



WELCOME TO A SINGLE PEBBLE RESTAURANT.

WE PROVIDE OUR GUESTS WITH A TRADITIONAL CHINESE FAMILY-STYLE DINING EXPERIENCE. EACH DISH IS COOKED TO ORDER AND DELIVERED IMMEDIATELY TO YOUR TABLE. OUR FOOD IS MEANT TO BE SHARED.

WE PROUDLY FEATURE THE UNIQUE FLAVORS AND QUALITIES OF EACH DISH. OUR CULINARY INFLUENCES COME FROM ALL OF THE REGIONS OF CHINA AND ITS NEIGHBORING AREAS. FROM OUR DELICATELY SEASONED LIGHTER FARE TO OUR HEARTY “COMFORT FOOD” FAVORITES, WE USE THE FRESHEST INGREDIENTS AVAILABLE -- MANY FROM LOCAL FARMERS.

PLEASE FEEL FREE TO ASK YOUR SERVER ANY QUESTIONS ABOUT OUR DAILY SPECIALS, WINE SELECTIONS AND COCKTAILS. WE’RE HAPPY TO MAKE ANY SUGGESTIONS.

請慢用 (QING~MAN-YONG)

“PLEASE TAKE YOUR TIME TO SAVOR THE FOOD AND COMPANY”

CHIUHO DUVAL 伍秋鶴
CHEF/OWNER

**MOST DISHES CAN BE MODIFIED FOR ANY DIETARY RESTRICTIONS.

BEEF, PORK AND POULTRY - 牛. 豬. 雞

WATER BEEF

TENDER POACHED SLICED BEEF ON A BED OF MIXED GREENS IN A GARLIC CHILI BROTH. 21.25

EMPEROR'S BEEF [Ⓟ]

MARINATED SLICED BEEF WITH MUSHROOMS IN A FLAVORFUL CANTONESE STYLE SAUCE, SERVED ON A BED OF BABY BOK CHOY. 21.25

STEEL POT SHA CHA BEEF [Ⓟ]

MARINATED BEEF IN A UNIQUE BARBECUE SAUCE SERVED OVER WIDE RICE NOODLES WITH CHINESE GREENS. 21.25

SICHUAN SHREDDED PORK [Ⓟ]

WOK FRIED IN A SPICY CHENGDU SAUCE, TOSSED WITH CARROTS, CELERY, BAMBOO SHOOTS AND SEASONED PRESSED TOFU - PLEASE SPECIFY MILD, MEDIUM, OR HOT. 19.25

BARBECUE HANGING PORK

MARINATED PORK THINLY SLICED WITH VEGETABLES, BEAN CAKE AND TRADITIONAL CANTONESE FIVE SPICE SAUCE. 19.25

HOME STYLE PORK [Ⓟ]

SHREDDED PORK WITH ONION AND GARLIC CHIVE IN A MILD-FLAVORED SOY SAUCE. 19.25

TANGERINE PEEL CHICKEN ^{ⓅⓂ}

CRISPY PIECES OF CHICKEN WITH TANGERINE PEEL AND GARLIC SAUCE FRAMED WITH BROCCOLI CROWNS. 19.25

FIVE FLAVOR CHICKEN [Ⓟ]

TENDER POACHED CHICKEN HAND SHREDDED AND SERVED WITH SLICED MIXED VEGETABLES. TOPPED WITH A WONDERFUL FIVE FLAVOR SAUCE. 19.25

RED OIL CHICKEN [Ⓟ]

WOK SEARED CHUNKS OF CHICKEN IN SICHUAN SAUCE. OUR SPICIEST MENU DISH. 19.25

CRISPY LEMON CHICKEN [Ⓟ]

BONELESS MARINATED CHICKEN BREAST TOPPED WITH HOUSE LEMON SAUCE. 19.25

THREE CUP CHICKEN [Ⓟ]

A TRADITIONAL TAIWANESE DISH. CRISPY PIECES OF CHICKEN, FLASH-BRAISED IN A WINE AND SOY SAUCE WITH GINGER, GARLIC, BASIL AND SESAME OIL. 19.25

FISH OF THE DAY - 今日魚

MARKET PRICE

CHOICE OF COOKING METHOD:

- STEAMED WITH GINGER, SCALLION AND BLACK BEAN AND SERVED ON A BED OF SICHUAN SPINACH.
- LIGHTLY SEASONED AND CRISPY FISH TOSSED IN A GINGER SESAME SAUCE.
- CHEF'S CHOICE

KUNG PO-STYLE DISHES

CHOICE OF PROTEIN WITH WHOLE PEANUTS, CHILIS AND DICED VEGETABLES IN A SICHUAN KUNG PO SAUCE. PLEASE SPECIFY MILD, MEDIUM OR HOT.

[Ⓟ] AVAILABLE WITH A MEAT SUBSTITUTE.

[Ⓜ] AVAILABLE WITH A GLUTEN-FREE OPTION

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SEAFOOD - 海鮮

CRISPY SCALLOPS [Ⓟ]

SEA SCALLOPS SERVED OVER SLIVERED SHIITAKE MUSHROOMS, CELERY, CARROTS, AND RED PEPPERS, GARNISHED WITH A YUSHING SAUCE. 21.95

THREE PEPPER SCALLOPS [Ⓟ] [Ⓜ]

WOK-SEARED SCALLOPS WITH RED, BLACK AND SICHUAN PEPPER IN A CHENGDU WINE SAUCE. 21.95

RED CHILI SHRIMP [Ⓟ]

LARGE PRAWNS TOSSED WITH MIXED VEGETABLES IN A PEPPERY, TANGY SAUCE 21.75

LEMON SESAME SHRIMP [Ⓟ] [Ⓜ]

CRISPY SHRIMP IN A LEMON GINGER GLAZE WITH YU CHOY ON A BED OF LI FOON RICE NOODLES. A BEIJING SPECIALTY. 21.75

TOFU AND SEITAN - 豆腐. 麵筋

MA PO BEAN CAKE [Ⓟ]

A FAVORITE RUSTIC RECIPE FROM SICHUAN PROVINCE. FRESH BEAN CURD, MINCED PORK AND CHILIS TOSSED IN A ROBUST, SPICY SICHUAN SAUCE. 17.95

FIVE STAR ANISE TOFU

POACHED TOFU IN A FIVE STAR ANISE SCALLION SAUCE SERVED ON A BED OF GREENS. 17.95

SALT & PEPPER TOFU

CRISPY BATONS OF TOFU, TOSSED WITH RED CHILI PEPPERS, SCALLIONS, GINGER AND GARLIC, SERVED WITH WHITE BBQ SAUCE. 17.95

GENERAL CHOU'S MOCK CHICKEN

SEITAN SHOWERED IN A RED CHILI SAUCE, FRAMED WITH BROCCOLI CROWNS. 18.95

BUDDHA'S SESAME BEEF

CRISPY SEITAN SERVED WITH MIXED VEGETABLES IN A SESAME GARLIC SAUCE - A HOUSE FAVORITE. 18.95

VEGETABLES AND OTHERS - 蔬菜. 其他

MIXED CHINESE GREENS [Ⓜ]

QUICKLY POACHED CHOYS, THEN WOK TOSSED TO RETAIN CRISPNESS AND FLAVOR. 10.75

MUSHI

SHREDDED CABBAGE AND VEGETABLES IN A SPECIAL SAUCE, SERVED WITH SIX PEKING PANCAKES.

ROAST PORK, SPICY PORK 18.75
OR CHICKEN 18.75
SHRIMP 18.95
CRISPY TOFU 18.25

SWEET & PUNGENT WALNUTS

BATTERED WALNUTS, RED PEPPERS, ONIONS AND BEAN CAKE GLAZED IN A SWEET AND PUNGENT SAUCE. 17.25

POACHED GREENS

CHOICE OF GREENS, GENTLY POACHED AND SERVED WITH:
HONG KONG SAUCE 12.95
MUSHROOM SAUCE 13.75

CHOICE OF GREENS:
CHINESE BROCCOLI
YU CHOY
BABY BOK CHOY
NAPA CABBAGE

[Ⓟ] AVAILABLE WITH A MEAT SUBSTITUTE.

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OUR KITCHEN MAKES EVERY EFFORT TO ACCOMMODATE SPECIAL DIETARY NEEDS. AS MEAT DISHES ARE SERVED ON THESE PREMISES, WE CANNOT BE HELD TO STRICT RELIGIOUS STANDARDS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SMALL DISHES - 小菜

SLICED BARBECUE HANGING PORK
BONELESS PORK MARINATED IN A FIVE
SPICE SAUCE. 9.95

DOUBLE GARLIC BROCCOLI [Ⓜ]
WOK-FRIED BROCCOLI IN A GARLIC
SAUCE WITH CASHEW NUTS. 10.25

MOCK EEL [Ⓜ]
BRAISED SHIITAKE MUSHROOMS IN A
GINGER SAUCE. A DELIGHTFUL,
CRISPY FLAVOR AND TEXTURE. 10.25

DOUBLE GARLIC EGGPLANT [Ⓜ]
TENDER JAPANESE EGGPLANT BRAISED
WITH A SPECIAL GARLIC SAUCE. 10.25

FRESH NAPA [Ⓜ]
CRISPY CABBAGE TOSSED IN
CILANTRO AND RICE WINE VINEGAR. 7.75

CHILLED SHREDDED CHICKEN [Ⓜ]
WITH BLACK PEPPERCORN SAUCE,
SESAME SAUCE, OR WHITE
BARBECUE SAUCE. 9.25

CHA TZU STYLE EGGPLANT
JAPANESE EGGPLANT DIPPED IN
TEMPURA BATTER SERVED WITH A
GINGER HOISIN SAUCE. 10.25

SICHUAN SPICY CUCUMBER
SHOWEDED WITH A GARLIC, CHILI AND
RICE VINEGAR DRESSING. 7.95

DRY FRIED GREEN BEANS [Ⓜ][Ⓜ]
FIRE-FLAVORED GREEN BEANS WOK-
TOSSED WITH FLECKS OF PORK, BLACK
BEAN, PRESERVED VEGETABLE & GARLIC.
10.25

WATERCRESS SALAD
FRESH WATERCRESS TOSSED WITH
SOY SAUCE AND SESAME OIL. 7.95

SCALLION PANCAKE
PANFRIED TRADITIONAL NORTHERN-
STYLE PANCAKE. LAYERS OF WHEAT
FLOUR PANCAKES FILLED WITH
SCALLION-FLAVORED OIL AND SERVED
WITH HOUSE-MADE SWEET SOY. 8.75

DOU HUA [Ⓜ]
STEAMED SILKEN TOFU SERVED WITH
CHILI OIL AND SICHUAN PRESERVED
VEGETABLES AND CRUSHED PEANUTS.
6.75

SEASONED & PRESSED TOFU
CHILLED SLIVERS OF FIRM TOFU,
SEASONED WITH FIVE SPICES AND DARK
SOY SAUCE AND SERVED WITH A DASH
OF SESAME OIL AND CILANTRO. 6.95

PEKING DUCK
A CLASSIC PREPARATION SERVED
WITH CRISPY SKIN, CUCUMBERS AND
SCALLIONS SWEET BEAN PASTE AND
FOUR PANCAKES. 13.95

DUMPLINGS - 餃子. 小點

POTSTICKER STYLE DUMPLINGS
FIVE TRADITIONAL HAND-FORMED
DUMPLINGS SERVED WITH A GINGER
VINEGAR SAUCE.
PORK 8.55
VEGETABLE 7.55

**CHICKEN DUMPLINGS WITH SPICY
SESAME SAUCE**
STEAMED CHICKEN FILLED DUMPLINGS
SERVED WITH A DELICIOUS SESAME
SAUCE. 7.95

STEAMED SCALLION BREAD
A LIGHT CLOUD-LIKE BUN WITH FLAKES
OF SCALLION. 2.95 EA.

VEGETABLE RED OIL DUMPLINGS
SIX HOUSE-MADE DUMPLINGS FILLED
WITH SPINACH, SHIITAKE MUSHROOMS
AND SEASONED BEAN CURD. TOPPED
WITH RED OIL SAUCE. 8.95

IMPERIAL SPRING ROLLS
TRADITIONAL CRISPY ROLL FILLED WITH
SHRIMP, SCALLOPS, AND SQUID. SERVED
WITH A SWEET SOY SAUCE. 7.95

CHA SHAO BUN
A CLASSIC STEAMED WHEAT BUN FILLED
WITH CHINESE BBQ PORK, ONION AND
MUSHROOM IN A SAVORY
HONEY SAUCE. 3.50 EA.

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RICE AND NOODLES - 米飯. 麵條

COLD SESAME NOODLE

LO MEIN STYLE NOODLES WITH FAMOUS HOUSE SESAME SAUCE.

CLASSIC	8.95
SHRIMP	9.95
CHICKEN	9.75

LO MEIN

TRADITIONAL EGG NOODLES WOK TOSSED WITH SHREDDED VEGETABLES IN SOY SAUCE AND FLAVORED WITH SESAME OIL.

VEGETABLE	14.55
SEAFOOD	15.95
CHICKEN OR ROAST PORK	15.25

LO MEIN HONG KONG STYLE

THE INGREDIENTS IN HONG KONG LO MEIN ARE LAYERED RATHER THAN WOK TOSSED AS IN TRADITIONAL LO MEIN.

CRISPY BEAN CURD	15.75
ROAST PORK	17.25
CHICKEN	17.55
CRISPY PRAWN	19.55

ANTS CLIMBING A TREE [Ⓟ]

A CLASSIC SICHUAN DISH OF PORK AND CELLOPHANE NOODLES TOSSED IN A HOT BEAN SAUCE WITH TREE EAR MUSHROOMS. 13.75

PAD THAI

LARGE PRAWNS TOSSED WITH PHO RICE NOODLES IN A SAVORY, PUNGENT SAUCE, SERVED WITH CRUSHED PEANUTS. 20.95

COPPER WELL NOODLE

A VERY FLAVORFUL GARLIC, SESAME AND CHILI SAUCE SERVED OVER LO MEIN. 8.75

CAPITAL VEGETABLE NOODLE

FRESH SEASONED PRESSED TOFU WITH DICED CHINESE VEGETABLES IN A PEKING SAUCE OVER LO MEIN. 13.75

BEIJING STREET NOODLE

WHEAT NOODLES TOSSED WITH FRESH GARLIC, CHINKIANG VINEGAR AND SOY SAUCE. EVERYDAY CHINESE CUISINE. 8.75

TAN TAN NOODLE [Ⓟ]

SPICY SESAME SHRIMP WOK SEARED, THEN SERVED WITH PEANUTS ON A BED OF WHEAT NOODLES AND GREENS. 15.25

FRIED RICE [Ⓟ]

AN EXCEPTIONAL VERSION OF THE TRADITIONAL DISH.
CHICKEN, SHRIMP, OR PORK 9.95
VEGETABLE 8.95

SHUANG CHAI CHOW FUN

SHREDDED PORK WITH THIN RICE NOODLES IN A GINGER CILANTRO SAUCE. 18.25

HOUSE SPECIAL CHOW FUN

FRESH WIDE RICE NOODLE WITH CHICKEN, SHRIMP AND ROAST PORK, TOSSED IN A LIGHT BROWN SAUCE. 20.25

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SOUPS - 湯

HOT & SOUR ①

SHREDDED PORK, CHICKEN, SHRIMP, TOFU, TIGER LILY BUD, AND TREE EAR MUSHROOM SEASONED WITH RED AND BLACK VINEGAR AND WHITE PEPPER. THE RECIPE OF THE CHEF WHO INTRODUCED HOT AND SOUR SOUP TO AMERICA IN 1953.

CHOP YOUR HEAD OFF

A RUSTIC, FULL-BODIED SOUP OF WIDE HOUSE MADE NOODLE, GROUND PORK AND NAPA CABBAGE.

WEST LAKE SOUP ②

A DELICATE BANQUET SOUP OF MINCED BEEF, STRAW MUSHROOMS, EGG WHITE RIBBONS AND SPINACH.

RED THAI ①②

FROM THE BORDER OF THE YUNNAN PROVINCE, THIS THAI INSPIRED SOUP IS MADE WITH COCONUT MILK, RICE NOODLES AND CHICKEN, FLAVORED WITH YELLOW CURRY AND TOPPED WITH CRISPY LO MEIN.

SEA OF CHINA ②

FROM THE OCEANSIDE CITY OF NINGPO, THIS CLASSIC SOUP CONTAINS SHRIMP, SCALLOP, AND SQUID WITH SPECIAL PRESERVED VEGETABLES AND EGG WHITE RIBBONS.

VEGETARIAN WATERCRESS

VEGETABLE STOCK AND MISO ARE THE BASE FLAVORS FOR THIS DELIGHTFUL BUDDHIST SOUP OF TOFU AND WATERCRESS.

CLASSIC EGG FLOWER

CLASSIC EGG DROP SOUP WITH A COMBINATION OF CHICKEN AND SHRIMP

SPICY THREE RIVER ①②

THREE RIVERS RUN THROUGH YUNNAN; ONE IS THE ORIGIN OF THE MEKONG RIVER OF VIETNAM - THE HEART AND SOUL OF SOUTHEAST ASIA. THIS SOUP IS MADE OF MEKONG CURRY, COCONUT MILK, LEMON GRASS, CILANTRO, BASIL AND FISH, DRIZZLED WITH CHILI OIL.

FAMILY POT (SERVES 3-4) 10.75

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TEA SERVICE

LOOSE LEAF - 4 TO 6 SERVINGS PER POT

OOLONG, JASMINE, BLACK LICHEE, GUNPOWDER,

GREEN TEA, OR CHRYSANTHEMUM (DECAFFEINATED) 2.95/POT