

# SOFT OPENING MENU

## APPETIZERS 小菜

<b>Shredded Veggie Trio</b> 凉拌三丝	<b>\$10</b>	<b>Crispy Fried Oyster Mushrooms</b> 椒盐平菇	<b>\$10</b>
<b>Cucumber Salad with Wood Ear</b> 木耳黄瓜片	<b>\$10</b>	<b>Sichuan Chili Chicken</b> 椒麻鸡 🍴	<b>\$14</b>
<b>Chilled Okra Salad</b> 凉拌秋葵	<b>\$12</b>	<b>Chilled Five-Spice Beef Slices</b> 凉拌牛肉 🍴	<b>\$14</b>
<b>Blueberry Drizzled Blush Yam</b> 胭脂山药	<b>\$12</b>	<b>Dingxi Spicy Potato Noodle</b> 定西流汁宽粉	<b>\$12</b>

## SOUP 汤

<b>Lamb Soup w/ Rice Noodles</b> 羊肉粉丝汤	<b>\$16</b>	<b>Lily Bulb with Melted Golden Pumpkin Soup</b> 南瓜百合小米粥	<b>S \$8 / L \$16</b>
<b>Westlake Beef Soup</b> 西湖牛肉羹	<b>\$18</b>		

## MAIN DISHES | ENTREES 大菜

### Lan Feast Braised Lamb Shank **\$35**

黄焖羊羔肉 🍴 🍴

Lamb chops, onion, pepper, special seasoning sauce

### Lan Feast Tender Boiled Mutton **\$29**

兰州手抓羊肉 🍴

Lamb ribs with bones, seasoning with chili powder and salt

### Lan Feast Spicy Chicken Stew **\$32**

兰州大盘鸡 🍴 🍴

Chicken with Bones, onion, pepper, potato

### Stir Fry Beef/Lamb w/ Potato Noodle **\$26**

粉条炒肉 (牛肉/羊肉) 🍴 🍴 🍴

Lamb / Beef frank, pepper, potato noodle

### Crispy Salt & Pepper Belt Fish **\$24**

椒盐带鱼

Crispy belt fish, chili powder and sea salt

*Contains fish bones, caution while eating*

### Szechuan Fried Chicken Bites **\$22**

宴蘭辣子鸡 🍴 🍴 🍴

Fried chicken, Szechuan pepper, chili

### Lan Feast Salt & Pepper Chicken w/ Chinese Tea **\$26**

茶香椒盐鸡

Chicken with bones, pepper, sea salt, Chinese tea leaves

### Tang Dynasty Boiled Spicy Fish **\$32**

大唐沸腾鱼 🍴 🍴 🍴

### Golden Crispy Jumbo Shrimp **\$28**

金沙大虾

### Marinated Beef Brisket w/ Potatoes **\$26**

小土豆牛腩煲

Soy sauce beef brisket, tomato, potato

### Traditional Kung Pao Chicken **\$18**

传统宫保鸡丁 🍴 🍴

## DESSERTS 甜品

### 8 Treasure Sticky Rice **\$10**

八宝饭

### Brown Sugar Fried Mochi **\$10**

红糖糍粑

### Osmanthus Fermented Rice w/ Milk and Egg **\$8**

桂花鸡蛋牛奶醪糟

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## VEGETABLES 素菜

Lanzhou Lily Bulb and Celery Stir Fry 兰州西芹炒百合 🍴	\$22	Tangy & Spicy Shredded Potatoes 酸辣土豆丝 🌶️	\$14
Sauteed Cauliflower w/ Garlic Chives 韭菜炒花菜 🍴	\$16	Stir Fried Tofu 美味千页豆腐 🌶️	\$16
Garlic Broccoli 蒜蓉西兰花	\$14	Soy Sauce Lettuce 白灼西生菜	\$14

## BARBECUE 烧烤类

Lamb Skewer 烤羊肉串	\$12 / 3	Potato Chips 洋芋片	\$5
Beef Skewer 烤牛肉串	\$12 / 3	Chicken Wings 烤鸡翅	\$8 / 2
Chicken Skewer 烤鸡肉串	\$8 / 3	Garlic Shrimp Skewer 蒜香烤虾	\$14 / 3

Spicy options 可选辣度 🌶️ 🌶️ 🌶️

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## ALL ABOUT WHEATS 主食

NOODLES | PANCAKE | BAO

**Lanzhou Hand-Pulled Beef Noodles \$16**

兰州牛肉面 🍜

**Noodle Types: Thin | Regular | Thick | Wide | Extra Wide**

面粗细: 毛细 | 细 | 二细 | 韭叶 | 大宽

**Spicy options 可选辣度** 🌶️ 🌶️ 🌶️ 🌶️

**Braised Beef Noodles \$16**

红烧牛肉面

**Lan Feast stir-Fried Noodles \$16**

Beef/Chicken)

宴蘭炒拉条

**Spicy options 可选辣度** 🌶️ 🌶️ 🌶️ 🌶️

**Chili Oil Hand-Pulled Noodles \$15**

油泼扯面 🌶️ 🌶️

**Chili Oil and Boy Choi**

**Beef Brisket Scallion Pancake Wrap \$15**

牛肉卷饼

**Hand Made Pan-Seared Gyoza (8) \$12**

手工煎饺 (8个)

Beef & Scallion

**Hand Made Scallion Pancake \$8**

手工葱油饼

**Golden & Silver Mini Bao \$8**

金银馒头

**Fried Rice with \$16**

Pickled Mustard Greens & Egg

芽菜蛋炒饭

**Rice \$3**

米饭

## ORIENTAL TEA & DRINKS 饮品

**Lanzhou 8 Treasure Herbal Tea \$6**

兰州三泡台

**Date and Chrysanthemum Tea \$6**

红枣菊花茶

**Osmanthus Plum Juice \$5**

桂花酸梅汁

**Wang Lo Kat \$4**

王老吉

**North Pole Soda \$4**

北冰洋汽水

**Chinese Flavored Sparkling Water \$4**

元气森林

**Assorted Soda \$3**

(Coke / Sprite / Fanta etc)

汽水 (可乐/雪碧/芬达等)

**Coconut Milk \$4**

椰树牌椰汁

# SOFT OPENING MENU

## LAN ZHOU HAND-PULLED BEEF NOODLE

Lanzhou hand-pulled beef noodles, a renowned culinary delight, are an integral part of Lanzhou's rich cultural heritage, a city in Northwest of China. The meticulous and intricate process of hand-pulling the noodles has been officially recognized as Chinese Intangible Cultural Heritage, symbolizing the centuries-old craftsmanship, artistry, and cultural significance behind this cherished dish.

兰州牛肉面，又称兰州拉面，是“中国十大面条”之一，是甘肃省兰州地区的风味小吃。它以“汤镜者清，肉烂者香，面细者精”的独特风味和“一清二白三红四绿五黄”，一清(汤清)、二白(萝卜白)、三红(辣椒油红)、四绿(香菜、蒜苗绿)、五黄(面条黄亮)，赢得了国内乃至全世界顾客的好评



### CUSTOMIZE YOUR RAMEN BELOW

Noodle Types 面粗细											
	Thin 毛细	Regular 细	Thick 二细	Wide 韭叶	Extra Wide 大宽						
Spicy Level 辣度											
	No Spicy 不辣		Mild 微辣		Regular 正常						
Cilantro 香菜	Yes 要		No 不要		Leek 蒜苗						
	Yes 要		No 不要		Yes 要						
Extra Noodle 加面			\$3			Extra Beef 加肉			\$5		
Sauteed Tea Egg 茶叶蛋			\$2			Small Dishes 凉菜			\$3		

# DRINK MENU

## BEERS

### CRAFTS Selection

Widowmaker - Blue Comet IPA	\$8
Mast Landing - Champ Lager	\$7
Lone Pine - Portland Pale Ale	\$7
Austin Street Walcott Brown	\$8

### DRAFTS

HARPOON IPA	\$7
BLUE MOON	\$7
SAM ADAMS	\$7
CORONA EXTRA	\$6
TSINGTAO 青岛啤酒	\$8

## COCKTAILS

Lan Mojito	\$13
Lan Maitai	\$14
Long Island Ice Tea	\$15
Blue Hawaii	\$13
Pearl Harbor	\$14
Pineapple Passion	\$13

## SAKE



**Dassai 45- Junmai Daiginjo** \$28  
 Light honeydew aromas with the subtle sweetness of muscat grapes complemented by an undercurrent of crisp dryness



**Hakkaisan Tokubetsu- Junmai** \$25  
 Well-balanced, mellow and elegant flavor



**Wandering poet- Junmai Ginjo** \$28  
 Notes of banana and ripe honeydew with a clean, crisp acidity that highlights its light-to-medium body



**Tozai snow Maiden- Nigori** \$22  
 Bright and fresh with a lovely ricey and fruity combination. Creamy texture and full body.