SPECIALTIES

Beijing Duck ...................... 25
(Scallions, cucumbers & plum sauce, served w. moo-shu wraps or buns)

Baoding Duck ...................... 21
(Boneless duck in Grand Marnier sauce, w. red bell pepper, snow pea, mushroom, broccoli)

¶ Baoding Scallops ............... 20
(Scallops fried then sautéed in a sweet & spicy sauce w. red bell pepper, snow pea, mushroom, broccoli)

¶ Baoding Shrimp ................. 20
(Shrimp fried then sautéed in a sweet & spicy sauce w. a side of spinach)

¶ Crispy Shredded Beef ....... 18
(Stir-fried w. carrots & celery in a spicy sweet sauce)

Bean Curd Shells ................. 17
(Carrots, mushrooms & bean sprouts in tofu skin in a light brown sauce)

Shrimp w. Lobster Sauce ....... 20
(Shrimp in lobster sauce w. carrots & snow peas)

¶ Firecracker Shrimp ............. 19
(Spicy tomato sauce w. broccoli)

¶ Pineapple Fish ................. 19
(Fried fish in sweet-spicy sauce w. onions, pineapple, red bell pepper, broccoli)

¶ Thai Curry Chicken ............ 18
(A spicy Thai dish w. broccoli, red bell pepper, onions, celery, basil)

¶ Three Glass Chicken .......... 18
(Dark meat chicken w. garlic, ginger, basil, chili, wine & soy sauce)

Salt & Pepper Shrimp .......... 19
(w. red bell pepper, snow pea, mushroom, broccoli)

¶ Indicates Spicy

---

GRILL
(Red bell pepper, snow pea, mushroom, broccoli & angel hair pasta)

CHOICE OF:

Chicken .................... 17  Beef ..................... 17  Fish .................... 17
APPETIZERS

Veggie Roll (1) .................................. 2.5
Spring Roll (1) .................................. 2.5
(Chicken & Shrimp)
Basil Rolls (2) ................................. 6
Edamame ........................................... 6
Seaweed Salad ................................. 6
$ Chilled Cucumbers ......................... 6
$ Szechuan Wontons ......................... 7
Crab Meat Fried Wontons .......... 7
Chicken or Pork Dumplings .. 7
(Steamed or Pan Fried)
Steamed Veg. Dumplings ...... 7
Fried String Beans ..................... 9
Lettuce Wraps .......................... 10
(Choice of Chicken, Shrimp or Veggies)

SOUPS

Chicken Wonton ................................. 3.5
Chicken Velvet Corn ..................... 3.5
$ Hot & Sour ................................. 3.5
Veggie & Tofu ................................. 3.5

VEGETARIAN

$ Eggplant Garlic Sauce ............... 15
$ Stir-Fried Okra .......................... 15
Mixed Vegetables ..................... 15
Sesame Tofu ................................. 15
Spinach w. Garlic ..................... 15
$ Sauteed String Beans
   (add ground pork 2) .............. 15
$ Ma Po Tofu
   (add ground pork 2) .............. 15

MOO SHU

(Stir-fried shredded cabbage, mushroom & eggs in a wheat flour moo shu wrap
Served w. plum sauce)

CHOICE OF:

Chicken .................................. 16
Pork ........................................ 16
Shrimp ...................................... 17
Vegetables ............................... 16

STEAMERS

All of our steamers are served w. broccoli, carrots, snow peas,
napa, bean sprouts, mushroom & spinach. Served w. steamer sauce on the side

CHOICE OF:

Chicken .................................. 16
Vegetables ............................... 16
Shrimp ...................................... 17
Scallop ..................................... 19

For Your Convenience, A 18% Gratuity Will Be Added To All Parties of 6 or More.
WOK & SAUTE
Served w. white rice or brown rice

† ASIAN
(Spicy black pepper sauce, mushrooms, scallions & onions)
CHOICE OF:
Chicken..... 16  Beef.......... 17
Pork........... 16  Shrimp ...... 17

† KONG-PO
(Peanut, red bell pepper, water chestnuts & dry chili pepper)
CHOICE OF:
Chicken..... 16  Beef.......... 17
Pork........... 16  Shrimp ...... 17

BROCCOLI
Chicken (White Sauce)................. 16
Shrimp (White Sauce).................. 17
Beef (Brown Sauce).................... 17
† Chicken & Shrimp..................... 18

CASHEW NUTS
(Brown sauce, mushrooms, cashew nuts & water chestnuts)
CHOICE OF:
Chicken..... 16  Beef.......... 17
Pork........... 16  Shrimp ...... 17
† (White sauce)

† HUNAN
(Broccoli, red bell peppers, mushrooms & snow peas)
CHOICE OF:
Chicken..... 16  Beef.......... 17
Pork........... 16  Shrimp ...... 17

SESAME
(Fried then sauteed in sesame sauce w. broccoli & carrot)
CHOICE OF:
Chicken.. 17  Beef.. 18  Shrimp.. 18

† SZECHUAN
(Broccoli, red bell peppers & celery)
CHOICE OF:
Chicken..... 16  Shrimp ...... 17
Beef, Chicken & Shrimp......... 20

† GARLIC SAUCE
(Sweet & spicy sauce, broccoli, red bell pepper, water chestnut & onions)
CHOICE OF:
Chicken..... 16  Beef.......... 17
Pork........... 16  Shrimp ...... 17

† TANGERINE
(Fried then sauteed in sweet & spicy tangerine sauce w. broccoli & carrot)
CHOICE OF:
Chicken.. 17  Beef.. 18  Shrimp.. 18

† GENERAL TSAO
(Fried then sauteed in sweet & spicy sauce w. broccoli & carrot)
CHOICE OF:
Chicken..... 17  Shrimp ...... 18

† Indicates Spicy

VEGETABLES
(Broccoli, carrots, snow pea, celery, mushrooms, water chestnut)
Chicken (White Sauce)................. 16
Pork (Brown Sauce)................... 16
Beef (Brown Sauce)................... 17
Shrimp (White Sauce).................. 17
Scallop (White Sauce)................ 19
FRIED RICE
(White rice w. eggs, scallions, onions & bean sprouts)

CHOICE OF:
Chicken.............. 12  Vegetables.............. 12  Shrimp.............. 12.5
Pork................ 12  Beef................ 12.5  House.............. 13
                      (Chicken, shrimp & pork)

PINEAPPLE FRIED RICE • 13
(Chicken or Shrimp w. Fresh Pineapples)

CHOW FOON
(Wide flat rice noodles w. bean sprouts & scallions)

CHOICE OF:
Chicken.............. 15  Vegetables.............. 15  Shrimp.............. 16
Pork................ 15  Beef................ 16  House.............. 17
                      (Chicken, shrimp & pork)

* SINGAPOREAN RICE NOODLES • 14
(Thin rice noodles w. chicken, shrimp, red bell peppers, onions, mushrooms, bean sprout & eggs in a dry curry sauce)

LO MEIN
(Egg noodles w. mushrooms, snow peas, bean sprouts & napa)

CHOICE OF:
Chicken.............. 12  Vegetables.............. 12  Shrimp.............. 13
Pork................ 12  Beef................ 12.5  House.............. 14
                      (Chicken, shrimp & pork)

THE DUOS & TRIOS

Hibachi Trio............... 17
(Pan-seared Chicken, shrimp & beef w. onions & mushrooms, broccoli, carrot & served w. shrimp sauce)

Triple Delight............... 20
(Shrimp, scallop & chicken stir-fried w. veggie in a brown sauce)

Seafood in Clay Pot........... 21
(Shrimp, scallop, mussel & tofu w. veggie in a light sauce served in a hot pot)

Chicken & Shrimp Egg Fu Yong........... 18
(A Chinese classic w. onions, bean sprouts, cabbage & brown gravy)

SWEET & SOUR
(Lightly fried sautéed in sweet & sour sauce. Served w. onions, red bell peppers & fresh pineapples)

CHOICE OF:
Chicken (White meat)......... 17  Shrimp......................... 18
WINE SELECTIONS

SPARKLING, RIESLING, AND SWEET WINES
Salmon Creek White Zinfandel, California Sweet flavors of ripe strawberries and juicy peaches. 7 24
Takara Plum Wine, Japan Rich, sweet and aromatic plum wine that is suitable as an aperitif. 8 28
Zonin Prosecco Brut, Italy Sparkling, delicate floral notes with fresh, crisp fruit. 9 30
Gemma di Luna Moscato D’Asti, Italy Luscious and fruity with great acidity. 8 28
Urban Riesling, Germany Clean notes of apple and lychee supported by light acidity. 8 28
Conundrum White Blend, California Warm notes of white peach and honeydew. 12 48

CHARDONNAY
Bogle, California Lightly oaken, citrus blossom, bright acidity. 9 34
Kendall Jackson, California Lively fruit and balance with plenty of apple and melon nuances. 10 36
Sonoma Cutrer, Russian River Notes of toast and butter, medium bodied and nice minerality. 12 48
Joel Gott, Santa Barbara Aromas of honeysuckle, creamy mouthfeel and long finish. 44

PINOT GRIGIO
Barone Fini, Italy Lively fruit flavors with a smooth finish. 8 28
Entwine, California Flavors of peach, anise and melon with a clean, crisp finish. 9 32
Kris, Italy Crisp, light and elegant with delicate fruit. 10 38
Santa Margherita, Italy Fresh, clean and refreshing with hints of citrus. 60

SAUVIGNON BLANC
Nobilio, New Zealand Intense core fruit, lime, apple and grapefruit aromas. 8 28
Mason Cellars, California Dried herbal flavors, medium bodied and firm on the palate. 10 3
St. Supery, California Fresh with flavors of grapefruit and lime zest zinging through the finish. 11 38
Chalk Hill, California Delivers intense passion fruits, white peaches and grapefruit notes. 12 48

MERLOT & MALBEC
Estrella Merlot, California Strawberry, plum, cranberry, and raspberry with silky tannins. 7 24
Skyfall Merlot, Washington Dark fruit character, soft tannins and a silky mouthfeel. 8 28
Fabre Montmayou Malbec, Argentina Notes of sappy cherry, currant and baking spices. 9 32

PINOT NOIR
Santa Rita Pinot Noir, California Black cherry, strawberry, and plum with a delicate finish. 7 21
Louis Latour Pinot Noir, France Ripe berry fruits with silky tannins and good persistency. 10 36
Meiomi, California Light and delicate with bright red cherry and strawberry. 12 40
Four Graces, Willamette Valley Light, fresh red berries, rose and white pepper. 58

CABERNET SAUVIGNON
Cooper Ridge, California Black cherry, juniper and anise with subtle tannins. 7 21
Liberty School, California Fruity with black cherry and a hint of smoky cinnamon. 9 31
J. Lohr Seven Oaks, California Juicy black berry, cedar, plum, vanilla and sweet oak. 10 38
Franciscan Estate, Napa Valley Blackberry & dark cherry with hints of peppercorn and chocolate. 54

HOT OR COLD SAKE
Sho Chiku Bai Sake

NON-ALCOHOLIC Acqua Panna Mineral Water (Italy) • San Pellegrino Sparkling Water (Italy)

BEER SELECTIONS

Bud Light (USA) Coors Light (USA) Sierra Nevada Pale Ale (USA) Michelob Ultra (USA) Blue Moon (USA) Sugar Creek Pale Ale (Charlotte) Southern Tier-2XIPA (USA)

OMB Copper (Charlotte) OMB Captain Jack Pilsner (Charlotte) Unknown Over the Edge IPA (Charlotte) Heineken (Holland) Stella Artois (Belgium) Chimay Blue (Belgium) Corona Extra (Mexico)

Kirin Ichiban (Japan) Sapporo 22oz (Japan) Tiger (Singapore) Tsing Tao (China) Lucky Buddha (China) Buckler Non-Alcoholic (Germany)
BAODING COCKTAILS

*Chinese Fire Cracker
Grey Goose & Alize Red Passion with Cranberry Juice

*Baoding Sangria
Brandy, Moscato & Pinot Noir with Pomegranate Syrup, Fruit Mix
(The Perfect Refreshing Anytime Cocktail)

White Sangria
Absolut Vodka, Peach Schnapps, Moscato with Sour Mix, Orange Juice
(The Perfect Refreshing Anytime Cocktail)

Apple Martini
Absolut Vodka and Sour Apple Pucker with Sour Mix

*Baoding’s Rainbow
Midori, Malibu with Pineapple Juice, Absolut with Cranberry Juice, (Built with Layers)

*Baoding’s Maitai
Midori, Chambord, Whiskey, Light Rum and Myers Rum with Fruit Mix

*Mojito
Bacardi Silver, Lime Juice and Fresh Mint Leaves with Mojito Mix

Pomegranate Cosmos
Absolut Vodka and Triple Sec with Pomegranate Syrup

Pineapple Sake-Tini
Bacardi Silver and Premium Sake with Pineapple Juice

*French Martini
Grand Marnier, Chambord & Vodka with Pomegranate Syrup, Pineapple Juice, Sour Mix

*Grey Goose Bleu Cheese Martini
Grey Goose & Dry Vermouth with Bleu Cheese Stuffed Olives

The Blue Juice
Blue Curacao and Absolut Vodka with Pineapple Juice, Sour Mix

*Remy Martin Mint Frappe
Remy Martin VSOP, Sambuca and Touch of Lime

Hennessy Special
Hennessy VSOP, Grand Marnier, Cranberry and Lime Juice

Godiva Chocolate
Godiva Liqueur and Absolut Vodka