

# SANGRIA

*On the Bay*

Chef Teddy Liang Presents

## Asian Summer Bliss Menu

### Cold Side

#### **\$6 Watermelon cucumber salad with shiso Chimichurri, V**

Watermelon and cucumber poke style salad with a refreshing shiso chimichurri, and a sweet soy glaze

#### **\$8 Ahi Tuna Crudo avocado, with a ponzu broth**

Marinated Ahi Tuna with a creamy avocado aioli, furikake seasoning, citrus ponzu broth

#### **\$6 Stir-Fried Sweet Potato noodles, V**

Stir-Fry medley vegetables, coated with a sesame glaze, tossed in some sweet potato clear noodles, and a chili aioli

### HOT DISHES

#### **\$8 Bang Bang Shrimp with a sweet chili sauce**

Dashi shrimp filling, 3 spice chili oil, sweet chili aioli dipping sauce

#### **\$7 Black Soy twice fried Wings**

Soy Fermented Black Bean Glaze on our ponzu marinated wings cooked twice with that extra crisp.

#### **\$8 Philly Cheese style beef bulgogi Sandwiches**

Philly style sandwich with a korean twist bulgogi marinated beef with bell pepper onion mix with some melted cheese on a toasted brioche bun.

#### **\$8 Honey Butter Miso Chicken Sandwich**

Honey Miso Butter glaze, with 3 cup fried chicken, dragon slaw on a toasted brioche bun

#### **\$8 Black Sesame Dan Dan Noodles**

Black bean soy beef, with udon noodles, pickled cucumbers, and chili oil

### Story

An Asian Summer bliss menu with a texas twist. Something that i wanted to bring to the table for others to try. This menu is design for others to share and try different styles of dishes. Bring your family or friends with you to come try out a one and only life time never again menu.

Thank you and enjoy.

T.L.

### Inspired Cocktails

Gary Loreda inspired cocktails with his infusion CBD twist compliment each dish as you continue to dig in with every bite.

Cucumber Smash paired with the Ahi Tuna Crudo

Texas Summer Punch paired with Bang Bang Shrimp

Strawberry Ginger 75 paired with Honey Butter Miso Chicken Sandwich

### OFF MENU

\$10 FAM MEAL FRIED RICE