

SPICE

SMALL PLATES

SEARED SCALLOPS Fresh scallops, glass noodles, soy, ginger, scallions, sesame	\$20	SPICY SHRIMP AND AVOCADO Chilled cucumbers, tomatoes, green Thai chili sauce	\$12
ROTI CANAI v Flaky Indian flatbread, yellow curry, potato, carrot, scallions	\$10	KFC WINGS Korean Fried Chicken wings, spicy gochujang sauce, cilantro, sesame	5pcs~\$10 10pcs~\$19
SPICY TUNA RICE CRISPS* Fresh tuna, spicy mayo, sweet soy, scallions, over crispy rice rounds, sesame	\$13	VEGAN FRESH ROLLS v GF Rice paper, lettuce, carrots, mint, vermicelli noodles, sweet chili, peanut sauce, ADD SHRIMP ~\$2	\$8
CRAB RANGOON DIP Crab, cream cheese, scallions, wonton chips	\$12	SASHIMI TUNA NACHOS* Fresh tuna, avocado, pickled onion, scallions, spicy mayo, wonton chips	\$18
EDAMAME Traditional - soy beans, salt Spicy - soy beans, garlic, chili sauce	\$9	SPICE SUSHI ROLL Eel, avocado, cucumber, topped with seared scallops, scallions, crispy shallot, masago, spicy mayo, eel sauce	\$22
SZECHUAN DUMPLINGS Chicken, bamboo, water chestnuts, scallions, sesame, szechuan chili oil	\$11	GREEN CURRY MUSSELS Prince Edward Island sourced mussels, garlic, onion, & coconut cream curry. Served with crostini	\$19
TACO TRIO <u>Salmon, Shrimp, or Bulgogi</u>	\$15	BAO BUNS Crisp Bao, Cucumber, cilantro, scallion, hoisin	Pork Belly \$10 Crispy Duck \$15
Single Tacos ~ \$5.5 Salmon - Miso salmon, slaw, avocado, pickled onion, spicy mayo, sesame Shrimp - Grilled shrimp, avocado, lettuce, slaw, scallions, cilantro, spicy mayo Bulgogi - Korean beef, lettuce, slaw, mango mayo, crushed almond		SPICE FRIES Crisp fried potatoes, mozzarella, bulgogi, red pepper cream, scallion	\$16

SOUPS ~ \$9

TOM KHA
Chicken, coconut milk broth, mushroom, tomato, scallion

TOM YUM
Hot & sour broth with shrimp, chicken, tomato, mushroom, scallion

BURGERS

WAGYU BURGER* Wagyu, smoked gouda, bibb lettuce, pickled onion, spicy mayo, served with fries	\$19
BULGOGI BURGER* Marinated wagyu, mozzarella, lettuce, spicy mayo, kimchi, served with side salad	\$19

SALADS

GRILLED CHICKEN SALAD Garden lettuce, tomato, red onion, grilled corn, cheese, spicy ranch GF	\$18
GRILLED SALMON SALAD* Mixed greens, pumpkin seeds, capers, red onion, tomato, avocado, basil, lemon zest, house garlic vinaigrette	\$23

LUNCH ~ \$14

Choice of Veg./Tofu/Chicken/Pork
Beef/Shrimp +4 Scallops +12

PAD THAI GF

UNCLE VEE'S NOODLES

GRILLED CHICKEN SALAD GF

PAD SEE EW

RED/GREEN CURRY v GF

TACO TRIO

(Choice of bulgogi, shrimp, salmon)

MON.-FRI. 11AM-3PM

SPICE BOWL* GF

SPICE FRIED RICE*

BULGOGI BOWL* - \$17

An automatic gratuity will be added to parties of 6 or more **GF**- Gluten Friendly **V**- Vegan Option
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses

BOWLS

UNAGI DON Tender, marinated Eel tops a base of avocado, cucumber, slaw, scallions, sesame, and slightly sweet sushi rice	\$23	SPICE BOWL* GF Pork shoulder, pickled onion, scallion, slaw, edamame, jalapeno, fried egg, & sweet chili sauce, served over sushi rice	\$19
BIBIMBAP* Bulgolgi, vegetable mix, fried egg, sesame, & scallion layered over rice. Served in hot stone bowl with gochujang and kimchi	\$20	POKE BOWL* Marinated tuna or salmon, edamame, avocado, cucumber, slaw, scallions, sesame, over sushi rice	\$22

WOK

SPICE FRIED RICE Slow roasted pork, egg, onion, bell pepper, scallion, served with shrimp sauce	\$18
KAW POW* Minced chicken, mushroom, bell pepper, onion, thai basil, carrots, fried egg, served with steamed rice	\$20
SZECHUAN CHICKEN Dry peppers, peanuts, scallion, kung pao sauce, served with steamed rice	\$20

CHOICE OF VEG./TOFU/CHICKEN/PORK

Beef +4 Shrimp +4 Scallops +12

DRUNKEN NOODLES Flat rice noodles, zucchini, mushroom, bell pepper, onion, tomato, basil, sake	\$21
PAD THAI GF Thin rice noodles, egg, scallions, sprouts, peanuts, lime	\$19
RED/GREEN CURRY V GF Lemongrass, bamboo, string beans, bell pepper, eggplant, basil, served with steamed rice	\$20
UNCLE VEE'S NOODLES Flat rice noodles, egg, onion, scallions, sprouts, peanuts	\$19

LARGE PLATES

STEAK TATAKI* Seared beef tenderloin, sliced rare over vegetable fried rice	\$38
MISO SALMON* Scottish salmon, seasonal vegetables, dirty rice	\$31
CRISPY DUCK Bone-in, half duck over vegetable fried rice	\$34
KUNG PAO CAULIFLOWER Crispy cauliflower, peanuts, scallion, dry pepper	\$21
BULGOGI* Marinated, thinly carved ribeye, sauteed onions & scallions, topped with a fried egg, served with steamed rice	\$24
XINJIANG LAMB SKEWERS Spicy cumin rubbed lamb shoulder, flame grilled, served over vegetable fried rice	\$29
SHORT RIB Slow roasted marinated short rib with wok fired vegetable medely and dirty rice	\$42
PORK SHOULDER BOSSAM Pork shoulder, slow roasted six hours, served with bibb lettuce, dirty rice, kimchi, cucumber, jalapeno, & spicy mayo	\$28

BEVERAGES

SPICE SODAS ~ 5

Fresh muddled fruit & herb's blended into sparkling water

~Honey Orange
~Strawberry Mint
~Ginger Lemon
~Mango

Topo Chico
Lime/Mineral~4
Thai Tea~6
Coconut water
Pint~5 Coconut~9
Iced Tea~3
Coke Products~3
Coffee~3

HOT TEA ~ 6

Large pot of tea served with honey

~Jasmine Green
~Ginger Lemongrass
~Chinese Breakfast
~Cherry Blossom

All day Mondays: 1/2 Price Craft Cocktails and Edamame
Happy Hour M-F 4:30-6:30: \$4 Kirin Draft~\$5 House Wines