

菜单

lunch menu
11am-4pm
Executive Chef Liu Fang

day wine

poçcia costa prosecco glera Conegliano-Valdobbiadene, Italy	14-glass 46-bottle
san mon non-alcoholic prosecco glera Conegliano-Valdobbiadene, Italy	14-glass 46-bottle
dr. bürklin-wolf estate blanc sauvignon blanc, scheurebe, riesling Pfalz, Germany	15-glass 50-bottle
chateau de plaisance anjou blanc chenin blanc Anjou- Loire Valley, France	18-glass 66-bottle
brooks jimi's pinot noir pinot noir Willamette Valley, Oregon	16-glass 56-bottle
élodie balme côtes du Rhône grenache blend Southern Rhone, France	18-glass 66-bottle

day beer & cider

cans & bottles: Jackie O's craft beer produced out of Athens, Ohio

Firefly – amber ale	8
Dark Apparition – imperial stout	8
Return Flight – Bourbon barrel imperial stout with Szechuan peppercorns, sesame, pink salt	15

abundance exclusive: is/was saison from Chicago, Illinois

Perceived Distance– wet-hopped harvest saison	25
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ciders: Bent Ladder produced out of Doylestown, Ohio

Storm Break– cider fermented in aged rum barrels and with ginger and spices	10
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coffee

curated by Rising Star for Abundance


espresso	3.50
latte	5
cappucino	5
americano	4
mocha	6
add espresso shot +2	


seasonal coffee


devilwood crush	6.50
espresso milk devilwood flower orange syrup	
brown sugar chinese 5 spice latte	6.50
espresso milk brown sugar, vanilla, five spice syrup	
blueberry ginger latte	6.50
espresso milk blueberry, ginger, lime syrup	

tea

dian hong	6
organic red tea	
beijing smoq	7
tea steamed milk	



 gluten free available

 vegan

 spice level






buns

2 for 7 | 4 for 12 | 6 for 16

wagyu beef bun 
wagyu beef sweet potato roasted sticky rice ginger fennel broadbean sauce
money bag bun 
cabbage shiitake sweet potato noodles long beans pickled pepper fennel shallots

dumplings






8 for 18

sichuan sausage 
house ground pork Sichuan peppercorn white pepper
beef with cilantro 
ground chuck Sichuan peppercorn ginger five spice blend
lamb & tomato 
stewed tomato aged vinegar lamb
fall roots 
collard greens lotus root roasted pumpkin brown sugar agave scallion fennel artichoke
variety sampler 
two of each dumpling

lunch

gong bao brussels sprouts 	12
house gong bao sauce spiced cashews Fresno pepper	
vegan fried rice   	15
seasonal vegetables dark soy pickled wild peppers fermented soy beans	
add a fried egg +2	add a tea egg +3
dan dan noodles   	15
ramen noodle roasted pepper sauce sesame sauce pea shoots ground lotus seeds	
add a tea egg +3	add pork +4
five star red noodles 	13
house tomato base ramen noodle shiitake oyster mushroom floss pickled mustard greens bok choy house scallion oil sesame oil	
add a fried egg +2	add a tea egg +3

wings

china hot   	20
24 hour marinade battered chili crisp	
honey ma  	18
24 hour brine confit Sichuan peppercorn	

add-ons

20z for 2
chili crisp
spicy mustard
flavored soy
mulled vinegar
laoganma aioli

Consuming raw and undercooked meats, poultry, shellfish, eggs, or unpasturized milk may increase your risk for food-borne illness.