

The Slanted Door

APRIL 6, 04

LUNCH

Appetizers	Slanted Door spring rolls <i>with shrimp, pork, mint and peanut sauce</i>	6.50
	vegetarian spring rolls <i>with tofu, shiitake mushrooms, cabbage and mint</i>	6.50
	crispy imperial rolls <i>with shrimp, pork and glass noodles</i>	7.25
	crispy vegetarian imperial rolls <i>with taro root, cabbage and glass noodles</i>	7.25
	daikon rice cakes <i>with shiitake mushrooms and shallots</i>	8.50
Soup	shrimp and pork wonton <i>with five spice pork and egg noodles</i>	8.00
	pho bo, vietnamese beef soup <i>with Niman Ranch london broil</i>	8.50
	seafood or chicken noodle soup <i>with thin, wide or egg noodles</i>	7.00
Salad	chicken salad <i>with green cabbage and vermicelli</i>	7.50
	grapefruit and jicama salad <i>with candied pecans</i>	6.50
	green papaya salad <i>with rau ram and roasted peanuts</i>	6.50
Noodles	crispy egg noodles <i>with prawns, squid, green beans and shiitake mushrooms</i>	8.50
	stir-fried Niman Ranch flank steak <i>with fresh ginger over rice noodles</i>	8.50
	rice noodle stir-fry <i>with chicken, shiitake mushrooms, bean sprouts and egg</i>	8.50
	grilled wild gulf shrimp <i>over rice noodles with imperial rolls, cucumber and mint</i>	9.50
	grilled chicken <i>over rice noodles with imperial rolls, cucumber and mint</i>	9.50
Meat	Meyer Ranch shaking beef <i>cubed filet mignon with garlic and organic red onions</i>	16.50
	grilled Willis Ranch pork loin <i>with ginger-soy-shallot sauce</i>	14.50
	chicken claypot <i>with caramel sauce, chilies and fresh ginger</i>	11.50
	grilled five-spice chicken <i>with tamarind dipping sauce</i>	11.50
	Vietnamese rice claypot <i>with chinese sausage, chicken, shrimp and shiitakes</i>	11.50
Seafood	fresh Florida gulf shrimp <i>with sing qua and giant oyster mushrooms</i>	14.50
	catfish claypot <i>with cilantro, ginger and thai chilies</i>	13.50
	fresh Dungeness crab meat <i>with cellophane noodles</i>	13.50
	spicy Monterey squid <i>with fresh basil, bamboo shoots and fried tofu</i>	11.50
	grilled ahi tuna <i>with spicy ginger-soy dipping sauce</i>	15.50
caramelized shrimp <i>with garlic, organic onions and chili sauce</i>	13.75	
Vegetables	lemongrass tofu <i>with fresh shiitake mushrooms, onions and chili sauce</i>	7.50
	asparagus <i>with black trumpet mushrooms</i>	9.50
	spicy eggplant <i>with green onions and coconut milk</i>	8.50
	young chinese broccoli <i>with garlic-oyster sauce</i>	8.50
	organic sugar snap peas <i>with blue oyster mushrooms and garlic</i>	9.50
	Shanghai bok choy <i>with young shiitake mushrooms</i>	8.50
	T.D. Willey Farm savoy spinach <i>with fried shallots and garlic</i>	9.50
Firme Farm broccoli <i>with shiitake mushrooms and pressed tofu</i>	9.50	

BEVERAGES

Water	Tynant <i>still spring water Wales</i>	7.00
	San Pellegrino <i>sparkling water</i>	7.00
Soda	Boylan's original birch beer	3.50
	Reed's premium ginger brew	4.00
	Boylan's sugar cane cola or diet cola	3.50
Juice	lemonade <i>fresh squeezed</i>	2.00
	cranberry juice	3.00
	organic tomato juice	3.00
	virgin mary <i>made with organic tomato juice</i>	5.00
	organic pineapple juice	3.00
	iced tea <i>lychee infused</i>	
Coffee	french press coffee	4.00
	Illy espresso <i>single/double</i>	2.00 / 3.00
	cappuccino/latte	3.25
	Vietnamese coffee <i>hot or iced</i>	2.50
Beer	Spaten Premium <i>crisp Bavarian lager (12 oz)</i>	5.00
	Ayinger <i>Jahrhundert Bier, rich Bavarian lager (500 ml)</i>	6.00
	Lagunitas Dogtown pale ale	5.00
	Ommegang <i>a dark, rich creamy Abbey-style ale (12 oz)</i>	6.00
	Saison dupont <i>Belgian farmhouse ale (375 ml)</i>	8.00
	Affligem Blonde <i>a pale, floral Belgian abbey ale (350 ml)</i>	5.00
	Duvel <i>the quintessential pale strong Belgian ale (330 ml)</i>	5.00
	Affligem dubbel <i>dark, creamy Belgian abbey ale (750ml)</i>	12.00
	Affligem tripel <i>creamy, strong Belgian abbey ale (750ml)</i>	12.00
	Erdinger Weißbier <i>unfiltered wheat beer (17 oz)</i>	6.00
	Erdinger Pikantus <i>creamy, dark Bavarian wheat beer (17 oz)</i>	6.00
	Erdinger nonalcoholic <i>unfiltered wheat beer (17 oz)</i>	5.00
	Eric Bordelet Organic "Granit" French pear cider <i>(750 ml)</i>	24.00
	Eric Bordelet Organic "Argelette" French apple cider <i>(750 ml)</i>	22.00
Tea	White Peony (Bai Mudan) <i>(white) sweet, mild, full-bodied</i>	4.00
	Hai Bei Tu Zhu <i>(green) display flower tea served in a wine glass</i>	4.00
	Drum Mountain <i>(green) organically grown from the Cloud & Mist mountains</i>	5.00
	Jade spring <i>(green) smooth, round green tea with a robust flavor</i>	5.00
	Competition-grade Tieguanyin <i>(oolong) robust and very aromatic</i>	6.00
	Phoenix Bird <i>(oolong) robust with jasmine-like aromas</i>	6.00
	Fragrant Plum <i>(oolong) delicate but very flavorful</i>	6.00
	Hong Kong Milk Tea <i>(black) special blend served with condensed milk</i>	4.00
	Vietnamese Pu-erh <i>(pu-erh) rich smoky flavor; excellent to aid digestion</i>	4.50
	Imperial Red Tea <i>(black) light smokiness, velvety finish; organically grown</i>	4.50
	Jasmine Pearls <i>(scented) young Spring Pekoe tea leaves scented with jasmine</i>	4.50
	Herbal <i>a blend of rose buds, chrysanthemum, lichen and fresh ginger</i>	5.00
	Chrysanthemum <i>(herbal) whole flowers dried (no caffeine, of course)</i>	4.00
Wild Chrysanthemum <i>(herbal) tiny organic blossoms; eucalyptus scent</i>	4.50	

note: our teas are hand selected from various regions of China