



## Nosh

(Snacks and nibbles)

House Made Pickles & Olives	\$6	Asian Green Beans	\$9
Chicken Salad with Crackers	\$7	Crab Rangoons	\$13
Jala-Pimento Cheese with Crackers	\$7	Chicken Egg Roll	\$4
Chicken Tender Basket	\$9	Candied Pork Belly	\$9
House Cut Fries	\$5	Seasonal Dumplings	\$12
Shrimp Basket	\$14		

## Bánh mì

(Asian inspired sandwiches)

### **Crispy Pork Belly** - \$12

Marinated pork, pickled vegetables, yum yum mayo, onions, & cilantro

### **Simple Chic'** - \$12

Crispy chicken tenders, pickles, & mayo

### **Korean BBQ** - \$14

Crispy chicken tenders, korean bbq sauce, & pickled vegetables

### **Asian Sloppy Jó** - \$14

Marinated beef tossed in house made hoisin topped with pickled vegetables

### **Thai Po' Boy** - \$15

Fried shrimp tossed in yum yum sauce topped with shredded lettuce

## Xiǎo Yè

(Supper Entrees)

**House Stir Fry**- Shrimp, chicken, & vegetables sautéed in a light garlic ginger sauce. \$16

**Sesame Street Favorites**- Choose Between Beef, Chicken, Orange Chicken, Shrimp, or Tofu.  
Crispy fried protein sautéed in our sweet and mild asian sesame sauce \$16

**Broccoli WoK-Ly**- Choose between Beef, Shrimp, Chicken, or Tofu.  
Stir Fried with broccoli in our ginger hoisin sauce \$16

**Tso's Da**- Choose between Chicken, Shrimp, or Beef or Tofu.  
Crispy fried protein sautéed in our medium spiced General Tso's Sauce \$17

**Kung Pao**- Choose between Chicken, Shrimp, or Tofu.  
Stir fried with protein with peanuts and peppers in a medium spiced kung pao sauce \$17

**House Fried Rice**- Choose between Vegetable, Chicken, Shrimp, Pork Belly, or Combo \$15

**Asian Noodles**- Choose between chicken, shrimp, beef, or tofu. *(Want it spicy?)*  
Vermicelli Noodles, fresh vegetables, ginger, & garlic sautéed in our hoisin sauce \$15

## Entree Additions-

White Rice \$2  
Fried Rice \$4

Stir Fry Noodles \$4  
Green Beans \$4

**About our sauces- All sauces are scratch made, gluten free, and vegetarian**



## Featured Cocktails

Crafted by our Beverage Director Dug

### **S&M Espressotini - \$11**

Stay up all night with a salted maple espresso martini.

*Vodka, salted maple, cold coffee*

### **Jamaican Hot Cider - \$11**

A winter classic, this hot spiked cider has a Jamaican twist with rum and hibiscus tea.

*Rum, raspberry hibiscus infused apple cider reduction, ginger snap cookie*

### **Banana Bread Old Fashioned - \$12**

Our house banana old fashioned, best with Rye Whiskey for an extra \$2

*Bourbon (or rye), banana oleo saccharum, angostura*

### **Sunrise '75 - \$12**

A juicy fusion of a French 75 and a tequila sunrise.

*Gin, orange, lemon, grenadine, prosecco*

### **This Old Ginger Bread House - \$13**

House made gingerbread syrup compliments the ingredients of a White Russian for this autumnal riff.

*Vodka, kahlua, gingerbread syrup, cream*

### **Mappletini- \$13**

A candied apple take on a classic appletini.

*Rum, maple, sour apple, lime*

### **Cranberry Mexi-Mule - \$14**

A saucy tequila mule made with cosmopolitan flavors.

*Tequila, cranberry, lime, orange liqueur, ginger beer*

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### **Lemon Lavender Gin Fizz - \$11**

One of prettiest drinks. It's light, refreshing and delicious.

*Gin, lemon, soda, lavender bitters and butterfly pea flower tea*

### **Pear Society - \$11**

The favorite house highball.

*Pear vodka, sprite, lime and cranberry*

### **Sparkling Paloma - \$12**

We sourced our favorite sparkling grapefruit soda for this take on the national cocktail of Mexico.

*Tequila, lime, agave nectar and sparkling grapefruit soda*

### **It All Began With the "Q" - \$14**

An homage to our Raleigh predecessors, this drink is where a Dirty Shirley meets an L.I.T.

*Vodka, vodka, vodka, vodka, and magic juice*

### **Sangria - \$10**

Our house made blend of red wine and puréed berries.

*Red wine, mixed berry, rum*