

# APPETIZERS

## EGG ROLLS

Two light crispy Lumpia wrapped egg rolls (pork or vegetarian) filled with cellophane noodles, carrots, cabbage and onion, served with mustard greens and nuoc cham.  
3.90

## CHILLED SPRING ROLLS

Two rice paper wrapped spring rolls filled with shrimp, chicken, leaf lettuce and rice noodles, served with cilantro and spicy peanut sauce. (Available vegetarian if you ask very, very nicely.)  
4.70

## WATER BUFFALO CHICKEN WINGS

Eight chicken wings fried and dipped in a spicy soya ginger glaze, served with blue cheese dip.  
6.75

## CRYSTAL SESAME SHRIMP

Lightly battered shrimp over fried rice noodles with a spicy, lemony sesame sauce.  
11.75

## GOAT CHEESE WONTONS

Five wontons filled with herby goat cheese and served with green sauce (green sauce? green sauce!).  
4.70

## *Fried Potstickers*

*Five potstickers filled with shrimp and chicken, served with nappa cabbage salad and spicy orange soya glaze.*  
7.85

## CAL-ASIAN CRAB CAKES

Two crab and fish cakes made with chives, ginger and hot chilies, served with mango salsa.  
7.85

# SOUPS SALADS NOODLES

## WONTON SOUP

Four wontons in chicken stock, with smoked shiitake mushrooms, carrot, cabbage, onion and wild rice.  
3.75

## ONION SOUP

Vegetarian caramelized onion stock with toasted goat cheese wonton.  
3.75

## BROTH SOUP

Rich "you're only as good as your chicken stock" chicken stock with tomato, onion and scallion.  
2.75

## CANTONESE PEANUT PASTA

Chilled chinese noodles in a spicy peanut vinaigrette with fresh vegetables and smoked chicken breast.  
8.60

## SPINACH SALAD

Spinach, roasted red bell peppers, jicama, fried rice noodles, in a sesame vinaigrette.  
5.25

## ROCKET NOODLES

Cantonese steamed noodle with gingery tomatoey cream as featured at The Rocket Ranch, Telluride CO.  
9.40

## THAI'D UP TWISTED NOODLES

Rice noodle fettuccini stir-fried with crab meat, shrimp, shallots, hot chilis, orange zest and basil in a coconut milk sauce.  
9.40

# LUNCH SPECIALS

## CAL-ASIAN CRAB CAKE AND NOODLE-RAMA

Two crab and fish cakes made with chives, ginger and hot chili, served with mango salsa, with Cantonese peanut pasta.  
8.60

## TOMATO BASIL HOT & SOUR SOUP

Chicken, shrimp, tomatoes, bean sprouts, cabbage and onions in a tomato infused chicken stock seasoned with fresh herbs and hot chilis.  
10.20

## RED CURRY COCONUT SOUP

Chicken, potatoes and baby peas in a red curried chicken broth.  
10.20

# FROM THE WOK

## Broccoli Stir-fry

Broccoli, onions and bamboo shoots.

## Vegetable Stir-fry

Broccoli, carrots, cabbage, onions, pea pods and sometimes baby corn.

## Chow-mien Stir-fry

Vegetable stir-fry as above, on a bed of fried egg noodles.

## Green Bean Stir-fry

Fresh green beans and onions in black bean sauce.

## Spicy Golden Curry

Onions, scallions and cranberries stir-fried in a coconut milk curry sauce with plenty of turmeric and cumin then dusted with ground peanuts.

## Pea pod Stir-fry

Pea pods, onions, pineapple, bamboo shoots and tomato.

## Bell Pepper Stir-fry

Multi-color bell peppers and onions stir-fried, Kung Pao style and topped with green onions and peanuts.

## NOODLE STIR-FRY

Lo-Mien noodles, bean sprouts, onion and about two wedges of tomato stir-fried

## NOODLE SALADS

Rice noodles, shredded leaf lettuce and bean sprouts

## Spicy Imperial Stir-fry

Onions, scallions, ginger, garlic and lemon grass.

## Fried Potato

Crispy fried thin sliced potato tossed with onion in a rich oyster sauce.

## Fried Rice

Stir-fried rice, egg, bean sprout and onion.

## ScandanAsian Stir-Fry

We sneaked this one in here at the end, it's a little bit different, kind of special, and doesn't really fit anywhere else - your choice of shrimp or chicken with wild mushrooms and asparagus, poached in parsley beurre blanc.

CHICKEN 10.20    SHRIMP 13.30    SEA SCALLOPS 14.10

*Items from the wok may be prepared with the following proteins:*

PORK 8.60  
SHRIMP 11.75  
LOBSTER 16.45  
SEA SCALLOPS 12.50  
CHICKEN BREAST 8.60  
BEEF TENDERLOIN 10.20  
WILD MUSHROOM 10.20  
MOCK DUCK 8.60  
CASHEWS 10.20  
TOFU 7.85

*If you should have any special requests, combinations, or dietary concerns please let your waiter know. We would be happy to accommodate, on a time and materials basis. A good rule of thumb is; three bucks per protein, two per vegetable.*

ITEMS WHICH *Defy*  
CATEGORIZATION

*Imperial Beef Salad*

Beef tenderloin, sautéed with onions, garlic, ginger and lemon grass atop a bed of lettuce, fresh herbs, tomatoes, cucumbers and finished with fresh lemon juice. 11.75

*Imperial Chicken Salad*

Chicken, sautéed with onions, garlic, ginger and lemon grass atop a bed of lettuces, fresh herbs, and rice noodles. 10.20

*Stuffed Peking Pancakes*

Mu Shu meets Fajitas, Four Peking pancakes served with a smoked chicken breast, enoki mushrooms and Chinese salsa. 8.60

*Crystal Sesame Shrimp*

Lightly battered shrimp over fried rice noodles with a spicy, lemony sesame sauce. 11.75

*Sweet and Sour*

Onion, bell pepper and tomato in a sweet and sour sauce with your choice of the following: Shrimp 11.75 Chicken Breast 8.60 Tofu 7.85

*Pineapple Chicken*

Cubes of chicken breast, onions and pineapple sautéed with an oyster sauce, served with rice. 10.20

*Shrimp and Chicken Meatballs*

Ground shrimp and chicken (prolate spheroids, actually) poached then stir-fried with multi-colored bell peppers, onions, garlic, wild mushrooms and curry sauce. 11.75

*Barbecue*

Char grilled with an Asian barbecue sauce served over rice or on Vietnamese salad:

BEEF 10.20	CHICKEN 8.60
PORK 8.60	SHRIMP 11.75
MOCK DUCK 8.60	TOFU 7.85

Most items can be made *spicy* or *mild*.

B — E — V — E — R — A — G — E — S

Jasmine tea 1.55 (Alice: Drink This!!)

ALSO

Coke	1.55
Diet Coke	1.55
Sprite	1.55
Orangina	2.35
Solé	2.35
Vietnamese Coffee	3.15

CAFFEINE FREE TEAS

Chamomile tea	2.35
Licorice Spice tea	2.35
Peppermint tea	2.35
Red Zinger tea	2.35
Orange Spice tea	2.35
Other weirdness	2.35

FLAVORED TEAS

Lemon Spice tea	2.35
Earl Grey tea	2.35

BLACK TEAS

Darjeeling tea	2.35
English Breakfast tea	2.35

D — E — S — S — E — R — T — S

COCONUT ICE CREAM

Toasted coconut ice cream served with chocolate truffle sauce 5.50

FROZEN GINGER SNAP YOGURT

Made with ginger and white pepper (not for the faint of heart, this is really spicy) 5.50

PHU THO HO CHI MINH FLAN

Phu Tho Ho Chi Minh Flan Coconut creme caramel 5.50

CHOCOLATE CINNAMON ICE CREAM

Ice cream made with chocolate and cinnamon, get it? 5.50

CAPTAIN MORGAN'S EAST INDIAN SORBET

Orange and mango sorbet with curry spices 5.50

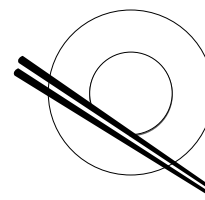
GRAPEFRUIT GINGER TEQUILA SORBET

Grapefruit sorbet with ginger, tequila and black pepper 5.50

*August Moon hates catering. Tempt us with your next home or office party.*

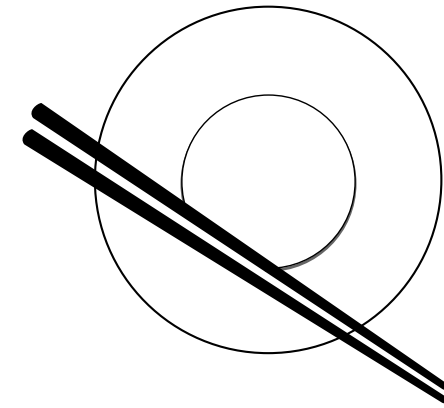
*August Moon eschews the use of artificial colors, flavors (mock duck notwithstanding), or preservatives, where possible and would like to take this opportunity to publicly denounce the use of flavor enhancers such as MSG or marijuana.*

*Be good, have fun, eat well and don't shake the lava lamps.  
Vivika & Martin (not her husband) Olander*



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*Lunch*