



## Early Evening Specials

**11.95** per person  
 Served Sunday through Friday until 6:30 p.m.  
 No other discounts are valid with this offer. Dine in only.

### Starter

Choose one

- Won Ton Soup
- Hot & Sour Soup
- Egg Roll (1)
- Vegetarian Spring Roll (1)
- Chicken Satay (2)

### Entrée

Choose one

- Chicken Cashew
- 8 Jewel Chicken
- Sweet and Sour Chicken Mandarin Style
- Beef with Broccoli
-  Beef with Tangerine Peel
-  Szechuan Beef
- Roast Pork and Assorted Vegetables
- Mu Shu Pork
- Pork Fried Rice
- Home Style Tofu
- String Beans in Garlic Sauce
- Pearl Vegetable Medley

### Dessert

- Almond Cookie

 Dish can be order mild, hot or extra hot

## Tasting Menus

**Can't make up your mind?** We've put together these tasting menus for you to share. Enjoy!

### For 2 28\*

- Wonton Soup / Hot & Sour
- Shanghai Spring Roll / Chicken Fingers
- Chicken with Cashews
- Shrimp with Snow Peapods
- Steamed / Brown Rice

### For 4 56\*

- Wonton Soup / Hot & Sour
- Shanghai Spring Roll / Chicken Fingers
- Eight Jewel Chicken
- Rainbow Prawns
- Beef with Snow Peapod
- Young Chow Fried Rice

### For 6 88\*

- Wonton Soup / Hot & Sour
- Pearl Platter
- Almond Honey Chicken
- Prawns and Cashews
- Mongolian Beef
- Pearl Vegetable Medley
- Young Chow Fried Rice
- House Noodles

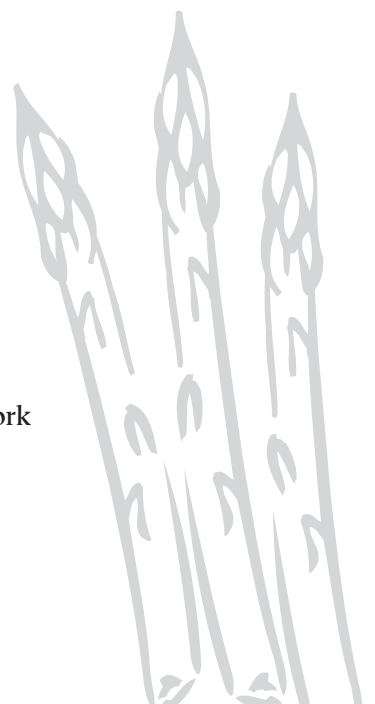
### For 8 116\*

- Wonton Soup / Hot & Sour
- Pearl Platter
- Empress Chicken
- Seafood Trio
- Beef with Broccoli
- Vegetarians' Delight
- Mongolian Duck
- Mandarin Style Sweet & Sour Pork
- Young Chow Fried Rice
- House Noodles

**Extra diners add 15 per person**

\*No substitutions please

Not valid with other discounts or Entertainment Card



# W

elcome to Pearl of the Orient, Rocky River – Ohio's award-winning leader in contemporary Asian cooking trends.

Using only the finest and freshest ingredients, Pearl of the Orient features Szechuan, Japanese, Vietnamese and Thai dishes that will entice your appetite. All our dishes are light on oil and we do not use MSG.

Join us in our newly-remodeled establishment which features a spacious patio, contemporary Sushi Bar and a stylish full-service Liquor Bar.

We offer services for rehearsal dinners, office parties and family gatherings. Stop in and view our beautiful private party room. We also provide off-premise catering tailored to your needs and budget, thus assure you a joyous and successful event.

For exquisite food, excellent service and fine dining experience, Pearl of the Orient is the place to be!!!

## Dinner Specials

### Appetizers

#### **Five Spice Calamari 6.5**

Calamari dusted with Chinese five spice and flour, fried and served with a zesty chili garlic sauce.

#### **Coconut Shrimp with Pineapple Jalepeno Salsa 6.95**

Five Prawns dipped in a pineapple batter, coated with coconut and fried. Served with a spicy pineapple lime salsa.

### Entrées

#### **Strip Steak and Black Pepper Sauce 18.95**

Char grilled tender strip steak served on top of a bed of garlic broccoli and bell peppers with a black pepper sauce and macadamia nuts.

#### **Shrimp and Scallop with E-Fu Noodles 14.95**

Fresh sea scallops and shrimp sautéed with broccoli, bell peppers, onions and asparagus in a rich black bean sauce with traditional E-Fu noodles.

#### **Salmon with E-Fu Noodles 15.50**

A new way to enjoy our famous salmon! A steamed filet is then diced and stir fried with E-Fu noodles in a rich sauce with tomatoes, onions and fresh mushrooms.

#### **Roasted Pork with Michigan Cherries and Vegetables 11.95**

Slices of roast pork stir-fried in a light brown sauce with Michigan cherries, shitake mushrooms, peapods, carrots, sweet potatoes and napa cabbage.

#### **Prawns with Assorted vegetables and Macadamia Nuts 15.95**

Large shrimp sautéed with broccoli, mushroom, carrots, waterchestnuts, napa cabbage in a white wine sauce. Sprinkled with macadamia nuts.

#### **Sweet and Sour Scrod 12.95**

Generous portion of filet of Scrod, flour washed, served with raisins, pineapple, carrots, bell peppers, onion and sweet and sour sauce. Topped with crunchy noodles.

### Desserts

#### **Apple Caramel Ginger Egg Roll 5.25**

Granny Smith Apple, sugar, bourbon, unsalted butter, all spice, egg, mixed and wrapped in an egg roll wrapper. Served with Vanilla Ice Cream.

#### **In House Vanilla Cheese Cake 5.25**

Made in our own kitchen, graham cracker crust baked with a traditional cheesecake filling topped with vanilla sour cream.

#### **Mitchell's Homemade Ice Cream 4.5**



 Dish can be order mild, hot or extra hot

We are a totally non-smoking establishment  
17% gratuity will be added to parties of six or more  
Please ask for separate checks before ordering  
Cellular phones usage limit to the bar area only



## Indulge

### **Pearl Surf & Turf 29.95**

Ten broiled jumbo prawns served with a light lemon butter pepper sauce paired with an 12 oz. strip steak dressed with a ginger mushroom sauce. Garnished with sautéed mushrooms and broccoli.

### **Neptune's Delight 23.95**

Sumptuous flour washed jumbo prawns, scallops, salmon and calamari sautéed with celery, broccoli, asparagus and carrots in a tasty black bean sauce.

### **Soft Shell Crab 16.95**

Two flour-dusted Jumbo Soft shell crabs, served two ways: Szechuan pepper salt sauce or black bean sauce on a bed of broccoli, asparagus, onions and bell peppers.

### **Five-spice Roasted Duck breast 16.95**

Half a boneless duck breast oven roasted, cut in strips and glazed with five-spice sauce. Accompanied with portabella mushrooms, Shanghai cabbage and red bell peppers.

### **Roasted Duck with Mandarin Orange Sauce 16.95**

Half a roasted duck served with Napa cabbage, mushrooms, onions, cherries in a tangy mandarin orange sauce.

### **Shanghai Strip Steak 18.95**

12 oz. strip steak charbroiled to perfection. Accompanied with Shanghai cabbage, carrots, asparagus and drizzled with a balsamic ginger sauce.



## Thai

### **Vegetarian Pad Thai 9.95**

Stir-fried noodles with ground peanuts, chile paste, tomato sauce and bean sprouts. Garnished with lime.

### **Traditional Pad Thai 13.95**

Stir-fried noodles with shrimp, ground peanuts, chile paste, tomato sauce and bean sprouts. Garnished with lime.

### **Red Curry Chicken 12.5**

Tender sliced Chicken cooked skillfully with red curry paste, coconut milk, mushrooms, onions and broccoli.

### **Red Curry Beef 13.5**

Tender sliced beef cooked skillfully with red curry paste, coconut milk, mushrooms, onions and broccoli.

### **Aromatic Green Curry Chicken 12.5**

Green curry and ginger intensified this aromatic dish of sliced chicken, snow peapods and baby corn. A must try!

### **Aromatic Green Curry Beef 13.5**

Green curry and ginger intensified this aromatic dish of sliced beef, snow peapods and baby corn. A must try!

### **Prawns with Thai Chili (Goong Pad Bai Grapau) 15.5**

Succulent prawns cooked to perfection with celery and carrots in a creamy coconut-chile sauce.



## Vietnamese

### **Beef Noodle Soup (Pho Bo) 11.75**

Sliced beef, tasty beef balls, onions, cilantro, bean sprouts and mint leaves top this sumptuous bowl of Vietnamese rice noodles.

### **Lemongrass Porkchop (Xuong Nuong) 12.95**

Tender pork chops marinated with lemongrass, honey, garlic and lemon juice. Grilled to perfection and served with tomato, cucumber and lettuce.

### **Tenderloin Tips with Onions & Garlic 15.5**

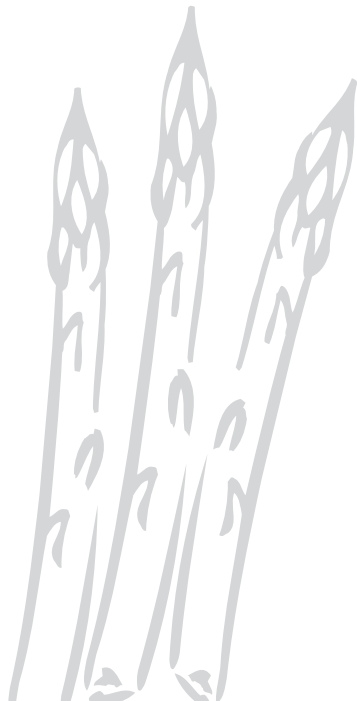
Tenderloin tips marinated with garlic, wine and soy sauce, then sautéed with olive oil. Served with sautéed onions, romaine lettuce, tomatoes and cucumbers. Enhanced with a side of Maggie seasoning sauce.

### **Saigon Seafood & Rice Noodle Soup 14.95**

Scallops, prawns, crabmeat, broccoli, carrots, dried shallots served on a bed of flavorful Vietnamese soup noodles.

### **Spicy River Prawns (Tom Cang Kho) 15.5**

For the adventuresome! Prawns are sautéed in a garlic-chili sauce served atop a gorgeous array of onions, red and green peppers.



## Soups

**Wonton Soup 2.95**

**Hot Sour Soup 2.95**

**Spinach & Tofu Soup (for 2) 6.25**

**Sizzling Rice Soup (for 2) 6.95**

**Tom Yum Goong (for 2) 7.50**

Thai spicy shrimp soup with mushrooms, lemongrass, cilantro and Thai spices.

## Starters

**Egg Roll 1.95**

Pork and shrimp

**Shanghai Spring Roll 1.95**

Pork and shrimp, served with Shanghai dipping sauce.

**Vegetarian Spring Roll 1.95**

**Vietnamese Spring Rolls (2 pcs.) 4.25**

Deep fried and stuffed with pork, carrots, cabbage and vermicelli noodles served with sweet and sour and fish sauce (Nuoc Man).

**Soft Vietnamese Shrimp Rolls (2 pcs.) 4.95**

Soft rice paper wrapped with shrimp, basil, mint, rice noodles. Served with crushed Hoisin peanut sauce.

**Prawn Toast (2 pcs.) 6.25**

Shrimp mousse on white toast garnished with a prawn and sesame seeds, than lightly fried and served with sweet and sour sauce.

**Thai Style Chicken Satay 6.25**

Chicken breast on skewers, marinated with curry, coconut milk and lemon grass; served with peanut sauce.

**Thai Style Beef Satay 6.5**

Flank steak on skewers, marinated with sha char sauce, curry, hoisin sauce and lemongrass; serve with peanut sauce.

**Potstickers 6.25**

Your choice of pork, seafood or vegetarian.

**Coconut Shrimp (5 pcs.) 6.95**

Prawns dipped in pineapple batter, coated with coconut and fried; served with spicy pineapple lime salsa.

**Tempura Calamari 6.25**

Freshly coated with tempura batter, fried and served with pineapple salsa and Japanese light spicy mayonnaise.

**Scallion Pancake 3.95**

**Yuen Baos 6.25**

Stuffed with shrimp, crab meat and cream cheese.

**Pearl Platter (for 2) 15.5**

A superb assortment of egg roll, prawn toast, chicken satay, spareribs, scallion pancakes and yuen baos. Served with a flaming hibachi.

**Sesame Chicken Fingers 5.95**

**Honey-dipped Spareribs (4 pcs.) 6.75**

**Shrimp Chips 2.25**

## Pearl Classics



**Shrimp & Chicken with Cashews 12.95**

Shrimp and diced chicken breast stir-fried with celery, carrots and roasted cashews in a clear white wine sauce.

 **Saucy Diced Chicken & Shrimp 12.95**

Diced chicken and shrimp stir-fried with celery, mushrooms and water chestnuts in hoisin sauce.

**Fresh Pineapple Triple Crown 14.5**

Chicken, roasted pork and shrimp stir-fried with fresh pineapple, broccoli, water chestnuts, carrots and napa cabbage in ginger garlic sauce. Served on a fresh pineapple shell.

**Pearl Wor Bar 14.25**

Shrimp, sea scallops, chicken and roasted pork stir-fried with crisp vegetables and served over a bed of sizzling rice at table side.

**Triple Delight 14.95**

A delicious combination of chicken, beef and scallops with assorted vegetables in a light brown garlic sauce. Served sizzling at table side.

**Happy Couple 15.5**

Fresh scallops and beef tenderloin tips are sautéed with fresh mushrooms, broccoli and water chestnuts in a light oyster sauce. Served sizzling at table side.

## Chicken

*We serve only skinless, boneless breast meat*

**Chicken with Cashews 10.5**

Tender diced chicken breast stir-fried with celery, water chestnuts and cashews in a ginger garlic sauce.

**Chicken with Snow Peapods 10.5**

Tender sliced chicken stir-fried with peapods, water chestnuts and mushrooms in white wine sauce.

 **Eight Jewel Chicken 10.5**

Tender diced chicken breast stir-fried with a medley of peanuts, cashews, baby corn, water chestnuts, mushrooms, red and green peppers in a red tangy sauce.

**Sweet & Sour Chicken Mandarin Style 10.5**

Tender diced chicken breast stir-fried with red and green peppers, pineapple and carrots in a light brown sweet and sour sauce.

**Almond Honey Chicken 11.5**

Tender medallions of chicken breast lightly battered and fried, then stir-fried with almonds in a brown honey garlic sauce. Served on a bed of snow peapods.

**Walnut Honey Chicken 11.5**

Flour washed chicken on a bed of broccoli with a special tangy cream sauce, topped with honey roasted walnuts.

 **Empress Chicken 11.5**

Tender medallions of chicken breast lightly battered and fried, then stir-fried with broccoli, bell peppers, celery and water chestnuts in an aromatic garlic sauce.

 **Orange Chicken 11.5**

Tender medallions of chicken breast lightly battered and fried, then stir-fried in a Szechuan orange sauce. Served on a bed of broccoli.

**Cashew Mandarin Orange Chicken 12.75**

Chicken breast pan seared, finished with an orange hoisin sauce, scallions, mandarin oranges and cashews, served over noodles.



## Beef

### **Beef with Broccoli 12.25**

Tender beef slices stir-fried with broccoli, water chestnuts and mushrooms in a garlic sauce.

### **Beef with Snow Peapods 12.95**

Tender beef slices stir fried with peapods, water chestnuts and mushrooms in brown garlic sauce.

### **Beef with Tangerine Peel 12.95**

Tender beef slices lightly battered and fried to a crisp, then stir-fried with bell peppers and water chestnuts in a garlic sauce flavored with bits of sun-dried tangerine peel.

### **Crunchy Beef 12.95**

Tender beef slices lightly battered and fried to a crisp, then stir-fried with scallions in a tangy tomato sauce. Garnished with florets of broccoli.

### **Mongolian Beef 12.95**

Tender beef slices stir-fried with onion, scallion, carrots and bean sprouts in a hoisin sauce. Served with your choice of pancakes or steamed rice.

## Beef Tenderloin

### **Filet Mignon in Black Pepper Sauce 16.75**

Three medallions on beef filet with broccoli served on a sizzling platter in a delicious Chinese black pepper sauce.

### **Filet Mignon in Ginger Mushroom Sauce 16.75**

Marinated medallions of filet mignon served on a bed of spinach, then topped with an impeccable ginger mushrooms sauce. Served sizzling table side.

## Pork

### **Mandarin Style Sweet & Sour Pork 10.95**

Roast pork slices sautéed with pineapple, carrots and bell peppers in a light sweet & sour sauce.

### **Roast Pork with Garden Vegetables 10.95**

Tender julienne strips of pork stir-fried with mix vegetables in a brown sauce.

### **Shredded Spice Pork 11.5**

Tender julienne strips of pork stir-fried with hoisin sauce. Topped with shredded scallions and served with four native pancakes.



## Seafood

### **Calamari with Black Bean Sauce 12.5**

Fresh calamari stir-fried with onions, red and green peppers in an aromatic Chinese black bean garlic sauce.

### **Shrimp with Snow Peapods 13.25**

Tender shrimp stir-fried with peapods, water chestnuts and mushrooms in a white wine sauce.

### **Scallops with Garden Vegetables 14.75**

Fresh sea scallops stir-fried with crisp vegetables in a white wine sauce.

### **Rainbow Prawns 15.5**

Scrumptious prawns stir-fried with broccoli, carrots, baby corn, mushrooms and water chestnuts in a white wine sauce laced with egg white.

### **Prawns with Cashews 15.5**

Scrumptious prawns stir-fried with asparagus, carrots, baby corn, mushrooms, celery, water chestnuts, and roasted cashews in a ginger garlic sauce.

### **Honey Walnut Prawns 15.5**

Scrumptious prawns lightly flour washed, then marinated with a creamy honey sauce. Garnished with broccoli flowerets and honey toasted walnuts.

### **Crispy Garlic Prawns 15.5**

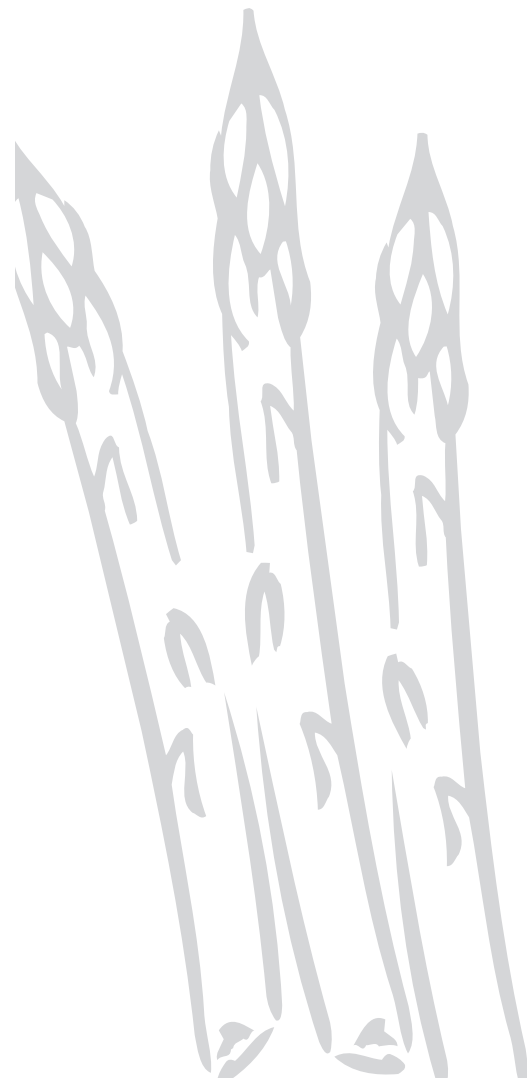
Scrumptious prawns lightly flour washed, then tossed with broccoli, onions, celery and bell peppers in a brown sweet and sour garlic sauce.

### **Seafood Trio 15.5**

Fresh calamari, scallops and shrimp stir-fried with asparagus, celery, mushrooms and carrots in a tangy brown sauce.

### **Seared Black Bean Salmon 15.5**

(A staff favorite) Fillet of salmon pan seared in olive oil with red, green and hot peppers, ginger scallions, asparagus, mushrooms and topped with Chinese black beans.



## Duck

### **Mongolian Duck 14.75**

Tender pieces of smoked duck breast stir-fried with onions, scallions, carrots and bean sprouts in hoisin sauce. Served with your choice of pancakes or steamed rice.

### **Smoked Duck with Three Mushrooms 14.95**

Tender pieces of smoked duck breast stir-fried with straw, button and shiitake mushrooms with celery, carrots, and scallions in hoisin sauce.

### **Peking Duck in Three Courses (for two) 32.95**

Marinated Long Island Duckling roasted in a special oven process. *Due to the delicate roasting procedure. 24 hours prior notice may be required for this item.*

Served in three courses:

Appetizer– Crispy duck skin is carefully carved out without fat and served with traditional pancakes, scallion brushes and hoisin sauce.

Entrée– Tender duck flesh is julienned and stir-fried with carrots, celery, ginger, garlic and scallions.

Soup– Duck bones are simmered in it's own delicate broth with bean threads, tofu and preserved Chinese cabbage.

## Vegetarian

### **Pearl Vegetable Medley 9.95**

Stir-fried string beans, shiitake mushrooms, carrots, broccoli and onions in a light brown garlic sauce.

### **Vegetarians' Delight 9.95 with Tofu add 1.5**

Stir-fried carrots, broccoli, mushrooms, cabbage, baby corn, asparagus, snow peas, red and green bell peppers in a clear white wine sauce.

### **Home Style Tofu 9.95**

Tender bean curd first deep fried, then stir-fried with mushrooms, water chestnuts and bell peppers in a light hoisin sauce.

### **String Beans in Garlic Sauce 9.95**

 **Eggplant in Black Bean Sauce 9.95**  
Tender pieces of baby eggplant with red bell peppers water chestnuts, shiitake mushrooms and scallions in a Chinese black bean Sauce.

## Fried Rice

Made with steamed white rice or brown rice. Your choice!

### **Vegetarian Fried Rice 7.5**

### **Pork Fried Rice 7.95**

### **Chicken Fried Rice 7.95**

### **Shrimp Fried Rice 8.95**

### **Young Chow Fried Rice 9.5**

Chicken, shrimp and roast pork



 Dish can be ordered mild, hot or extra hot

## Szechuan

*Szechuan dishes contains red and green peppers, tiger lily flowers, wood ear mushrooms and water chestnuts.*

### **Szechuan Chicken 10.5**

### **Szechuan Beef 12.25**

### **Szechuan Shrimp 13.25**

## Kung Pao

*Kung Pao means peanuts, red and green peppers and celery in our aromatic ginger/garlic Kung Pao Sauce.*

### **Kung Pao Chicken 10.5**

### **Kung Pao Shrimp 13.25**

### **Kung Pao Pearl 14.25**

Shrimp, chicken and beef

## Ma Shu

*Mu Shu dishes are the original wrap. Four native pancakes with hoisin sauce accompany these dishes made with cabbage, wood ears, eggs and tiger lily flowers.*

### **Mu Shu Pork 10.95**

### **Mu Shu Chicken 10.5**

### **Mu Shu Medley 11.5**

Shrimp, chicken and pork

## Noodles

### **Vegetarian Lo Mein 9.95**

Soft thick Sai Woo noodles stir-fried with bean sprouts, carrots, mushrooms and napa cabbage.

### **Chicken Lo Mein 10.5**

Soft thick Sai Woo noodles stir-fried with chicken, bean sprouts, mushrooms and napa cabbage.

### **House Lo Mein 11.5**

Soft thick Sai Woo noodles stir-fried with shrimp, chicken, bean sprouts, mushrooms and napa cabbage.

### **Seafood Double Pan-Browned Noodles 14.95**

Soft angel hair noodles pan-browned to a crisp and topped with prawns, fresh scallops, shrimp, and a rainbow of vegetables. Served on a sizzling hot plate.

### **Singapore Rice Noodles 10.95**

Rice noodles stir-fried with shrimp, shredded pork, eggs, bean sprouts, onions and carrots. Lightly spiced with curry.

### **Chicken Ho Fun Noodles 10.5**

Sliced chicken breast stir-fried with bean sprouts, scallion and native Ho Fun noodles.

### **Beef Ho Fun Noodles 11.95**

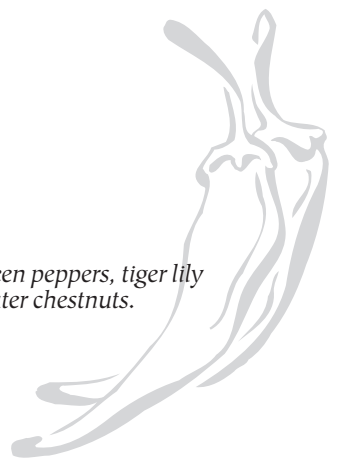
Sliced flank steak stir-fried with bean sprouts, scallions and native Ho Fun noodles.

### **Chicken Soup Noodles 10.95**

Entrée sized steaming bowl of soft noodles in chicken broth, sliced chicken breast, carrots, mushrooms and napa cabbage. Be authentic and ask for chop sticks.

### **Seafood Soup Noodles 14.95**

Entrée sized steaming bowl of soft noodles in chicken broth with prawns, scallops, calamari, carrots, mushrooms and napa cabbage.



# Wines by the Glass

## Whites

**Rodney Strong Chardonnay 5.75 /23.95**  
Apple flavors, light buttery finish

**Folonari, Pinot Grigio 4.75 /18.95**  
Light, dry, full of fragrance

**Piesporter Michelsberg 4.5 /16.95**  
Fresh, fruity German white

**Schmitt Riesling 5 /18.95**  
Medium dry, touch of fruit

**Wan Fu 4.25 /16.95**  
Light, dry French table wine

**Yellowtail Chardonnay 5.75 /21.95**  
Green apple, touch of oak

## Reds

**Echelon Pinot Noir 6.75 /27.95**  
Ripe, dark cherry, medium tannins and oaky finish

**Rodney Strong Merlot 6.75 /26.95**  
Medium bodied, fruity, clean finish

**Yellowtail Merlot 5.5 /21.95**  
Bright fruit flavors with soft finish

**J. Lohr Cabernet 6.75 /26.95**  
Ripe cherry fruit with a full finish

**Rosemount Shiraz 5.5 /21.95**  
Light red with full berry flavor

## Blush

**Bel Arbor White Zinfandel 4.25 /15.95**

**Kikkoman Plum Wine 4.25 /15.95**  
Delicate, sweet plum flavor

# Beer on Tap

**Great Lakes Dortmunder 3.65 12oz. / 4.95 22oz.**

**Great Lakes Elliot Ness 3.65 12oz. / 4.95 22oz.**

**Labatt's Blue 3.15 12oz. / 4.25 22oz.**

**Michelob Light 2.95 12oz. / 3.95 22oz.**

# Bottled Beer

**Tsing Tao 3.95**

**Tsing Tao Draft 3.95**

**Kirin Ichiban 22 oz. 5.75**

**Corona 3.95**

**Heineken 3.95**

**Amstel Light 3.95**

**Budweiser 2.95**

**Bud Light 2.95**

**Coors Light 2.95**

**Michelob Ultra 2.95**

**Miller Light 2.95**

**Kalibur (Non-Alcoholic) 2.95**

# Exotic

**Mai Tai 5.59**  
Rum, dark rum, fruit juice

**Coconut Passion 5.59**  
Rum, coconut, cream, frozen

**Zombie 5.59**  
Rum, flavored brandy, juice

**Fog Cutter 5.59**  
Gin, rum, brandy, fruit juice

**Scorpion for Two 10.99**  
4 kinds of rum, fruit juice

**Melon Cooler 4.5**  
Midori and white wine

**Pina Colada 5.79**  
Rum, coconut, pineapple, frozen

**Strawberry Daiquiri 5.59**  
Rum, strawberry, frozen

**Strawberry Margarita 5.59**  
Tequila, strawberry, frozen

**Toasted Almond 5.59**  
Kahlua, amaretto, ice cream

**Brandy Alexander 5.59**  
Brandy, cream de cacao, ice cream

# Mocktails

**Virgin Pina Colada 3.59**

**Virgin Strawberry Daiquiri 3.59**

# Soft Drinks & Such

**Perrier 2.5**

**Evian Water 2.5**

**Iced Tea 1.79**

**Lemonade 1.79**

**Coca Cola 1.79**

**Diet Coke 1.79**

**Ginger Ale 1.79**

**Root Beer 1.79**

**Cranberry Juice 1.99**

**Grapefruit Juice 1.99**

**Orange Juice 1.99**

**Pineapple Juice 1.99**

**Tomato Juice 1.99**

**Fresh Brewed Regular & Decaf 1.69**

# Teas

**Republic Tea – Jade Mint ½ ltr. 2.95**

**Republic Tea – Ginger Peach 2.95**

**Herbal Tea 1.79**

Green Tea, Chamomile, Mandarin Orange Spice (Caffeine free)  
Lemon Zinger (Caffeine free)

**Oolong Tea .65**

We offer naturally steamed brown rice instead of white rice at your request.

Please inquire about our private dining room and off premise catering service for your special occasions.



# Wines

## Lighter Dry Whites

*Excellent with Seafood or dishes in a white wine sauce*

**Folonari, Pinot Grigio, Italy 17.50**

Dry yet refreshing Italian favorite

**Villa Maria, Sauvignon Blanc, New Zealand 24.95**

Clean and crisp

**Snoqualmie Chenin Blanc, Washington 17.95**

Ripe varietal flavors with a hint of fruit

## Off Dry Whites

*Germanic Style whites. Good accompaniment to Chinese cuisine*

**Ste. Michelle, Johannisberg Reisling, Washington State 16.95**

Soft, easy drinking

**Ste. Michelle, Gewurztraminer, Washington State 16.95**

Crisp green apple, honeyed apricot and peach flavors.

**Schmitt, Piesporter Michelsberg Spatlese, Germany 21.95**

Rich, medium dry

## Full Bodied Whites

**J. Lohr, Riverstone Chardonnay, California** Half bottle **10.95** Full bottle **20.95**

Crisp, full bodied, lingering finish

**Rodney Strong, Chardonnay, Sonoma 21.95**

Full bodied, ripe fruit, long finish

**Lindemans, Reserve Chardonnay, Australia 19.95**

Consistent best buy, great find from Australia

**Louis Jadot, Chardonnay, France 26.95**

Dry, balanced French Chardonnay

**Louis Jadot, Pouilly Fuisse, Burgundy 36.95**

Elegant, toasty almond flavor, round and buttery finish

## Light Bodied Reds

**Montecillo Rioja, Spain 18.95**

Fresh and light, lively fruit flavor

**Five Rivers, Merlot, California 18.95**

Rich and fruity red, not too dry

**Pepperwood Grove, Pinot Noir, California 16.95**

Soft, round with delicate flavor

**Cypress, Merlot, California 17.95**

Soft, well balanced wine with black berry flavors

**Louis Jadot, Pinot Noir, France 29.95**

Velvety wine, rich berry flavors

**B.V., Coastal Cabernet, California** Half bottle **11.95** Full bottle **18.95**

Nice fruit, rich finish

## Full Bodied Reds

**B.V., Rutherford Cabernet Sauvignon, Napa** Half bottle **18.95** Full bottle **36.95**

Classic Napa Valley Cabernet, elegant

**Penfolds, Shiraz/Cabernet, Australia 16.95**

Full-bodied red with black currant flavors

**Terrazas, Malbec Reserva 19.95**

Rich, full red from Argentina

**Lapostolle, Cabernet Sauvignon, Chile 19.95**

Rich, black berry flavors from Chile's premium producer

**Chateau St. Supice, Bordeaux 19.95**

Lots of Merlot in this Bordeaux, well balanced

**Pepperwood Grove, Zinfandel, California 18.95**

Made from grape of old vines, great fruit

**St. Francis, Merlot, California 32.95**

Big fuller bodied Merlot, berry flavors

**Sterling, Cabernet Sauvignon, Napa 35.95**

Full bodied, beautiful fruit, long finish

# Champagne & Sparkling

**Veuve de Vernay, France** Split **4.95**

**Domaine Ste. Michelle, Brut, Washington State 21.95**

**Taittinger, La Francaise, N.V. 65.00**

**Cuvee Dom Perignon, N.V. 150.00**

