

BEIJING ON GROVE

» 5710 GROVE AVE • (804) 288-8875 • BEIJINGONGROVE.COM «

APPETIZERS

WONTON SOUP CS \$3.90

hand made pork wontons, cabbage, scallion, homemade chicken stock

CRISPY PORK GYOZA [6] \$7.30

chinese seasoned dumplings, ponzu sauce

GREEN BEAN STIR FRY VGN/GF \$8.70

garlic, onion, ginger, soy

CRISPY CRAB WONTON CS \$8.90

fresh crab, cream cheese, green apple, thai chili sauce, sriracha

HOT & SOUR SOUP \$3.90

tofu, egg, chinese mushroom, bamboo shoot

CRISPY TEMPURA EGGPLANT \$8.70

sichuan seasoning, hot mustard sauce

CHICKEN LETTUCE WRAPS \$10.30

chicken & veg, chinese brown sauce, lettuce cups

CRISPY CALAMARI \$11.90

garlic, jalapeño, cilantro, sea salt, ponzu sauce

PEKING SPRING ROLLS: VEG \$5.30

OR SHRIMP & PORK CS \$5.90

cabbage, carrot, taro root, homemade duck sauce, chinese mustard

STEAMED CHILI DUMPLINGS [6] \$8.70

hand made pork dumplings, spicy chili sauce

CRISPY CHICKEN ROLLS \$8.90

wrapped in crispy tofu skin, green apple, thai chili sauce, sriracha

PAI GOW SHRIMP CS \$12.50

crispy tempura shrimp, sriracha aioli

RICE & NOODLES

ADD: TOFU +\$4.00 | CHICKEN +\$4.50 | BBQ PORK +\$4.70 | BEEF +\$4.90 | SHRIMP +\$4.90 | DOUBLE YOUR HAPPINESS! +\$7.90

JALAPEÑO FRIED RICE V/GFO \$9.90

peas, carrot, egg, jalapeño

CURRY RICE NOODLES V/GFO \$10.30

carrot, cabbage, egg, bean sprout

GUANDONG FRIED RICE V/GFO \$10.50

peas, carrot, egg

KIMCHI FRIED RICE V/GFO \$12.30

homemade kimchi, mozzarella, peas, carrot, egg

PINEAPPLE FRIED RICE \$10.70

peas, carrot, egg, pineapple

FAT DRAGON LO MEIN V/GFO \$10.50

wheat noodles, cabbage, carrot, light chinese brown sauce

CHOW FUN V/GFO \$9.50

thick rice noodles, bean sprout, egg, black bean sauce

MAIN DISHES

All dishes served with white rice. May substitute fried rice +\$2.00 or brown rice +\$2.00

GINGER SALAD - \$3.90 | SIDE KIMCHI - \$2.50 | SIDE FRIED RICE - \$3.00 | SIDE BROWN RICE - \$3.00 | SIDE VEGETABLES - \$4.00

CHINESE EGGPLANT VGN \$14.50

bell pepper, tangy garlic sauce

CHICKEN & BROCCOLI GF \$16.30

chicken breast, fresh broccoli, homemade garlic sauce
Sub Shaved NY Strip Steak +\$2.00

BASIL CHICKEN GF \$18.30

chicken breast, thai basil, onion, chinese mushroom, cilantro, chinese chili brown sauce
Sub Shaved NY Strip Steak +\$2.00

NUMB NUMB PEPPER STEAK* GF \$23.90

filet mignon, spicy pepper rub, bell pepper, green bean, chinese mushroom, thai basil, chinese chili

MODERN FAMILY CS/GFO \$22.30

shrimp, beef, chicken, bell pepper, green bean, broccoli, chinese mushroom, chinese brown sauce

CHILEAN SEA BASS CS/GFO \$34.90

tofu, chinese eggplant, green bean, chinese mushroom, scallion, oyster sauce

HOT CHICK GFO \$18.30

chicken breast, bell pepper, baby corn, mushroom

BUDDAH'S DELIGHT GF/VGN \$14.70

broccoli, green bean, bell pepper, mushroom, baby corn

BEIJING DUCK GFO \$29.30

tea & coffee smoked, cucumber, scallion, hoisin sauce, served with chinese bao buns

FEI-LONE BEEF* GF \$23.90

filet mignon, green bean, chinese mushroom, chinese peppers, homemade spicy sauce

FAT DRAGON TOFU GFO/VGN \$14.70

crispy tofu, broccoli, green bean, chinese mushroom, baby corn, chinese brown sauce

CHEF ZHAO'S CHICKEN GFO \$16.70

bell pepper, sesame sauce

ENTER THE DRAGON GF \$23.30

scallop, shrimp, calamari, broccoli, bell pepper, green bean, chinese mushroom, baby corn, choose: rice wine sauce | spicy sichuan sauce

SESAME SHRIMP CS/GFO \$23.90

pineapple, bell pepper, sweet & tangy sesame sauce

TANGERINE BEEF GFO \$21.90

broccoli, bell pepper, chinese pepper, citrus glaze

MUSHU PORK GFO \$16.90

slow braised shredded pork, egg, chinese mushroom, cabbage, hoisin, served with chinese pancakes
Sub Lettuce Wraps +\$1.00

CRISPY ASIAN FIVE SPICE RIBS GFO \$21.90

green bean, chinese five spice, sichuan pepper, cilantro, chinese bbq sauce

SPICY FLOUNDER \$19.90

mixed vegetables, spicy chili sauce

SHRIMP WITH LOBSTER SAUCE CS/GF \$21.30

mushroom, peas, carrot, egg, emulsified chinese brown sauce

TEMPURA GOLDEN PRAWNS CS \$23.90

crispy jumbo prawns, creamy citrus glaze

KUNG PAO CHICKEN GF \$17.70

bell pepper, chinese mushroom, peanut, gong bao sauce
Sub Shrimp +\$4.00

V = Vegetarian VGN = Vegan CS = Contains Shellfish GFO = Gluten Free Option Upon Request

Most entrees may have the protein replaced with tofu or modified to be gluten free. Ask your server for details.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



HAPPY HOUR

4:30 PM - 6 PM MON-FRI

\$1.00 OFF ALL BEER
 \$5.00 GYOZA OR SPRING ROLLS
 \$6.00 WELL COCKTAILS
 \$6.00 HOUSE WINES

SIGNATURE COCKTAILS

WONGARITA - \$10.90

corazon blanco tequila, triple sec, fresh lime, agave

PEACHY QUEEN - \$12.30

ketel one peach & orange blossom vodka, prosecco, peach purée, fresh lemon, soda

THE NOTORIOUS B.O.G. - \$13.30

bowman brothers bourbon, maple syrup, black walnut bitters

BELLE ISLE MANDARIN MULE - \$12.50

belle isle blood orange moonshine, fresh orange & lime juices, ginger beer

RED SANGRIA - \$11.30

red wine, elderflower & peach liqueurs, fresh lemon, lime & orange juices, agave

WHITE SANGRIA - \$10.90

white wine, wheatley vodka, peach purée, fresh lemon, lime, & blueberries, agave

SEASONAL BEIJING COCKTAIL - MP

feeling lucky? ask your server!!

BLUEBERRY VODKA LEMONADE - \$11.90

smirnoff blueberry vodka, fresh blueberries, fresh lemon, simple

ISLAND GIRL - \$12.70

bacardi rum, myers rum, triple sec, fresh pineapple and orange juice, almond extract, simple

ART OF THE POUR - \$12.90

hendrick's gin, sliced cucumber, fresh mint, fresh lemon, simple, soda

BAD HOMBRE - \$13.30

corazon reposado tequila, axta blanco vermouth, agave, fresh lime, orange bitters **Sub Vecinos Mezcal +\$2.00**

SAGE ADVICE - \$12.90

belle isle ruby red grapefruit moonshine, corazon blanco tequila, fresh lime, sage infused agave

DRAFT BEERS

SAPPORO	\$6.50
MILLER LITE	\$5.75
BOLD ROCK seasonal cider	\$8.00
SYCAMORE MOUNTAIN CANDY	\$8.00
HARDYWOOD RICHMOND LAGER	\$6.50
ARDENT IPA X	\$8.25
FIRESTONE UNION JACK	\$8.75
VOODOO RANGER JUICY IPA	\$7.75
ALLAGASH WHITE	\$8.50
ROTATING DRAFT feeling lucky	???

PACKAGED BEERS

MILLER LITE 12oz bottle	\$5.50
MICH ULTRA 12oz bottle	\$5.50
KIRIN 12oz bottle	\$6.00
TSINGTAO 12oz bottle	\$6.75
STELLA 11.2oz bottle	\$6.50
ATHLETIC GOLDEN ALE N/A 12oz can	\$5.75
BUD LIGHT 12oz bottle	\$5.50
HIGH NOON VODKA 16oz can	\$7.75
HIGH NOON TEQUILA 16oz can	\$7.75

WINE

	6oz	9oz	BTL
SPARKLING Torresella Prosecco	\$8.90		\$35.00
ROSÉ Chloe	\$9.90	\$13.90	\$35.00
ROSÉ Argyle			\$49.00
PINOT GRIGIO Chloe	\$9.30	\$13.30	\$33.00
SAUV BLANC Wither Hills	\$10.30	\$14.50	\$37.00
CHARDONNAY Dough	\$11.50	\$16.30	\$41.00
RIESLING Kung Fu Girl	\$9.50	\$13.30	\$34.00
RED BLEND Dreaming Tree "Crush"	\$10.30	\$14.50	\$37.00
PINOT NOIR Benziger	\$10.90	\$15.30	\$39.00
CABERNET Tribute	\$11.90	\$16.70	\$42.00
CABERNET Dough	\$15.30	\$21.50	\$53.00
MALBEC Casa Natal Reserve	\$10.70	\$15.00	\$37.00

SOFT DRINKS

FOUNTAIN DRINKS - \$3.00
GINGER BEER - \$3.50
ICED SWEET UNSWEET GREEN TEA - \$3.00
PERRIER SPARKLING - \$5.00
HOT GREEN TEA - \$4.00
MAINE ROOT BEER - \$4.00
ORGANIC WHOLE CHOCOLATE MILK - \$4.00