



**dim sum**

- spicy tuna tartare\***, fried rice, pickled lotus root 23
- mala spiced lamb chops\***, mint salsa verde, brown butter labneh 30, gf
- yu sheng of hamachi\***, chili crisp, pineapple 18
- dry aged beef pot stickers**, chinese mustard, soy vinegar 18
- spicy chicken dumpling**, general tso’s sauce, broccoli 17, gf
- chilled lobster bao**, toban jan aioli, pickled radish 26
- spicy chicken bao**, nashville hot, kewpie 17
- kung pao chicken wings**, buttermilk ranch, shaved celery salad 17
- mongolian barbecue pork ribs**, chives, crispy noodle nest 4 for 17 / 8 for 34

**salads**

- tigress wedge**, sesame leaf green goddess, chinese bacon, pickled red onion 18
- heirloom tomato salad**, chinese black vinegar, castaltrano olives, soy pearl 18, v
- shaved snow pea**, hot and sour tamarind, seasonal fruit, pickled thai chili, mint 18, gf, v

**vegetables**

- asparagus**, marcona almonds, truffle soy 18, gf
- wok charred kale**, lemon soy, pickled goji berries 17, v
- smashed crispy fingerling potatoes**, turmeric caramel, pickled thai chilis, scallions 15, gf
- crispy brussels sprouts**, pomegranate molasses, peanuts 15

**steaks & chops**

- all come with lettuces to wrap, charred scallions, pickles and choice of sauce
- 10oz filet mignon\*** 95, gf
- 14oz prime ny strip steak\*** 90, gf
- 12oz prime picanha steak with sesame soy\*** 75, gf
- 16oz char siu duroc pork chop\*** 45
- 30oz short rib of beef** 80

**sauces**

- black pepper
- crying tiger sauce, gf
- soy garlic butter, gf
- scallion ginger relish, gf

**noodles & rice**

- mushroom slippery noodle**, tamarind black bean, hazelnut 29
- crab fried rice**, jalapeno aioli, tobiko 36, gf
- supreme fried rice**, land x air x sea 28, gf
- sizzling vegetable fried rice**, umani butter, winter black truffles 27

**large plates**

- crying tiger seared tuna\***, avocado salad pickled gooseberries 43, gf
- half or whole aged crown of duck\***, hong kong french toast, drunken fruit, lettuce, plum liquor 46/86
- walnut shrimp**, candied walnuts, walnut aioli, radish 34
- wok tossed seabass**, orange cashew, fresno chilies 46

**chefs dessert**

- strawberries and cream snow**, strawberries, milk ice, strawberry crumbs 18, gf
- mango mochi waffle**, mango sorbet, cornflake crumble, mango coulis 18
- tropical sundae**, passion fruit, yuzu & berry sorbet, fried plantains, coconut caramel, toasted peanuts 18

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify your server of any dietary restrictions.

Executive Chef Iggy Ortiz

The Tigress Cantonese Chophouse concept, restaurant design and menu were developed in a collaboration between Food Crush Hospitality LLC f/s/o Celebrity Chef Dale Talde (www.foodcrushhospitality.com) and Misfit Joints LLC f/s/o Spencer Raymond (www.misfitjoints.com)

FOOD ALLERGY/HEALTH WARNING: Our food may contain Allium, Dairy, Egg, Fish, Gluten, MSG, Nightshade, Nuts, Sesame, Shellfish and/or Soy. If you have any allergies or other health concerns related to these ingredients, please advise our Wait Staff before placing your order.



signature cocktails

- fun-tini, oka japanese gin, vermouth, house pickled shitake, white pepper 18
- hong kong old fashioned, japanese whisky, tamarind-black vinegar caramel, black pepper, angostura bitters 17
- li chi sour, mizu lemongrass shochu, chrysanthemum, lychee, lemon 16
- ideal of harmony, vodka, coconut green tea, banana, sparkling lime & yuzu 17

classics with a twist

- queen’s road cocktail, papa’s pilar Dark rum or bourbon, orange, lemon, ginger, honey 17
- fujian paloma, tequila, grapefruit, lime, oolong, grapefruit soda 16
- tigresso marteani, our signature espresso martini with coconut rum, black tea, five spice 17

easy tiger - drinks with less bite (non-alcoholic cocktails)

- ume spritz, aplós ease, ume plum, oroblanco grapefruit, white tea, and sea buckthorn 16
- mandora negroni, mandora orange, bitter quassia, sarsaparilla, oak wood, infused with lion’s mane 16
- coconut oolong cooler, coconut water, fresh lime, oolong, soda 16

sake

- chichibu nishiki, tokubetsu junmai sake (750ml) 20/80
- kitsukura, honjozo taru barrel aged (750ml) 120
- kimino shuzo, emperor’s well yamahi junmai ginjo (300ml) 15/60

wine by the glass

- sparkling
- 1001 henri, champliau crémant de bourgogne fr 20/85
- 1002 lamberti, prosseco, it 16/17
- rose
- 5001 wölffer estate vineyard, new york state, usa 20/70

white

- 3001 lioco, chardonnay sonoma ca 20/70
- 3002 lucy, pico blanco, pinot gris/pinot blanc monterey county ca 21/75
- 3009 pine ridge, chenin blanc/viognier blend, ca 15/50
- 3004 clarendelle, bordeaux blanc, fr 16/70
- 3003 forge cellars, riesling finger lakes ny 22/80
- 3006 dr. herman, riesling ürziger würzgarten kabinett ger 21/74
- 3005 clos henri, sauvignon blanc nz 19/65
- 3007 rudi pichler, gruner veltliner aust 23/85
- 3008 vietti, arneis roero it 20/70

red

- 4001 cuvelier los andes coleccion, malbec uco valley, ar 18/60
- 4002 pecchenino, dolcetto dogliani san luigi it 15/50
- 4003 tascanta, etna rosso sicily it 20/70
- 4004 milton park, barossa shiraz, au 15/50
- 4006 aminity vineyards, pinot noir, willamette valley 16/55
- 4005 bezel, cabernet sauvignon, paso robles, ca 20/70