

## Starters

### Crab Rangoon\*

Crispy wontons filled with a creamy crab and cream cheese mixture. Served with Asian slaw and duck sauce. | 15

### Golden Chicken Fingers\*

Tender slices of white meat chicken, lightly battered and golden fried. Served with Asian slaw and duck sauce. | 17

### BBQ Boneless Spare Ribs\*

Tender strips of pork marinated in our house-made BBQ sauce. Served with pineapple salsa and duck sauce. | 16

### 9 Dragons Bao\*

Soft steamed bao filled with your choice of teriyaki chicken, BBQ pork, or tofu and mushroom. Topped with a vibrant daikon carrot salad and a slice of jalapeño, served spicy (upon request). | 16

### Pork Dumplings\*

Wok-fried dumplings filled with seasoned pork and fresh vegetables. Served with our house soy-ginger dipping sauce. | 16

### Chicken Wings - Saugus\*

Kowloon's famous Saugus wings in a sweet garlic sauce. | 19

### Chicken Wings\*

Fried chicken wings. | 17

### Night Market Popcorn

#### Chicken\*

Taiwanese-style popcorn chicken, tossed in five-spice seasoning and fried basil. Served with sweet chili sauce. The Chinese answer to Chick-fil-A. | 18

### Seared Ahi Tuna\*

Sesame-crust 8oz. ahi tuna, seared rare, served with wasabi, pickled ginger, and our house soy marinade for dipping. | 24

### Salt and Pepper Calamari\*

Crispy, tender calamari lightly battered and flash-fried, tossed with aromatic salt, cracked pepper, garlic, and chilies for a bold, savory finish. A classic favorite with irresistible crunch and heat. | 20

### Butterfly Shrimp\*

Sweet Chili marinated shrimp deep-fried on famous Kowloon Batter, accompanied with your choice of sweet siracha aioli or cilantro chipotle. | 22

### Edamame

Wok-sautéed and salted. | 9

### Scallion Pancake

Crispy and savory pancake. Served sliced, accompanied by a tangy ginger sauce. | 10

### Egg Roll\*

Crispy golden egg roll filled with a savory blend of shrimp and pork. Served with Asian slaw and duck sauce.

One Egg Roll | 10 Two Egg Rolls | 19

## Soup

### Pork Wonton\*

Delicate dumplings filled with savory ground pork and traditional seasonings. Topped with scallions and crispy onions. | 8

### Hot and Sour Soup\*

Straight from the Kowloon kitchen this soup offers perfect balance heat and acidity. | 8

## Noodles

### Lo Mein

Your choice of protein stir-fried with pea pods, bean sprouts, onions, mushrooms, scallions, water chestnuts, and egg noodles in a savory soy sauce.

Beef\* | 21 Chicken\* | 16 Shrimp\* | 18  
Tofu | 14 Veggie | 14

### Pad Thai\*

Stir-fried rice noodles with our house Pad Thai sauce, wok-seared with tofu, fresh vegetables, egg, and crushed peanuts. Finished with crisp bean sprouts, scallions, and lime. | 19

Add a protein:

Beef\* | 8 Chicken\* | 6 Shrimp\* | 7  
Tofu | 6

## Rice

### Signature Fried Rice\*

Classic fried rice featuring a savory blend of shrimp, ham, pork, peas, scallions, and egg. | 17

### Pork Fried Rice\*

Special fried rice featuring bbq pork, green onion, bean sprouts, and egg. | 15

### Basil Fried Rice

Fluffy stir-fried rice with eggs, onion, peas, and scallions, tossed with Thai basil, oyster sauce, Thai sauce, and a fragrant basil spice blend. | 11

### White Rice

Steamed white rice. | 6

## Entrées

### General Gau Chicken\*

Golden-fried chicken tossed in a fiery-sweet General Gau sauce. | 18

### Sweet & Sour Chicken\*

Golden-fried chicken, pineapple and cherries tossed in a tangy sweet and sour sauce. | 16

### Polynesian Cashew Chicken\*

Coconut and cashew battered chicken breast, fried to a crisp golden finish. Served with our hot honey hoisin sauce. Served with white rice. | 24

### Beef & Broccoli\*

Beef and broccoli stir-fried together in a rich and savory dark sauce. Served with white rice. | 25

### Teriyaki Steak Skewer\*

Tender 8oz. steak skewer, marinated for 24 hours in our signature teriyaki. Fire-grilled and glazed with teriyaki. Finished with crispy onions, toasted sesame, and green onion. Served with white rice. | 27

### Enter the Lobster\*

This dish is a star. Lightly battered fresh Maine lobster topped with ginger scallion sauce over savory garlic noodles. **Served in-shell.** | **Market Price**

### Shrimp with Lobster Sauce\*

Tender shrimp topped with a secret blend of black bean sauce, pork and scallions. Served with white rice. | 24

### Bird's Nest\*

Tender shrimp and sweet bay scallops stir-fried with baby corn, broccoli, shiitake mushrooms, red peppers, white onion, snow peas, and water chestnuts. Finished with garlic, ginger, scallions, Shaoxing wine, and Kowloon-style Yu Hsiang sauce, served over golden crispy chow mein noodles, and garnished with lime and delicate red chili threads. | 33

### Teriyaki Chicken Salad\*

Crispy scallion pancake bowl topped with fresh greens, red cabbage, carrots, ridged cucumbers, edamame, mandarin oranges, almonds, avocado, and teriyaki chicken, finished with Kowloon ginger dressing. | 22

Add a protein:

Beef\* | 8 Shrimp\* | 7 Tofu | 6

### Stir Fry String Beans

Crunchy green beans wok-tossed with a garlic sauce. | 16

### Brussels Sprouts

Crispy fried Brussels sprouts tossed in Kung Pao sauce packed with peanuts, chili peppers, and sesame seeds. | 15

### Kung Pao

#### Cauliflower

Crispy, rice flour-battered cauliflower, wok-tossed in our fiery house-made Kung Pao sauce. Garnished with toasted sesame and scallions. Served with white rice. | 19

Please inform your server if anyone in your party has a food allergy.

\*Warning: Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

## Dragon Cocktails

### Lotus Mai Tai Spritz

Captain White rum, orange curaçao, lime, and orgeat with guava purée and a Ruffino float. Light, floral, and finished with edible flower and gold. | **12**

### Forbidden Mango

Astral tequila and mango purée shaken with fresh lime and jalapeño syrup. Served with a Tajín rim and dried lime for a sweet heat finish. | **14**

### Coconut Banana Mai Tai

A tropical twist on the classic, blending coconut, banana, and our White Mai Tai base. Finished with a dehydrated banana garnish. | **14**

### Dragon's Law

A smooth blend of Corvus grilled pineapple vodka, Malibu, Casamigos Blanco, Captain White, banana liqueur, crème de coco, pineapple, and orange juice – kissed with our signature spiced syrup. | **14**

### Singapore Sling

A tropical classic with Gunpowder Gin, cherry, pineapple, lime, and a splash of bitters. The perfect island refresher. | **14**

### Year of the Dragon

A classic Mai Tai, elevated. Captain Morgan White Rum, Appleton Reserve, lime, orange curaçao, and orgeat. | **14**

### Orient Ember

Astral tequila with tangerine, pomegranate, and Thai tea, balanced with agave. Finished with a smoke-filled bubble for a dramatic aromatic touch. | **14**

### Hurricane

A New Orleans Classic. Captain White and Myers Dark Rum, shaken with fresh lime, orange, and pineapple juices, passionfruit purée, and a splash of grenadine for that signature island sunset. | **14**

### Lychee Martini

A bright, floral martini blending vodka, St-Germain, lychee. A touch of lemon. Finished with a lychee garnish. | **14**

### Rum Runner

A tropical blend of Captain White, Myers Dark, and Cruzan Aged Rum, paired with banana and blackberry liqueurs, pineapple juice, and a splash of grenadine. | **14**

### Asian Pearsuasion

Tito's Vodka with lime and pear juice, complimented by Prosecco bubbles. | **14**

### The Chuck Norris

A bold twist on a classic mule with Mi Campo Reposado, spicy simple syrup, fresh lime, and a splash of agave, topped with ginger beer for a kick that hits hard but finishes smooth. | **14**

### Midnight at 9!

Astral tequila and Borghetti espresso liqueur topped with Baileys-infused cold foam. Finished with orange zest and gold-dusted coffee beans. | **15**

### Smoke of the Dragon

Jim Beam bourbon with banana syrup, Angostura, and chocolate bitters. Served over a large cube with aromatic smoke and a gold-dipped banana chip. | **16**

### Smokey Old Fashioned

Brown butter, Jim Beam, Cointreau & brown sugar syrup. Our take on a classic. | **16**

### Scorpion Bowl (serves 2)

Shareable tropical paradise for two. A potent blend of rums, Smirnoff Vodka, and gin. Packed with pineapple, orange, cranberry, and a touch of grenadine. | **28**

The Scorpion | **15**

## Beers

Bud Light | **5**

NA Athletic Golden Ale | **6**

Sapporo | **6**

Tuckerman's Pale Ale | **6**

Bayside TsingTa | **7**

Stoneface IPA | **7**

603 Scenic Session IPA | **8**

High Noon Pineapple | **9**

Zero Gravity Green State Lager | **9**

## Wines, Sake & Sparkling

### White

Bollini Pinot Grigio, Trentino Alto Adige, Italy | **11 Glass** | **44 Bottle**

Nozzole "Le Bruniche" Chardonnay, Toscana, Italy | **12 Glass** | **48 Bottle**

Pacific Rim Riesling, Columbia Valley, Washington | **13 Glass** | **52 Bottle**

Drylands Sauvignon Blanc, New Zealand | **15 Glass** | **60 Bottle**

Artesa Chardonnay, Carneros, California | **17 Glass** | **68 Bottle**

### Red

Cabernet Sauvignon Leese Fitch, Sonoma, California | **10 Glass** | **40 Bottle**

Pinot Noir Leese Fitch, Sonoma, California | **11 Glass** | **44 Bottle**

Viticcio Ferraio Toscana Rosso IGT, Italy | **11 Glass** | **44 Bottle**

Ramon Bilbao Rioja, Rais Baixas, Spain | **13 Glass** | **52 Bottle**

### Sake

Chika Sake Cup | **18**

Murai Family Nigori Genshu Sake | **37**

Yuki No Bosha Junmai Ginjo "Cabin in the Snow" | **48**

### Sparkling

Poema Brut Cava, Penedes, Spain | **9 Glass** | **36 Bottle**

LaMarca Prosecco, Italy | **9 Glass** | **42 Bottle**

90+ Cellars Lot 50 Prosecco Brut, Italy (Split) | **15**

Cantine Maschio Prosecco Extra Dry, Italy | **18**

Belaire Rose Sparkling, France | **18**

Moët Champagne (Split) | **29**

Taittinger Brut La Francaise, France (Bottle Only) | **146**

Veuve Clicquot Brut Yellow Label, France (Bottle Only) | **150**

## Zero Proof Cocktails

### Pho Margarita

Coconut water and tart cranberry juice balanced perfectly with lime and agave. | **7**

### Mok Tai

A fusion of sweet tangerine and lime, complimented by nutty orgeat syrup. A splash of grenadine and sparkling seltzer. | **8**

### Ichiban

A vibrant blend of tangy yuzu, spicy ginger beer, and a squeeze of lime. | **9**

## Desserts

### Green Tea Affogato

Creamy coconut-green tea dessert finished with a warm oolong tea pour for a smooth, subtly sweet and bittersweet finish. | **8**

### Tirimisu for Two

A luscious dessert featuring layers of espresso-soaked ladyfingers, velvety mascarpone cream, and a dusting of rich cocoa powder, served in a generous portion perfect for two to indulge together. | **14**

## Tea Service

Oolong Tea | **6** Green Tea | **6**

**9**  **DRAGONS**