

Starters

*MARKET OYSTERS

province hot sauce, galangal cocktail sauce
\$18 half dozen/ \$36 full dozen

*TUNA TARTARE

fire cracker sauce, scallions, avocado, nori chip \$18

*NORI CHIPS

puffed rice paper, wasabi tobiko, micro red shiso, umami dip \$13

AJI AMARIJJO CHILE SHRIMP

fried crispy shrimp, cilantro, pickled jalapenos \$13

CILANTRO GARLIC FRIES or PARMESAN TRUFFLE FRIES 8

EDAMAME PODS

roasted garlic, saba \$7

FRESH SPRING ROLL

rice paper, shrimp, pork, bean sprout, rice noodle, lettuce, peanut sauce \$12

SALT AND PEPPER CALAMARI

battered squid, chili, garlic, jalapeno vinaigrette \$15

BRAISED OCTOPUS

salsa verde, arugula, gailan, potatoes, cherry tomato \$14

SS CHICKEN WINGS

Sambal garlic cilantro chili \$14

PORK STEAMED BUNS

crispy pork belly, pickled vegetables, hoisin bbq sauce \$12

From the Wok...

BEEF PHO

veal broth, rice noodles, brisket, tripe, meatballs, rare flank
Small \$9 | Large \$14

HU TIEU

spicy pork broth, rice noodles, prawns, pork spare rib
Small \$9 | Large \$14

GARLIC NOODLE

egg noodle, shiitake, Thai basil, bean sprout \$13
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

PAD THAI

rice noodle, bean sprouts, lime, fried tofu, peanuts \$13
ADD CHICKEN 3, SHRIMP 4, BEEF 4, COMBO 8

BEEF FAT FRIED RICE

grilled beef, scallion, beef fat, egg \$17

DUCK CONFIT FRIED RICE

duck fat, sunny side egg, carrot, cabbage, garlic, chive, scallion \$19

EGGPLANT & TOFU

eggplant, tofu, sambal \$8

CRISPY BRUSSEL SPROUTS

bacon lardons, citrus honey soy \$8

BLISTERED GREEN BEANS

soy, chili, onion \$8

WOK TOSSED BOK CHOY

ginger, garlic, rice wine, sesame oil \$8

Entrees

SERVED WITH RICE AND CHOICE OF SOUP OR SALAD

PHOENIX PRAWNS-green bean, tomato, Szechuan chili, scallion, master sauce \$18

***PAN-SEARED SCALLOPS** pho risotto, beech mushrooms and roasted garlic-saffron aioli \$30
\$23

***CLAYPOT SALMON** (ca kho)-caramelized nuoc mam, white beech mushrooms, chili, onion, cilantro, tomato, enoki mushroom \$23

***FIRECRACKER CHICKEN**-soy, Szechuan chili, Hunan chili, scallions, green bean, broccoli \$16

***CHICKEN TIKKA MASALA**-tomato cream curry, basmati rice, pickled onion, naan \$24

SALT & PEPPER PORK-Fresno chili, crunchy garlic, wok tossed bok choy, jalapeno \$16

***MONGOLIAN BEEF**-garlic black bean sauce, chili, charred onions \$19

***BLACK PEPPER STEAK** black pepper, ribeye, mushrooms, corn, black rice \$29

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		

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

Space Dust IPA

Bud Light

Stella Artois

Ace "Joker" Dry Cider