

*Bon Bon Chicken*

5.95

A tower of chicken shards rises in browner red sauce crowned by a weather vane of white green onion. These fresh lines do not make a rooster

*Sliced Beef and Maw Szechuan Style*

5.55

Oh God, I'm already happy to abandon the very Chinese menu.

*Cheng Du Dumplings(6)*

5.45

The dough of the grainy dumpling rolled thin, or perhaps rolled correctly, failed to comfort.

*Cheng Du Dumpling(6)*

5.45

Plain pork dumplings faintly sandy and mild. Warmly masculine.

*Don Don Noodles*

5.45

It seems plausible that rice flour was first used to make dumplings filled with meat (in this case, spiced beef). At some point, it was discovered that eggs and other flours could alter the dough (here plain and egg) and that the dumpling could be deconstructed as noodles paired with ground meat. It's impossible to argue for the priority of either advancement.

*Green Bean Jelly Szechuan Style*

5.95

Lengths of tightly pressed starch gel fraction into a gravel of scalene triangles. Texture and taste otherwise remain constant until swallowed: colorless, flavorless, no green or green beans. "I'm sure these are made of jellyfish."

*Green Beans Spicy Black Bean Sauce* 5.95

Chopped bright green bean bright green pepper. Sobered by salt fermented beans and curd.

*Peking Dumplings(6)* 5.45

“Dumplings are not popcorn but I’m stumped.” Round dumplings filled with meat come with four sauces to be used according to preference.

*Sliced Tender Pork w/ Garlic Sauce (Fat)*

5.95

Pork belly feathers: creamy, sweet, burning and cold, petals to a red rose with thorns of green onion

*Spicy Cabbage Sze Chuan Style* 4.45

A small advance of white cabbage turned orange in its saucer by a slick of oil, salt and spice.

*Steamed Bread Szechuan style* 4.95

It is advisable not to order steamed bread with eggplant. Rescue empty sandwiches with dribbles of soy and glass blisters of neon chili.

*Steamed Bread Szechuan Style*

4.95

Two wrists of steamed bread cuff yellow tendons of steamed bread. Both surrounding white and stalky yolk taste and feel the same. Pried open like an oyster or rod of celery, the egg’s yellow plant cells can clasp cold chicken candies

*Steamed Bread Szechuan Style* 4.95

Petrified Forest National Park.

*Deep Fried Chinese Bread(2)* 4.95

Steamed Bread, too pure, can barely match any other dish. Fry it, and its new armour opens it to any other flavor: sweet, sour and salty, combo's between.

*Steamed Dumpling with Pork* 6.45

Chimes of pork and grain ring alternately and without dissonance, in the distance clear air somehow sturdily bound to the earth.

*Steamed Dumplings with Pork* 6.45

Rough winds do shake the darling buds of May

*Steamed Ribs and Mashed Rice* 5.95

Ambiguous brown mush adorned with sparkling cilantro turns out to be warm and very savory wheels of meat wrapped around blunt axles of lumpy bone. One asks the other, "What does very savory mean?"

*Never Forget Chicken(w/bone)* 5.95

Red sauce (sigh). Chives.

*Szechuan Wontons(6)* 5.45

A cannonball of ground pork is fired at a flag of thin dough hung from a clothesline. The flapping missile eventually loses altitude and lands in a puddle of familiar spicy sauce.

*Three Colours Home Style*

5.95

A shredded salad of crisp vegetables curiously blanched and variously colored, subtly softened in a numbing sauce

*Scallion Pancakes*

4.95

Thicker tortillas pan fried in vegetable oil: gummy, faintly crispy, tough.

*Vegetarian Chicken Shanghai Style*

5.95

A bouncy tofu Baumkuchen stuffed with mushrooms makes a satisfying if perverse substitute for familiar animals.

*Spicy Tender Tofu*

4.95

Shaped like thighs, the softest tofu glistens, floating between passages of red light.

*Dried Bean Curd w/Crisp Peanut in Spicy Sauce*

5.95

Use this welcome dish as a garnish for others, a dice supplement to land where others might be lacking flavor or relief.

*Szechaun Pickle*

5.95

A spoonful of virtue, this acid crunch helps the decadence go down.

*Chinese Pickle and Pork Soup*

5.95

In the middle of a snowstorm, both our colds running, steam surfaces from a large bowl of clean broth. A spring of fresh spinach gives way to a summer that passes as the bowl loses heat. When we leave the meal scattered on the table, it is autumn, and then we open the door.

*House Special Hot and Sour Soup*

2.95

Small bowls of brown soup bleed heat into arriving noodles, warm ribs, and then dumpling after dumpling, smoldering in hot and sour chaos, primordial and undifferentiated in our pleading hearth mouths. “*Rice please.*”

*House Special Hot and Sour Soup*

2.95

A terrible tyrant at the beginning of a meal became an outspoken senator when eaten at the end

*House Special Hot and Sour Soup*

2.95

I was having a cold, hot soup cooled and was less hot, hot cold kind of soup I think. Plenty of sesame seeds. It’s weird. That soup needs really good ones. What? That soup needs really good ones.

*Preserved Veg Pork Noodle Soup*

8.45

A tub of savory broth is quickly drained, leaving a desert of swollen yellow spaghetti interrupted

by a scherzo of tender boxy pork and assorted vegetables.

*Seafood Hot and Sour Soup*

7.95

A larger version of special house hot and sour soup. More corn starch. More water. Shrimp scraps (scary).

*Seafood Noodles Soup*

8.45

Noodle soup of assorted familiar items.

*Wonton Soup*

1.95

Clean Belgian laundry dumplings spinning in brothy yellow.

*Mixed Vegetable Soup*

5.95

A nice assortment of familiar items in a mild broth.

*String Beans with Sour Pickle* 10.45

Green beans on the other hand are not an easy way to get a good idea. Sour pickles are the same.

*Mu Shu Vegetables* 10.45

A stereotype pleurably fit.

*Chef's Special Dry Chili String Bean* 10.45

Unmemorable, we waited a couple of weeks to write this and the strong beans were not very dry.

*Mushroom Festival Oyster Sauce* 12.45

A large bowl: silky, meaty, lightly spiced, fat floral petals of mushroom.

*Spicy Crispy Chinese eggplant with ground pork* 11.45

A fall harvest festival is flattered by the presence of a king's robes in purple velvet. It turns out he quietly fell off his horse nearby, when due to industrial developments the color purple became easily synthesized; served with pork and small diced peppers.

*Twice Fried Eggplant w/Freshest Chili* 10.45

A plainspoken man enters his favorite bar and says hello to its keeper. That afternoon, a comfortable friendliness happened to float and the banality of routine receded.

*Garlic Peapod Leaves* 12.45

We were born in the year of the rabbit and failed to masticate this bail of jewel bright pea shoots.

*Tofu w/Salty Egg Paste*

10.45

*Cubes of soft tofu have the clean bite of white served in a pale yellow sauce whose sticky richness is reminiscent of melted cheese. Nothing even slightly resists one's teeth, in fact they disappear altogether. This time the yolk surrounds its white.*

*Ma Po Tofu*

10.45

*Communist red in a white bowl: pale red gloss, bright red flakes, brown red vegetables, green red green onions, murky red broth, orange red oil, white bites of tofu.*

*Home-Style Rabbit*

14.45

*Now we are cannibals, eating a pot of stewed rabbits, wishing they could escape a familiar spicy swamp.*

*Szechuan Smoked Tea Duck (with bone)*

14.45

*A dark rack of duck, plum gloss over fatty skin over dry meat over a bird's thin bones, that pile up*

*Tony's Chicken*

12.45

*Children love to eat caramel popcorn.*

*Steamed Duck Nan Jing Style*

13.45

*A duck pond in a shallow bowl rests peacefully. They tear at bread-wrists and scoop up pale meat with clear garlic broth. Chives float.*



*Chengdu Glutinous Rice Balls(6)* 5.50

Cumulus spheres of flesh dissipate into the air, even while being cremated from the inside. It is no surprise that the ash is sweet.

*Chengdu Glutinous in Wine Sauce(6)* 5.50

Glutinous moons floating in mellow wine. When broken a cosmos of magnetic black granules: sugar and seeds.

*Sweet Tender Tofu* 5.00

A pond of sugar broth, vaguely from the sap of the oak, concentrated and then diluted again in a bowl of water teeming with melted ice caps.

*Crispy Sweet Potato(6)* 5.00

Pillows of fried orange crust biting into pink fluff end our meal as bloated flying saucers, sputtering heavily on their way to New Mexico. Aliens are not skinny.

*Rice Pudding(for two)* 5.00

A crumbly sweet natural floor of nuts fruit and granules of moist rice.