

lunch menu

served 11:30-5:30

favorites

esti's hot and sour soup \$5 *

fresh shiitakes, pork, local tofu

chicken and rice soup \$8

pork dumpling, baby bok choy

chinese pork & noodle soup \$12

pork belly, swiss chard, hard boiled egg

asian pickles \$5

edamame and celery slaw \$6

sesame oil, candied lemon

crispy spring rolls \$5

garlic chives, bamboo, shiitake mushroom

green papaya slaw \$6 ***

chilis, peanuts, lime

pork belly buns \$9

braised pork, steamed buns, hoisin, pickles

mama chang's pork dumplings \$11

potsticker-style (*please allow extra time for preparation*)

tea-smoked pork spare ribs \$14 *

hakka eggplant * \$8

wok-roasted mussels \$15

lemongrass, grilled garlic toast

special diet menus available upon request

18% gratuity added to parties of six or more

joanne chang, chef/owner

matthew barros, executive chef

lunch salads

tiger's tears \$12**

(aka bang bang & olufsen beef)

grilled skirt steak, thai basil, lime, khao koor

dan dan noodles \$9 *

fresh peanut and chili sambal

thai ginger chicken salad \$10 *

lemongrass, rice vermicelli

chinese chicken salad \$10 *

cashews, orange, crispy wontons

banh mi sandwiches \$9

*vietnamese sub dressed w/carrot-daikon slaw and sriracha aioli **

served with shrimp chips and asian slaw

- grilled homemade 5-spice tofu
- crispy pork belly
- lemongrass pork meatball
- braised shortrib and asian pear
- soy braised chicken

from the wok

nasi goreng (*indonesian fried rice*) \$14 **

pork, shrimp, pineapple, farm egg

wok-charred udon noodles \$13*

chicken, baby bok choy, oyster sauce

beef and broccoli chow fun \$15

coulotte steak, fresh rice noodles

rice bowl combos * \$12

served with asian pickles, white rice and a spring roll

choose from:

- spicy silky tofu w/ground pork
- shiitake omelette
- chicken and rapini stir fry

sides

baby bok choy \$7

gai lan + ginger \$7

white or brown rice \$2

* = spicy dishes

