

BAO BUNS



LOBSTER ROLL BAO (gf†) | Mkt

chilled lobster, mayo, lemon, scallions, onion, celery

FRIED CHICKEN BAO | 15

crispy fried chicken thighs, korean style sweet + spicy glaze, pickles

KFC BAO (vg, v†) | 12

crispy fried cauliflower, sweet + spicy sauce

AVOCADO BAO (vg, v†) | 12

crispy avocado, bbq sauce, onion, pickles

PORK BELLY BAO | 15

pork belly, shaved onion, pineapple, peanuts, cilantro

SWEET POTATO BAO (vg, v†) | 12

crispy fried sweet potato, unagi sauce, scallions

COLD

TUNA CRISPY RICE* (v†) | 18

crispy rice, ahi tuna, sriracha, scallions

SMASHED CUCUMBERS (v, gf) | 7

cucumber, soy-ginger dressing, chili crisp, lemon

SEARED TUNA* (gf) | 18

togarashi-crust seared tuna, wasabi-lime vinaigrette, crispy shallots, cilantro

VIETNAMESE HUMMUS (v, gf) | 15

garlic hummus, thai chili vinaigrette, tortilla chips

SPICY SOBA NOODLE SALAD (gf†, v) | 14

soba noodles, spicy x'ian-style vinaigrette, bean sprouts, cucumbers, chili crisp, scallions, peanuts

MISO CAESAR SALAD (vg, gf†) | 16

napa cabbage, baby kale, miso caesar dressing, crouton crumbs

MAINS

WHOLE FRIED FISH (gf) | 27

crispy whole fried fish, sweet + spicy glaze

DAN DAN NOODLES (gf†, v†) | 23

spicy szechuan chicken ragu, ramen noodles, peanuts

MUSHROOM BIBIMBAP* (gf, v†) | 19

white rice, korean-style sauce, soy-braised mushrooms, carrots, sesame-kale, bean sprouts, fried egg

AHI TUNA POKE BOWL* (gf, v†) | 21

white rice, ahi tuna, sambal aioli, avocado, scallions, cucumbers, carrots, edamame, sticky glaze



THE GALLOWS OUR WAY BURGER* | 19

flat patty, american cheese, caramelized onions, lettuce, pickles, french fries

*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.**

(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) | 20

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

GARLIC EDAMAME (gf, v) | 12

steamed edamame, garlic-soy glaze, lime

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

SHISHITO PEPPERS (gf, v) | 15

blistered shishito peppers, yuzu-ponzu, sesame, togarashi

THAI CURRY MUSSELS (gf) | 20

mussels, white wine, garlic, green thai curry aioli, french fries

OKONOMIYAKI FRIES* (vg†, v†) | 14

french fries, miso aioli, furikake, okonomiyaki sauce, bonito flakes, fried egg

SIDES

WHITE RICE (v, gf,) | 4

steamed white rice, sesame seeds

BANYAN VEG MIX (v, gf) | 6

bell pepper, carrot, celery, sprouts, onion | steamed (sf) or sauced

VEGGIE FRIED RICE (v, gf) | 8

white rice, banyan veggie mix, garlic, ginger, spicy hoisin

FRENCH FRIES (v, gf) | 4

sea salt or togarashi

DINNER | JUNE 2022

Served Monday - Sunday starting at 4pm



HOUSE COCKTAILS | 14

SUPREME LEADER

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

MOIRA FROSE

rose, vodka, orange curacao,
lemon, orange, simple

NORA DESMOND

bourbon, rye, sweet vermouth,
house-infused strawberry campari

OUR PAINKILLER

house infused 5-spice rum,
pineapple, lime, orange

MARGARITA MOMENT

rotating house margarita, ask your
server for details

SPA DAY

house infused cucumber gin,
aloe, lime, simple

WILDFIRE

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

SAKE SANGRIA

white wine, sake, elderflower, curacao,
lime, simple

GRETCHEN WEINERS

house infused lavender vodka, lime,
agave-simple

SPARKLING WINE

Monstarra 11 | 44
Cava NV SP

Markus Huber Rose 13 | 52
Zweigelt, NV AU

Gusbourne 85
Brut Reserve '15 UK

WHITE WINE

Broadbent Dao White 11 | 44
Vinho Verde '19 PT

Elderton E - Series 11 | 44
Chardonnay '20 AU

Haarmeyer 12 | 52
Chenin Blanc '20 CA

Domaine Rin du Bois 12 | 52
Sauvignon Blanc '20 FR

Sauvage 60
Sauvignon Blanc '20 SA

Arndorfer 65
Riesling '20 AT

ROSE WINE

Maison Saint AIX 12 | 52
Grenache, Cinsault, Syrah '19 FR

Two Mountain Winery #Rawn Rose 17
Cabernet Franc, '20 WA. 250ML

Corail 60
Grenache, Cinsault, Syrah '20 FR

RED WINE

Paolo Scavino 11 | 44
Vino Rosso '19 IT

Seamless 12 | 52
Cabernet '20 CA

Laurent Perrachon 11 | 44
Beaujolais -Village '20 FR

Holloran 65
Pinot Noir, '20 WA

Browne Family Vineyard 70
Cabernet '20 WA

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.



DRAFT BEER

Kirin Ichiban SLUSHY 8
Lager, JAPAN

Newburyport Plum Island 8
Belgian White, MA

UFO Blueberry Ale 7
Ale, MA

Lamplighter Birds of a Feather 9
IPA, MA

Kirin Ichiban 6
Lager, JAPAN

BOTTLES + CANS

Lamplighter Rabbit Rabbit 9
DIPA, MA 16oz

Nightshift Whirlpool 8
Juicy Pale Ale, MA 16oz

Mighty Squirrel Sour Face 9
Seasonal Sour, MA 16oz

Carlson Orchards Hard Cider 7
Cider, MA 16oz

Stillwater Extra Dry 7
Sake Saison, MD 16oz

Arctic Chill Hard Seltzer 6
Cranberry Lime, MA 12oz

SAKE

Miyozakura Panda Cup 180ml 12
Junmai, Japan

Tozai Snow Maiden, 180ml 12
Unfiltered Junmai Nigori, Japan

Fukcucho Moon on the water 40
300ml Junmai, Japan

Soto Sake 300ml 30
Junmai Daiginjo, Japan

Brooklyn Kura 750ml 55
Junmai Ginjo, USA

NON-ALCOHOLIC

Fine-Apple 8
pineapple, lime, simple, coconut

Malaysian Mule 8
lemon grass, lime, ginger

Pretty in Purple 8
pineapple, hibiscus, spice, lime

Athletic Brewing 8
NA IPA