

AUGUST
M O O N

chinese bistro

contemporary
south east
asian inspired
chinese dining

lunch + dinner

whites

bubbly	veuve-cliquot, yellow label, n/v, brut france	75	
	domaine carneros, brut, california 02	38	
	laurent-perrier, n/v, brut, 375ml france	34	
	korbel, brut, california	24	7.
	martini + rossi, asti, italy		7.
chardonnay	cakebread, napa 05	60	
	sonoma cutrer, les pierres, russian river 03	58	
	landmark 'overlook', california 04	45	
	robert mondavi, napa 03	38	
	kumeu river, new zealand 05	34	
	joseph drouhin 'st. veran', maconnais, france 04	30	
	kendall jackson 'vintner's reserve', california 05	28	7.
	bonterra, mendocino 05	27	6.75
sauvignon blanc	grgich hill 'fume', napa 04	48	
	chalk hill, sonoma 04	45	
	cakebread cellars, napa 04	42	
	langlois chateau, saucerre, loire 04	38	
	robert mondavi winery 'fume', napa 05	34	
	kim crawford, marlborough, new zealand 06	33	
	neil ellis 'sincerely', south africa 05	30	
	beringer, napa 05	26	6.5
riesling	josmeyer, 'le kottabe' 04	48	
	eroica, columbia valley 05	34	
	villa maria, new zealand 05	31	
	chateau ste michelle, cold creek 06	30	
	pete nicolay, mosel-saar-ruwer 06	28	
	j. lohr 'bay mist', monterey 06	26	6.5
	monchhof estate, mosel-saar-ruwer 05	25	
other fine whites	sokol blosser winery 'evolution #9', dundee	30	7.5
	hugel, gewurztraminer, france 04	37	
	deloach, gewurztraminer, russian river 05	36	
	santa margherita, pinot grigio, alto adige, italy 04	40	
	J estate bottled, pinot gris, russian river 05	36	
	king estate, pinot gris, oregon 06	28	7.
	dry creek vineyard, dry chenin blanc, clarksburg 05	26	
	pine ridge, chenin blanc-viognier, carneros 04	26	
	domaines ott, les domaniers rose, provence 04	30	
	perrin 'reserve', white cotes-du-rhone, france 04	26	
	sho chiku bai, nigori, 375ml, chilled sake	12	
	sho chiku bai, premium nama, 180ml, chilled sake		6.
	gekkeikan draft, 187ml, chilled sake		7.
gekkeikan, warmed sake		5.	
half bottle	conundrum, napa 05	20	
	merryvale 'starmont', chardonnay, napa 05	20	
	sonoma cutrer, chardonnay, russian river 04	19	
	louis jadot, pouilly fuisse, france 03	19	
	pascal jolivet, saucerre, france 04	17	
	toasted head, chardonnay, dunnigan hill 03	15	
	gunderloch jean-baptiste, riesling kabinet, rheinhessen 04	15	

vintages subject to availability

reds

cabernet sauvignon	caymus 'special select', napa 01	185	
	silverado vineyards 'limited reserve', napa 01	165	
	cosentino 'reserve', napa 97	135	
	pepper bridge, walla walla valley 02	85	
	jordan, alexander valley 03	75	
	merryvale 'reserve', napa 02	65	
	beringer 'knight valley', napa 03	48	
	penfolds, bin 407, south australia 03	40	
	los vascos 'reserve', chile 04	34	
	jekel, central coast 04	30	7.5
	two tone farm, california 04	28	
merlot	north star, columbia valley 00	80	
	stag's leap wine cellars, napa 04	75	
	arrowood, sonoma 01	65	
	swanson, napa 01	50	
	chateau ste michelle, cold creek 00	45	
	st. francis, sonoma 02	43	
	markam, napa 03	40	
	clos la chance, central coast 03	30	7.5
	blackstone, california 05	26	6.5
pinot noir	robert stemmler 'nugent vineyard', russian river 03	65	
	domaine drouhin, willamette valley 02	58	
	gloria ferrer, carneros 05	45	
	byron, santa maria valley 04	40	
	argyle, willamette valley 06	36	
	tohu, marborough, new zealand 05	34	
	jekel, monterey 05	32	
	greg norman estates, santa barbara 05	30	7.5
other fine reds	opus one, napa red, napa 02	200	
	gaja promis, italy 04	65	
	ch. mont-redon, chateauneuf-du-pape, france 00	52	
	louis jadot, ch. des jacques, moulin-a-vent, france 01	36	
	red truck red, california red 05	26	
	d' arenberg 'the stump jump', south australia 05	26	
	cosentino 'the zin', zinfandel, lodi 05	44	
	st. francis 'old vine', zinfandel, sonoma 04	38	
	ravenswood, zinfandel, napa 04	34	
	penfold's bin 389, shiraz-cabernet, australia 04	40	
	peter lenmann, shiraz, barossa, australia 04	35	
	jacob's creek 'reserve', shiraz, australia 04	32	
	greg norman estates, shiraz, australia 05	28	7.
half bottle	artesa, cabernet sauvignon, napa 02	30	
	cuvaison, pinot noir, carreros 04	28	
	d' arenberg 'the laughing magpie' shiraz viognier 03	29	
	seghesio 'old vine', zinfandel 03	26	
	clos du val, cabernet sauvignon, napa 04	20	
	wildhorse, pinot noir, russian river 05	22	
	clos du bois, merlot, sonoma 03	16	
	penfolds koonunga hill, australia 05	15	

vintages subject to availability

house martini

- pineapple cosmo 7.
pineapple infused vodka, cointreau, lime juice, cranberry juice
- mangorita 7.
tequila, mango liqueur, triple sec, lime juice, sour mix, pure mango puree
- absolut sour apple martini 7.
absolut citron, sour apple schnapps, sour mix
- chinois cocktail 7.
lychee infused vodka, midori, oj, fresh lime
- hpnotiq goose 7.5
hpnotiq, grey goose l'orange, cointreau
- dragonfly 7.
finlandia vodka, tangerine liquer, blue curacao
- apollo's kiss 7.5
woodford reserve, grand marnier, licor 43

finlandia vodka
infusion martini

- mandarin orange 6.5
- pineapple 6.5
- lychee 6.5
- blood orange 6.5
- mango 6.5
- saketini 6.5

single malt
premium scotch

- dewars 12 year 7.
- macallan 12 year 8.5
- glenfiddich 12 year 8.5
- glenmorangie 10 year 8.
- johnny walker red 6.
- johnny walker black 7.5
- chivas regal 7.5

single barrel
small batch whis-
key

- blanton's 9.
- booker's 8.5
- basil hayden's 6.5
- woodford reserve 6.5
- knob creek 6.5
- jack daniel's single barrel 8.

august moon's
well liquor

- finlandia imported vodka 5.5
- dewars white label scotch 5.5
- beefeater gin 5.5
- pepe lopez gold tequila 5.
- old forester bourbon 5.

soup
sichuan style hot and sour 3.5
won ton 3.
egg drop 3.
mixed vegetable 2.5

salad
grilled curry marinated tiger shrimp and sweet chili+basil vinaigrette 8.5
seared ahi tuna, tataki style, sesame crusted and hoisin+truffle vinaigrette 8.5
grilled lemongrass scented chicken and sweet chili+basil vinaigrette 8.5
hydroponic baby lettuce and choice of vinaigrette 5.5

first flavor
chicken (or vegetable) spring roll 2.5
goat cheese, crabmeat won ton and asian salsa 7.
pan seared dumpling with ginger+soy vinaigrette 7.
malaysian style chicken satay, pickled cucumber and spicy peanut sauce 6.5
asian style chicken wing 7.
panko crusted calamari and sweet chili+basil dipping 7.5
wok simmered mussel in spicy black bean+ginger 'broth' 7.5
vietnamese shrimp+pork 'cha gio' and nuoc mam dipping 6.
spicy minced lamb, scallion, water chestnut and romaine lettuce wrap 7.5
seared black bean marinated scallop, sauteed bean thread and carrot 7.
tuna roll, tempura style, and curry+scallion aioli 7.5

signature
spicy calamari, indonesian sambal sauce and julienne of snow pea 16.5
chicken, shiitake, hot chili oil and cilantro 16.5
beef (or chicken) and spicy sesame+hoisin sauce 16.5
beef (or chicken), baby carrot and espresso+kahlua sauce 16.5
wok shrimp, vegetables and spicy basil sauce 16.5
beef (or chicken) and spicy orange rind+grand marnier reduction 16.5
'general' chicken, color pepper, broccoli and spicy ginger sauce 16.5
chicken, potato, carrot and thai red curry 16.
mussel, shrimp, scallop and spicy black bean+ginger 'broth' 16.5
wok seared salmon, spiced tomato concasse and vegetables 19.
spicy lamb, scallion, baby carrot and ginger+black bean sauce 19.
grilled chicken, sauteed vegetables and mango+passionfruit reduction 16.5
wok sauteed pork (or chicken), scallion, baby corn and cajun seasoning 16.5
grilled lemongrass scented rainbow trout, sauteed vegetables
and coconut+curry 'broth' 19.

seafood 14.5	shrimp, fresh snow pea (or broccoli) and water chestnut stir fry shrimp, diced vegetables and roasted walnut spicy shrimp stir fry and roasted peanut shrimp (or sea scallop) and vegetables hot + spicy shrimp with vegetables
chicken 12.	stir fry chicken, diced vegetables and roasted walnut chicken tempura and sweet+sour sauce sauteed chicken and vegetables spicy chicken stir fry and roasted peanut hot + spicy chicken and vegetables
beef pork 14.	beef, asian vegetables and shiitake mushroom sauteed beef, sweet onion, color pepper and tomato mongolian style spicy beef(or pork) and scallion spicy beef stir fry and roasted peanut hot + spicy beef(pork) and vegetables
veggie 12.	sichuan style string bean and hot chili oil hot + spicy tofu and vegetables simmered spicy tofu and cilantro topping spicy tofu stir fry and roasted peanut sauteed vegetables and spicy basil sauce
ginger+garlic	shrimp scallop chicken beef pork broccoli + waterchestnut vegetarian
malaysian style curry	shrimp beef chicken vegetarian
rice + pasta (choice of meat)	fried rice (regular or curry flavor) 8.5 stir fry oriental noodles (regular, curry or spicy ginger+garlic sauce) 11. thai style curry pasta malaysian style pasta 11. organic brown rice 1.

loose leaf tea +
coffee 3.

dragon well	top grade green tea is famous for its jade green color, expansive earthy aroma, lingering mellow taste and long flat leaf. it's unique cooling effect refreshes the fortunate sipper even in warm weather.
yellow jade oolong	this oolong from the fujian province in China is famous for its fresh, orchid flavor and clean finish.
spring jasmine	this blossom tea is recognized as one of the finest in the world. to obtain this status, sweet China leaves are married with fragrant flowers seven times during the evening, when the jasmine blossoms open.
ginger ginseng	energizing and delicious blend of ginger, ginseng, licorice, mint and rosehip. this tea will surely make a healthy and delightful addition to any day.
herbs + spice	this caffeine free herbal is a must for traditional herb+spice tea lovers. it's sweeter, fuller bodied and smoother.
vietnamese style coffee	an exclusive french style coffee and chicory blend served in a drip coffee pot, with sweetened condensed milk.

water served upon request.

please enquire about our private party room and gift cards

in consideration of other guests, no handphones allowed in the dining area.

a gratuity of 18% will be added to parties of six or more.

photographs in the dining area by dan dry of dan dry + associates.

two-dimension clay by shannon delaney. they are on consignment.

executive chef p s looi chef de cuisine wing tran
mgr+partner mimi ha manager william sembillo

lunch

first flavor

6.

pan seared dumpling with ginger+soy vinaigrette
wok simmered mussel in spicy black bean+ginger 'broth'
asian style chicken wing
goat cheese and crabmeat won ton with asian salsa
panko crusted calamari with sweet chili+basil dipping
spicy minced lamb, scallion, water chestnut and romaine lettuce
tuna roll, tempura style, and curry+scallion aioli
seared black bean marinated scallop, sauteed bean thread and carrot

entree

9.

all entrees served with choice of soup or spring roll. if both, add 2.5
chicken tempura and sweet+sour sauce
stir fry beef, sweet onion and color pepper
spicy chicken (or tofu) stir fry and roasted peanut
stir fry oriental noodle
sauteed pork (or chicken) with spicy ginger+garlic sauce
mongolian style spicy beef, white onion and scallions
malaysian style curry
sauteed chicken and vegetables
stir fry tiger shrimp and vegetables
beef, broccoli and water chestnut
hot + spicy pork (or beef) and vegetables
salad of grilled shrimp (or chicken) and sweet chili+basil vinaigrette
salad of sesame crusted ahi tuna, tataki style, and hoisin+truffle vinaigrette

beverage

domestic beer 2.25
micro brew | import | drafts 3.
loose leaf hot tea 2.5
coffee | mango+peach iced tea | soft drink 2.
espresso 2.5
cappucino | vietnamese coffee 2.5

water served upon request.

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