



Family Run
Open Since 1998

Online Ordering
stickersasiancafe.com

POTSTICKERS and DUMPLINGS

POTSTICKERS

Savory, shallow-fried dumplings. Once a tradition of Southern China, these are now a favorite snack around the world.

Vegan, Chicken, or Pork Half Dozen 10.95 Dozen 19.95
Shrimp Half Dozen 11.95 Dozen 21.95

JIAOZI (Pronounced Jowd-zah)

The most popular festival food in China, a lighter dumpling similar to the potsticker, topped with green onion and cilantro.

Vegan, Chicken, or Pork Half Dozen 10.95 Dozen 19.95
Shrimp Half Dozen 11.95 Dozen 21.95

DUMPLINGS IN HOT OIL

A favorite snack in the Sichuan region of China. 6 dumplings lightly tossed in a feiry blend of canola and sesame oils spiced with chili flakes, Chinese sweet vinegar & garlic, topped with green onion and cilantro.

Vegan, Chicken, or Pork 12.95
Shrimp 13.95

DUMPLINGS IN PEANUT SAUCE

From the sensual south of China, 6 Dumplings rolled in a silky peanut sauce, topped with green onion and cilantro.

Vegan, Chicken, or Pork 12.95
Shrimp 13.95

CHINESE SCALLION CAKES

Flat cake lightly fried with scallions & dipping sauce. 14.95

SPECIAL STIR FRIES

Served with rice

BEIJING BLACK BEAN CHICKEN OR TOFU

Wok seared chicken or tofu with red pepper, onion, garlic, Napa cabbage and Chinese black beans. 18.95

SPICY KUNG PAO (Gong Pao Ji Ding)

A favorite from Sichuan: Stir-fried water chestnuts, bok choy, ginger, garlic, chilis, and peanuts.

Chicken or Vegetarian version with Tofu 18.95
Shrimp 20.95

HONG KONG FRIED RICE

Made to order. Wok fried w/ Napa cabbage, green onion, carrots. Prepared with oyster sauce, ask about vegetarian option.

Chicken, Tofu, BBQ Pork or shrimp 17.95
Combination of Chicken, Tofu, BBQ Pork & Shrimp 18.95

GARLIC SPINACH

From southern China: Fresh green spinach is lightly flash-fried in a wok with garlic.

Tofu, Chicken, or plain 17.95
Shrimp 18.95

BABY BOK CHOI

Lightly wok-fried Shanghai Baby Bok Choi, tossed with garlic and drizzled with oyster sauce.

Tofu, Chicken, or plain 17.95
Shrimp 18.95

SHANGHAI BEAN SPROUTS

Fresh bean sprouts, flash-fried in the wok, onions and garlic.

Tofu, Chicken, or plain 17.95
Shrimp 18.95

MIXED VEGETABLES

Lightly wok-fried spinach, bok choy, bean sprouts, napa cabbage. Drizzled with oyster sauce.

Tofu, Chicken, or plain 17.95
Shrimp 18.95

CHARBROILS and SATAYS

Served w/ rice Sub a Thai salad for additional \$3.00

BANGKOK CHICKEN SATAY

From Thailand, chicken breast marinated in a special blend of spices and herbs. Served w/ cocunut peanut sauce.

4 Skewers 18.95

PENANG SHRIMP SATAY

Plump jumbo shrimp (16/20 size) marinated in a mild blend of coconut milk and sweet chili sauce. Served w/ cocunut peanut sauce.

3 Skewers 19.95

KOREAN BBQ BEEF (BULGOGI)

Sliced tri-tip marinated in soy, scallions and sesame, served with our kimchi and dipping sauce.

3 Skewers 20.95

TANDOORI STYLE CHICKEN

Skewered chicken marinated in Indian spices: cumin, coriander, tumeric, garlic, ginger, lemon and yogurt, then grilled. Served with tamarind chutney and raita.

3 Skewers 19.95

SOUPS and SALADS

HOT AND SOUR WON TON SOUP

A Hong Kong version of a Chinese classic. Plump pork and shrimp dumplings in a tangy broth, laced with wine, shredded ginger, fresh napa cabbage and green onion. Vegetarian option w/ 5 veggie dumplings. Small, 3 dumplings 10.95 Large, 6 dumplings 14.95

CLASSIC WON TON SOUP

Pork & Shrimp Wontons in a rich chicken broth w/ baby bok choy and BBQ pork. Garnished with shredded ginger and green onion. Small, 3 dumplings 10.95 Large, 6 dumplings 14.95

THAI SOUP NOODLES

Thai rice stick noodles in rich chicken broth with baby bok choy, sprouts. Topped with green onion, carrots and ginger. Chicken, Tofu, BBQ Pork 14.95 Shrimp 15.95

THAI SALAD (Yum Thai)

Shredded cabbage and vegetables w/ basil, cilantro served with a tangy thai dressing and chopped peanuts. Vegetarian option no fish sauce in the dressing Small 10.95 Large 14.95

LARGE THAI SALAD, SATAY (Yum Thai)

With two fresh charbroiled sliced chicken satay or fried tofu. 16.95
With two freshly charbroiled shrimp satay. 17.95

NOODLES and CURRIES

PHAD THAI

One of Thailand's most famous dishes, South Thailand version; thin rice stick noodles flavored with a rosy blend of Thai sauces, ground peanuts, beansprouts, onion, lime, and cilantro.

Chicken 17.95
Wok Fried Tofu (vegan or fish sauce) 17.95
Shrimp 18.95
Chicken/Shrimp 19.95

BANGKOK TANGY SESAME NOODLE

Freshly blanched yakisoba noodle topped with savory peanut sauce and slivered cucumber, carrots, green onion, cilantro, sesame seeds and crushed peanuts (for mild, available with a non-vegetarian coconut peanut sauce).

Two Chicken Skewers or Tofu chopped 17.95
Two Shrimp Satay skewers 18.95

STREET NOODLES

Yakisoba noodles topped with oyster sauce & chili oil, garnished w/ green onions, cilantro & sesame seeds.

Shredded BBQ pork or fried tofu 17.95
Two Chicken Satay skewers (chopped) 17.95
Add Wok-Tossed Bok Choi or Spinach 3.00

SPICY WOK-FRIED NOODLES

Yaki noodles tossed in a wok with spinach, bok choy, onion, spicy Sichuan sauce, choice of veg tofu.

BBQ pork or chicken 17.95
Shrimp 18.95

SPICY CHOW MEIN (Sichuan Chau Mian)

A spicy version of China's mainstay: Mixed veggies, and spicy Sichuan sauce over pan-fried noodles.

Chicken, BBQ Pork, or Tofu 17.95
Shrimp 18.95

THAI MASAMAN COCONUT CURRY

An authentic blend of Thai spices and rich coconut milk with basil potatoes, carrots, onions and peanuts. Served with rice.

Two skewers of chicken (sliced) or Tofu 17.95
Two shrimp (16/20 size) Panang skewers 18.95

SIDES

SOUTH CHINA STYLE BARBEQUE PORK

Marinated tenderloin prepared Canton Style. Topped with sesame seeds, Chinese hot mustard, and sweet red sauce. 12.95

POPPODAMS

Delicately crisp Indian style chip seasoned with Indian spices, flash roasted on the grill. Served with raita and chutney. 5.00

MAJOR GREY'S CHUTNEY

The British name for this famous sweet and tangy preserve. Great with curries and poppodams. 2.95

RAITA

Yogurt, chopped cucumber and fresh roasted cumin make up this refreshing accompaniment for curry and poppodams. 2.95

RICE

Premium Deer Brand, white Thai Jasmine scented rice. 2.50

PEANUT SAUCE





Chinese-style, seasoned with wine, bean sauce & ginger. 2.95

COCONUT PEANUT SAUCE (Not Vegetarian)

Thai recipe, rich and smooth, excellent with rice and satays. 2.95

WE USE NON-GMO CANOLA OIL

4% CREDIT CARD FEE ADDED FOR CREDIT CARD PURCHASES

 = Spicy Dish  = Vegetarian  = Can be gluten free, please ask your server  = Can be prepared vegan, please ask your server