

STARTERS

Salt & Pepper Calamari 12 N
fried calamari, togarashi spice,
seasonal vegetables, masago aioli

Crab Rangoon 9 N
crab, cream cheese, Thai sweet chili sauce

Coconut Shrimp 12 D
apricot Thai chili sauce

Steam Pork Buns 10 N
plum glaze, roasted pork, pickled vegetables

Beef Satay 10 D
grilled beef skewers, peanut dipping sauce

Chicken Yakitori 9 N D
grilled chicken skewers in a traditional yakitori sauce

Vegetable Spring Rolls 8 N D
shredded napa cabbage and carrots

Pork Potstickers 9 N D
seasoned pork, carrots, soy dipping sauce

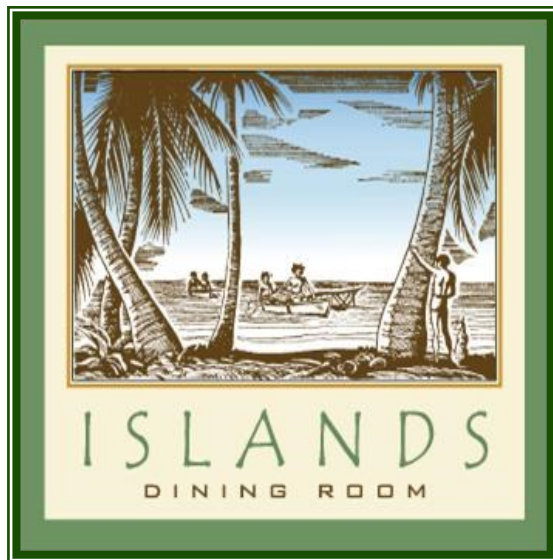
SOUPS and SALADS

Thai Coconut Soup 8 D
sweet coconut, lemongrass & ginger in a light broth

Curried Kobacha Squash Soup 8
creamy Japanese squash soup, with a hint of curry

Asian Chopped Salad 12 N D
napa cabbage, carrots, peppers, snow peas,
toasted sesame seeds, ginger soy vinaigrette
With chicken 18 With shrimp 22

Seven Leaf Salad 12 N D
organic baby greens, cucumbers, carrots, grape tomatoes,
choice of dressing
With chicken 18 With shrimp 22



NOODLES and RICE

Shrimp Pad Thai 22 D
rice noodles, roasted peanuts, tamarind sauce,
egg, seasonal vegetables

Teriyaki Beef Stir fry 20 N D
onions, baby corn, carrots, straw mushrooms, peppers, jasmine rice

Tofu & Broccoli Lo Mein 18 N D
peppers, carrots, broccoli, lo mein noodles

Green Curry Chicken 18 D
snow peas, red onions, peppers, squash, Thai basil, jasmine rice



WOK EXPERIENCE

Join us on select nights for our Wok Experience: an all-you-care-to-eat, create-your-own stir-fry buffet, including a customized salad bar and Asian inspired soup station.

Adult \$24

Children (Ages 3-9) \$12

D Dairy Free

N Nut Free

GF Gluten Free

🔥 Spicy! (choice of mild, medium or hot)

CHEF SPECIALTIES

Filipino Shrimp Adobo Bowl 22 N D
grilled shrimp, black pepper fried rice, vegetables,
tangy adobo sauce

Spicy Ahi Tuna 32 N D
togarashi spiced tuna, forbidden black rice, edamame
puree, broccolini & sweet chili lime vinaigrette, seared rare

Korean Bulgogi Ribeye 35 N D
grilled angus rib eye steak, fried rice, broccolini, kimchee relish

Mongolian Beef 20 N D
stir-fried beef, onions, scallions,
shitake mushrooms, oyster sauce, jasmine rice

Kung Pao Chicken 18 or Shrimp 22 D
chicken or shrimp, green and red peppers,
onions, straw mushrooms, peanuts, jasmine rice

General Tso's Chicken 18 N D
crispy chicken, onions, broccoli, green and red peppers,
spicy sauce, jasmine rice

Shrimp & Pork Singapore Style Noodles 22
carrots, snow peas, red onions, bean sprouts, Thai chili, scallions

Pork Ramen Noodles 20 N D
roasted pork, enoki mushrooms, soft boiled egg

DESSERTS

Jumbo Pineapple Doughnut 12
homemade donut filled with pineapple cream,
coconut ice cream

Pineapple-Coconut Candied Ginger Flan 6 N

Yin & Yang Chocolate Oreo Mousse Cake 6 N

Five Spiced Caramelized Banana Cream Pie 6 N

Mango Crepes Samurai, White Chocolate Gelato 6 N

Islands Wines

Reds

	GL	BTL
Context, Cabernet Sauvignon	9	34
14 Hands, Cabernet Sauvignon	10	40
Sebastián Sonoma, Cabernet	12	44
Silver Palm, Cabernet Sauvignon		52
Hanna, Cabernet Sauvignon		92
Justin, Cabernet Sauvignon	16	64
Simi Landslide, Cabernet Sauvignon		98
Stags Leap "Hands of Time", Cabernet Sauvignon		120
14 Hands, Merlot	10	40
Decoy, Merlot	15	58
Duckhorn, Merlot		120
Broken Earth "Pull", Merlot		48
Context, Pinot Noir	9	34
Lyric by Etude, Pinot Noir	16	62
Noble Vines 667, Pinot Noir		42
Domaine Carneros, Pinot Noir		75
Landmark Overlook, Pinot Noir		62
Nieto Senetiner, Malbec	9	34
Trivento, Malbec	10	40
Banfi, Chianti	12	48
Antinori, Super Tuscan		64
Justin Isosceles, Red Blend		160
Franciscan Magnificat, Red Blend		135
Hess Treo, Red Blend	13	48
Conundrum, Red Blend		62
Proximo, Rioja	9	34
Tempranillo, Rioja Vega		40

Bubbly

	GL	BTL
Stellina Di Notte, Prosecco	12	48
Zardetto, Prosecco		52
Chandon 187ml		17
Moet and Chandon Imperial		95
Piper Heidsieck		115
Veuve Clicquot "Yellow Label"		150
Perrier Joet		125
Dom Perignon, Champagne		295

Whites

	GL	BTL
Context, Chardonnay	9	34
William Hill, Chardonnay	9	34
Sebastiani, Chardonnay	9	34
Edna Valley, Chardonnay	11	42
Joel Gott "Unoaked", Chardonnay	15	58
Landmark Overlook, Chardonnay	13	52
La Crema, Chardonnay		64
Stags Leap "Hands of Time", Chardonnay		70
Context, Sauvignon Blanc	9	34
Brancott, Sauvignon Blanc	11	42
Sterling, Sauvignon Blanc		48
Loveblock, Sauvignon Blanc		58
Licia Albarino	12	48
Hugel, Pinot Grigio	15	58
Currents, Pinot Grigio	9	34
La Rime, Pinot Grigio	9	34
Laurenz V Veltliner	12	48
Saint M, Riesling	11	42
Ruffino D'Asati, Moscato	12	48
Beringer White Zinfandel	8	32

Flavors of the Islands

The Golden Monkey \$15

Bacardi Superior / Myers Dark / Bacardi 8 year / Lime / Pineapple / Papaya / Sugar

Boragora \$13.50

Hangar One Kaffir Lime / Goslings Ginger Beer Mint / Blackberries / Raspberries / Agave Nectar

South Pacific \$13.50

Square One Basil / Canton Ginger / Lime / Agave Nectar / Pineapple Juice / Basil

Jake's Signature Cocktails

\$15 per signature cocktail

Strawberry Mule

Reyka / Goslings Ginger Beer / Lime Juice / Fresh Strawberries

Mojito

Bacardi Tangerine / Mint / Simple Syrup / Soda / Lime

Margarita

Milagro Barrel Select / Grand Marnier / Sour / Lime / Orange Juice

Island Sunset

Bacardi 8 year / Galliano / Lime / Goslings Ginger Beer

Iced Tea

Old Smoky Sweet Tea Moonshine / Grand Marnier Lemonade / Lemon

Bottle Beer

Domestic \$6

Budweiser, Bud Light, Bud Light Lime, Coors Light, Miller Light, Michelob Ultra, O'Doul's

Specialty/Import \$7.25

Blue Moon, Sam Adams, Crispin Cider, Amstel Light, Bass Pale Ale, Corona, Corona Light, Guinness, Heineken, Heineken Light, New Castle Brown Ale, Stella Artois

Our draft beer selection rotates seasonally. Please ask your server for more information on our current selections.