

The History of Gu's Dumplings

Gu's Dumplings at Halcyon and Krog Street Market is a smaller version of Gu's Bistro, our full service authentic Szechuan restaurant previously located on Buford Highway. Established in December 2010, Gu's Bistro quickly became one of Atlanta's favorite Chinese restaurants. Many of our customers complained about the long drive to Buford Highway from downtown Atlanta, so we decided to accommodate these customers. Since our Zhong Style Dumplings and Chengdu Cold Noodle dishes have received overwhelming recognition, we decided to open a smaller version of Gu's Bistro that focuses on dumplings and noodles. We offer more dumpling filling choices, a few noodle dishes, and some of your favorites from Gu's Bistro. Natives of the birthplace of Szechuan cuisine, Chengdu, Szechuan province in southwestern China, Chef Gu and his wife bring a combined 70 years of culinary experience to the kitchen. Neither chef uses MSG in the preparation of any of the dishes, as the flavors come from the use of high quality ingredients and masterful cooking skills.

Email: gusdumplings@gmail.com
<http://www.gusdumplings.com>



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[gus.dumplings](https://www.instagram.com/gus.dumplings)

Szechuan Fun Facts

- Szechuan is located in the southwest part of China and is the second largest province based on land area.
- Szechuan means "Four Rivers".
- The population of Szechuan is over 80 million.
- Szechuan can also be spelled as Sichuan and Szechwan.
- The capital of Szechuan is Chengdu, China's fifth largest city, is home to the Chengdu Panda Base.
- Szechuan is China's leading rice producer.
- Szechuan is surrounded by mountains.
- One of the most destructive earthquakes hit Szechuan in May 2008.
- The largest stone Buddha statue in the world stands in Szechuan at 233 feet tall.
- The most prominent traits of Szechuan cuisine are described by four words: spicy, hot, fresh and fragrant.
- Szechuan cuisine has bold flavors, particularly the pungency and spiciness resulting from liberal use of garlic and chili peppers, as well as the unique flavor of the Szechuan peppercorn.
- Szechuan peppercorns have an intensely fragrant, citrus-like flavor and produces a "tingly-numbing" sensation in the mouth.
- Common preparation techniques in Szechuan cuisine include stir frying, steaming and braising, but a complete list would include more than 20 distinct techniques.

Please visit all our locations:
Krog Street Market @ Atlanta
Halcyon @ Alpharetta
Buford Highway @ Chamblee



Gu's Dumplings Menu Authentic Szechuan Food

99 Krog Street, Suite M
Atlanta, GA 30307

Phone: (404) 527-6007

Open Sunday-Thursday 11:00am-9:00pm

Open Friday-Saturday 11:00am-10:00pm

6330 Halcyon Way, Suite 750

Alpharetta, GA 30005

Phone: (678) 691-4844

Open Sunday-Thursday 11:00am-9:00pm

Open Friday-Saturday 11:00am-10:00pm

Email: gusdumplings@gmail.com

<http://www.gusdumplings.com>



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Contact us so we can cater your next event!

Order pickup and delivery from
www.gusdumplings.com!

Dumplings

 **Zhong Style Dumplings** - Our famous and award-winning water boiled dumplings in our amazing homemade sweet and spicy Zhong sauce with robust minced garlic; sprinkled with toasted sesame seeds and fresh green onions.

Pick ONE Filling and Size:

Pork / Chicken /   Vegetable

Half Order (6 pieces) 11 Full Order (12 pieces) 16

Noodles

   **Handmade Sweet and Spicy Thick Noodles** - Handmade thick chewy noodles with homemade sweet sauce and chili oil; sprinkled with toasted sesame seeds. One of the most famous street foods in Chengdu! 15

   **Chengdu Cold Noodles** (Served cold) - Cold noodles tossed in a homemade sweet and spicy sauce with robust minced garlic, and bean sprouts; sprinkled with toasted sesame seeds and fresh green onions. 15

 **Dan Dan Noodles** - Warm noodles served in a spicy sauce topped with green onions, seasonal vegetable, and seasoned ground beef. 15

    **Spicy Dried Beef Noodles** - Warm noodles with VERY spicy chili peppers, robust minced garlic and seasonal vegetable; tossed with chopped peanuts, spicy ground beef, and fresh cilantro. 15

   **Chongqing Spicy Chicken Noodles** - Warm noodles with our favorite Chongqing Spicy Chicken, seasonal vegetable, and topped with green onions. Spicy, numbing, and delicious! 15

 **Singapore Rice Noodles** - Rice noodles, curry powder, eggs, carrots, onions, green onions and Chinese cabbage. 15

Soups

  **Hot & Sour Soup** - Vinegar, soy sauce, eggs, and pepper based vegetarian soup with crunchy bamboo shoots, silky tofu, and black mushrooms. 16 oz 7

 **Egg Drop Soup** - Egg drop soup flavored with salt and pepper. 16 oz 7

Sides

   **Szechuan French Fries** - Fried crispy potato stir-fried with minced garlic, dried red chili peppers, ground cumin, and fresh cilantro. 11

 **Szechuan Spicy Popcorn Chicken** - Lightly breaded and deep fried chicken dusted with Chef Gu's special spice rub. Served with a choice of spicy mayo, honey mustard, or ketchup. 10

Homemade Crab Rangoon - Six pieces of homemade wontons stuffed with cream cheese, egg, imitation crab, green onions and spices. Served with a sweet sauce. 11

  **Spring Rolls** - Two fried vegetable spring rolls, served with a side of homemade sweet sauce! 4

  **White Rice** 2

Sauces

   **Amazing Dumpling Sauce/Homemade Chili Oil** Side 2 / Bottle 12

 Hot -   Very Spicy  Vegetarian  Vegan Friendly  Contains Nuts

Stir-Fried (Large enough for most to share)

   **Chongqing Spicy Chicken** - Flash fried spicy chicken nuggets sautéed with sliced garlic, ginger, dried red chili peppers, numbing Szechuan peppercorns, and fresh green onions. 18

  **Kung Pao Chicken** - Juicy cubes of chicken, sliced garlic, ginger, fresh green onions, dried red chili peppers, numbing Szechuan peppercorns and roasted peanuts sautéed in Chef Gu's homemade slightly sweet and spicy Kung Pao sauce. 18

 **General Tso's Chicken** - Breaded chicken, fresh garlic, green onions, dried chili peppers and fresh broccoli stir-fried in a sweet and spicy sauce. 18

Sesame Chicken - Breaded chicken, fresh garlic, green onions and steamed broccoli stir-fried in a sweet and savory sauce; sprinkled with toasted sesame seeds. 18

 **Crispy Chicken with Broccoli and Cilantro** - Delicious lightly breaded fried chicken breast stir-fried with dried red chili peppers, numbing Szechuan peppercorn powder, crunchy broccoli and fresh cilantro. 18

 **Spicy Crispy Beef** - Crispy fried beef stir-fried with sliced robust garlic, aromatic ginger, fresh cilantro, numbing Szechuan peppercorn, and dried red chili peppers. 19

Mongolian Beef - Stir-fried beef with onions and green onions in sweet soy sauce. 19

Beef with Onions and Scallions - Stir-fried beef with fresh onions and scallions in a savory sauce. 19

Shrimp Fried Rice - Jasmine rice stir-fried with jumbo shrimp, peas, carrots, corn and scrambled eggs. 17

Chicken Fried Rice - White rice stir-fried with juicy chicken cubes, peas, carrots, and scrambled eggs. 16

   **Ma Po Tofu** - Silk tofu, ground beef, and Chinese leeks sautéed in a spicy black bean paste sauce; sprinkled with numbing Szechuan peppercorn powder. 16

 **Vegetable Fried Rice** - Jasmine rice stir-fried with edamame, peas, carrots, corn, fresh broccoli, marinated pickled Chinese cabbage and scrambled eggs. 15

   **General Tso's Tofu** - Flash fried tofu cubes, fresh garlic, green onions, dried chili peppers and fresh broccoli stir-fried in a sweet and spicy sauce. 16

    **Spicy Dried Eggplant** - Battered sticks of crispy eggplant stir-fried with sliced garlic, dried red chili peppers, numbing Szechuan peppercorns, and fresh cilantro. 16

  **Stir-fried String Beans** - String beans stir-fried with little bits of marinated pickled Chinese cabbage, minced garlic, and green onions. 15

  **Stir-fried Broccoli** - Stir-fried broccoli with fresh garlic and green onions. Large 14 Small 10

Kid's Menu (Includes fountain drink, non-spicy)

Kid's Popcorn Chicken/Chicken Fried Rice/Veggie Dan Dan Noodles 12

Lunch Combos (11am-4pm non-holiday Weekdays Only)

Chicken, Veggie & Rice Combo - Chef's choice of chicken entree, rice, one spring roll, and vegetable of the day. 15

Beef, Veggie & Rice Combo - Chef's choice of beef entree, rice, one spring roll, and vegetable of the day. 16

  **Veggie & Rice Combo** - Chef's choice of vegetable, rice, one spring roll, and vegetable of the day. 15

Drinks

Black Milk Tea/Taro Milk Tea/Thai Tea with Tapioca or Lychee Jelly 7

Fountain Drinks (Free Refills)/Bottled or Canned Drinks 3.5

No Items Include Side of White Rice