

# BAR 酒吧 CHINOIS

## brunch experience

### DIM SUM

\$39

A selection of dim sum, served continuously. Desserts excluded. Available for up to two hours.

### MIMOSA SERVICE

\$25

Sparkling wine with a choice of orange, pineapple, grapefruit, or cranberry, alongside select beers. Offered during brunch. One beverage per guest at a time.

### DIM SUM + MIMOSA SERVICE

\$62

Unlimited dim sum with mimosa service during brunch. One beverage per guest at a time. Available for up to two hours.

A 20% gratuity will be automatically added to all unlimited dim sum and/or mimosa service checks.

## cocktails

### FRUIT FORWARD

#### CHINOIS MULE

\$16

Tito's Vodka, Crème de Cassis, Berry Shrub, Lime, Ginger Beer

#### COCO MARSEILLE

\$16

Milagro Blanco Tequila, Basil Sesame Coconut Cream, Suze, Honey, Lime

#### LE RUBIS

\$20

Citadelle Rouge Gin, Strega, Blueberry, Honey, Lemon, Egg White

#### KIR ROYALE

\$14

Crème de Cassis, Crémant D'Alsace, Lemon

#### MIMOSA

\$13

Choice of orange, pineapple, cranberry, grapefruit

### BOOZE FORWARD

#### BC L'ESPRESSO

\$18

Planteray Cut & Dry Coconut Rum, Pandan, Cantera Negra Café, Espresso, Bitters

#### PEACH PLEASE

\$17

J.F. Hadens Lychee, St. Germain, Peach, Crémant D'Alsace

#### CITRUS PARADIS

\$17

Cazadores Blanco Tequila, Grapefruit, Basil, Orange Blossom, Stiegl Radler

#### GOLD OF BISCAV

\$19

D'Ussé Cognac, Pineau des Charantes, Italicus, Pineapple, Yuzu

#### BOTANICAL GARDEN

\$18

Tito's Vodka, Star of Africa Tisane, Plum Wine, Rockeyes Botanical, Orange, Lavender

#### LILLET SPRITZ

\$15

Lillet Blanc, Crémant D'Alsace, Lemon

#### MSG MARTINI

\$19

Wilde Gin, MSG-Olive Brine, Shaoxing Wine

## coffee

Single Espresso	\$5
Double Espresso	\$9
Latte	\$9
Americano	\$5

## zero-proof

<b>NL MULE</b> Berry Shrub, Lime, Soda, Ginger Beer	\$11
<b>ANANAS</b> Giffard N/A Pineapple, Lime, Ginger Beer	\$11
<b>BEER</b> TsingTao 0.0	\$7
<b>JUICE</b> Pineapple, Orange, Cranberry, Grapefruit	\$5
<b>BOTTLED SODA</b> Coca-Cola or Diet, Sprite, Ginger Ale, Spicy Ginger Beer	\$6
<b>RED BULL</b> Energy Drink, Sugarfree, Peach Edition	\$7
<b>CANNED N/A</b> Aplous Ume Spritz (contains mushroom)	\$12

## wine

### BY THE GLASS

#### WHITES

Chardonnay, JP Paquet, Dm. de Fussiacus, Burgundy   ELEGANT, REFRESHING, FRUITY	\$19   \$75
Sauv. Blanc Dm des Caves du Prieuré, Sancerre   DRY, BRIGHT MINERALITY, CRISP GREEN APPLE	\$19   \$80
Sauv. Blanc, Joseph Mellot, Loire Valley   FRESH, WHITE FLORALS, LEMON ZEST	\$14   \$56
Pinot Blanc, Domaine Specht, Alsace   FRESH STONE FRUIT, SAVORY, FLORAL AROMAS	\$17   \$68
Riesling, Jean Luc Mader, Alsace   RIPE FRUITS, SUBTLE HONEYSUCKLE, LONG FINISH	\$17   \$68

#### REDS

Malbec, Ch. du Cedre "Héritage," Cahors   BLACKCURRANT, JUICY PLUM, EARTHY	\$15   \$60
Pinot Noir, Christian Lauerjat 2020, Sancerre   DRY, TART CHERRY, EARTHY	\$18   \$72
Gamay, Louis Latour, Burgundy   LIGHT BODY, JUICY BERRY, SUBTLE TANNINS	\$16   \$63
Syrah/Grenache, Delas, Côtes du Rhône   BERRY FRUIT, VIOLET, LICORICE	\$16   \$63
Cabernet Sauv., La Freynelle, Bordeaux   MEDIUM BODY, SOFT TANNINS, DRIED CHERRY	\$15   \$60

#### ROSÉ

Ch. D'Estoublon, Roseblood Rosé, Provence   DRY, CRISP MINERALITY, BLACKCURRANT	\$14   \$56
Ô de Logeril, Languedoc Rousillon   LYCHEE, SUMMER FRUITS, ROSEHIPS	\$13   \$52

#### BUBBLES

Legras & Haas Intuition Brut, Champagne	\$19   \$115
Pierre Sparr Crémant Brut Rosé, Alsace	\$15   80

## beer

TsingTao Lager, China (4%)	\$7
New Realm Tropical Hazy IPA, VA (6.5%)	\$10
Kronenbourg Blanc, France (5.0%)	\$9
Stiegl Radler, Austria (2.5%)	\$9

## happy hour

### 1/2 PRICED COCKTAILS & DOLLAR DUMPLINGS

MONDAY - SATURDAY  
4:00 - 7:00 PM

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## dim sum

### RED CHILI WONTONS <sup>W</sup>

\$15

Pork & shrimp wontons, garlic, chili oil, scallions, soy vinaigrette

### PORK XLB DUMPLINGS <sup>W</sup>

\$13

Pork soup dumplings, sesame oil, onions, ginger, Chef's soy

### CRAB RANGOON <sup>W</sup>

\$12

Fried crab & cream cheese wontons, apricot duck sauce

### STEAMED SHUMAI <sup>W</sup>

\$12

Chicken & shrimp, water chestnut, carrots, fried garlic, scallions, Chef's soy

### CRISPY BRUSSEL SPROUTS <sup>V | GF</sup>

\$13

Yuzu-soy vinaigrette, roasted cashews, pickled onions

### SPICY EGGPLANT <sup>V | GF</sup>

\$14

Wok-fried purple Chinese eggplant, tobanjang chili paste, fresh basil, pickled peppers

### GYOZA DE BOEUF <sup>W</sup>

\$14

French onion beef gyoza, gruyere, swiss, pickled onions, cilantro aioli

### CANTO EGG ON RICE

\$15

Cantonese soft scrambled egg, jasmine rice, Chinois-style gypsy sauce, sesame, scallions

+ PLAIN  
+ HAM \$2  
+ SHRIMP \$4

### GARLIC CHIVES GAO <sup>V</sup>

\$12

Fried chive cube dumplings, sambal chili, pickled onions, dark soy

### SHRIMP CIGAR <sup>W</sup>

\$14

Deep fried shrimp spring rolls, soy honey mayoli, walnut

### MUSHROOM BAO <sup>V | W</sup>

\$15

Spinach, pickled onion, fried tofu, tian-mian sauce

### CRISPY SHRIMP BAO <sup>W</sup>

\$16

Tempura shrimp, sriracha mayo, chili oil, cucumber, scallions, toasted sesame

### CHICKEN FLUTES <sup>W</sup>

\$11

Crispy chicken spring rolls, carrots, onion, mushroom, salted plum caramel sauce

### VEGGIE FRIED RICE

\$15

<sup>W | GF AVAILABLE</sup>

Spinach, shiitake mushroom, scallions, egg, bean sprouts, Chef's soy

### BREAKFAST FRIED RICE

\$18

<sup>W | GF AVAILABLE</sup>

Shrimp, sweet pork sausage, scallions, egg, Chef's soy

### CHICKEN CURRY RICE <sup>GF</sup>

\$18

Cha Cha Tang style curry, potatoes, carrots, jasmine rice, fried egg

## dessert

MATCHA CRÈME BRÛLÉE <sup>GF | C</sup> \$9

MOUSSE AU CHOCOLAT <sup>GF | C</sup> \$9

FRENCH VANILLA PROFITEROLES <sup>W</sup> \$12

APPLE TARTE TATIN <sup>W</sup> \$10

<sup>GF</sup> GLUTEN-FREE | <sup>V</sup> VEGAN FRIENDLY | <sup>C</sup> CELIAC FRIENDLY | <sup>W</sup> CONTAINS WHEAT