

>>5710 GROVE AVE • (804) 288-8875 • BEIJING QNGROVE.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, 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

LUNCH COMBOS

All dishes served with white rice, wonton or hot & sour soup and a spring roll. Substitute brown rice or fried rice for \$2

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 \$8.30

bell pepper, tangy garlic sauce

CHICKEN & BROCCOLI GF \$9.90

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

CHEF ZHAO'S CHICKEN GFO \$10.30

bell pepper, sesame sauce

BASIL CHICKEN GF \$10.70

chicken breast, thai basil, onion, chinese mushroom, cilantro, chinese chili brown sauce

Sub Shaved NY Strip Steak +\$2.00

MODERN FAMILY cs/gfo \$12.30

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

SESAME SHRIMP cs/gfo \$12.30

pineapple, bell pepper, sweet & tangy sesame sauce

BUDDAH'S DELIGHT GF/VGN \$8.50

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

ENTER THE DRAGON GF \$12.50

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

FAT DRAGON TOFU GFO/VGN \$11.90

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

TANGERINE BEEF GFO \$11.90

broccoli, bell pepper, chinese pepper, citrus glaze

MUSHU PORK GFO \$10.50

slow braised shredded pork, egg, chinese mushroom, cabbage, hoisin, served with chinese pancakes

Sub Lettuce Wraps +\$1.00

HOT CHICK GFO \$10.50

chicken breast, bell pepper, baby corn, mushroom

KUNG PAO SHRIMP cs \$12.50

red & green bell pepper, chinese mushroom, peanut, gong bao sauce

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.



























6PM MºN-FRI

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

SIGNATURE C2CKTAILS

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

DRAFT BEERS

| SAPPORO | | \$6.50 |
|-------------------------|---------------|--------------------|
| MILLER LITE | | \$5. ⁷⁵ |
| BOLD ROCK see | asonal cider | \$8.00 |
| SYCAMORE MOUN | TAIN CANDY | \$8.00 |
| HARDYWOOD RIC | HMOND 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 | 222 |

PACKAGED BEERS

| MILLER LITE | 12oz bot | tle | | \$5. ⁵⁰ |
|---------------|------------|---------|----------|--------------------|
| MICH ULTRA | 12oz bot | ttle | | \$5.50 |
| KIRIN 120z bo | ottle | | | \$6.00 |
| TSINGTAO 12 | ?oz bottle | , | | \$6. ⁷⁵ |
| STELLA 11.202 | z bottle | | | \$6.50 |
| ATHLETIC GOLD | EN ALE | N/A | 12oz can | \$5. ⁷⁵ |
| BUD LIGHT | 12oz bottl | e | | \$5.50 |
| HIGH NOON VO | DKA | 160z cc | an | \$7. ⁷⁵ |
| HIGH NOON TEC | QUILA | 16oz (| can | \$7. ⁷⁵ |
| | | | | |

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

| WINE | 6 oz | 9 oz | 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 |

Seft 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























