



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

KIMCHI FRIED RICE BALLS | 9

napa kimchi, edamame, rice, banyan veg mix

FRENCH FRIES (v, gf) | 5

sea salt or togarashi

WHITE RICE (v, gf) | 4

steamed white rice, sesame seeds

CHILI - GARLIC GREEN BEANS (v) | 9

green beans, chili-garlic sauce

*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.

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

KOREAN BBQ SHORT RIBS (gf⁺) | 29

Korean bbq marinated short ribs, kimchi fried rice, Korean pear slaw

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

(v) vegan, (v⁺) can be made vegan

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

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



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

HOUSE COCKTAILS 14

SUPREME LEADER

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

NORA DESMOND

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

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

SEASONAL SANGRIA

wine, etc. - rotating seasonal sangria

AFTERGLOW

aperol, tequila, cava, grapefruit, lime

GRETCHEN WIENERS

house-infused lavender gin, lime, simple

FROSE

our famous frose - she's a secret recipe!

WINE

SPARKLING WINE

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 2020 | 12, 48

Mary Taylor, Anjou Blanc

Chenin Blanc 2021 FR | 12, 48

Robert Princic, Gradis'ciutta

Pinot Grigio 2021 FR | 12, 48

RED WINE

Castello di Nieve

Barbera D'alba 2020 IT | 15, 60

Colle Massari Rigoletto

Sangiovese 2019 IT | 13, 52

DRAFT BEER

Cisco Brewers Wandering Haze

NE IPA, MA | 9

Kirin Ichiban

Lager, JAPAN | 6

Lamplighter Rosie

Mexican-Style lager, MA | 8

BOTTLES + CANS

Cisco Brewers Grey Lady

Wheat Ale, MA 16oz | 8

Lamplighter Oktoberfest

Märzen, MA 16oz | 8

Lamplighter Rabbit Rabbit

Double IPA, MA 16oz | 9

Downeast Cider

Seasonal, MA 12oz | 7

Spindrift Spiked Seltzer

Blood Orange + Tangerine, MA 12oz | 7

Lunar Seltzer

Lychee NY 12oz | 6

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

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

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.