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EATERY & LOUNGE

MODERN ASIAN FUSION

SUSHI • CHINESE • THAI • BAR • CATERING

Joe
EATERY & LOUNGE
MODERN ASIAN FUSION

S U S H I

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Automatic Gratuity will be added to the bill: 18% for parties of 4 or more. 20% for parties of 6 or more.
Please note that there is a 90 minute maximum seating time. A 3.5% customer service charge automatically applies when card is used.

Sushi Bar
 Sushi/Sashimi/Nigiri
May be in contact with Shellfish

EGG OMELET (TAMAGO OR NIGIRI)	\$3
SHRIMP (EBI)	\$5
OCTOPUS (TAKO OR NIGIRI)	\$5
YELLOW TAIL (HAMACHI)	\$6
NORWEGIAN SMOKED SALMON (SASHIMI OR NIGIRI)	\$6
SALMON (SAKE) (SASHIMI OR NIGIRI)	\$6
EEL (UNAGI)/(NIGIRI)	\$6
SALMON ROE (IKURA)	\$6
SCALLOP (HOTATEGAI)	\$7
TUNA (MAGURO AKAMI)	\$7
ALASKAN KING CRAB	\$9
5 PIECE SASHIMI TASTING	\$32
Choose any five sashimi/nigiri	
12 PIECE SASHIMI TASTING	\$64
Choose any 12 sashimi/nigiri	

Appetizers
May be in contact with Shellfish

SALMON TARTAR	\$18
Delicate salmon tartare with yuzu, scallions, avocado, and ikura	
SUSHI PIZZA 🌶️	\$16
Crispy sushi rice topped with spicy tuna, red onion, scallions, tobiko, spicy mayo, and eel sauce	
POKE	\$18
Fresh tuna and salmon with cucumber, avocado, kani, seaweed salad, and a drizzle of spicy mayo	
BLACKENED TUNA	\$18
Seared blackened tuna with citrusy ponzu sauce, scallions, and sesame seeds	
YELLOWTAIL JALAPENO 🌶️	\$17
Seven pieces of fresh yellowtail finished with ponzu, jalapeño, tobiko, and scallions	
CRISPY RICE 🌶️	\$20
Choice of: Salmon or Tuna finished with jalapeño, spicy mayo, and eel sauce	
SEARED SALMON NIGIRI	\$20
Seared salmon over seasoned rice, topped with spicy mayo, finished with white truffle oil	
TUNA TARTARE	\$20
Marinated tuna with seaweed salad, avocado, masago, and crispy wonton chips.	
SPICY ALASKAN KING CRAB NIGIRI 🌶️	\$20
Hand pressed nigiri with spicy Alaskan king crab, finished with red tobiko. (4)	

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Maki Rolls

May be in contact with Shellfish

(Extra: Brown Rice \$1, Inside Out Style \$1, Spicy Mayo \$1, Wasabi mayo \$1, Eel Sauce \$1, Crunch \$1, Avocado \$3)

AVOCADO ROLL	\$5	KANI SALAD/ JALAPENO ROLL 🌶️	\$8
VEGETABLE ROLL	\$5	SPICY SALMON ROLL 🌶️	\$8
CUCUMBER ROLL	\$5	PHILADELPHIA ROLL	\$8
CALIFORNIA ROLL	\$6	SPICY TUNA ROLL 🌶️	\$9
SPICY AVOCADO ROLL 🌶️	\$6	SALMON AVOCADO ROLL	\$9
TUNA ROLL	\$7	EEL AVOCADO ROLL	\$9
SALMON ROLL	\$7	SHRIMP TEMPURA ROLL 🍤	\$11
YELLOWTAIL SCALLION ROLL	\$8	KING CRAB CALIFORNIA ROLL 🍤	\$14
SPICY YELLOWTAIL ROLL 🌶️	\$8		

House Rolls

May be in contact with Shellfish

DRAGON			\$16
<i>Eel avocado, topped with avocado and eel sauce</i>			
RAINBOW			\$16
<i>Tuna, salmon, avocado topped with tuna, salmon and avocado</i>			
GURU 🍤			\$17
<i>Shrimp tempura, cucumber, topped with eel, avocado, scallion, red & black caviar, and eel sauce</i>			
JADE 🌶️			\$17
<i>Spicy salmon, cucumber, topped with eel, smoked salmon, scallion, and eel sauce</i>			
EAST 🌶️			\$17
<i>Spicy tuna avocado, topped with kani salad, scallion, crunch, masago, eel sauce</i>			
DHARMA			\$17
<i>Yellowtail salmon, avocado, soy paper, topped with spicy tuna, crunch, wasabi mayo, eel sauce</i>			
FOREST HILLS 🍤			\$17
<i>Tuna, cucumber, topped with seared tuna, avocado truffle oil, scallion, and bonito flakes</i>			
LOTUS			\$17
<i>Fresh salmon, avocado, scallion, topped with seared salmon, garlic tomato sauce, and sea salt</i>			
CIEL 🌶️ 🍤			\$19
<i>Spicy scallop, cucumber inside topped with seared scallop, spicy mayo, and sriracha</i>			
TIGER LOBSTER ROLL 🍤			\$23
<i>Lobster, kani, avocado, cucumber, spicy mayo</i>			
STATION SQUARE 🌶️ 🍤			\$24
<i>Spicy shrimp, avocado topped with alaskan king crab, tobiko, scallion, and bonito flakes</i>			
LOVE BOAT (SERVES 2)			\$35
<i>Guru & Jade Roll California roll</i>			
JADE BRIDGE 🍤			\$58
<i>Any three house rolls and two maki rolls, california roll & avocado roll</i>			
FAMILY SUSHI PLATTER 🍤			\$75
<i>Any four house rolls two maki rolls (add lotus +\$2 tiger lobster roll +\$5 station square +\$7)</i>			

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W O K K I T C H E N

炒锅厨房



Soup

(extra: chicken \$3 | shrimp \$4)

MISO, SOFT TOFU Traditional miso broth with wakame seaweed, tofu and scallions	\$8
TOM YUM Bold and tangy hot and sour broth with straw mushrooms, carrots, cilantro and green peas for a vibrant, comforting kick	\$8
TOM KHA A creamy, aromatic coconut broth with straw mushrooms and dried chili, topped with fresh cilantro for a warm, comforting kick	\$8
SWEET CORN SOUP Light vegetable broth with creamy sweet corn	\$8
MANCHOW SOUP 🌶️ A fiery vegetable broth with chili and garlic, loaded with cabbage, carrots, chives, and fresh cilantro for a bold, comforting kick	\$8
HOT & SOUR 🌶️ A bold, spicy soy-based broth loaded with black fungus, tofu, bamboo shoots, carrots, scallions, and cilantro, delivering a fiery, tangy kick	\$8
TOMATO SOUP A comforting spiced tomato soup finished with crispy garlic croutons for a rich, savory bite	\$8



Salads

(extra: chicken \$3 | shrimp \$4 | salmon \$15 | steak \$15)

SEAWEED SALAD Japanese pickled seaweed, sesame oil, garlic	\$10
HOUSE SALAD Cucumber and avocado salad, blistered cherry tomato, house ginger vinaigrette	\$10



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Wok Appetizers

VEGETABLE SPRING ROLL Chicken +\$2 Shrimp +\$5	\$10
VEGETABLE DUMPLINGS Chicken +\$2 Beef +\$2 Shrimp +\$5 (Steamed or Fried)	\$10
EDAMAME Salt or no salt	\$12
BLISTERED SHISHITO PEPPERS Sautéed with brown garlic sauce	\$12
HONEY KRISPY LOTUS Krispy lotus cooked in chili garlic honey sauce	\$14
WOK CHARRED EDAMAME Charred Wok Style with White Miso	\$14
CAULIFLOWER MANCHURIAN 🌶️ Crispy cauliflower tossed in a fiery chili glaze with ginger, garlic, and fresh cilantro	\$14
CHICKEN SATAY (4PCS) Marinated in coconut, peanut, garlic, ginger, tumeric, and palm sugar cooked in grill	\$15
SHRIMP POT STICKERS Pan Fried Filled with shrimp, scallion.	\$15
COCKTAIL SAMOSA Green peas and potatoes with Indian spices. Served with homestyle sauce (contains dairy)	\$14
CHICKEN LETTUCE CUP Chicken cooked with onion, carrot, green pea, garlic and brown sauce	\$18
JADE WINGS Pick your glaze: bourbon - sriracha 🌶️ - teriyaki	\$18
CHILI PANEER 🌶️ Paneer tossed in chili, onion, green pepper, red pepper, scallion and garlic	\$18
COCONUT SHRIMP 🐞 Crispy coconut-crusting shrimp with mango sweet chili sauce	\$18
ROCK SHRIMP TEMPURA Crispy tempura rock shrimp with toban djan mayo and fresh cilantro	\$18
KING CRAB RANGOON Crispy crab-filled wontons with cream cheese and scallions, topped with spicy mayo	\$18
LOLLIPOP CHICKEN Marinated in ginger garlic, chili, cilantro, onion and scallion	\$18
KAI CHI 🌶️ Lollipop chicken tossed in scallions, onions, cilantro, ginger, garlic, spicy	\$20
KRISPY CALAMARI 🌶️ Lightly fried and tossed with sweet yellow and red peppers, finished with a touch of salt and pepper	\$18

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Jade Tacos

(2 corn tortilla tacos | side of sour cream & guac)

CAULIFLOWER MANCHURIAN TACO 🌶️ Crispy cauliflower tossed in Manchurian sauce with onions, cilantro, and red cabbage	\$18
GENERAL TSO'S CHICKEN TACO 🌶️ Crispy General Tso's chicken topped with red cabbage and cilantro.	\$18
CHICKEN TIKKA MASALA TACO Tender chicken in rich masala sauce layered on warm garlic naan with cilantro	\$18
PACIFIC ASIAN TACO Chicken glazed in savory brown garlic sauce with pineapple, cilantro, and red cabbage.	\$18
JADE GLAZED SALMON TACO Salmon glazed in Manchurian sauce with mango, red cabbage, and cilantro	\$21
TERIYAKI STEAK TACO Teriyaki glazed skirt steak layered with purple cabbage and cilantro	\$22

Wok Vegetables \$20

	SIDE FULL
STRING BEANS Cooked in a savory brown sauce	\$12 20
STIR FRIED BOK CHOY Cooked in a savory garlic sauce	\$12 20
BROCCOLI Your choice of brown sauce or garlic (white) sauce.	\$12 20
VEGETABLE MANCHURIAN BALLS W/ GRAVY Crispy vegetable croquettes flavored with garlic, ginger, cilantro, and soy sauce, simmered in Manchurian gravy.	
CAULIFLOWER MANCHURIAN 🌶️ Crispy cauliflower layered with caramelized onions in a spicy, flavor packed chili sauce.	
THAI VEGETABLE CURRY: (PANANG) Choice of curry (Red spiciest, Green spicy, Yellow mild) with coconut cream, bell peppers, cherry tomatoes, baby corn, onions, basil, and peanut.	
KRISPY TOFU: CHOOSE GLAZE Golden crispy tofu with your choice of sesame, General Tso's, or Manchurian glaze. 🌶️	
WOK-CHARRED VEGETABLES Charred mixed vegetables with garlic in a rich, savory brown sauce	
CHILI PANEER W/ GRAVY 🌶️ (Dry) onion, green & red pepper, scallion	

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Wok Chicken \$24

CHICKEN WITH BROCCOLI \$22

Sliced chicken breast and crisp broccoli in a rich, savory brown sauce.

SESAME CHICKEN

Crispy chicken breast in a sweet and savory sesame glaze, served over crispy rice noodles.

GENERAL TSO'S CHICKEN 🌶️

Crispy chicken with steamed broccoli in a bold sweet and spicy sauce.

TERIYAKI CHICKEN

Juicy chicken breast with bell peppers and onions in teriyaki sauce, topped with scallions and crispy shoestring potatoes.

THAI GINGER CHICKEN

Tender chicken tossed with onion, scallions, and long beans in a savory brown ginger sauce.

BASIL CHICKEN

Chicken wok tossed with onion, bell peppers, red chili, string beans, and fresh basil.

SZECHWAN CHICKEN 🌶️

Sliced chicken breast stir fried with onions, scallions, and peppers in a bold Szechuan chili sauce.

SWEET & SOUR CHICKEN

Chicken breast stir fried with pineapple, onion, peppers, and carrot in a tangy sweet and sour sauce.

PANANG CHICKEN (R,G,Y) 🌶️

Choice of curry (Red spiciest, Green spicy, Yellow mild) with coconut cream, bell peppers, cherry tomatoes, baby corn, onions, basil, and peanut.

CALCUTTA CHICKEN 🌶️

Juicy boneless chicken thigh stir fried with green chili, garlic, and fragrant cilantro for a bold, spicy flavor.

MANCHURIAN CHICKEN 🌶️

Chicken breast sautéed with garlic, chili, and cilantro in a savory brown sauce.

CHILI CHICKEN 🌶️

Juicy boneless chicken thigh stir fried with green chili, garlic, and fragrant cilantro for a bold, spicy flavor.

Wok Lamb

LAMB W/ BROCCOLI

Tender lamb and broccoli wok tossed in a smooth, umami brown sauce.

\$22

LAMB SZECHWAN 🌶️

Juicy lamb slices coated in a rich dry chili sauce with a lingering kick.

\$29

CHILI FRIED LAMB 🌶️

(Dry) Tender lamb slices stir fried with onions, scallions, and green and red peppers in a bold, aromatic finish.

\$29

THAI PANANG LAMB CURRY

Choose: red (spiciest), green (spicy) or yellow (mild) curry 🌶️

\$29

LAMB SESAME

Tender lamb slices in a sweet and savory sesame glaze, served over crispy rice noodles.

\$29

GRILLED LAMB CHOPS

Garlic marinated lamb chops, expertly grilled for a tender, smoky finish.

\$45

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Wok Signature Steak

MONGOLIAN SKIRT STEAK Skirt steak stir fried in garlic brown sauce and hoisin with sweet chili, scallions, and caramelized onions.	\$35
KRISPY THAI SKIRT STEAK Crispy skirt steak with bell peppers in a citrus sesame glaze, finished with spicy chili oil.	\$35
WOK TRIPLE HOT SKIRT STEAK 🌶️ Skirt steak tossed with Sriracha, cracked chili, and fresh chili, finished with black pepper and sautéed vegetables. (Double Chili Pepper)	\$35
STEAK SZECHWAN 🌶️ Tender skirt steak in a crushed dry red pepper sauce	\$35
STEAK PANANG Choose: red (spiciest), green (spicy) or yellow (mild) curry, bell pepper, peanut, cherry tomato, coconut cream.	\$35
TERIYAKI SKIRT STEAK 10oz skirt steak finished in teriyaki sauce with stir fried string beans, onions, and crispy shoestring potatoes.	\$45
FILET MIGNON WOK CHARRED Served with broccoli in a savory brown sauce	\$45

Wok Seafood

SHRIMP W/ BROCCOLI Sautéed shrimp and steamed broccoli in a garlic brown sauce	\$25
PANANG CURRY SHRIMP Choose: red (spiciest), green (spicy) or yellow (mild) curry, bell pepper, peanut, cherry tomato, coconut cream	\$28
BASIL GINGER SHRIMP Shrimp stir fried with onions, bell peppers, red chili, and string beans in a fragrant basil ginger sauce.	\$28
SZECHWAN SHRIMP 🌶️ Shrimp stir fried in a bold Szechuan sauce with crushed dry red chilies.	\$28
MANCHURIAN SHRIMP 🌶️ Shrimp stir fried with garlic, ginger, onions, cilantro, and chili in a rich garlic brown sauce.	\$28
PANANG CURRY SALMON Choose: red (spiciest), green (spicy) or yellow (mild) curry, bell pepper, peanut, cherry tomato, coconut cream.	\$30
TERIYAKI WILD SALMON Teriyaki glazed crispy wild salmon served with edamame, bok choy, and soy ginger sauce.	\$30
WHOLE RED SNAPPER Whole fried red snapper with your choice of black bean, oyster, basil ginger, or Szechuan sauce, served with asparagus.	\$45
LOBSTER TAIL WITH JUMBO SHRIMP Lobster tail and jumbo shrimp sautéed with broccoli in our chef's signature ginger sauce.	\$72
SURF AND TURF Lobster tail and 5 oz skirt steak served with broccoli, finished in the chef's signature ginger sauce. Add Jumbo Shrimp for an additional \$8.	\$72

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Noodles

(extra: egg \$2 | tofu \$3 | chicken \$3 | steak \$5 | shrimp \$5)

VEGETABLE LO-MEIN	\$14
Wok tossed lo mein with seasonal mixed vegetables.	
PAD THAI	\$14
Rice noodles tossed with tamarind, peanut, bean sprouts, tofu, peppers, and scallions.	
CHOW FUN	\$14
Flat rice noodles stir fried with onion, bok choy, bean sprouts, and scallions.	
HAKKA NOODLES 🌶️	\$14
Classic Hakka noodles stir fried in a rich soy based sauce.	
CHILI GARLIC NOODLES 🌶️	\$14
Wok tossed noodles with chili, garlic, and tomato for bold spicy flavor.	
DRUNKEN NOODLES 🌶️	\$16
Spicy flat noodles sautéed with fresh basil, peppers, onions, and scallions.	
SINGAPORE RICE NOODLES	\$16
Wok tossed rice noodles, sauteed vegetables with bold Singapore style curry flavor.	
JADE SPECIAL SEAFOOD LO MEIN	\$45
A rich seafood lo mein featuring lobster, jumbo shrimp, and squid stir fried with fresh vegetables, ginger, and scallions.	



Rice

(extra: egg \$2 | tofu \$3 | chicken \$3 | steak \$5 | shrimp \$5)

RICE	\$2
Choice of basmati, brown or white rice	
VEGETABLE FRIED RICE	\$10
Fried rice stir fried with carrots, peas, scallions, and onions.	
KIMCHI FRIED RICE	\$12
Fried rice tossed with kimchi, peas, carrots, onions, and scallions.	
CHILI GARLIC FRIED RICE 🌶️	\$12
Fried rice tossed with chili, garlic, and tomato for bold savory heat.	
THAI BASIL FRIED RICE	\$14
Savory Thai fried rice tossed with fresh basil, eggs and vegetables.	
PINEAPPLE FRIED RICE	\$14
Fried rice with sweet pineapple, cashews, and raisins.	

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MUGHLAI KITCHEN

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Mughlai Vegetables \$20

YELLOW TADKA DAL

Hearty yellow lentils cooked low and slow, then topped with a spiced onion and tomato temper infused with garlic, ginger, and cumin.

DAL MAKHANI

Black lentils cooked in a tomato puree with garlic, simmered overnight and tempered with cream and butter

PALAK PANEER

Rich, creamed spinach infused with aromatic spices, folded with fresh paneer and finished with cream.

PANEER MAKHANI

Tender paneer simmered in a smooth, buttery tomato gravy with a creamy finish.

BHINDI MASALA

Okra prepared with a flavorful mix of onions, tomatoes, and house-blended spices for a balanced, savory finish.

ALOO GOBI 🌶️

A comforting vegetarian classic of cauliflower or potatoes simmered in a zesty onion and tomato base.

MALAI KOFTA

Delicate paneer and potato kofta balls in a luxurious cashew-based cream sauce, lightly scented with rose water

BAINGAN BHARTA 🌶️

Fire-roasted eggplant mashed and cooked with fragrant spices for a rich, smoky depth.

CHANA MASALA

A North Indian classic of chickpeas slow-cooked in a bold, tangy tomato-based curry.

CHILI PANEER WITH GRAVY 🌶️

A vibrant mix of paneer, onions, and bell peppers tossed with scallions in a spicy, savory glaze.

Mughlai Chicken \$25

BUTTER CHICKEN

Charred tandoori boneless chicken folded into a rich, velvety tomato sauce, finished with fresh cream, butter, and a hint of cashew.

CHICKEN TIKKA MASALA

Fire-grilled chicken in a silky tomato cream sauce layered with aromatic spices. Contains cashews.

CHICKEN CURRY 🌶️

Tender chicken simmered low and slow in a luxurious onion and tomato gravy layered with warm, aromatic spice

CHICKEN PALAK

Slow-simmered chicken in a rich onion and tomato gravy, blended with fresh spinach and finished with a touch of cream for a smooth, earthy finish.

CHICKEN KORMA

Slow-simmered chicken in a luxurious yogurt and cashew gravy, lightly scented with rose water and finished with toasted almond slices

CHICKEN VINDALOO

A classic Goan-style curry with slow-braised chicken and potatoes in a bold, spicy onion gravy with a tangy finish.

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Mughlai Goat/Lamb \$30

GOAT OR LAMB ROGAN JOSH 🌶️

Succulent goat or lamb braised with onions and tomatoes in a richly spiced gravy with notes of cardamom, cloves, and fresh ginger. Spicy.

GOAT OR LAMB CURRY 🌶️

Hearty goat or lamb curry infused with warm spices and slow-simmered for deep, traditional flavor.

GOAT OR LAMB VINDALOO 🌶️

A classic Goan-style curry with slow-braised lamb or goat and potatoes in a bold, spicy onion gravy with a tangy finish.

LAMB SHANKS

Fall off the bone lamb shanks in a rich ginger garlic chef's special sauce.

GOAT BHUNA

Rich, dry-style goat curry cooked with onions, tomatoes, and a robust blend of traditional spices.

Mughlai Seafood \$29

MASALA SHRIMP CURRY 🌶️ 🐠

Tender shrimp simmered in a rich North Indian masala sauce, layered with warm spices and deep, comforting flavor.

Tandoor (BARBECUE IN CLAY OVEN)

PANEER TIKKA \$22

Cubes of firm, fresh Indian cheese marinated in a tangy house pickled spice blend and char grilled in a traditional tandoor.

CHICKEN TIKKA 🌶️ \$24

Boneless chicken marinated in yogurt, ginger, garlic, and aromatic spices, grilled fresh to order.

CHICKEN MALAI KABAB \$24

Tender chicken marinated in a creamy blend of mild spices, green cardamom, and nutmeg, char grilled in a traditional tandoor.

TANDOORI CHICKEN 🌶️ (HALF \$20 / FULL \$34)

Tender chicken marinated in yogurt, ginger, garlic, and traditional spices, roasted in a traditional tandoor.

TANDOORI SALMON TIKKA 🌶️ \$38

Fresh salmon marinated in yogurt, fenugreek leaves, and aromatic spices, cooked in a traditional tandoor.

TANDOORI LAMB CHOPS 🌶️ \$48

Thick cut lamb chops marinated in aromatic spices and flame grilled, served with spicy cilantro mint sauce

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Biryani

Aromatic basmati rice layered with herbs and spices, topped with crisp onions and sliced almonds. Served with mint yogurt raita.

VEGETABLE	\$18
CHICKEN	\$20
LAMB OR GOAT	\$22
SHRIMP	\$24
LAMB SHANK	\$30




Fresh Naan & Roti

TANDOORI ROTI Traditional whole wheat bread baked in a tandoor.	\$4
BUTTER NAAN <small>(+\$3 CHEESE)</small> Soft hand stretched flat bread brushed with melted butter.	\$6
GARLIC NAAN Hand-stretched flatbread, topped with garlic	\$7
LACHHA PARATHA Traditional whole wheat flatbread with delicate flaky layers.	\$7
ALOO PARATHA Whole wheat flatbread with flaky layers and seasoned potato filling.	\$8
STUFFED NAAN <small>ALOO ONION KULCHA</small> Hand stretched bread stuffed with seasoned potatoes and onions.	\$8



Accompaniments

MANGO CHUTNEY Green mango sliced and spiced to a sweet and sour taste	\$5
RAITAS Whipped yogurt with toasted cumin and crushed pepper, cucumber, boondi, tomato, onion, mint and coriander	\$5

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Desserts \$10

CARROT CAKE

Carrot cake with cream cheese layers and frosting, with a caramel drizzle

F.B.I

Fried Banana with vanilla ice cream and a chocolate drizzle

RASMALAI

Flattened balls of paneer (also known as chenna) soaked in malai (a rich, sweetened milk) topped with almonds

TIRAMISU

Ladyfingers, mascarpone cheese, coffee, egg yolks, and sugar sprinkled with cocoa powder

GULAB JAMUN

Deep-fried dough made with creamy milk and soaked in a fragrant rose-infused syrup

CHOCOLATE LAVA

Chocolate cake with a liquid chocolate core. Served with vanilla ice cream

CHOCOLATE FUDGE CAKE

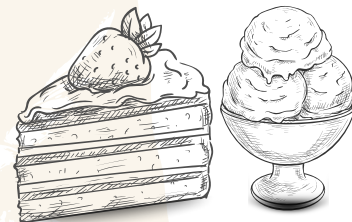
Chocolate cake served with vanilla ice cream and a chocolate drizzle

CHEESECAKE

Plain cheesecake with a caramel drizzle

ICE CREAM

Choice of: Vanilla, Chocolate, Green Tea or Rose Petal



Beverages

ACQUA PANNA	\$8
PELLEGRINO	\$8
SEAGRAMS TONIC WATER	\$3
ASSORTED TEA	\$4

SOFT DRINKS	\$3
SPRITE	\$3
DIET COKE	\$3
COKE	\$3
JUICE	\$4
COFFEE	\$4
CAPPUCCINO	\$7



ASK YOUR SERVER TO SEE OUR FULL BAR MENU

Signature Cocktails \$16

BLUE ZENTINI

Tito's Vodka, blue curaçao, pineapple, lemonade, citrus

FOREST HILLS

Mango, blue curaçao, prosecco

TAMRIND MARGARITA

1800 Tequila, orange liqueur, tamarind, lime, red chili

PINK LYCHEE MARTINI

Lychee infused Tito's Vodka, cherries, triple sec, pear

PINA COLADA

Bacardi rum, coconut cream, pineapple juice

ASIAN PEAR

Tito's Vodka, pear liqueur, pear nectar, yuzu sake

BERRY BUBBLY

Prosecco, mixed berries, yuzu, citrus

CUCUMBER CRUSH MULE

1800 Tequila, St. Germain, cucumber, lime, ginger beer, mint

JADETINI

Coconut rum, yuzu, mango purée, blue curaçao, coconut

KHARMA

1800 Tequila, guava, grapefruit, lemon, topped with prosecco

LYCHEE MARTINI

Lychee infused Tito's Vodka, orange liqueur, fresh lychee

PASSIONBERRY MARGARITA

1800 Tequila, strawberry, passion fruit, triple sec, lime

SANGRIA

Seasonal sangria \$16 | Carafe \$48

ESPRESSO MARTINI

Espresso shot, Greygoose, and Kahlua, with foam on top

JADE'S PINK DREAM

Espresso shot, Greygoose, and Kahlua, with foam on top

JADE'S OLD FASHIONED

Espresso shot, Greygoose, and Kahlua, with foam on top

BLOOMING LOTUS

Tito's , Fig vodka, Lavender, Elderflower, yuzu, edible flower

FADED PUNCH

Myers Dark Rum, Coconut Rum, Pomegranate, Pineapple, Cherry, Mango, Pina colada, lime juice

\$18

\$22

\$20

\$20

\$20

+ \$30 BOTTOMLESS PITCHER

ADD \$30 TO YOUR ENTREE FOR 90 MIN OF BOTTOMLESS
MIMOSAS, BELLINI'S, BERRY BUBBLY OR FOREST HILLS

EVERYDAY, 12PM TO 4PM

MINIMUM PARTY OF 2 TO PARTICIPATE, 18% GRATUITY ADDED TO PARTIES 3+

🔥 indicates spicy • 🌾 indicates gluten free • 🐠 indicates shell fish

*Some of our dishes may contain nuts, please advise your server regarding any allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Non Alcoholic Drink Menu

PASSION BERRY MOCKARITA <i>Strawberry & Passionfruit puree/Lime juice</i>	\$10
MANDARIN BERRY MOCKTAIL <i>Mixed berry puree/mandarin puree/fresh lemon juice/seltzer</i>	\$10
TAMRIND MOCKARITA <i>Tamarind Puree/ Taijin/ Fresh Lime Juice/ Seltzer</i>	\$10
CHERRY APPLETINI <i>Cherry Juice/Sparkling Cider/ Fresh Lime Juice/ Seltzer</i>	\$10
PINA COLADA <i>Coconut cream/ Pineapple juice</i>	\$10
FRUIT MOJITO <i>Mango, Blackberry, Passion Fruit & Lychee</i>	\$10
BLOODY MARY <i>Tomato Juice, Togarashi, Lime Juice, Wasabi</i>	\$10
FRUIT PUNCH <i>Mango Puree, Cranberry, Pineapple Juice</i>	\$6
LEMONADE <i>Blackberry & Mandarin</i>	\$6
THAI ICE TEA <i>Brewed black tea & Condensed Milk</i>	\$6
MANGO LASSI <i>Mango, Milk & yogurt</i>	\$6
SALT LASSI <i>Milk, yogurt, & black salt</i>	\$6
SWEET LASSI <i>Milk, yogurt & sugar</i>	\$6



Draft Beer

HEINEKEN	\$6
ALLAGASH WHITE	\$7
SAPPORO	\$7
STELLA DRAFT	\$7
JADE HOUSE LAGER	\$7
SINGLECUT 18-WATT	\$9



Bottled Beer

HEINEKEN	\$7
CORONA	\$7
SAPPORO	\$8
STELLA ARTOIS	\$8
BRONX IPA	\$9

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