

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

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 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

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.**

(v) vegan, (v†) can be made vegan

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

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



HOUSE COCKTAILS | 14

SUPREME LEADER

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

GREEN LADY

vodka, apple brandy, simple lemon, cider

FALL GUY

bourbon, rye, benedictine, sweet vermouth, bitters

OUR PAINKILLER

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

SMOKE SHOW

house infused jalapeno mezcal, lime, simple, grapefruit

PINK FLAMINGO

sake, vodka, cranberry, lime, orange curacao

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

SPARKLING WINE

Monstarra

Cava NV SP

12 | 46

Markus Huber Rose

Zweigelt, NV AU

13 | 50

Gusbourne

Brut Reserve '15 UK

85

WHITE WINE

Broadbent Dao White

Vinho Verde '19 PT

12 | 46

Martin Ray

Chardonnay '21 CA

12 | 46

Via Alpina

Sauvignon Blanc '20 IT

13 | 50

Domaine Cailbourdin "Les Cris"

Pouilly- Fume '20 FR

65

Arndorfer

Riesling '20 AT

65

ROSE WINE

Maison Saint AIX

Grenache, Cinsault, Syrah '19 FR

13 | 50

Corail

Grenache, Cinsault, Syrah '20 FR

15 | 58

RED WINE

Ercole 1L

Barbera del Monferrato '19 IT

12 | 56

Seamless

Cabernet '20 CA

13 | 50

Laurent Perrachon

Beaujolais -Village '20 FR

12 | 46

Holloran

Pinot Noir, '20 WA

15 | 58

Gomez Cruzado

Rioja Reserva, '14 ES

70

Browne Family Vineyard

Cabernet '20 WA

70

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

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

Lager, JAPAN

8

Newburyport Plum Island

Belgian White, MA

8

MightySquirrel Cloud Candy

NE IPA, MA

9

Jack's Abby Copper Legend

Octoberfest, MA

8

Kirin Ichiban

Lager, JAPAN

6

BOTTLES + CANS

Lamplighter Rabbit Rabbit

DIPA, MA 16oz

9

Nightshift Whirlpool

Juicy Pale Ale, MA 16oz

8

Mighty Squirrel Velvet Moon

Milk Stout, MA 16oz

9

Carlson Orchards Hard Cider

Cider, MA 16oz

7

Cider, MA 16oz

7

Stillwater Extra Dry

Sake Saison, MD 16oz

6

Spindrift Spiked Seltzer

Pineapple, MA 12oz

6

SAKE

Miyozakura Panda Cup 180ml

Junmai, Japan

15

Tozai Snow Maiden, 180ml

Unfiltered Junmai Nigori, Japan

14

Fukucho Moon on the water

300ml Junmai, Japan

40

Soto Sake 300ml

Junmai Daiginjo, Japan

35

Brooklyn Kura 750ml

Junmai Ginjo, USA

60

SCAN FOR
DIGITAL
MENU

