

Ducked Up sample menu



Dim Sum

- Marinated Cucumber, fermented black bean, chili, lime \$11
- Spring Rolls, napa cabbage, carrot, rice noodle \$13
- Chicken Shumai, water chestnut, carrot, mushroom \$14
- Tempura Mushroom Bao, king oyster, iceberg, cilantro, spicy miso mayo \$14

Plates

- Shishito Peppers, blistered, lemon, sea salt \$13
- Crisp Brussels Sprouts, fermented chili, lime, fried garlic \$14
- TFC Taiwanese Fried Chicken or Cauliflower, hot sauce \$16/\$13
- Asian Greens, cabbage, carrot, ponzu vinaigrette \$17
- Spicy Vegetable Curry, herbed coconut cream, jasmine rice \$20
- Ramen Bowl, duck broth, XO sauce, cured egg yolk, scallion \$22
- Shrimp Fried Rice, jasmine rice, egg, scallion \$28

Duck

- Joe Jurgielewicz & Son Farm Peking Duck, cucumber, spring onion, pancake, hoisin sauce \$80

Dessert

- Cantaloupe Sorbet \$9
- Coconut Chocolate Crème (plant based) \$11

Ducked Up sample drink menu



House Specials

Holly Blue, Cazadores Blanco, Butterflypea infused honey, Lime, Orange blossom \$17

Spiced Up, Smoked Dewars White, Lemon, 5 spice pumpkin simple \$17

Jasmine Old Fashioned, Toki, Oat Milk, Jasmine Syrup \$17

Maggie's Farm, Applejack, Rosaluna, Montenegro, Pineapple Cinnamon Syrup \$17

Sparkling

Prosecco Tasi, Veneto \$15

Champagne Moet & Chandon \$25

Rose

Maison Vincent Languedoc \$13

Lady A Provence \$16

Lady K Coteaux D'Aix En Provence \$20

White

Maison Vincent Languedoc \$13

Sauvignon Blanc Scarbolo, Friuli Venezia \$15

Chardonnay Luuna, Sonoma Coast \$17

Sancerre Raimbault-Pineau, Loire Valley \$20

Red

Maison Vincent Languedoc \$13

Pinot Noir Brea, California \$15

Nerello Mascalese Ghiaia Nera, Etna Rosso \$17

Cabernet Sauvignon Ancient Peaks, Paso Robles \$20