BIG BOWL®
CHINESE AND THAI

appetizers

v **STEAMED EDAMAME** 10.25
served warm with coarse salt & sesame seeds

VEGETABLE SPRING ROLLS (2) 11.50
ginger soy & plum dipping sauces

v **SESAME PEANUT NOODLES** 11.95
tossed with homemade peanut sauce, cucumber, cilantro

HANDMADE CHICKEN & PEANUT EGG ROLLS (2) 12.95
sweet & sour, mustard sauces

potstickers or dumplings (6)
handmade daily; ginger-soy dipping sauce
v vegetable • chicken • braised short rib
14.25

GRILLED CHICKEN SATAYS (4) 14.25
tamarind glaze, peanut sauce

CRAB RANGOON (5) - sweet & sour sauce .. 15.25

CHICKEN LETTUCE WRAPS 15.95
bibb lettuce, hoisin sauce, crispy rice noodles

THAI HERB FRESH CALAMARI 15.95
lightly fried; lemon-thai dipping sauce

AHI TUNA TOSTADAS (3) 15.95
watermelon, red onion, avocado crema

soups & salads

	S SERVES 1	L SERVES 2
CHICKEN WONTON SOUP housemade chicken broth, noodles, vegetables, dumplings	7.95	11.95
CHINESE HOT & SOUR SOUP world-renowned classic; chicken, tofu, mushrooms	7.95	11.95
v **VEGETABLE WONTON SOUP** housemade vegetable broth, noodles, vegetables, dumplings	7.95	11.95
BIG BOWL'S CHOPPED SALAD sliced chicken, greens, edamame, peanuts, corn, cucumbers, scallions, crispy wontons, rice sticks, tossed with cilantro-lime vinaigrette & peanut sauce	18.95	–
AHI TUNA POKÉ BOWL* avocado, edamame, cucumbers, greens, seaweed, pickled ginger, scallions, sliced jalapeños, crispy shallots, brown rice, spicy aioli, sweet soy	22.95	–

shareable vegetables

KUNG PAO BRUSSELS SPROUTS 12.95
fresno peppers, peanuts

SPICY SICHUAN GREEN BEANS 12.95
carrots, ginger, fresno peppers, bamboo shoots

CANTONESE BOK CHOY, SNOW PEAS & SHIITAKE MUSHROOMS 12.95
ginger-lemon broth

CRISPY SICHUAN EGGPLANT 12.95
tomatoes, cilantro, scallions, chili-garlic sauce

v = VEGETARIAN

= SPICY – SOME OF OUR SPICY DISHES CAN BE PREPARED MILD

HOUSE FAVORITES ARE LISTED IN RED

stir fry bar

customize your bowl, featuring fresh vegetables, proteins, and noodles tossed in high-heat woks with savory sauces.

1. choose your protein
VEGETABLE 20.50 • TOFU 22.50 • SLICED CHICKEN 22.50
PRIME BEEF 25.50• SHRIMP 24.50 • SALMON 28.95

2. choose your sauce
ORANGE • TERIYAKI • YELLOW CURRY • KUNG PAO WITH PEANUTS • PANANG CURRY
SHANGHAI GINGER GARLIC • SPICY GREEN CURRY • SICHUAN

3. choose rice or noodles
JASMINE RICE • BROWN RICE • VEGETABLE FRIED RICE (ADD $1) • CHINESE NOODLES (ADD $1)
PAD THAI NOODLES • CHOW FUN NOODLES (ADD $1) • CAULIFLOWER "RICE" (ADD $1)

4. visit our stir fry bar and load up a red bowl with your favorite vegetables

or let our chefs select your fresh vegetables

CHEF'S CHOICE STIR FRY
featuring snow peas, broccoli, green beans, red onions, baby bok choy, carrots, red peppers, bean sprouts

main dishes

all of our dishes are served with your choice of jasmine or brown rice; sub vegetable fried rice or cauliflower "rice" for 1.00; sub chinese or chow fun noodles for 1.00

chicken
hand-sliced, all-natural fresh chicken

KUNG PAO CHICKEN 20.50
wok-tossed chicken, wrinkled green beans, spinach, blackened chilies, chopped peanuts

7-FLAVOR CHICKEN 20.50
crispy chicken, scallions, lemongrass, fresno peppers, thai basil, chopped peanuts

CASHEW CHICKEN 20.50
crispy golden chicken, fresno peppers, cilantro, scallions, chili sauce

ORANGE CHICKEN 20.50
golden chicken, ginger, scallions, red peppers

SESAME CHICKEN 20.50
sesame-crusted chicken, red onions, scallions

SICHUAN CHICKEN & EGGPLANT 20.50
mushrooms, cherry tomatoes, scallions, fresnos, cilantro

TERIYAKI CHICKEN FRIED RICE 20.50
napa cabbage, snow peas, mushrooms, red peppers, scallions, sprouts, eggs

pad thai
Thailand's famous dish; ours has the clean, bright taste of fresh lemon, thai basil, cilantro, eggs, sprouts, peanuts & rice noodles
VEGETABLE 18.50 • TOFU 20.50 • CHICKEN 20.50 • SHRIMP 22.50

usda prime beef
hand-sliced flank steak

BEEF & BROCCOLI 23.50
shiitake & button mushrooms, garlic sauce

MONGOLIAN BEEF 23.50
shiitake & button mushrooms, green & red onions

SPICY SICHUAN BEEF 23.50
shiitake & button mushrooms, carrots, spicy garlic sauce

TERIYAKI BEEF FRIED RICE 23.50
napa cabbage, snow peas, mushrooms, red peppers, scallions, sprouts, eggs

pork
all-natural, fresh minnesota pork

BBQ PORK FRIED RICE 21.50
napa cabbage, snow peas, mushrooms, red peppers, scallions, sprouts, eggs

INDONESIAN BRAISED PORK .. 21.50
eggplant, brussels sprouts, red peppers, peas, thai basil, red curry-coconut sauce

KOREAN PORK PAN-FRIED NOODLES 22.50
cabbage, carrots, celery, cilantro, shiitake mushrooms, bean sprouts, scallions, roasted garlic-chili oil, toasted sesame

seafood

THAI HOT PEPPER SHRIMP 22.50
fresno peppers, thai basil, peanuts, red onions, cilantro, tangy lemon sauce

TERIYAKI SHRIMP FRIED RICE 22.50
pineapple, red peppers, napa cabbage, snow peas, mushrooms, scallions, sprouts, eggs

BANGKOK DRUNKEN NOODLES 23.50
wok-tossed shrimp, chow fun noodles, onions, tomatoes, eggs, jalapeños, thai basil

TERIYAKI-GLAZED FRESH ATLANTIC SALMON* 26.95
wrinkled green beans, jasmine rice

housemade curries
our curries are made from scratch with freshly toasted & home-ground spices

YELLOW CURRY CHICKEN 20.50
baby bok choy, green beans, carrots, peas, seasonal vegetables, yellow coconut-curry sauce

PANANG CURRY CHICKEN 20.50
peanut-coconut-curry sauce, peas, fresno peppers, snow peas

v **SPICY THAI GREEN VEGETABLE CURRY WITH TOFU** 20.50
baby bok choy, green beans, peas, seasonal vegetables, green curry sauce

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

bigbowl.com MN - 05/26

BIG BOWL®
CHINESE AND THAI

drinks

crafted cocktails

ULTIMATE MAI TAI 14.50
mt. gay black barrel rum, appleton vx rum, lime, almond, orange, pineapple

BIG BOWL SEASONAL MARGARITA 14.50
tres agaves blanco tequila, sour mix, seasonal purée

SHANGHAI MULE 14.50
new amsterdam vodka, gosling's ginger beer, pomegranate, fresh lime

POMEGRANATE MOJITO 14.50
bacardí rum, fresh lime, mint

JAPANESE OLD FASHIONED 14.75
suntory toki japanese whisky, thai basil

THAI COFFEE MARTINI 14.75
pinnacle vanilla vodka, baileys irish cream

LAVENDER-LEMON DROP 14.75
haku vodka, cointreau, lavender syrup, lemon juice, bitters

PASSION FRUIT MARTINI 14.75
pinnacle vanilla vodka, chinola passion fruit, passion fruit purée

draught beer

SURLY FURIOUS - minneapolis, mn 9.25
SAPPORO LAGER - japan 9.00
LUPULIN HOOEY - big lake, mn 9.25
STELLA ARTOIS - belgium 9.00
MICHELOB GOLDEN DRAFT LIGHT - st. louis, mo 9.00
SEASONAL DRAUGHT ..... A.Q.

bottled beer

ASAHI LAGER - japan 8.25
SWEETLAND ORCHARD RUSTIC APPLE 375ML - webster, mn 8.75
TSINGTAO - china 8.75
ATHLETIC BREWING N/A - california 7.75
CORONA - mexico 8.75
MILLER LITE - milwaukee, wi 7.25

zero-proof cocktails

DRAGON RUM PUNCH 13.50
lyre's dark rum alternative, pineapple, orange, & lime juices, grenadine

NOT A G&T 13.50
lyre's pink gin alternative, violet syrup, lime juice

fresh ginger ale & lemonade

FRESH GINGER ALE OR POMEGRANATE GINGER ALE 5.75
the original recipe

HOMEMADE LEMONADE OR HIBISCUS LEMONADE 5.75
made fresh daily with pure cane sugar

rishi tea & botanicals

ORGANIC BREAKFAST • GREEN CHAMOMILE CITRUS • JASMINE 4.95

wine

white & rosé

	GLASS	BOTTLE
CASA LUNARDI PINOT GRIGIO – delle venezie igt, italy	13.00	51.50
ECHO BAY SAUVIGNON BLANC – marlborough, new zealand	15.00	59.50
BRASSFIELD ESTATE WINERY SAUVIGNON BLANC – high valley, ca	15.00	59.50
CARMEL ROAD CHARDONNAY – monterey, ca	15.00	59.50
SERENITY ROSÉ OF PINOT NOIR – high valley, ca	15.00	59.50
LA MARCA PROSECCO – italy	(split 187ml)	17.00

HALF-PRICED WINE BOTTLES · AVAILABLE TUESDAYS

sangria

POMEGRANATE WHITE • CLASSIC RED • SEASONAL
glass 11.00 • pitcher 42.00

red

	GLASS	BOTTLE
14 HANDS "HOT TO TROT" RED BLEND – columbia valley, wa	13.00	51.50
ALAMOS MALBEC – mendoza, argentina	13.00	51.50
CHATEAU SOUVERAIN CABERNET SAUVIGNON – california	14.00	55.50
KENDALL-JACKSON VINTNER'S RESERVE PINOT NOIR – california	15.00	59.50

lunch bowls

AVAILABLE MONDAY - FRIDAY UNTIL 3PM

served with a cup of hot & sour soup, egg drop soup or mixed greens salad and jasmine or brown rice; substitute fried rice, cauliflower "rice", chinese noodles or chow fun noodles for $1

KUNG PAO CHICKEN 16.50
wok-tossed chicken, wrinkled green beans, spinach, blackened chilies, chopped peanuts

SESAME CHICKEN 16.50
sesame-crusted chicken, red onions, scallions

YELLOW CURRY CHICKEN 16.50
baby bok choy, green beans, carrots, peas, seasonal vegetables, yellow coconut-curry sauce

ORANGE CHICKEN 16.50
golden chicken, ginger, scallions, red peppers

TERIYAKI CHICKEN FRIED RICE 16.50
napa cabbage, snow peas, mushrooms, red peppers, scallions, sprouts, eggs

SPICY THAI GREEN CURRY WITH TOFU 16.50
baby bok choy, green beans, peas, seasonal vegetables, green curry sauce

THAI HOT PEPPER SHRIMP 17.50
fresno peppers, thai basil, peanuts, red onions, cilantro, tangy lemon sauce

MONGOLIAN BEEF 18.50
shiitake & button mushrooms, green & red onions

BEEF & BROCCOLI 18.50
shiitake & button mushrooms, garlic sauce

big bowl's chopped salad

sliced chicken, greens, edamame, peanuts, corn, cucumbers, scallions, crispy wontons, rice sticks, tossed with cilantro-lime vinaigrette & peanut sauce
15.50

dessert

CHOCOLATE FUDGE CAKE 8.95
caramel ice cream, chocolate sauce

SEASONAL CHEESECAKE 8.95
whipped cream

BANANA-CASHEW SPRING ROLL 9.95
vanilla ice cream

order carryout & delivery at bigbowl.com

MN - 11/26