

SPICE

SMALL PLATES

SEARED SCALLOPS Fresh scallops, glass noodles, soy, ginger, scallions, sesame	\$19	SPICY SHRIMP AND AVOCADO Cucumbers, tomatoes, green Thai chili sauce	\$12
ROTI CANAI v Flaky Indian flatbread, yellow curry, potato, carrot, scallions	\$9	KFC WINGS 5pcs~\$10 10pcs~\$19 Korean Fried Chicken wings, spicy gochujang sauce, cilantro, sesame	
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	\$7
CRAB RANGOON DIP Crab, cream cheese, scallions, wonton chips	\$11	SASHIMI TUNA NACHOS Fresh tuna, avocado, pickled onion, scallions, spicy mayo, wonton chips	\$17
EDAMAME Traditional - soy beans, salt ; Spicy - soy beans, garlic, chili sauce	\$8	SPICE SUSHI ROLL Eel, avocado, cucumber, topped with seared scallops, scallions, crispy shallot, masago, spicy mayo, eel sauce	\$21
SZECHUAN DUMPLINGS Chicken, bamboo, water chestnuts, scallions, sesame, szechuan chili oil	\$10	GREEN CURRY MUSSELS Prince Edward Island sourced mussels, garlic, onion, & coconut cream curry. Served with crostini.	\$19
TACO TRIO \$13 1 for \$5 Choice of Salmon, Shrimp, or Bulgolgi Salmon - Miso salmon, slaw, avocado, pickled onion, spicy mayo, sesame Shrimp - Grilled shrimp, avocado, lettuce, slaw, scallions, cilantro, spicy mayo Bulgolgi - Korean beef, lettuce, slaw, mango mayo, almond dust		BAO BUNS Cucumber, cilantro, scallion, hoisin	Pork Belly \$9 Crispy Duck \$13
		KIMCHI FRIES Kimchi, mozzarella, red pepper cream, scallion	\$11 ADD BULGOGI~\$6

SOUPS

TOM KHA Chicken, coconut milk broth, mushroom, tomato, scallion	\$8	TOM YUM Hot & sour broth with shrimp, chicken, tomato, mushroom, scallion	\$8
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BURGERS

WAGYU BURGER* Wagyu, smoked gouda, bibb lettuce, pickled onion, spicy mayo, served with fries	\$19
BULGOLGI 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	\$16
GRILLED SALMON SALAD* Mixed greens, pumpkin seeds, capers, red onion, tomato, avocado, basil, lemon zest, house garlic vinaigrette GF	\$21

LUNCH ~ \$13

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

PAD THAI GF

UNCLE VEE'S NOODLES

GRILLED CHICKEN SALAD GF

PAD SEE YEW

RED/GREEN CURRY v GF

TACO TRIO

(Choice of bulgolgi, shrimp, salmon)

MON.-FRI. 11AM-3PM

SPICE BOWL GF

SPICE FRIED RICE

BULGOLGI BOWL - 16

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 \$21
Tender, marinated Eel tops a base of avocado, cucumber, slaw, scallions, sesame, and slightly sweet sushi rice

BIMBIMBAP* \$19
Bulgolgi, vegetable mix, fried egg, sesame, & scallion layered over rice. Served in hot stone bowl with gochujang and kimchi

SPICE BOWL* GF \$18
Pork shoulder, pickled onion, scallion, slaw, edamame, jalapeno, fried egg, & sweet chili sauce, served over sushi rice

POKE BOWL* \$21
Marinated tuna or salmon, edamame, avocado, cucumber, slaw, scallions, sesame, over sushi rice

WOK

SPICE FRIED RICE \$18
Slow roasted pork, egg, onion, bell pepper, scallion, served with shrimp sauce

KAW POW* \$20
Minced chicken, mushroom, bell pepper, onion, thai basil, carrots, fried egg, served with steamed rice

SZECHUAN CHICKEN \$20
Dry peppers, peanuts, scallion, kung pao sauce, served with steamed rice

CHOICE OF VEG./TOFU/CHICKEN/PORK
Beef +4 Shrimp +4 Scallops +12

DRUNKEN NOODLES \$20
Flat rice noodles, zucchini, mushroom, bell pepper, onion, tomato, basil, sake

PAD THAI GF \$19
Thin rice noodles, egg, scallions, sprouts, peanuts, lime

RED/GREEN CURRY v GF \$19
Lemongrass, bamboo, string beans, bell pepper, eggplant, basil, served with steamed rice

UNCLE VEE'S NOODLES \$18
Flat rice noodles, egg, onion, scallions, sprouts, peanuts

LARGE PLATES

STEAK TATAKI* \$36
Seared beef tenderloin, sliced rare over vegetable fried rice

MISO SALMON* \$29
Scottish salmon, seasonal vegetables, dirty rice

CRISPY DUCK \$32
Bone-in, half duck over vegetable fried rice

KUNG PAO CAULIFLOWER \$19
Crispy cauliflower, peanuts, scallion, dry pepper v

BULGOGI* \$23
Marinated, thinly carved ribeye, sauteed onions & scallions, topped with a fried egg, served with steamed rice

XINJIANG LAMB SKEWERS \$28
Spicy cumin rubbed lamb shoulder, flame grilled, served over vegetable fried rice

SHORT RIB \$38
Slow roasted marinated short rib with wok fired vegetable medely and dirty rice

PORK SHOULDER BOSSAM \$26
Pork shoulder, slow roasted six hours, served with bibb lettuce, dirty rice, kimchi, cucumber, jalapeno, & spicy mayo

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 ~5
Fresh Coconut ~9
Iced Tea ~3
Coke/Diet Coke ~3
Dr. Pepper ~3
Pink Lemonade ~3
Sprite ~3
Ginger Ale ~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: \$6 Drafts and House Wines