

## Starters

- SPICY THAI PEANUT SALAD** shredded cabbage, roasted chicken, toasted peanuts, mint thai basil, fresno chile, bean sprouts and spicy peanut dressing \$13
- \*MARKET OYSTERS** province hot sauce, galangal cocktail sauce \$18 half dozen/ \$36 full dozen
- \*TUNA TARTARE** fire cracker sauce, avocado, scallions, nori chip \$18
- BRAISED OCTOPUS** salsa verde, arugula, gailan, potatoes, cherry tomato \$14
- SALT AND PEPPER CALAMARI** battered squid, chili, garlic jalapeno vinaigrette \$15
- YELLOW CHILE SHRIMP** fried crispy shrimp, cilantro, pickled jalapenos \$13
- SS CHICKEN WINGS** sambal, cilantro, garlic, chili \$14
- EDAMAME PODS** roasted garlic, saba \$7
- \*NORI CHIPS** puffed rice paper, wasabi tobiko, micro shiso, umami drizzle \$13
- \*KOREAN BBQ FRIES** hoisin bbq pork belly, gochujang aioli, Korean salt, cilantro and cucumber kimchi \$13
- \*CEVICHE** white fish, onion, cilantro, tomato, sesame cracker \$12
- PORK STEAMED BUNS** crispy pork belly, hoisin bbq sauce, pickled vegetables \$12

## Entrees

- BRICK CHICKEN** pan seared half chicken, potato confit, garlic and ginger wine sauce \$29
- CHICKEN SINGAPORE CURRY** yellow curry, potato, carrot, Thai basil, Fresno Chile, grape tomato cilantro served with naan bread \$19
- FIRECRACKER CHICKEN** soy, Szechuan chili, Hunan chili, scallions \$17
- \*CLAYPOT SALMON** caramelized nuoc mam, white beech mushrooms, chili, onion, cilantro, tomato, enoki mushroom \$24
- \*CALIFORNIA HALIBUT** fried brussels sprouts, charred scallion with ginger-lemongrass beurre blanc \$30
- PHOENIX PRAWNS**-green bean, tomato, Szechuan chili, scallion, master sauce \$18
- \*PAN SEARED SCALLOPS** pho risotto, beech mushrooms, micro shiso and roasted garlic-saffron aioli \$30
- CRISPY PATA** crispy fried pork leg hock, jalapeno vinaigrette, chili soy, honey soy vinegar \$29
- \*XIAO SING DUCK BREAST** Japanese eggplant, roasted cherry tomatoes, thai basil, shitake mushrooms, squash, zucchini, scallion, garlic, oyster sauce, gochujang chimichurri \$29
- BEEF VINDALOO** spicy curry beef, Indian spiced basmati rice, pickled onions, cilantro and naan bread \$24
- MONGOLIAN BEEF** garlic black bean sauce, chili, charred onions \$19
- BLACK PEPPER STEAK** black pepper ribeye, mushrooms and black rice \$29

## From the Wok...

- BEEF FAT FRIED RICE** onion, grilled beef, egg, scallion \$17
- DUCK CONFIT FRIED RICE** duck fat, sunny side egg, carrot, cabbage, garlic chive, scallion \$19
- GARLIC NOODLE** egg noodle, shiitake Thai basil, bean sprouts \$15  
ADD CHICKEN 3, SHRIMP 4, BEEF 4, COMBO 8
- \*CHOW FUN** sweet peppers, bean sprouts, garlic, chives \$13  
ADD CHICKEN 3, SHRIMP 4, BEEF 4, COMBO 8
- BLISTERED GREEN BEANS** XO jan, soy, chili, onion \$8
- \*PAD THAI** rice noodle, bean sprouts, fried tofu, peanuts \$16  
ADD CHICKEN 3, SHRIMP 4, BEEF 4, COMBO 8
- CRISPY BRUSSEL SPROUTS** bacon lardons, citrus honey soy \$8
- WOK TOSSED BOK CHOY** ginger, garlic, rice wine, sesame oil \$8
- EGGPLANT & TOFU** Japanese eggplant, sweet soy, sambal chili \$9
- ASIAN RATATOUILLE** Japanese eggplant, roasted cherry tomatoes, Thai basil, shitake mushrooms, squash, zucchini, scallion, garlic, oyster sauce \$8

# THE PROVINCE

## Wine

### BUBBLES

BRUT <i>Grandial</i> France	10	38
PROSECCO <i>Riondo</i> Spago Nero, Italy	11	45
BRUT ROSE <i>Lamberti</i> Veneto, Italy	10	38
CHAMPAGNE <i>Louis Roederer Brut Premier</i> Champagne, France		150

### WHITE

#### AROMATIC

ROSE <i>Kendall Jackson Rose</i> 2017 California	12	46
RIESLING <i>Bex</i> 2017 Mosel, Germany	9	35
MOSCATO <i>Sip</i> 2017 California	11	42

#### CRISP & RACY

SAUV BLANC <i>Murphy Goode</i> 2017 Alexander Valley, CA	9	34
PINOT GRIGIO <i>Masianco</i> 2017 Delle Venezie, Italy	10	38
SAUV BLANC <i>Momo</i> 2016 Marlborough, New Zealand	13	50
SAUV BLANC <i>Capture</i> 2017 Sonoma Valley, CA		80

#### LUSH & OPULENT

CHARDONNAY <i>Bernier</i> 2016 Loire Valley, France	9	34
CHARDONNAY <i>Kendall Jackson</i> 2016 California	11	42
CHARDONNAY <i>The Arsonist</i> 2016 Russian River, CA	13	50
CHARDONNAY <i>Hartford Court</i> 2017 Russian River, CA		70
CHARDONNAY <i>Stag's Leap</i> 2014 Napa Valley, CA		75

### RED

#### SILKY & SMOOTH

PINOT NOIR <i>Louis Latour</i> 2015 Burgundy, France	11	42
PINOT NOIR <i>La Crema</i> 2016 Sonoma Coast, CA	12	46
PINOT NOIR <i>Masut</i> 2016 Eagle Peak, CA		70
PINOT NOIR <i>Flowers</i> 2016 Sonoma Coast, CA		95

#### SPICY & AROMATIC

ZINFANDEL <i>Buehler</i> 2014 Napa Valley, CA	9	34
ZINFANDEL <i>The Biker</i> 2014 Paso Robles, CA		60
MERLOT <i>Toad Hollow</i> 2014 Russian River, CA	11	42
GRENACHE <i>Melee</i> 2014 California		65
SHIRAZ <i>Footbolt</i> 2014 McLaren Vale, Australia		

#### RICH & POWERFUL

CABERNET SAUVIGNON <i>Avalon</i> 2016 Lodi, CA	9	34
CABERNET SAUVIGNON <i>CS</i> 2016 Columbia Valley, WA	11	42
CABERNET SAUVIGNON <i>Brassfield</i> 2016 High Valley, CA	15	58
CABERNET SAUVIGNON <i>Quilt</i> 2016 Napa Valley, CA		72
CABERNET SAUVIGNON <i>Quintessa</i> 2014 Napa Valley, CA		295
BORDEAUX BLEND <i>Prisoner</i> 2016 California		

## Cocktails \$13



### WHISKEY SMASH

whiskey • lemon juice • mint • orange bitters

### LYCHEE-BLACKBERRY BRAMBLE

gin • blackberry puree • lemon • lychee

### THAI CUCUMBER MARGARITA

tequila • lime juice • cucumber-jalapeno puree  
muddled thai basil



### YUZU-GINGER MOJITO

white rum • yuzu juice • lime juice • mint  
house made ginger-lemongrass syrup

### CUCUMBER-MINT GIMLET

Hendrick's Gin • St. Germain • lime juice  
cucumber • mint

### SAIGON 88

vodka • grapefruit • elderflower • lemon

### LYCHEE MARTINI

vodka • lychee juice • St. Germain

### SEASONAL SANGRIA

brandy • lemon • red wine • honey • orange juice

### LAMBOTINI

vodka • orange juice • Soho Lychee liqueur  
sparkling wine

## Beer

### Draft

#### SEASONAL IPA

Ask your server about our rotating IPAs • \$8

#### MODELO ESPECIAL

Pilsner Style Lager • Mexico • 4.6% • \$7

#### DRAKES HEFEWEISEN

Witbier • San Leandro • 5.2% • \$7

#### 805

Blonde Ale • Paso Robles, California • 4.7% • \$7

### Bottled \$6

Corona

Bud Light

Heineken

Stella Artois

Sculpin IPA

Tiger Lager

Ace Pineapple Cider

Guinness (Can)