

BAO BUNS

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

AVOCADO BAO (vg, v†) | 15
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†) | 19
crispy rice, ahi tuna, sriracha, scallions, unagi sauce

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

SEARED AHI TUNA* (gf) | 18
togarashi-cruste seared tuna, wasabi-lime vinaigrette, crispy shallots, cilantro

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

BABY GEM SALAD (gf, v) | 16
baby gem lettuce, black sesame-miso dressing, carrots, cucumbers, radishes, fried shallots

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

EGGPLANT KATSU (v) | 19
panko-cruste eggplant, japanese curry, white rice, garlic cucumbers, pickled red onions

AHI TUNA POKE BOWL* (gf, v†) | 23
white rice, ahi tuna, sambal aioli, avocado, scallions, cucumbers, carrots, edamame, sticky glaze

SHORT RIBS (gf) | 29
bulgogi-marinated, braised beef short ribs, korean honey-butter potatoes

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

(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) | 21
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

CRISPY RICE LETTUCE CUPS (gf†, vg†) | 15
baby gem lettuce, red-curry fried rice balls, chinese sausage, fried shallots, fresh herbs, lime

MAPLE - MISO SQUASH (v, gf) | 14
local winter squash, maple - miso glaze, peanuts, scallions

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

ROASTED BRUSSELS (gf, v) | 14
roasted brussels sprouts, sweet+ spicy glaze, shallots

MUSHU PORK JICAMA TACOS (gf) | 18
mushu-style braised pork shoulder, soy-braised mushrooms, napa cabbage, jicama shell

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

SZECHUAN-STYLE PORK RIBS (gf) | 25
braised pork ribs, cumin + sichuan peppercorn rub

CRAB RANGOON DIP (gf†) | 18
cream cheese, sour cream, lump crab, surimi, warm tortilla chips

SIDES + VEG

SESAME GINGER BOK CHOY(gf, v) | 8
steamed bok choy, ginger, sesame, chilis

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

VEGGIE FRIED RICE (v, gf) | 8
white rice, banyan veggie mix, garlic, ginger, spicy hoisin

FRENCH FRIES (v, gf) | 4
sea salt or togarashi

WHITE RICE (v, gf) | 4
steamed white rice, sesame seeds

*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. **Although 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.**



HOUSE COCKTAILS | 14

SUPREME LEADER

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

FALL GUY

bourbon, rye, benedictine,
sweet vermouth, bitters

NEGRONI IN A BARREL | 16

gin, sweet vermouth, campari, bitters,
aged in oak for 90 days

OUR PAINKILLER

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

SMOKE SHOW

house infused jalapeno mezcal,
lime, simple, grapefruit

THE NEW YOU

house infused pea flower gin,
aperol, st. elder, lemon

WILDFIRE

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

FALL SANGRIA

wine, mulled cider, bourbon, lemon,
curacao, simple

PERFECT PAIR

house infused ginger gin, lemon,
simple, pear puree

WHITE WINE

Broadbent Dao White 12 | 46
Vinho Verde '19 PT

Martin Ray 12 | 46
Chardonnay '21 CA

La Chapiniere Touraine 12 | 46
Sauvignon Blanc '20

Domaine Cailbourdin "Les Cris" 65
Pouilly-Fume '20 FR

Arndorfer 65
Riesling '20 AT

ROSE WINE

La Poulet Rose 12 | 46
Grenache, Cinsault '20 FR

RED WINE

Castello di Nieve 15 | 58
Barbera di Santo '20 IT

Ercole 1L 12 | 56
Barbera del Monferrato '19 IT

Ancient Peaks 13 | 50
Cabernet '20 CA

Laurent Perrachon 12 | 46
Beaujolais -Village '20 FR

Holloran 15 | 58
Pinot Noir, '20 WA

Colle Massari Rigoletto 58
Sangiovese Blend, '17 IT

Gomez Cruzado 70
Rioja Reserva, '14 ES

Browne Family Vineyard 70
Cabernet '20 WA

SPARKLING WINE

Monstarra 12 | 46
Cava NV SP

Markus Huber Rose 13 | 50
Zweigelt, NV AU

Gusbourne 85
Brut Reserve '15 UK

NON-ALCOHOLIC | 8

Fine-Apple

pineapple, lime, simple, coconut, egg white

Malaysian Mule

lemon grass, lime, ginger

Pretty in Purple

pineapple, hibiscus, spice, lime

Athletic Brewing NA IPA

DRAFT BEER

Newburyport Plum Island 8
Belgian White, MA

MightySquirrel Cloud Candy 9
NE IPA, MA

Jack's Abby Rotating 8
MA

Kirin Ichiban 6
Lager, JAPAN

BOTTLES + CANS

Nightshift Whirlpool 8
Juicy Pale Ale, MA 16oz

Mighty Squirrel Velvet 9
Moon

Milk Stout, MA 16oz

Carlson Orchards Hard 7
Cider

Cider, MA 16oz

Stillwater Extra Dry 7
Sake Saison, MD 16oz

Spindrift Spiked Seltzer 6
Pineapple, MA 12oz

SAKE

Miyozakura Panda Cup 180ml 15
Junmai, Japan

Tozai Snow Maiden, 180ml 14
Unfiltered Junmai Nigori, Japan

Moon on the Water 300ml 40
Junmai, Japan

Soto Sake 300ml 35
Junmai Daiginjo, Japan

Brooklyn Kura 750ml 60
Junmai Ginjo, USA

SCAN FOR
DIGITAL
MENU



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!