



BAO BUNS

LOBSTER ROLL BAO (gf†) | mkt
chilled lobster, mayo, lemon, scallions, onion, celery

KFC BAO (vg, v†) | 13
fried cauliflower, sweet+spicy sauce, scallions

AVOCADO BAO (vg, v†) | 14
crispy avocado, bbq sauce, onion, pickles

FRIED CHICKEN BAO | 15
crispy fried chicken thighs, Korean style sweet + spicy glaze, pickles

PORK BELLY BAO | 15
pork belly, shaved onion, pineapple, peanuts, cilantro

COLD

AHI TUNA CRISPY RICE* (v†) | 20
ahi tuna, crispy rice cakes, sriracha, scallions, unagi sauce

SMASHED CUCUMBERS (v, gf) | 8
cucumber, soy-ginger dressing, chili crisp, lemon

AHI TUNA CRUDO* (gf) | 20
raw ahi tuna, yuzu-jalapeño vinaigrette, tobiko, Thai basil

AVOCADO-EDAMAME DIP (gf†) | 14
edamame puree, avocado, ginger-scallion jam, tortilla chips

JICAMA TACOS (gf) | 14
poached shrimp, fresh herbs, pickled carrots, cucumber, nước chấm, peanut sauce

MISO CAESAR SALAD (gf†, vg) | 16
napa cabbage, kale, miso caesar dressing, parmesan, cured egg yolk, breadcrumbs

XI'AN BEEF SALAD (gf†, vg†) | 18
chilled beef, mixed bitter greens, xi'an vinaigrette, bean sprouts, chili crisp, cilantro, cucumbers, wonton strips

SIDES + VEG

SESAME GINGER BOK CHOY (gf, v) | 9
steamed bok choy, ginger, sesame, chilis

THAI CURRY CRISPY RICE | 10
red Thai curry crispy rice, cilantro, soy, crispy shallots, lime, Chinese sausage

FRENCH FRIES (v, gf) | 6
sea salt or togarashi

WHITE RICE (v, gf) | 5
steamed white rice, sesame seeds

CHILI - GARLIC GREEN BEANS (v) | 9
green beans, chili-garlic sauce

HONEY BUTTER POTATOES (gf, vg) | 9
smashed red potatoes, korean honey butter

*May be prepared raw or undercooked. Consuming raw or undercooked meat, egg or seafood may increase the risk of food-borne illness. Before placing your order please inform your server if you or anyone in your party has a food allergy. We take all the steps needed to ensure as much safety as possible, we can not guarantee that cross-contamination will not occur for tree nuts, peanuts, shellfish, soy, gluten/wheat, or sesame.

(v) vegan, (v†) can be made vegan

(vg) vegetarian, (vg†) can be made vegetarian

(gf) gluten free, (gf†) can be made gluten free

HOT

SALT + PEPPER SHRIMP (gf) | 22
crispy wok-fried shrimp, green onion, jalapeño, Indonesian sauce (spicy)

STICKY CHICKEN | 21
crispy chicken thighs, sweet garlic + soy glaze, miso-scallion ranch

THAI CHICKEN CABBAGE WRAPS(gf) | 16
savory chicken stuffed napa cabbage rolls, basil, serrano chili

ROASTED MUSHROOMS (vg†) | 15
roasted maitake + oyster mushrooms, furikake-ponzu butter sauce, crispy breadcrumbs

CAULIFLOWER OKONOMIYAKI (v†) | 17
roasted cauliflower, vegan miso aioli, furikake, okonomiyaki sauce, bonito flake

COCONUT CALAMARI (gf) | 19
fried calamari, toasted coconut, jalapeño relish, banyan special sauce, lemon

K- FRIES | 17
french fries, Korean-style marinated chicken thighs, cheddar cheese, kimchi, miso aioli, scallions

SWEET + SOUR EGGPLANT (v) | 14
crispy Japanese eggplant, sweet + sour sauce, thai basil, chilis

SZECHUAN CHICKEN DUMPLINGS | 18
szechuan chicken, sesame-peanut sauce, chili oil, cilantro, scallions

CANTONESE - STYLE PRAWN TOAST | 19
fried bao bun, minced shrimp, scallions, sesame, sambal - soy dipping sauce

KOREAN CHICKEN EMPANADA | 15
gochujang marinated chicken, mozzarella, scallion pancake crust, edamame puree

MAINS

WHOLE FRIED FISH (gf) | 29
crispy whole fried fish, sweet + spicy glaze

DAN DAN NOODLES (gf†, v†) | 23
spicy Szechuan chicken ragu, ramen noodles, peanuts

BULGOGI SHORT RIBS (gf†) | 29
bulgogi-marinated, braised short ribs, Korean honey-butter potatoes

AHI TUNA POKE BOWL* (gf, v†) | 24
ahi tuna, sambal aioli, avocado, scallions, cucumbers, carrots, edamame, sticky glaze, white rice

SWEET + SPICY TOFU (gf, v) | 23
wok-tossed tofu, sweet + spicy glaze, scallions, jalapeños, bok-choy, white rice

THE GALLOWS OUR WAY BURGER* | 19
flat patty, american cheese, caramelized onions, lettuce, pickles, french fries

RAMEN

SERVED SUNDAY THROUGH THURSDAY

TONKOTSU RAMEN (GF†) | 24
pork bone broth, ramen noodles, yellow corn, roasted mushrooms, carrots, pork belly, soft-boiled egg

MISO RAMEN (V†, GF†) | 23
vegan miso broth, ramen noodles, yellow corn, bok choy, roasted mushrooms, carrots, scallion, soft-boiled egg

BANYAN adds 20% Auto-Gratuity to parties of six or more guests.

HOUSE COCKTAILS 14

SUPREME LEADER

house-infused thai chili vodka, coconut water, lime, simple

AFTERGLOW

aperol, tequila, cava, grapefruit, lime

PRINCESS PEACH

bourbon, ginger, peach, mint, lemon

OUR PAINKILLER *

house-infused 5-spice rum, pineapple, lime, orange, coconut, egg white

THE WHITE LOTUS

vodka, st. elder, lemon, lychee puree

WILDFIRE

house-infused pineapple tequila, mezcal, lime, salty simple, angostura bitters

MULLED SANGRIA

mulled apple cider, bourbon, cabernet sauvignon, rose, apple

FALL GUY

bourbon, rye, sweet vermouth, amaro lucano, benedictine

GRETCHEN WIENERS

house-infused lavender gin, lime, simple

FROSE

our famous frose - she's a secret recipe!

WINES

SPARKLING

Zardetto

Prosecco NV IT | 12

Markus Huber Rose

Zweigelt NV AU | 13, 52

ROSE

Chateau d'Oupia Minervois

Grenache, Cinsault, Syrah 2022 FR | 12, 46

WHITE

Martin Ray

Chardonnay 2021 CA | 12, 48

La Chapiniere Touraine

Sauvignon Blanc 2022 FR | 12, 48

Mary Taylor, Anjou Blanc

Chenin Blanc 2021 FR | 12, 48

Abadia De San Campio

Albarino 2022 ESP | 12, 48

RED

Castello di Nieve

Barbera D'alba 2020 IT | 15, 60

Rubio Toscana

Sangiovese 2020 IT | 13, 52

SAKE

Miyozakura Panda Cup 180ml

Junmai, Japan | 15

Tozai Snow Maiden, 180ml

Unfiltered Junmai Nigori, Japan | 14

Moon on the Water 300ml

Junmai, Japan | 40

Soto Sake 300ml

Junmai Daiginjo, Japan | 35

Brooklyn Kura 750ml

Junmai Ginjo, USA | 60

DRAFT BEER 9

Cisco Brewers Wandering Haze

New England IPA, MA

Lampighter Vienna - Ltd Edition

Festbier, MA

Kona Big Wave

Golden Ale, HI

BOTTLES + CANS

Lamplighter David S. Pumpkins

Pumpkin Spice Ale, MA 16oz | 9

Cisco Brewers Grey Lady

Wheat Ale, MA 16oz | 8

Lamplighter Rabbit Rabbit

Double IPA, MA 16oz | 10

Downeast Cider

Seasonal, MA 12oz | 7

Spindrift Spiked Seltzer

Blood Orange + Tangerine, MA 12oz | 7

NON-ALCOHOLIC 10

Passion Punch

hibiscus, blood orange, lemon, soda water

Malaysian Mule

lemon grass, lime, ginger

Piña Con Nada*

five spice infused pineapple juice, lime, orange, coconut, egg white

Athletic Brewing NA, IPA

BANYAN adds A 2.5% fee to all in-house guest checks. This fee is shared between all back-of-house hourly staff. Thank you.

SCAN FOR HAPPY HOUR FOOD MENU SERVED DAILY 4pm-6pm

