

DINNER

- 1. Rangoon.....(6) \$7**
shrimp, sweet and sour sauce
- 2. Egg Rolls.....(2) \$8**
monkfish, ponzu, chinese mustard,
duck sauce
- 3. Pork Dumplings.....\$12**
pork broth, lemongrass, scallion,
pickled fresno & shallot
- 🔥 4. Green Beans.....\$8**
chile peppers, soy sauce
- 5. My Mom's Asian Salad.....\$8**
romaine, radish, cucumber, nuts,
soy vinaigrette, egg, fried noodles
- 6. Miso Soup.....\$5/\$10**
bone marrow broth, tofu, wakame,
edamame
- 7. Chow Mein.....\$15**
smoked brisket, brussels sprouts,
beef demi, fried shallot
- 8. Vegan Noodle Thing.....\$12**
red curry, coconut milk, oyster
mushroom, hearts of palm
- 🔥 9. General Tso (hot).....\$15**
sweetbreads, rice, water chestnut
bok choy, baby corn
- 10. Thai Fried Rice.....\$14**
pork belly, egg, pickled red onion,
cucumber, lime
- 11. Chicken Thigh Bulgogi.....\$15**
avocado rice, jalapeno, cilantro, egg
- 12. Tofu.....\$10**
eggplant, miso
- 13. Halibut.....\$18**
asparagus, hakurei turnips, greens,
miso brown butter sauce
- 14. Beef & Broccoli (serves 2) ...\$22**
flank steak, bell pepper, onion,
black pepper sauce

LONGBRANCH

BAR SNACKS

1. **Chicken Wings**.....(2)\$5
sriracha powder or thai chili sauce
2. **Chex Mix**.....\$3
3. **Edamame**\$4

SIDES

1. **White Rice**.....\$3
2. **Avocado Rice**.....\$4
cilantro, lime
3. **Fried Rice**\$4
egg, pickled red onion, cucumber
- 🔥🔥 4. **Rice Cakes**.....\$5
chili crisp, scallion

DESSERTS

1. **PB Sandwich Cookie**\$3 per
miso butter cream
2. **Almond Sandwich
Cookie**.....\$3 per
matcha butter cream
3. **Housemade Irish Cream**.....\$6

COCKTAILS

FULL BAR AVAILABLE

1. House Old Fashioned\$10

Bone Snapper Rye / Roasted Trail Mix
Demerara / Bitters

2. Thieves in a Temple.....\$10

Cana Brava Rum / Matcha / Yellow Chartreuse
Lime / Egg*

3. Lychee Lee\$9

Starlight Barrel Aged Gin / Lychee Li Liqueur
Ikkoman Shochu Sake / Lychee

4. Mustafa's Fez.....\$10

Scarlet Ibis Rum / Jameson Black Barrel / Lime
Tangerine Cordial / Mole Bitters / Egg White*

5. Sayonara.....\$9

Shochu / Cana Brava Rum / Ginger Liqueur
Pickled Ginger / Fentiman's Mandarin Seville

6. Buffalo Stance.....\$11

Buffalo Trace Bourbon / Cocchi Dopo Teatro
Merlet Creme de Peche / Cynar 70

7. Lucky 7 (Clarified Milk Punch).....\$12

Jameson Caskmates / Jameson Black Barrel / Plum
Applejack / Campari / Lemon / Rhubarb / Milk

8. Road Kill\$7

Shot of Rebel Yell Bourbon and Frosty 12oz.
mug of Kirin Ichiban

9. Petal to the Medal\$10

Vim and Petal Gin / St. George Terroir Gin / Lime
Ginger Liqueur / Plum Lavender Simple
Grapfruit Lavender Bitters

WINE

\$10 GL / \$25 BTL

WHITES

1. Ferrari Carano Fume Blanc CA
2. Albert Bichot Macon Villages..... FR
3. Dr. Hermann Riesling GR
4. Dancing Crow Sauvignon Blanc CA

ROSÉ & SPARKLING

1. Naveran Brut Vintage CavaSP
2. Angels and Cowboys Rosé.....CA
3. Cheverny Delville Rosé.....FR

REDS

1. Higher Ground Pinot Noir.....CA
2. Peachy Canyon ZinfandelCA
3. Bodega La Flor Cab Sauv AR
4. Honoro Vera Garnacha.....CA

BEER

DRAFT

Our draft beers change often. Please ask your server or bartender for our most up to date list

BOTTLES / CANS

1. **Budweiser** (bottle)\$3.25
2. **Bud Light** (bottle)\$3.25
3. **Coors Banquet** (bottle)\$3.25
4. **Coors Light** (bottle)\$3.25
5. **Miller Light** (bottle)\$3.25
6. **Virtue Cider** (bottle).....\$4
7. **Mikkeller Beer Geek**.....\$15
Breakfast (bottle)
8. **Taxman Deduction** (can).....\$5
9. **Taxman La Maison** (can).....\$5
10. **Central State Gutenacht** (can).....\$7
11. **Daredevil Rip Cord** (can).....\$8
12. **Central State Table** (can).....\$8