

HAPPY HOUR DRINKS MENU

SPECIAL COCKTAILS AND SHOTS

Red Dragon 8.5

Served in a tall glass with Tanqueray, orange liqueur, splash of orange and lime juice

Black Dragon (shooter) 8.5

Served in a shot glass with mint schnapps, Kahlua, and Glenfiddish Scotch whiskey

Red Lotus 8.5

Served in a tall glass with vodka, lychee liqueur, and cranberry juice.

Lychee Martini 8.5

Served in a Martini glass with Lychee liqueur, vodka, a splash of lime juice and a lychee to garnish

A Day at the Beach 7

coconut rum, amaretto, orange juice, and grenadine

China Village Mai Tai 8.5

Served in a tall glass with dark and light rum, triple sec, grenadine, orange and pineapple juice

Crouching Tiger Shooter 6

Served in a shot glass with half soho liqueur and blue agave silver tequila

Asian Pear Mojito 8.5

Served in a tall glass with bacardi limon, sour apple liqueur, pineapple juice, sugar, limes, and club soda

The Classic Cosmo 7

Served in a Martini glass with vodka, triple sec, lime juice, and cranberry juice

SAKE

Ozeki Sake Dry 6.5

A light, smooth, crisp, clear, and dry taste

Yamada Nishiki 12

Its a fragrant Sake. Natural, full-bodied flavor made from Yamadanishiki, the best sake-making rice in Japan

Hana-Awaka 12

This is a Junmai sparkling sake, its light and fresh and it has a soft sweetness

Karatanba 14

Its a light and smooth sake. It has a sharp dry tastes and refine clearness

Sayuri 16

It has a refreshing aroma, natural sweetness and smooth aftertaste, also it has a creamy taste

Tozai Snow Maiden 20

It is a "nigorizake" which is a cloudy sake, but dry. It has a ricey, fruity taste, just imagine drinking a rose flavor sake

BEERS

Budwiesser 3.5

Coors Lite 3.5

Corona 4.5

Guinness 4.5

Heineken 4.5

New Castle 4.5

Beck's 4.5

Sierra Nevada 4.5

Sam Adams 4.5

Fat Tire 4.5

Tsingtao 4.5

Sapporo 4.5

TOGO not available Dine-in ONLY

HAPPY HOUR MENU

Appetizers

Pot Stickers 3

Ground Pork with Napa cabbage, folded in thin pastry; steamed, then pan-fried till crispy golden brown

Crab Cheese Puffs 3

Crab meat & cream cheese filled in won ton wrappers, deep fried until crispy and golden

Spring Rolls 2

Cabbage and carrots wrapped in a paper-thin rice crepe, deep-fried till golden brown

Hot Dragon Wings 3

Chicken wings marinated in chef's secret sauce, deep-fried, then stir-fried with onion, and chilies

Entree

Includes Spring Rolls & White, Brown, Fried Rice, or Chow Mein add 50 cents

Add Soup for additional 50 cents

Vegetarian Delight 4

Seasonal vegetables mixed with Chinese mushrooms, straw mushrooms, button mushrooms, snow peas and water chestnuts.

Tangy Lemon Chicken 4

Whole boneless chicken breasts dipped in batter, deep-fried until crunchy & glazed with Chef's famous lemon sauce. A must try!

*Spicy Hot Tofu (Ma Por Tofu) 4

vegetarian available

Minced pork, chili bean sauce, & garlic braised tofu, with a scattering of ground szechwan peppercorns, a famous popular szechwan dish!

*Kung Pao Triple Crown 5

Beef, chicken, prawns sauteed in a spicy hot Kung Pao sauce with bell peppers, onions, water chestnuts and roasted peanuts.

*Mongolian Beef 4

Tender slices of beef filet sauteed with scallions & ginger in a savory seasoned sauce.

Rainbow Triple Crown 5

Beef, chicken, prawns sauteed with a medley of broccoli stems, carrots, water chestnuts, straw mushrooms in a light wine sauce.

Broccoli with Beef 4

Chicken also available

Marinated in special seasonings, sauteed with broccoli

Sweet and Sour Pork 4

Chicken also available

Shrimp also available add \$1

Deep-fried combined with bell peppers, onion & pineapple in a sweet & sour sauce.

Walnut Prawns 5

Jumbo prawns lightly deep-fried then smothered with light tart-sweet cream mayonnaise, garnished with our famous Honey Roasted Walnuts.

*Tangerine Beef 4

Sliced tender beef, deep-fried, then stir-fried with wok roasted tangerine peel, dried chile pods, garlic & ginger in sweet spicy sauce.