

## 鸡尾酒

### *Signature Cocktails*

#### **Luck**

oaxacan rum, carrot, banana, cilantro

#### **Prosperity**

mala tequila, contratto,  
hawthorn berry, grapefruit

#### **Vitality**

gin, chaparral, genepy, lime cordial

#### **Fortune**

dry rye gin, pu-erh tea, bing cherry,  
black peppercorn

#### **Harmony**

bourbon, peanut, sesame, jasmine rice milk

#### **Abundance**

peppercaker infused rum, brown butter,  
buddha's hand

20

## 鸡尾酒 *Classic Cocktails* 17

Vesper - london dry gin, vodka, dill lillet, crustacean oil

Old Fashioned - bourbon, cynar, preserved wintermelon sugar

Rum Mule- rum, olehna, lime, honey

Negroni - batavia arrak, jujube, cocchi torino

Margarita - tequila, kumquat, chrysanthemum, pineapple

## 啤酒/蘋果 *Beer*

Master Gao Jasmine Rice Lager 12

Taihu Formosowa Co. Meyer Lemon Sour 12

Original Pattern IPA 12

Ugly Half 'Through The Mist' Hazy IPA 13

## 汽水 *Temperance*

Hoptonic Jasmine Green 8

Casamara Club 'Fora' Amaro Soda 8

Kimino Apple Soda 8

Blood Orange & Ginger Spritz 12

Wilderton Earthen 'Manhattan' 15

Jujube Aperitivo Spritz 15

周先生 杰作

*MS's*  
*Classics*

主食

*Dumplings,*  
*Noodles*  
*and Rice*

**Salt & Vinegar  
Shrimp Chips**

king salmon rangoon dip  
16

**Chilled Beef Tendon**

lanzhou chili oil, celery, peppers  
20

**Scallion Milk Bread**

honey butter  
16  
add golden osetra caviar +35

**Pan Fried Turnip Cake**

olive & mustard green relish  
16

**Silken Mapo Tofu**

flannery 14-day aged strip loin,  
sichuan pepper, doubanjiang  
32

**Juicy Pork Dumplings**

shrimp, aged black vinegar  
15

**Cumin Lamb Wontons**

garlic, chili, cilantro  
16

**Ham Sui Gok**

garlic scape, wood ear mushroom  
12

**Cheong Fun**

santa barbara sea urchin,  
seaweed, lettuce  
32

**Chee Cheong Fun**

hama hama clams,  
c xo, kale  
32

**Hot & Sour Soup**

rock cod, nasturtium, enoki  
16

**Hokkien Fried Rice**

dungeness crab, jinhua ham,  
egg drop  
36

季节性

*Seasonal*

**Kohlrabi**

shin li pear, pine mushroom,  
lemon balm  
16

**Hodo Tofu Skin**

fuyu persimmon, yuzu,  
jujube, celery  
17

**Broiled Oysters**

hog island sweetwaters  
(3 ea)  
15

**Wok Seared Conical Cabbage**

sunchoke, meyer lemon, trout roe  
15

**Kibo Farms Choy Sum**

oyster, garlic  
16

招牌菜

*Seafood  
and  
Meat*

**Grilled Mala Spiced Black Cod**

sichuan peppercorn,  
sprouting cauliflower, sesame  
*half*  
90

**Santa Barbara Spiny Lobster\***

hong kong style curry, crispy noodles,  
black futsu squash, salted egg  
*whole*  
M.P.

**Grilled Pork Chop**

fermented black bean, mussels,  
bitter melon, garlic  
72

**Liberty Farms**

**Peking Style Duck\***

savory pancakes,  
peanut butter hoisin, cucumbers  
*whole*  
170

*add quince jam +8*

*add mushu mushrooms + 26*

\* *Limited Availability*

# *Wines by the glass*

## ***Something Special: PROGRESSION OF WINES***

*Wines from cool climates. Cool, crisp, precise.*

3 wines – 3 oz pours – 55

2021 Maria & Sepp Muster **Sauvignon Blanc** 'Vom Opok' - Steierland, AT

2019 Günther Steinmetz **Riesling** 'Dhroner Hofberg' - Mosel, DE

2021 Foradori **Teroldego** 'Vigneti delle Dolomiti' - Trentino, IT

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## **SPARKLING & CHAMPAGNE**

NV June's Rosé **Zweigelt/Pinot Noir** Traisental, AT 22

NV Michel Gonet, **Chardonnay** 'Vindey-Montgeaux' *Extra Brut*  
Côte de Blancs, Champagne, FR 30

## **WHITE**

2022 P.J. Kuhn *Trocken* **Riesling** Rheingau, DE 20

2023 Unterlind *Kabinett* **Riesling** 'Apotheke' Mosel, DE 40

2024 Les Quatre Piliers **Sauvignon Blanc** 'Ancrage' Touraine, FR 22

2023 Domaine Oudin **Chardonnay** Chablis, Burgundy, FR 25

2023 Brookdale **Chenin Blanc** 'Old Vine' Paarl, ZA 25

2023 Mabon **Chardonnay** 'Hyde Vineyard' Carneros, CA 50

## **ORANGE & ROSÉ**

2023 Salvatore Marino **Cattarrato** 'Turi Bianco' Sicily, IT 18

2022 De Sterlich **Montepulciano** Abruzzo, IT 18

## **RED**

2022 Petit Roy **Pinot Noir** 'Si Rouge' Côte-d'Or, Burgundy, FR 28

2022 Forey Père et Fils **Pinot Noir** Morey-Saint-Denis, Burgundy, FR 55

2024 Trediberri **Nebbiolo** Langhe, Piemonte, IT 23

2019 Rosanna Sandri **Nebbiolo** 'Damasco' Barbaresco, Piemonte, IT 40

2023 Bodega Cerrón **Mourvedre** 'Matas Altas' Jumilla, ES 18

2015 Closerie Saint Roc **Bordeaux Blend** 'Famille Amoreau' Bordeaux, FR 55

2018 Ink Grade **Zinfandel/Cabernet Sauvignon** Howell Mountain, Napa, CA 20

Corkage fee is \$55 per 750ml for the first two bottles,  
\$75 Per 750ml for any bottles after.



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*Autumn*  
**2025**

秋季

San Francisco, CA