

CREATE A STIR GRILL MENU

MAN



GENERAL TSO BRUSSELS SPROUTS

Fresh Brussels sprouts, fried with Fresno peppers and drizzled with a house made sweet sriracha honey sauce and garnished with green onions, bacon, and toasted sesame seeds. \$7.49

KOREAN QUESADILLA 🖊

Seared chicken seasoned with gochujang, honey, lemon, rice vinegar and garlic, kimchi, and cheddar cheese served in a toasted flour tortilla. Garnished with green onions and served with chili crisp ranch. \$9.99

ASIAN HUMMUS

Signature Hummus, served with grilled roti bread, English cucumber, bell peppers, topped with chili crisp and green onions. \$9.99

ROTI BREAD

Three pieces of artisan Asian flatbread with a crispy, buttery outside and soft, flaky inside. \$3.99

BD'S FAMOUS FRIED RICE

Our famous vegetable fried rice. \$6.99 Add chicken or shrimp + \$3

POTSTICKERS

Classic chicken potstickers served with Dragon sauce. \$7.99

EGG ROLLS

Traditional crispy pork egg rolls served with Asian Sweet Soy dipping sauce. \$7.49

CRAB RANGOON

Seafood and cream cheese filling wrapped in a crispy wonton. Served with Dragon sauce. \$7.99

BD'S SIGNATURE SAMPLER

Choose any three to share: Korean quesadilla, pot stickers, egg rolls, or crab rangoons. \$14.99



CHINESE CHOPPED CHICKEN

Sweet spring and romaine heart salad, English cucumbers, grape tomatoes, water chestnuts, carrots, mandarin oranges, mint, basil, cilantro, crispy chow mein noodles chopped with chilled marinated chicken breast and BD's house sesame ginger vinaigrette topped with toasted seame seeds. \$13.99

BD'S RAMEN

Classic Ramen served with Shiitake mushrooms, bamboo shoots, and yellow onions, garnished with cilantro with a sunny-side up egg seasoned with Japanese 7-spice, sesame seeds and nori. \$13.99

CHOOSE YOUR BROTH: Tonkotsu • Miso (V)

CHOOSE YOUR PROTEIN: Chicken • Pork • Tofu (V)

OR TRY IT CHEF'S WAY:

This is the way our Chefs prefer it: take the classic BD's Ramen setup, but we add a signature spicy miso broth and jumbo shrimp, and top with tangy kimchi. \$15.99

BD'S HOUSE SIDE SALAD

Sweet baby greens and romaine hearts with English cucumbers, grape tomatoes, and pickled red onions tossed in your choice of dressing: BD's house sesame ginger vinaigrette, coconut basil lime, or house-made ranch. \$2.99



SIGNATURE CHEF-MADE BOWLS

EXPERTLY CRAFTED BY OUR WORLD-RENOWNED CHEFS



Kyoto Teriyaki Steak

THAI BASIL CHICKEN 🖊

Seared chicken with BD's signature spice blend, Fresno peppers, red bell peppers, pea pods, green onions and cilantro tossed in Thai basil lime sauce and served on a bed of cauliflower rice. Garnished with crispy fried garlic and green onion. \$15.99

HONG KONG CHICKEN

Chicken seasoned with BD's signature spice blend, pea pods, carrots, green onions, and ramen noodles tossed with toasted sesame garlic sauce. Garnished with green onions and toasted sesame seeds. \$14.99

TOKYO METRO NOODLES 👂

Sirloin steak tips seasoned with BD's signature spice blend, red bell pepper, edamame, Shiitake mushrooms, carrots, and yakisoba noodles tossed in Thai sriracha sauce with a green onion garnish. \$15.99

KOREAN STEAK

Sirloin steak tips with BD's signature spice blend, kimchi, red bell pepper, garlic, yellow onion, jalapeño, and ramen noodles tossed in yakiniku sauce, garnished with toasted sesame seeds. \$15.99

SUPREME FRIED RICE

An entree portion of our signature Fried Rice with shrimp, chicken, steak, and fried egg. Mixed with light soy and hoisin sauce and garnished with sesame oil, green onions, and toasted sesame seeds. \$14.49



BANGKOK CHICKEN 🖊

Chicken seasoned with BD's signature spice blend, Fresno peppers, baby spinach, green onions, and fresh cut pineapple tossed with rice noodles and spicy sweet & sour sauce. Topped with a sunny-side up egg. Garnished with toasted sesame seeds and green onion. \$14.99

SHANGHAI DRUNKEN NOODLES 🖡

Chicken with BD's signature spice blend, yellow onion, basil, green onions, and rice noodles tossed in Thai sriracha sauce. Garnished with crispy fried garlic and green onion. \$14.99

BUDDHA'S GARDEN

Your choice of tofu (V) or chicken seared with BD's signature spice blend, carrots, red bell peppers, shaved Brussels sprouts, green beans, mint, and garlic tossed in sweet coconut chili sauce and served on a bed of cauliflower rice. Garnished with green onions. \$14.99

KYOTO TERIYAKI STEAK

Sirloin steak tips seasoned with BD's signature spice blend, fresh cut pineapple, red bell pepper, and green onions tossed in Japanese teriyaki sauce and served on a bed of white rice. Garnished with green onions. \$15.99

SPICY GOCHUJANG SHRIMP 💋

Seared shrimp with BD's signature spice blend, baby spinach, carrots, bamboo shoots, and green onions tossed in gochujang miso sauce and served on a bed of white rice. Garnished with green onions and toasted sesame seeds. \$15.99



CREATE YOUR OWN

ONE BOWL	\$17.99
UNLIMITED	\$24.99
KIDS BOWL (under 10)	\$8.99



LYCHEE ELDERFLOWER COLLINS Ketel One® vodka, St-Germain® elderflower liqueur, REAL™ lychee syrup, fresh lemon sour, and seltzer water.

TOASTED COCONUT MULE Absolut[®] vodka, REAL[™] coconut syrup, fresh lime sour, ginger beer and toasted shredded coconut.

CUCUMBER GIMLET Tanqueray[®] gin, fresh lime sour, fresh cucumber, and fresh cracked Szechuan peppercorn.

BD'S PASSIONFRUIT PUNCH Appleton Estate[®] signature rum, REAL[™] passionfruit syrup, orange juice, fresh lime sour.

BOTTLES

BUD LIGHT CORONA CORONA LIGHT MILLER LITE GUINNESS

DRAGON FRUIT PALOMA

Sauza[®] hacienda silver tequila, Monin dragon fruit syrup, fresh lime sour, Ruby Red grapefruit juice, and seltzer water with a Hawaiian black salt rim.

GUAVA HAND-SHAKEN DAIQUIRI BACARDÍ[®] rum, REAL[™] guava syrup, and fresh lime sour.

BD'S YUZU SMASH Jim Beam® bourbon, yuzu marmalade, fresh lemon sour, and fresh mint.

FIVE SPICED OLD FASHIONED Maker's Mark® bourbon, house-made Chinese five spice syrup, angostura bitter.

ON TAP

Available in 16 or 20oz pours Ask us about our other local rotations.

LEMONADE

Choose from original,

strawberry, peach, mango,

raspberry or pomegranate.

ANGRY ORCHARD (GF) BLUE MOON BUD LIGHT MILLER LITE NEW BELGIUM FAT TIRE SAMUEL ADAMS SEASONAL

WINE

Kim Crawford Sauvignon Blanc R. Mondavi Private Selection Chardonnay

ICED TEA

Choose from original,

strawberry, peach, mango,

raspberry, or pomegranate.

Meiomi Pinot Noir Dreaming Tree Cabernet Sauvignon

BEVERAGES

SPARKLING WATER Choose from lime, lemon, or wild berry.

DESSERTS

FRIED OREOS

Four Oreo cookies deep fried to a golden brown and served with a scoop of vanilla ice cream and chocolate syrup. \$6.99

CHOCOLATE LAYER CAKE

The Cheesecake Factory Bakery[®] moist fudge cake with chocolate fudge icing, and chocolate crunch. \$7.99 Add a scoop of ice cream for \$1!

SEASONAL CHEESECAKE Ask your server about our seasonal flavors. \$7.49

BD'S SUNDAE

Vanilla ice cream topped with whipped cream, nuts, and a cherry. Add chocolate syrup or caramel topping. \$6.99

SOFT DRINKS 💋

Pepsi, Diet Pepsi, Cherry

Pepsi, Mountain Dew, Diet

Mountain Dew, Dr Pepper,

or Sierra Mist. Bottled water also available.

APPLE PIE ROLLS

Five crispy egg rolls filled with warm apple pie filling and rolled in cinnamon sugar. Served with silky caramel sauce. \$6.99 Add a scoop of ice cream for \$1!



TRULY® Assorted Flavors

BD's Yuzu Smash