Innovative chef creations inspired by Asian specialties, made from scratch daily

Create your own entrée with market fresh ingredients

Distinct selection of delicious appetizers, cocktails and desserts

Since 1995
TAKE A BAO!

THE ULTIMATE FRESH MARKET BAR

Every Market Bar now served with our new fresh Baos!

CRISPY SESAME CALAMARI

SALMON SUSHI ROLL

CLASSIC JAPANESE STEAK

MISO GLAZED CHILEAN SEA BASS
MAI TAI
A blend of Cruzan Blackstrap, Estate Dark and coconut rums with fresh tropical juices. 8.79

MOJITO
Cruzan White Rum, cane sugar, fresh mint and lime. Also available in mango, raspberry or strawberry. 6.79

BANGKOK TEA
Our version of a Long Island Iced Tea made with fresh mango juice. 7.79

PAS SION PARADISE
Tito’s Handmade Vodka, Amaretto and passion fruit, with a splash of Sprite. 7.79

MANGO MARGARITA
Sauza Gold Tequila blended with our fresh mango juice. 7.79

SANGRIA SLING
Traditional red sangria with a Stir Crazy twist. 7.79

BANGKOK TEA
Our version of a Long Island Iced Tea made with fresh mango juice. 7.79

PASSION PARADISE
Tito’s Handmade Vodka, Amaretto and passion fruit, with a splash of Sprite. 7.79

MANGO MARGARITA
Sauza Gold Tequila blended with our fresh mango juice. 7.79

SANGRIA SLING
Traditional red sangria with a Stir Crazy twist. 7.79

JADE
Cruzan Coconut Rum and Midori, shaken with fresh pineapple and mango juices. 6.79

TROPICAL STORM MARTINI
Tito’s Handmade Vodka, passion fruit and pineapple juices. 7.79

BEIJING BREEZE
Black Cherry Rum, Watermelon and Sour Apple Pucker shaken with sour, lime and pineapple juice. Served with a sugared rim. 7.79

MANGO MANGO
Tito’s Handmade Vodka with fresh mango and triple sec. 7.79

PLATINUM PALOMA
El Tesoro Platinum Tequila, Domaine de Canton Ginger Liqueur and Grand Marnier come together with grapefruit juice in a new view of the classic paloma. 8.79

GINGER KISS
Domaine de Canton, El Tesoro Platinum and mango. 6.79

BUCKING CHERRY
An energizing cocktail with Cruzan Black Cherry Rum, passion fruit, mango purée, and orange juice topped with Red Bull or Red Bull Sugarfree. Perfectly served with remaining Red Bull. 9.79

GEISHA COSMO MARTINI
Tito’s Handmade Vodka, Triple Sec, cranberry juice and fresh lime. 6.79

WHITE AND ROSE WINES

FRUITY

BERINGER WHITE ZINFANDEL
5 18

BAREFOOT MOSCATO
5 19

CHATEAU ST. MICHELLE RIESLING
6 23

TANGY

KRIS PINOT GRIGIO
9 28

BRANCOTT ESTATE SAUVIGNON BLANC
8 28

TORMENTES MENDOZA RESTIVO “SILVER”
6 23

CREAMY

14 HANDS CHARDONNAY
6 23

KENDALL JACKSON CHARDONNAY
7 26

LE CREMA CHARDONNAY
10 34

SAKE & SOJU

TYKU SILVER SAKE “CHILLED”
8

GEKEIKIAN TRADITIONAL SAKE “HOT”
7

TYKU SOJU
5

GEKEIKIAN PLUM WINE
6

RED WINES

FRUITY

JACOBS CREEK MERLOT
6 23

14 HANDS MERLOT
8 28

MIRASSOU PINOT NOIR
6 23

LE CREMA PINOT NOIR
10 34

RICH

TRIVENTO “RESERVE” MALBE
7 26

14 HANDS CABERNET SAUVIGNON
8 28

JOEL GOTT 815 CABERNET SAUVIGNON
10 34

SPICY

SANTA CRISTINA SANGIOVESE
7 27

PENFOLDS KOONUNGA HILL SAUVIGNON
9 30

RAVENSWOOD ZINFANDEL
10 34

CRAFT & LOCAL BEER SELECTIONS

DOMESTIC

COORS LIGHT

BUDWEISER

BUD LIGHT

MILLER LIGHT

MICHELOB ULTRA

ANGRY ORCHARD

IMPORT

TIGER

SAPPORO

CORONA

HEINEKEN

STELLA

CRAFT

SAM ADAMS

SAM ADAMS SEASONAL

BLUE MOON

Ask your server or bartender for our local beer selections.
CRAZY SHRIMP!
Crispy jumbo shrimp tossed in sweet and spicy sauce, served with Asian slaw. Contains nuts. 8.99

CHICKEN POTSTICKERS
Steam and pan-seared to perfection, served with a ginger-scallion dipping sauce. 6.49 Half 3.99

THAI STICKY WINGS
Jumbo chicken wings tossed in our signature Thai sweet chili sauce, served with ginger-lime dipping sauce. Contains nuts. 8.99

CRAB RANGOON
House-made crispy wontons filled with crab meat and seasoned cream cheese, served with sweet chili dipping sauce. 7.29 Half 4.29

FIVE SPICY BBQ PORK
Roasted BBQ pork, glazed with hoisin plum sauce, served with Asian slaw. Contains nuts. 9.49 Half 5.99

CRAB RANGOON
Served with wasabi cocktail and sweet chili dipping sauces. 9.49

CHICKEN LETTUCE WRAPS
Our special blend of chicken, vegetables and spices served in cool, crisp lettuce cups with plum hoisin and chili garlic sauces. Vegetarian tofu and gluten-free ingredients available. 8.49

VEGGIE SPRING ROLLS
Hand-rolled daily, crispy and delicate, served with a Vietnamese style sweet and sour sauce. 5.99 Half 3.19

EDAMAME
Steamed soybeans in the pod, served lightly salted. Soy sauce available. 4.29

CRAZY P U PU PLATTER
Five of our favorites, chicken potstickers, Thai sticky wings, vegetable spring rolls, five spiced bbq pork and nutty noodles. Contains nuts. 14.99

SUSHI ROLLS & POKE

SPICY AHI TUNA ROLL*
Sriracha spiced chunks of fresh Ahi tuna and avocado rolled with seasoned rice and scallions. 9.99

SALMON SUSHI ROLL*
Fresh salmon, cream cheese and avocado rolled with sushi rice topped with scallions and spicy tempeh sauce. 9.99

CHEF’S CALIFORNIA ROLL
No imitation crab here... We use fresh crab meat, creamy avocado, crisp cucumber, ginger-lime sauce and roll it with sushi rice and toasted sesame seeds. A classic perfected! 9.99

CRAZY SHRIMP TEMPURA ROLL
Tempura shrimp rolled with cucumber and sesame seeds, served with crispy tempura flakes, served with Sriracha-lime and unagi sauce. 9.99

AH! TUNA POKE*
A tower of crisp wontons, sushi grade Ahi tuna, avocado, red onion, scallion and sesame seeds, served with ginger-lime and Sriracha sauces. 10.49

ASIAN CAESAR SALAD
Crisp romaine lettuce tossed with crunchy wonton strips in our signature sesame ginger dressing. 3.99

NUTTY NOODLES
Chilled egg noodles and vegetables tossed in our peanut vinaigrette. Contains nuts. 3.99

ASIAN SLAW
Fresh vegetables and crispy noodles tossed in our lime vinaigrette. Contains nuts. 3.99

SOUPS & SIDES

ASIAN CAESAR SALAD
Crisp romaine lettuce tossed with crunchy wonton strips in our signature sesame ginger dressing. 3.99

EGG DROP SOUP
Cup 1.99 Bowl 3.99

SOPHIE’S CAESAR SALAD
Crisp romaine lettuce tossed with crunchy wonton strips in our signature sesame ginger dressing. 3.99

ASIAN CHICKEN NOODLE SOUP
Cooked to order with house-made chicken broth. Bowl 3.99

STIR CRAZY FRIED RICE
Your choice of white or brown rice wok-tossed with market fresh vegetables, egg and our special blend soy sauce and spices. Vegetable 7.99 Chicken 8.29 Steak 8.99 Shrimp 9.49

BEVERAGES

LOOSE LEAF TEAS
Brewed bedside in a traditional Asian teapot. Your choice: 3.29

ORGANIC DARJEELING ESTATE
Selected superior single estate teas, from the Darjeeling region of India, which yield a subtle fruity and sweet, highly aromatic cup with a full-bodied, classic muscatel finish. 3.99

ORGANIC GREEN DRAGON
Delicately pan-fried, these smooth highest-grade China Longjing green tea leaves brew a nutty and buttery cup. 3.99

ORGANIC AFRICAN NECTAR
The African rooibos or red bush makes a vivid and smooth cup blended with hibiscus and exotic fruits of the African continent. Rich in anti-oxidants, it promotes calm and relaxation. Perfect for enhancing a peaceful state of mind. 3.99

FRESH BREWED COFFEE & ICED TEA
2.99

THAI ICED COFFEE & TEA
3.59

FRESH SQUEEZED LEMONADE OR STRAWBERRY LEMONADE
3.59

FRESH FRUIT SPRITZERS
3.59

HOMEMADE GINGER ALE
3.59

BOTTLED WATER (SMART WATER)
2.99

RED BULL RED BULL AND SUGARFREE
3.59

COCA-COLA SELECTIONS
2.99

*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

We offer Szechwan, Teriyaki or Classic Chinese sauces made with gluten-free ingredients that can be used to create your own stir-fry or substituted for many of our dishes on our menu. Please ask your server for more information. Please notify your server of any types of food allergies or dietary restrictions.

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We proudly serve Coca-Cola products.

Slightly Spicy  Spicy  Very Spicy

Vegetarian  Signature Dish

*Mighty Leaf*
NEW! FRESH BAGS NOW SERVED WITH EVERY MARKET BAR!

Exercise your freedom of choice and create your own large bowl of sizzling wok-fired stir-fry. You use the freshest vegetables and support local farmers. • We use only premium, gluten-free canola oil that's high in omega 3.

CHEF’S CREATIONS
Upgrade to fried rice on any entrée for $1.50.

WOK-FRIED CLASSICS

• SWEET & SPICY CHICKEN
Crispy fried white meat chicken tossed in Thai sweet chili sauce served with choice of rice. 13.99

• MONGOLIAN BEEF
Wok-fired beef with stir-fry vegetables in a sweet & spicy sauce served with choice of rice. 13.99

• BLAZING NOODLES
White meat chicken, flat wheat noodles with vegetables, sesame oil that’s high in omega 3. • We support local farmers. • We use only premium, gluten-free canola oil.

• VEGETARIAN TERIYAKI WITH TOFU
Fresh vegetables tossed in our vegetarian teriyaki sauce served with choice of rice or noodles. Gluten-free ingredients available. 11.99

• SZECHUAN CHICKEN
White meat chicken and stir-fry vegetables with lightly spiced Szechwan sauce served with choice of rice or noodles. Gluten-free ingredients available. 13.99 With shrimp 15.99

• COCONUT CURRY VEGETABLE
Shanghai wheat noodles tossed with fresh vegetables and Thai basil in our spicy vegetarian red curry sauce. 11.99

• SWEET & SOUR CHICKEN
Crispy fried white meat chicken with broccoli, pineapple and veggies tossed in our sweet and tangy sauce served with choice of rice. 13.99

• MANGO SESAME CHICKEN
Crispy fried white meat chicken tossed in our signature sweet mango sauce and sesame seeds served with choice of rice. 13.99 With shrimp 15.99

• ORANGE PEEL CHICKEN
Crispy fried white meat chicken tossed with fresh broccoli in our classic orange sauce served with choice of rice. 13.99

• BANGKOK NOODLES
White meat chicken, flat wheat noodles, fresh vegetables and Thai basil in our spicy red curry sauce. 13.99 With shrimp 15.99

• PAD THAI NOODLES
Our version of the traditional Thai dish. Thin rice noodles, peanuts, tofu, bean sprouts and egg tossed in a sweet and tangy tamarind sauce. Contains nuts. 11.99 With white meat chicken 13.99 With shrimp 15.99

• KUNG PAO
White meat chicken, stir-fry vegetables and peanuts in a spicy brown sauce served with choice of rice or noodles. Contains nuts. 13.99 With steak 14.59 With shrimp 15.99

GRILL & SEAFOOD SPECIALTIES

• THAI BBQ TACOS
Four flour tortillas filled with your choice of two fillings: chicken, beef, shrimp or tofu topped with a tangy cucumber salad, served with fried rice. 15.99

• ASIAN CAJUN TUNA*
Wok-seared Ahi tuna with Cajun spices, topped with our signature sweet soy wasabi sauce, served with garlic spinach and choice of rice. 14.99

• JAPANESE STEAK*
Two flame-grilled 4oz. filet mignon topped with garlic spinach, served with wasabi grilled asparagus. 19.99

• MISO GLAZED CHILEAN SEA BASS
Pan-seared Chilean sea bass glazed in a sweet miso glaze, served with sesame rice and tempura green beans. 23.99

• TERIYAKI GRILL
Flame-grilled chicken breast, glazed with teriyaki sauce, served with fresh vegetables and choice of rice. Gluten-free ingredients available. 14.29 With filet mignon 18.99

• A THAI CURRY GRILLED SALMON
Grilled fresh salmon topped with our Thai red curry sauce, served with steamed vegetables and fried rice. 17.29

• GRILLED WASABI SALMON
Flame-grilled salmon topped with shitake mushrooms and wasabi sauce, served with garlic spinach and choice of rice. 17.29

SALADS & LIGHTER FARE

• GRILLED CHINESE CHICKEN SALAD
Grilled chicken breast on a bed of field greens, Napa cabbage, vegetables, oranges and crispy wonton strips, tossed in our plum hoisin vinaigrette and drizzled with a tangy peanut sauce. Contains nuts. 11.99

• MANGO SALMON SALAD
Pan-seared salmon on a bed of field greens, tossed with fresh mango, red onions, and tossed almonds in a light ginger soy vinaigrette. Contains nuts. 11.99 With shrimp or Vegetable Broth 13.99

• ASIAN CAESAR SALAD WITH GRILLED CHICKEN
Flame-grilled chicken breast and crisp romaine lettuce tossed with crunchy wonton strips in our signature sesame ginger Caesar dressing. 9.99 With shrimp or Vegetable Broth 10.99

• FIJI APPLE TUNA SALAD*
Wok-seared fresh-grade Ahi tuna and grilled shitake mushrooms served with mixed greens and Fiji apples in our signature wasabi soy vinaigrette. 15.99

• TAHITIAN CURRY SALAD
Flame-grilled chicken breast topped with mango salsa and spicy citrus sauce served with brown rice. 13.99 With Calories. 15.29

• TAHITIAN SALMON
Flame-grilled salmon topped with mango salsa and spicy citrus sauce served with brown rice. 13.29 580 Calories.

YOUR CREATIONS: FRESH MARKET BAR!
Lunch Combos

- thai bbQ taCos (2)
- Crazy shrimp tempura roll
- asian shrimp Caesar salad
- salmon sushi roll*
- spiCy ahi tuna roll*
- Chef’s California roll
- Fuji apple tuna salad*
- teriyaki grill ChiCken

All lunch combos served with Egg Drop Soup and your choice of side or appetizer and your choice of a lunch portion entrée.

- asian Caesar salad
- nutty noodles
- asian slaw
- Chicken potstickers Half order
- Crab rangoon Half order
- Veggie spring rolls Half order

Weekday Lunch Menu

Available Monday through Friday from 11 am to 3 pm (except Holidays). Full dinner menu is available.

Your Creations: Fresh Market Bar

Exercise your freedom of choice and create your own lunch bowl of sizzling wok-fired stir-fry. *We use the freshest vegetables and support local farmers. *We use only premium, gluten-free canola oil that’s high in omega 3.

Step #1 Pick Your Style
- Soup Bowl
- Noodle Bowl Shanghai, Flat Wheat, Lo-Mein or Gluten-free Rice Noodles
- Rice Bowl Steamed white or brown rice (fried rice $1.50 extra)

Step #2 Pick Your Protein
- Vegetarian or Tofu $9.99
- White Meat Chicken +$1.50
- Steak +$1.50
- Seafood -$2.25 Shrimp, Tuna or Salmon
- The Ultimate Chicken, Beef & Shrimp +$3.50
- Seasonal Seafood Market Price

Step #3 Build Your Bowl
- Fill it up at the produce bar
- Pick your sauce
- Customize with condiments
- Choose your cooking option Gluten-free Canola Oil or Vegetable Broth
- Hand it to the Chef, have a seat and we will bring it to you

Lunch Combos

- Asian Caesar Salad
- Nutty Noodles
- Asian Slaw
- Chicken Potstickers Half order
- Crab Rangoon Half order
- Veggie Spring Rolls Half order

11.99 Wok-Fired Classics

- Sweet and Spicy Chicken
- Mongolian Beef
- Blazing Noodles with Chicken
- Vegetarian Teriyaki with Tofu
- Szechwan Chicken
- Coconut Curry Vegetable

12.99 Lunch Specialties

- Thai BBQ Tacos (2)
- Crazy Shrimp Tempura Roll
- Asian Shrimp Caesar Salad
- Salmon Sushi Roll*
- Spicy Ahi Tuna Roll*
- Chef’s California Roll
- Fuji Apple Tuna Salad*
- Teriyaki Grill Chicken

Join our Eclub to get exclusive offers just for members and to stay current on all our anniversary events. Just scan this code with your smart phone or visit www.stircrazy.com/eclub.

Email us at comments@stircrazy.com or scan this code with your smart phone to share feedback.

We’re Listening

Slightly Spicy
Spicy
Very Spicy

Vegetarian
Signature Dish

* Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We offer Szechwan, Teriyaki or Classic Chinese sauces made with gluten-free ingredients that can be used to create your own stir-fry or substituted for many of our dishes on our menu. Please ask your server for more information.

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August 2016

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