

BEER

Asahi Super Dry (Draft) 6 Japan, 14 oz	Four Peaks Kilt Lifter 6 Tempe, 12 oz
Tsing Tao (Tall) 8 China, 21.6 oz	Lagunitas IPA 6 Lagunitas, 12 oz
Sapporo (Tall) 8 Japan, 21.6 oz	Bud Light 5 St. Louis, 12 oz
Tiger (Small) 6 Singapore, 12 oz	Kaliber (Non-Alcoholic) 8 Ireland, 12 oz
Kirin Light (Small) 6 Japan, 12 oz	Ask about Flo's seasonal and other draft beer selections.

WINE

	Glass	Bottle
WHITE		
Chardonnay		
Robert Mondavi Woodbridge , California	7.5	
Kendall Jackson , California	10	38
Sonoma Cutrer , California	12	46
Riesling		
Kung Fu Girl , Washington	8	30
Sauvignon Blanc		
Brancott , New Zealand	10	38
Pinot Grigio		
Ecco Domani , Italy	7	26
RED		
White Zinfandel		
Robert Mondavi Woodbridge , California	7.5	28
Merlot		
Robert Mondavi Woodbridge , California	7.5	
Clos Du Bois , California	10	38
Pinot Noir		
Rodney Strong , California	12	46
Cabernet Sauvignon		
Robert Mondavi Woodbridge , California	7.5	
Clos Du Bois , California	10	38
SAKE & PLUM		
Plum Wine		
Hakutsuru , Japan	12	48
Cold Premium Sake		
Hakutsuru Draft , Japan, 180ml	12	
Hot Sake		
Gekkeikan , Japan, 180ml	7	

FLO'S Bombers	
with a Tsing Tao Tall	10
21.6 oz beer w/180ml hot sake	
with a Sapporo Tall	10
21.6 oz beer w/180ml hot sake	
with a Glass of Asahi Draft	10
14 oz beer w/180ml hot sake	

COCKTAILS

A-Flo-Ha 10
An experience right out of Hawaii... Amsterdam coconut vodka, pineapple juice
Tytini 10
A martini for the sophisticated business type... Tyku liqueur, vodka, pineapple juice, splash of lime
Mandarin Oriental 10
Refresh your day with this laidback beverage... Deep Eddy orange vodka, orange juice, mango puree, and sweet & sour mix
Pomerita-Florita 10
Tempt your taste buds with this refreshing concoction... Jose Cuervo Gold Tequila, Triple Sec, pomegranate syrup, fresh squeeze lemon, sweet & sour mix, soda water
Flo's Blood Mary 10
A great way to spice up your day... Vodka, tomato juice, Tabasco sauce, Worcestershire sauce, lemon pepper, horseradish, celery salt – our manager, Irene's, special recipe!

flo's
madebyflo.com



THE SENSATIONAL

Peking Style Duck (Limited Availability) 39.25
Our duck is roasted in-house with a traditional oven. It is served with steamed bread or crepes.

Fresh Fish – Priced Seasonally
Ask your server for selection and preparation details.

STARTERS

- * **Salt & Pepper Chicken Wings** 12.95
Spicy chile-salt tossed with fresh chiles and onions.
- * **Five Spice Shrimp** 16.25
Lightly breaded shrimp, five different Asian spices, onions, and diced chiles.
- House Roasted BBQ Pork Slices** 9.50
Marinated in a sweet sauce and slow roasted to perfection – sprinkled with sesame seeds.
- Pot Stickers** - Chicken/Pork/Vegetables 7.50
Chinese dumplings served with Flo's house dipping sauce.
- Spring Rolls** - Vegetarian Available 5.25
Crispy rolls filled with chicken, chives, clear noodles, mushrooms, and carrots.
- Golden Crab Puffs** 7.50
Flavored with cream cheese and onions.
- Edamame** 5.00
With sea salt.
- * **Dried Red Chile & Ground Garlic Edamame** 5.00
With garlic and dried Sichuan chiles.
- Chinese Chicken Lettuce Cups** - Vegetarian Available 9.25
Chicken, sweet hoisin sauce, water chestnuts, mushrooms, and green onions.
- * **Lao Style Chicken Laab Lettuce Cups** - Vegetarian Available 9.25
Diced chicken, bell peppers, roasted rice powder, green onions, chiles, and lime.

SOUPS & SALADS

- Pho Beef Noodle Soup** 11.95
Rice noodles, bean sprouts, onions, and basil in a savory broth.
- * **Chinese Hot & Sour Soup** 8.50
Chicken, shrimp, tofu, mushrooms, eggs, cilantro, and green onions.
- Sizzling Rice Soup** 8.50
Shrimp, chicken, and vegetables over crackling rice.
- Won Ton Soup** 7.25
Pork and shrimp filled Cantonese style dumplings and fresh vegetables.
- Egg Drop Soup** 6.50
Traditional soup with eggs, peas, and carrots.
- * **Thai Coconut Soup** 8.50
Chicken, shrimp, and vegetables with coconut cream, basil, and lemongrass.
- Panko-Coated Chicken Salad** 12.95
Mixed greens topped with tender chicken breast, walnuts, cucumbers, carrots, and tomatoes.
- Garden Green Salad** 7.50
A fresh salad mix made of greens, cucumbers, carrots, and tomatoes.

* Spicy
Gluten-free choices are available. Please ask our staff for details.

TO SHARE

Your Choice of Add Ins:

Chicken 12.45 | **BBQ Pork** 12.45 | **Pork** 12.45 | **Beef** 14.95 |
Shrimp 14.95 | **House** 14.95 | **Vegetables** 12.45 | **Tofu** 12.45

Lo Mein Noodles

Classic Chinese flour noodles tossed with bean sprouts, green onions, carrots, and cabbage.

Fried Rice

Wok-fried with eggs, peas, carrots, and green onions. Brown rice is available.

Pan-Fried Noodles

We fry Cantonese egg noodles into a golden brown cake. Topped with your choice of meat and/or vegetables in a soy-garlic-wine sauce.

Egg Foo Young

A Hong Kong omelet with bean sprouts, green onions, and a side of garlic sauce.

Tokyo Inspired Ramen Noodle Soup

Miso flavored broth with green onions, seaweed-sesame salt, and poached egg.

Chinese Home Style Noodle Soup

Slow cooked chicken stock with a medley of fresh vegetables and hearty noodles.

THAI INSPIRED CURRIES

Your Choice of Add Ins:

Chicken 13.50 | **BBQ Pork** 13.50 | **Pork** 13.50 | **Beef** 15.75 |
Shrimp 16.95 | **House** 15.75 | **Vegetables** 10.75 | **Tofu** 10.75

* Yellow Curry

Broccoli, long beans, onions, carrots, basil, and coconut flavored with turmeric, cumin, coriander, fenugreek, bay leaf, garlic, cayenne pepper, and ginger.

* Red Curry

Bell peppers, onions, mushroom, and coconut seasoned with a paste made from red chiles, garlic, onions, galangal, coriander, cumin, and lemongrass.

* Green Curry

Onions, long beans, and coconut with a paste made from fresh green chiles, cilantro, lemongrass, galangal, cumin, and white peppercorns.

CHICKEN

* Lemon Pepper Chicken 13.50

Chicken, diced vegetables, lemon pepper, and lemon peel in Chinese crepes or lettuce cups.

* Kung Pao Chicken 13.50

Tossed with fresh and dry chiles, aged black vinegar, peanuts, bell peppers, zucchini, and onions.

Teriyaki Chicken 12.95

Sweet soy sauce reduction and sesame seeds. It is served over white or brown rice.

Chicken Katsu 13.50

Panko-breaded chicken – served on a bed of egg-fried rice. Topped with teriyaki sauce and sesame seeds.

* Black Pepper Flavored Chicken 13.50

Chicken, vegetables, and cracked black pepper.

Cashew Chicken 13.50

Chicken, sweet cashews, bell peppers, onions, carrots, mushrooms, and zucchini tossed with garlic and soy.

Garlic Chicken 13.50

Garlic, zucchini, mushrooms, and onions.

* Dan Dan Noodles 13.50

Chicken and cool vegetables served on a nest of flour noodles.

* Thai Basil Chicken 13.50

Chicken, celery, and onions flavored with fresh basil.

Sweet & Sour Chicken 12.95

Breaded chicken, pineapple, bell peppers, and onions glazed with sweet sauce.

* Orange Chicken 12.95

Breaded chicken, carrots, dry chiles, and green onions cooked in a spicy sweet sauce.

Lemon Sauce Chicken 12.95

Panko-breaded chicken breast glazed with a sweet lemon sauce.

* Crispy & Spicy Chicken 12.95

Breaded, butterflied chicken breasts smothered in a Sichuan red chile garlic sauce.

* Spicy

Gluten-free choices are available. Please ask our staff for details.

BEEF

* Spicy Ginger & Onion Beef 15.75

Beef tenderloin, onions, garlic, fresh chiles, and ginger.

Beef & Broccoli 15.75

Carrots, beef, and broccoli in a soy-based sauce.

Beef & Snow Peas 15.75

Fresh snow peas stir-fried with yellow onions, carrots, garlic, and soy sauce.

Mongolian Style Beef 15.75

A hearty dish of sliced beef tenderloin and onions.

Crispy Honey Beef 15.25

Tender breaded strips of beef glazed in a sweet honey-based soy sauce.

Street Market Style Beef Chow Fun 15.25

Wide rice noodles stir-fried with beef, bean sprouts, sesame seeds, and onions in a mushroom flavored soy sauce.

Beef & Wide Rice Noodles 15.25

A nest of rice noodles topped with tender beef, broccoli, and bean sprouts in a soy-garlic sauce.

PORK

* Twice Cooked Pork 13.50

Sliced pork flavored with smoky bacon, fresh chiles, onions, and bell peppers.

* Yu Xiang Pork 13.50

Pork, bell peppers, and onions in this spicy and sweet sauce.

Mu Xu Pork 13.50

Wrap this mix of tender pork, eggs, and vegetables in Chinese crepes or lettuce cups.

Cantonese Roast Pork Stir-Fry 13.50

Snow peas, onions, carrots, and house roasted pork cooked in soy sauce.

* Singapore Rice Noodles with BBQ Pork 12.95

Roast pork, thin rice noodles, bell peppers, onions, and ground spices.

SEAFOOD

* Pine Nut Shrimp 17.45

Shrimp tossed with pine nuts, broccoli, diced bell peppers, and spicy sauce.

* Cinnamon Shrimp 16.95

Lightly breaded shrimp, peas, carrots, tangy sweet cinnamon sauce over slivers of deep-fried flour crepes.

* Pepper Bacon Shrimp 16.95

Bacon, cabbage, and tomatoes, in a peppery chicken stock.

Black Bean Shrimp 16.95

Shrimp, fermented soybeans, bell peppers, onions, and water chestnuts.

Shrimp & Asparagus 17.45

Shrimp, asparagus, carrots, and yellow onions cooked with house chicken stock.

* Shrimp & Green Beans 16.95

Flavored with a paste made of fresh chiles, cilantro, lemongrass, and garlic.

* Palace Style Shrimp Pad Thai 16.45

Rice noodles, bean sprouts, onions, eggs, & basil - topped with chopped peanuts.

Scallops & Mushrooms 18.50

Tender scallops and Shaoxing rice wine with button and shitake mushrooms.

VEGETABLES

Mixed Vegetable Stir-Fry 10.75

Broccoli, mushrooms, carrots, cabbage, zucchini, and snow peas in a garlic-infused chicken stock.

Soy Braised Vegetables with Fried Tofu 10.75

Fried tofu with garlic, broccoli, mushrooms, cabbage, carrots, zucchini, and snow peas.

Soy & Garlic Eggplant 10.75

Crispy shallots, bell peppers, and onions.

* India Inspired Vindaloo Vegetables 10.75

Long beans, broccoli, tomatoes, button mushrooms, carrots, and snow peas.

* Ma Po Tofu 10.75

Flower pepper, dried chile, and green onion give this stir-fry a spicy kick.

TREATS

Chocolate Won Tons 7.50

Crisp fried mini-pastries filled with rich chocolate ganache.

Banana Spring Rolls 5.25

Spring rolls – stuffed with ripened banana and drizzled with chocolate sauce.