

**Bloom & Vine**  
BEIJING DUCK & MODERN DINING BAR  
御香苑

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*The ancient art of Peking Duck, reimagined for the modern table*

BEIJING DUCK & MODERN DINING BAR

**110 CASTRO ST · MOUNTAIN VIEW, CA 94041**

TUE-THU 5 PM - 9 PM · FRI-SAT 11:30 AM - 9:30 PM · SUN 11:30 AM - 9 PM

**(669) 261-1677**

## The Menu

GF — Gluten Free · VG — Vegan · ✦ — Chef's Signature

## THE BEIJING DUCK — CENTREPIECE

✦ SIGNATURE · 48-HOUR PREPARATION

**Imperial Peking Duck — Whole Bird**

Air-dried Grimaud Farms duck, lacquered with a proprietary five-spice honey glaze and slow-roasted in our custom-built ceramic oven. Carved tableside in two traditional services.

**\$168**

Serves 2-4 · Advance order recommended. First service: crispy skin with scallion, cucumber & house hoisin in steamed crepes. Second: stir-fried mince with lettuce cups.

HALF DUCK

**Peking Duck — Half Bird**

All the ceremony, scaled for two. Crispy skin crepes followed by wok-tossed duck fried rice with XO sauce and crispy shallots.

**\$92**

Serves 1-2 · Please allow 30 minutes preparation

## STARTERS &amp; SMALL PLATES

**Duck Fat Cucumber Trio****\$14**

Pickled cucumber, roasted red beet, king mushrooms, sesame-ginger vinaigrette

VG GF

**Duck Confit Salad****\$38**

Slow-confit duck leg, pomegranate, pomelo, lotus root, plum-hoisin dressing

✦ SIG GF

**Crispy Tiger Prawns****\$22**

Pineapple, Sichuan wasabi glaze, toasted sesame

GF

**Hot & Sour Duck Broth****\$16**

Rich duck stock, wood ear mushrooms, silken tofu, bamboo shoots, black vinegar cloud

GF

**Chilled Five-Spice Beef Shank****\$16**

24-hour braised shank, sesame, chili oil, aged black vinegar, pickled daikon

GF

**Pumpkin & Aged Pu-erh Soup****\$14**

Sweet cream, wildflower honey, cinnamon, Yunnan pu-erh tea oil drizzle

VG GF

## BUNS, DUMPLINGS &amp; DIM SUM

**Duck & Black Truffle Xiao Long Bao****\$22**

Rich duck jus, Périgord black truffle, minced duck breast — 4 pieces

✦ SIG

**Pork & Truffle Xiao Long Bao****\$20**

Kurobuta pork, black summer truffle, classic Shanghai soup dumpling

**Duck Pumpkin Puffs****\$18**

Flaky pumpkin pastry, shredded Peking duck, black pepper hoisin — 3 pieces

✦ SIG

**Shrimp & Pork Wontons****\$14**

Sesame-chili sauce, crushed Sichuan peanuts, crispy garlic oil

**Wild Mushroom Spring Roll****\$12**

Trumpet, enoki, shiitake, glass vermicelli, truffle soy

VG

**Beijing-Style Dumplings****\$14**

Duck, shrimp, water chestnut, house dark vinegar & ginger dip

**Dungeness Crab Sui Mai****\$16**

Dungeness crab, shrimp, pork, saffron roe crown

**Pan-Fried Ribeye Dumplings****\$18**

Wagyu ribeye, black pepper, tamari, charred scallion

**Kurobuta BBQ Pork Buns****\$16**

Steamed Cantonese bao, Moutai-glazed char siu, fuji apple compote

✦ SIG

**Sesame Prawn Toast****\$19**

King prawn mousse on brioche, black & white sesame, yuzu spicy aioli

## The Menu — continued

## MAINS

**Oven-Baked Chilean Sea Bass** \$52

*Pu-erh tea miso glaze, lotus root chips, microgreens, dashi-yuzu beurre blanc*

+ SIG GF

**Stir-Fried Lobster & Prawn** \$52

*Maine lobster, tiger prawns, trumpet mushroom, ginger-scallion butter sauce*

GF

**Moutai Char Siu Pork** \$36

*Moutai baijiu-glazed heritage pork, fuji apple, scallion-ginger steamed rice*

+ SIG GF

**Mapo Tofu — Black Bean & Pork** \$20

*Silken tofu, Sichuan peppercorn oil, braised pork, crispy shiitake, scallion oil*

GF

**Duck-Fat Roasted Salmon** \$36

*Seared in rendered Peking duck fat, cherry tomatoes, olive-caper-XO sauce*

GF

**Black Pepper Braised Beef Short Rib** \$42

*72-hour sous vide, Sichuan peppercorn jus, pickled radish, crispy taro*

GF

**Szechuan Crispy Chicken** \$28

*Free-range chicken, Sichuan peppercorn, dried chilies, fermented black bean, ginger*

GF

**Roasted Eggplant** \$22

*Wok-blistered, silken tofu, house black bean & garlic sauce, crispy basil*

VG

## NOODLES &amp; RICE

**Peking Duck Noodles** \$32

*Sliced duck breast, hand-pulled egg noodles, XO sauce, crispy duck skin crumble*

+ SIG

**Garlic Prawn Noodles** \$26

*Silky glass noodles, tiger prawns, crispy shallots, XO butter, chili oil*

**Steamed Jasmine Rice** \$5

*Premium Thai jasmine rice*

VG GF

**Duck Fried Rice** \$24

*Wok-tossed day-aged rice, shredded Peking duck, peas, egg, XO sauce, crispy shallots*

+ SIG GF

**Wild Mushroom Noodles** \$22

*Seasonal wild mushrooms, rice noodles, truffle soy, garlic-ginger oil*

VG GF

**Wok-Fried Seasonal Vegetables** \$18

*King trumpet mushroom, broccolini, charred olives, oyster sauce, garlic*

VG GF

## HAPPY HOUR — FRI-SUN · 3:00 PM - 5:00 PM · BAR &amp; LOUNGE ONLY

## The Golden Hour

All bites & selected drinks · \$8 each

Every item \$8

**Wild Mushroom Spring Roll** \$8

*Trumpet, enoki, shiitake · truffle soy dip*

VG

**Ahi Tuna Tostada** \$8

*Teriyaki, sesame oil, cilantro, avocado, pine nut*

**Pan-Fried Beef Dumpling** \$8

*Ribeye, black pepper, tamari — 3 pieces*

**Lychee Blossom Martini** \$8

*Vodka, lychee, passion fruit, lemon*

**Siduri Pinot Noir** \$8

*Santa Barbara · glass*

**Crispy Mapo Tofu** \$8

*Shiitake mushroom, Sichuan peppercorn oil, egg white crust*

VG

**Duck Mini Wings ♦ HH Exclusive** \$8

*Spiced honey glaze, Sichuan chili, sesame*

**Shrimp & Pork Wontons** \$8

*Sesame-chili sauce, Sichuan peanuts*

**Lucky Buddha Lager** \$8

*Chinese lager · bottle*

**Albert Bichot Chardonnay** \$8

*Burgundy, France · glass*

# The Bar

Modern cocktails inspired by Beijing's imperial flavors & the ancient Silk Road

## SIGNATURE COCKTAILS

|  |      |
|--|------|
| <b>Duck &amp; Cover</b> ◆  | \$19 |
| <i>Duck fat-washed bourbon, black sesame orgeat, smoked plum bitters, orange peel</i>            |      |
| <b>Imperial Garden</b>   | \$18 |
| <i>Blanco tequila, ancho Reyes verde, cucumber, cilantro, pomegranate-agave, grapefruit soda</i> |      |
| <b>Lychee Blossom Martini</b>  | \$18 |
| <i>Tito's vodka, lychee, passion fruit liqueur, fresh lemon, pandan foam</i>                     |      |
| <b>Cherry Blossom Sour</b>   | \$18 |
| <i>Broker's gin, maraschino, cherry syrup, lemon, aquafaba foam, tiki bitters</i>                |      |
| <b>Chaparral Storm</b>   | \$18 |
| <i>Flor de Caña rum, elderflower, ginger liqueur, chaparral, lime, Thai basil</i>                |      |

|   |      |
|---|------|
| <b>Yellow Submarine</b>   | \$19 |
| <i>Ming River baijiu, China-China liqueur, kiwi purée, pineapple, lemon</i> |      |
| <b>Silk Road Negroni</b>  | \$18 |
| <i>Forester rye, Hennessy VS, Fernet-Branca, allspice, cinnamon demi</i>    |      |
| <b>Highnoon Highball</b>  | \$18 |
| <i>Suntory Toki whisky, fresh yuzu, shiso, soda</i>                         |      |
| <b>Lotus Drift</b>  | \$18 |
| <i>Coconut-infused tequila, fresh lime, ube cream, shiso</i>                |      |
| <b>Dragon Well Spritz (N/A)</b>   | \$12 |
| <i>Longjing cold-brew, yuzu-lime soda, fresh mint, cucumber</i>             |      |

## BAIJIU BAR — SPIRIT OF BEIJING

|  |      |
|--|------|
| <b>Ming River Baijiu</b>                                   | \$16 |
| <i>Sichuan · Light Sauce · approachable, floral</i>        |      |
| <b>Moutai Feitian</b>                                      | \$42 |
| <i>Guizhou · Sauce Aroma · China's most prestigious</i>    |      |
| <b>Wuliangye</b>   | \$22 |
| <i>Sichuan · Strong Aroma · complex, multi-grain</i>       |      |
| <b>Er Guo Tou</b>  | \$12 |
| <i>Beijing · Clear Aroma · the original Beijing baijiu</i> |      |

## NON-ALCOHOLIC &amp; BEER

|  |      |
|--|------|
| <b>Jade Garden Cooler</b>                                  | \$12 |
| <i>Kiwi, mint, lime, yuzu-lime soda</i>                    |      |
| <b>Tropical Temple</b>                                     | \$12 |
| <i>Pineapple, lime, blueberry, coconut milk, club soda</i> |      |
| <b>Lucky Buddha Lager</b>                                  | \$8  |
| <i>Chinese lager · bottle</i>                              |      |
| <b>Almanac Hazy IPA</b>                                    | \$11 |
| <i>Draft · San Francisco</i>                               |      |
| <b>Dokkaebier Rice Kölsch</b>                              | \$11 |
| <i>Draft · Oakland</i>                                     |      |

## JAPANESE &amp; TAIWANESE WHISKY FLIGHTS

**Hajimari — The Beginning · 3oz each**

*Akashi Blended | Hibiki Harmony | Kavalan Single Malt*  
\$30

**Keiken — The Experience · 3oz each**

*Nikka From The Barrel | Nikka Miyagikyo Single Malt | Ichiro Malt & Grain*  
\$40

**Kiwami — The Pinnacle · 3oz each**

*Maen 8yr Single Cask | Hakushu 12yr Single Malt | Yamazaki 12yr Single Malt*  
\$55

## SAKE SELECTION

|                                    |             |
|------------------------------------|-------------|
| <b>Sake ONO</b>                    | \$18        |
| <i>Japan · floral, delicate</i>    |             |
| <b>Suigei Tokubetsu</b>            | \$12        |
| <i>Japan · dry, crisp, elegant</i> |             |
| <b>Kamotsuru Gold</b>              | \$28 carafe |
| <i>Japan · rich, umami-forward</i> |             |

# Wine & Cellar

A curated cellar pairing Old World refinement with Pacific Rim terroir

## SPARKLING & CHAMPAGNE

|   |             |
|---|-------------|
| <b>Benvolio Prosecco Brut NV</b>            | <b>\$14</b> |
| <i>Friuli, Italy</i>                        | \$56/btl    |
| <b>Charles Ellner Champagne Brut NV</b>     | <b>\$24</b> |
| <i>Champagne, France</i>                    | \$96/btl    |
| <b>Domaine de Vodanis Vouvray Pétillant</b> | <b>\$20</b> |
| <i>Loire Valley, France</i>                 | \$80/btl    |
| <b>Jean-Max Roger Sancerre Rosé</b>         | <b>\$17</b> |
| <i>Loire Valley, 2024</i>                   | \$68/btl    |

## WHITE & ROSÉ

|   |             |
|---|-------------|
| <b>Trimbach Riesling</b>                              | <b>\$18</b> |
| <i>Alsace, France 2021 · pairs superbly with duck</i> | \$72/btl    |
| <b>Thomas Labille Chablis</b>                         | <b>\$18</b> |
| <i>Burgundy, France 2023</i>                          | \$72/btl    |
| <b>La Camensarde Sancerre</b>                         | <b>\$20</b> |
| <i>Loire Valley, France 2024</i>                      | \$80/btl    |
| <b>Kurtatch Kerner</b>                                | <b>\$16</b> |
| <i>Alto Adige, Italy 2022</i>                         | \$64/btl    |

## RED WINE

|  |             |
|--|-------------|
| <b>Siduri Pinot Noir</b>                             | <b>\$16</b> |
| <i>Santa Barbara, CA 2018 · classic duck pairing</i> | \$56/btl    |
| <b>Fortune 1621 Cabernet Sauvignon</b>               | <b>\$22</b> |
| <i>Napa Valley, CA 2022</i>                          | \$88/btl    |
| <b>Foppiano Petite Sirah</b>                         | <b>\$20</b> |
| <i>Russian River Valley, CA 2021</i>                 | \$80/btl    |
| <b>Sassi Chiusi Sangiovese Blend</b>                 | <b>\$20</b> |
| <i>Toscana, Italy 2018</i>                           | \$80/btl    |

## CELLAR SELECTIONS — BOTTLES

|  |              |
|--|--------------|
| <b>Domaine Carneros Le Reve Blanc de Blanc</b> | <b>\$195</b> |
| <i>Carneros, 2016</i>                          |              |
| <b>Bollinger Special Cuvée Brut</b>            | <b>\$188</b> |
| <i>Champagne, France NV</i>                    |              |
| <b>Silver Oak Cabernet Sauvignon</b>           | <b>\$328</b> |
| <i>Napa Valley, 2019</i>                       |              |
| <b>Opus One</b>                                | <b>\$590</b> |
| <i>Oakville, Napa Valley, 2017</i>             |              |
| <b>Barolo — Vietti, Castiglione</b>            | <b>\$128</b> |
| <i>Piedmont, Italy 2019</i>                    |              |
| <b>Chateau Montelena Chardonnay</b>            | <b>\$158</b> |
| <i>Napa Valley, 2021</i>                       |              |

## SAKE SELECTION

|  |                    |
|--|--------------------|
| <b>Sake ONO</b>                          | <b>\$18</b>        |
| <i>Japan · floral, delicate</i>          |                    |
| <b>Suigei Tokubetsu</b>                  | <b>\$12</b>        |
| <i>Japan 720ml · dry, crisp, elegant</i> | \$58/btl           |
| <b>Kamotsuru Gold</b>                    | <b>\$28 carafe</b> |
| <i>Japan 180ml · rich, umami-forward</i> |                    |

## RESERVE & INQUIRE

Our full cellar book is available upon request. Our sommelier is happy to curate pairings for your Peking Duck experience. Corkage \$35 per bottle.



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110 Castro Street · Mountain View, CA 94041

(669) 261-1677

Tue-Thu 5 PM - 9 PM · Fri-Sat 11:30 AM - 9:30 PM · Sun 11:30 AM - 9 PM

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any dietary restrictions or allergies. Prices and menu items subject to change without notice.*