	13
THAI LETTUCE WRAPS BIBB LETTUCE, BEAN SPROUTS, CARROTS, SCALLIONS, PEANUT & SWEET CHILI SOY SAUCES CHOICE OF CHICKEN, TOFU, OR SPICY SHRIMP	12
KARAAGE JAPANESE FRIED CHICKEN, HONEY-SRIRACHA, GRILLED SCALLION, GINGER-BLEU CHEESE DRESSING	11
CRISPY BRUSSEL SPROUTS WASABI HONEY MUSTARD, BACON, GORGONZOLA, CRISPY SHALLOTS	8
BABY SHRIMP PHO VIETNAMESE BROTH, BEAN SPROUTS, SCALLION, JALAPENO, CILANTRO	8
EDAMAME PODS SEA SALT, GINGER, SAKÉ	7

DIM SUM

CRAB & EDAMAME POTSTICKERS LUMP CRAB, TOASTED SESAME, PONZU SHOYU	13
CRISPY PORK SPRING ROLLS SZECHUAN DIPPING SAUCE	12
CHICKEN DUMPLINGS SESAME-SOY DIPPING SAUCE	11
MUSHROOM POTSTICKERS TOASTED SESAME, PONZU SHOYU	11
SPICY SHRIMP BAO BUN ASIAN SLAW, JALAPEÑO	10

ENTRÉES

MEAT

MARINATED FILET MIGNON REDSKIN GARLIC SMASHED, HERB DEMI, WASABI CRÈME FRAÎCHE, CRISPY BRUSSEL SPROUTS	36
WAGYU SKIRT STEAK SEARED MUSHROOM RISOTTO, POACHED EGG, SRIRACHA BUTTER	31
MONGOLIAN GLAZED SHORT RIB ROASTED RED BEET RISOTTO, CARAMELIZED ONION, SAUTEÉD MUSHROOM, GORGONZOLA	29
TEA SMOKED DUCK BREAST YUKON HOME FRIES W/ CHORIZO, CORN, EDAMAME, ROASTED RED PEPPER, WASABI HONEY MUSTARD	28
PORK TONKATSU PANKO ENCRUSTED, CARBONARA RISOTTO, CREAMY SHIITAKE BROWN SAUCE	25

FISH

CHILEAN SEA BASS CHILI-SOY GLAZED, SESAME-SOY SOBA NOODLES, CREAMY MISO	33
JUMBO LUMP CRABCAKE BLT FRIED RICE, MICROGREENS RED PEPPER-HORSERADISH AIOLI	30
SESAME SEARED AHI TUNA SWEET GRILLED PINEAPPLE CHUTNEY, WASABI WHIPPED POTATO	29
WHITE MISO SEA SCALLOPS RICE VERMICELLI, VIETNAMESE BROTH, CAJUN PUFFED NOODLES	29
SRIRACHA PANKO SALMON BLACK RICE RISOTTO, YUZU-DILL CRÈME FRAÎCHE	26

NOODLES & RICE

LOBSTER FRIED RICE CHORIZO, ROASTED CORN, RED PEPPER, SAFFRON, SUNNY-SIDE UP EGG, THAI BASIL	27
FILET LO MEIN WOK SEARED VEGETABLES, CHINESE BROWN SAUCE, TOASTED SESAME SEEDS, THAI BASIL	26
CASHEW CHICKEN & BROCCOLI GINGER-JASMINE RICE, CHINESE BROWN SAUCE	21
RED CURRY PEANUT CHICKEN COCONUT CREAM, WOK SEARED VEGETABLES, GINGER-JASMINE RICE, TOASTED PEANUT	24
PAD THAI RICE NOODLES, STIR-FRIED VEGETABLES, EGG, SCALLION, PEANUTS	
TOFU OR CHICKEN	19
SHRIMP	21

SIDES

CARBONARA RISOTTO	6
REDSKIN GARLIC SMASHED POTATOES	5
WASABI WHIPPED POTATOES	5
ROASTED RED BEET RISOTTO	6
WOK SEARED VEGETABLES	5
BLACK RICE RISOTTO	7

SANDWICHES

WAGYU SWISS BURGER LOCALLY SOURCED WAGYU BEEF, MARINATED SHITAAKE MUSHROOMS, CARAMELIZED ONION MAYO, W/FRIES	16
GRILLED PORTABELLA MARINATED PORTABELLA, ROASTED RED PEPPER, FRESH MOZZARELLA, SPINACH, ROSEMARY MAYO, CIABATTA ROLL W/ FRIES	13
PANKO CHICKEN BAHN MI CRISP VEGETABLES, SZECHUAN MAYO, TOASTED BAGUETTE W/ FRIES	12
CAJUN SALMON CAESAR WRAP WHOLE WHEAT WRAP, CRISP WONTON, SHREDDED PARMESAN W/ FRIES	12

PIZZAS

TRADITIONAL CHEESE MOZZARELLA CHEESE & TOMATO SAUCE	9
PEPPERONI MOZZARELLA CHEESE, TOMATO SAUCE, TOPPED W/ PEPPERONI	10
SEAFOOD FRESH GARLIC, SAUTÉED SHRIMP, LUMP CRAB, MOZZARELLA CHEESE	13
BARBEQUE CHICKEN RED ONION, MOZZARELLA CHEESE, CILANTRO	12
BASIL PIZZA FRESH MOZZARELLA CHEESE, FRESH BASIL & SPICY TOMATO SAUCE	11

LOCAL PARTNERSHIPS

ELEVEN OAKS FARMS.....	NEWVILLE, PA
KEPLER'S SEAFOOD.....	MIDDLETOWN, PA
THOMAS' URBAN FARMING.....	FAYETTEVILLE, PA
PHILADELPHIA BAKERY MERCHANTS.....	PHILADELPHIA, PA
TROEGS BREWERY.....	HERSHEY, PA
EVERGRAIN BREWERY.....	CAMP HILL, PA
WYNDRIDGE FARM BREWING.....	DALLASTOWN, PA
VICTORY BREWING COMPANY.....	DOWNINGTOWN, PA
YARDS BREWING COMPANY.....	PHILADELPHIA, PA
DEAD LIGHTNING DISTILLERY.....	NEW CUMBERLAND, PA
HOLLA SPIRITS.....	YORK, PA
PHILADELPHIA DISTILLING.....	PHILADELPHIA, PA
FEDERAL DISTILLING.....	PHILADELPHIA, PA

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

ALL PARTIES OF EIGHT OR LARGER WILL HAVE A SINGLE
CHECK WITH AN AUTOMATIC GRATUITY OF 20%

EXECUTIVE CHEF TRAVIS MUMMA

SPECIALTY COCKTAILS

THE NICK LAUS KETEL ONE VODKA, CRANBERRY ICE SPHERE, TORCHED LEMON	10
SHANGHAI SOUR KNOB CREEK, PLUM WINE, GINGER SYRUP, MERLOT FLOAT	11
WHITE LOTUS DEAD LIGHTNING LEMON VODKA, PEAR SAKE, COCONUT RUM, STRAWBERRY, LYCHEE, LEMON JUICE, PROSECCO	11
THE HAMMERED NAIL MAKER'S MARK BOURBON, ORGEAT, HONEY, ORANGE ZEST	12
ASIAN PEAR MARTINI PEAR SAKE, GREY GOOSE LA POIRE, PEAR PUREE	12
ESPRESSO MARTINI STOLI VANIL, KAHLUA, HOUSE BREWED ESPRESSO	11
BELLINI MARTINI ABSOLUT APEACH, PEACH PUREE, BRUT FLOAT	11
APRICOT COSMO TITO'S HANDMADE VODKA, CRANBERRY, FRESH LIME, COMPLETED WITH NOTES OF APRICOT	11
THE VODKA MARTINI GREY GOOSE VODKA MARTINI ACCOMPANIED BY BLUE CHEESE STUFFED OLIVES OR TOMOLIVES	12
COCONUT MANGO MOJITO COCONUT RUM, FRESH LIME, MANGO PUREE, MINT	11
BLACKBERRY SMASH KNOB CREEK BOURBON, CREME DE CASSIS, BLACKBERRY COMPOTE, FRESH LEMON, MINT	12
THAI TEA BUMBU CRAFT RUM, CHAI, COCONUT MILK	11
LAVENDER LYCHEE FIZZ MALFY'S CON LIMONE GIN, LYCHEE PUREE, FRESH LEMON, EGG WHITE, LAVENDER FOAM	12

HOUSE INFUSED

PINEAPPLE INFUSION MARTINI PINEAPPLE INFUSED ORGANIC VODKA, SPASH OF PINEAPPLE JUICE	12
POM LYCHEE GREENTEANI GREEN TEA INFUSED ORGANIC VODKA WITH EXOTIC LYCHEE, POMEGRANATE, AND WHITE CRANBERRY	12
CUCUMBER GARDEN MARTINI CUCUMBER AND WATERMELON INFUSED GIN, LIMONCELLO, STRAWBERRY SHRUB	12
THAI CHILE PALOMA THAI CHILE INFUSED BLUE AGAVE OLMECA ALTOS REPOSADO TEQUILA, HIBISCUS AGAVE SYRUP, FRESH GRAPEFRUIT	12

PREMIUM COCKTAILS

BLACK MANHATTAN BULLEIT RYE WHISKEY, SIBONA AMARO, ORANGE AND ANGOSTURA BITTERS	12
ASIAN DAQUIRI BUMBU AGED RUM, ORGEAT, FRESH GRAPEFRUIT JUICE, LIME	11
THE PHILLY VESPER BLUECOAT GIN, STATESIDE VODKA, LILLET BLANC	12
SIDECAR REMY MARTIN 1738 COGNAC, GOINTREAU, FRESH LEMON	12
TATTOOED GENTLEMAN ANGEL'S ENVY BOURBON, MT GAY 1703 BLACK BARREL RUM, DRY VERMOUTH, PURE MAPLE SYRUP	12

SANGRIA

RED, WHITE, OR PEACH	8 24
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SAKÉ

MOONSTONE PEAR SAKE PREMIUM SAKE, SMOOTH AND MELLOW FLAVOR	10 40
MOMOKAWA 300ML ORGANIC CREAMY NIGORI SAKE	20