



## OUR STORY

At Chopsticks, we pride ourselves in serving fresh, authentic Sichuan Chinese cuisine delicately prepared by our expertly trained Chefs.

Sichuan cuisine originates from southwest China between the Sichuan Basin and Tibetan Plateau. It is known for being both very spicy and flavorful, much like our own southern Louisiana cuisine.

Our Executive Chef, Xian Su grew up in the southwestern Chinese province of Sichuan, China where he began his training at fifteen years old under his grandfather's mentorship. Chef Su became an acclaimed chef in his province, opening several restaurants and traveling throughout China to cater for many of China's elite. His dream was to share his Sichuan style with the world which lead him to the United States. He has worked in restaurants in both Houston and New York and we now welcome him to his new home in Lafayette, Louisiana.

We are very excited to bring to Lafayette the authenticity of Chinese cuisine and hope you enjoy your experience dining with us.



## APPETIZERS

<b>Edamame</b> Seasoned & boiled soy bean	\$4	<b>Crispy Mala Beef Jerky</b> 🌶️🌶️ Dry fried shredded beef with various peppers in sesame and peppercorn oil	\$9
<b>Scallion Pancakes</b> Traditional Chinese flatbread folded with oil and minced scallions and pan fried	\$6	<b>Fried Chicken Dumplings (6)</b> Chinese dumpling stuffed with Chicken, Shiitake mushrooms and bamboo shoots	\$6
<b>Chopsticks Lettuce Wraps</b> Seasoned ground chicken drizzled with our top secret homemade sauce served with lettuce wraps	\$8	<b>Red Oil Dumplings (6)</b> 🌶️ Pork filled dumplings in Sichuan red oil sauce drizzled with sesame	\$7
<b>Salt &amp; Pepper Calamari</b> Crispy Calamari with Green & red peppers and onions	\$9	<b>Pork Egg Rolls (2)</b> Hand rolled with julienned veggies with our sweet n' sour mustard sauce	\$4
<b>Buddha Bang Shrimp</b> Crispy fried shrimp tossed in our creamy spicy sauce	\$9	<b>Vegetarian Spring Rolls (3)</b> Traditional Asian Roll served with a sweet chili sauce	\$4
<b>Drunken Chicken</b> 🌶️ Chicken, Thai chili in a house made spicy sauce	\$8	<b>Garlic Cucumber Salad</b> Sliced cucumber with a garlic vinaigrette	\$7
<b>Sichuan Spiced Beef</b> 🌶️🌶️ Beef Shank, beef tripe, cilantro, peanuts and celery	\$9	<b>Hot n' Sour Soup</b> 🌶️ Tangy broth with Bamboo shoot, wood ear fungus, tofu, egg and carrots	\$4
<b>Beef Crispy Bottom Bao</b> Pan fried crispy bottom Bao, stuffed with beef, drizzled with scallion and sesame (Fresh made to order, takes at least 20 mins to serve)	\$10	<b>West Lake Soup</b> Light creamy soup with ground beef, diced Shiitake mushroom, tofu, bamboo shoots, egg white and cilantro	\$4
<b>Shrimp &amp; Beef Crispy Bottom Bao</b> Pan fried crispy bottom Bao, stuffed with beef and shrimp, drizzled with scallion and sesame (Fresh made to order, takes at least 20 mins to serve)	\$10		



## ENTREES

### CHEF SPECIALTIES

#### Jasmine Tea Smoked Duck

\$24

Boneless half duck served with thinly sliced cucumber, scallion, house made duck sauce and soft flour wrap

#### Sizzling Cumin' Lamb 🌶️

\$16

Tender pieces of lamb rubbed in cumin, Sichuan peppers, celery and cilantro

#### Chef Su's Spicy Beef 🌶️🌶️

\$16

Angus beef in house made green peppercorn sauce, drizzled with fresh Sichuan peppercorn, Thai chili and cilantro

#### Chef Su's Spicy Fish 🌶️🌶️

\$17

Fish filet in house made green peppercorn sauce, drizzled with fresh Sichuan peppercorn, Thai chili and cilantro

#### General Tso's Scallops 🌶️

\$18

The perfect combination of tender scallops marinated in a sweet chili sauce with broccoli and red peppers

### BEEF & PORK

#### Dancing Beef 🌶️🌶️🌶️

\$16

Angus Beef slices on a bed of sizzling rice crackers, black peppercorn and Thai chili

#### Oyster Beef

\$14

Tender cuts of steak wok fried and marinated in a homemade oyster sauce

#### Double Pepper Beef 🌶️🌶️🌶️

\$16

Angus Steak cubes with fresh green peppercorn, Thai chili, Serrano Pepper and celery

#### Black Pepper Steak 🌶️

\$15

Tender cuts of steak mixed with onions and red and green bell peppers

#### Singapore Baby Back Ribs

\$16

Tender Baby back ribs rubbed in a Thai inspired sweet tangy glaze

#### Dancing Pork Belly

\$15

Braised Pork Belly on sizzling rice cracker

#### Twice Cooked Pork 🌶️

\$14

Stir fried Pork Belly slices with leek and fermented black beans



## ENTREES

### CHICKEN

#### Kung Pao Chicken 🌶️

Chicken sautéed with roasted peanuts and scallions, dry red chili and whole Sichuan peppercorns in Kung Pao sauce

\$13

#### Orange Chicken

Battered-fried chicken breast with dried chili peppers and stir fried in a tangy orange flavored sauce

\$13

#### Double Pepper Chicken 🌶️🌶️

Farm raised chicken cube with fresh green peppercorn, Thai chili, Serrano peppers, and jalapenos

\$15

#### Crispy Spicy Chicken 🌶️🌶️

Crispy diced chicken with Sichuan peppers, cilantro and sesame

\$14

#### General Tso's Chicken 🌶️

Battered-fried chicken breast, stir-fried in a sweet & tangy chili sauce, scallions and chili pepper

\$13

#### Shredded Chicken in Spicy Garlic Sauce 🌶️

Tender shredded chicken, wood ear fungus, bamboo shoots in a classic spicy garlic sauce

\$14

#### Sweet & Sour Chicken

Crispy Chicken glazed in a homemade sweet & sour marinade

\$13

### SEAFOOD

#### Kung Pao Shrimp 🌶️

Sautéed shrimp with roasted peanuts and scallions, dry red chili and whole Sichuan peppercorns in Kung Pao sauce

\$16

#### Rice Wine Shrimp & Tofu 🌶️

Shrimp and Tofu braised in garlic pickled pepper sauce with rice wine

\$18

#### Shrimp in Spicy Garlic Sauce 🌶️

Shrimp sautéed with jicama ginger, garlic and scallions in a spicy garlic sauce

\$15

#### Lemon Peel Shrimp

Shrimp with fresh lemons in a sweet lemon sauce with vegetables

\$15

#### Rice Wine Fish 🌶️

White fish filet braised in pickled pepper sauce with rice wine

\$14



## NOODLES & RICE

<b>Chopstick's Fried Rice</b> Shrimp, chicken, and beef, farm fresh eggs, onions, and scallions	\$12	<b>Chopstick's Lo Mein</b> Shrimp, chicken, and beef, farm fresh eggs, onions, and scallions	\$12
<b>Vegetarian White Fried Rice</b> Mixed vegetables with white rice	\$10	<b>Vegetarian Lo Mein</b> Mixed vegetables with lo mein noodles	\$10

## VEGETARIAN DISHES

<b>Wok Tossed String Beans</b> 🌶️ Fresh string beans mixed with pickled vegetables	\$9	<b>Buddha's Delight</b> Seasonal vegetables wok-tossed in our light soy garlic sauce	\$10
<b>Mapo Tofu</b> 🌶️🌶️ Soft Tofu, scallion, Sichuan peppercorn and peppers	\$11	<b>Stir-fried Eggplant Beans</b> 🌶️ Chinese eggplant with sautéed green beans	\$12
<b>Spicy Garlic Eggplant</b> 🌶️ Chinese eggplant in spicy garlic sauce drizzled with scallions	\$12	<b>Shiitake Baby Bok-Choy</b> Sautéed baby bok-choy with Shiitake mushrooms in brown sauce	\$12

## KIDS MENU

<b>Beef Lo Mein</b> Lo Mein noodles mixed with beef in garlic sauce	\$5
<b>Chicken Fried Rice</b> Fried rice, farm fresh eggs, onions, and scallions	\$5
<b>Sweet &amp; Sour Chicken</b> Bite sized crispy chicken with sweet & sour sauce	\$6
<b>Lemon Chicken</b> Bite sized crispy chicken in a sweet lemon sauce	\$6

## DESSERTS

<b>The Great Wall of Cake</b> Scale this fortress of Chocolate Cake Delight	\$7
<b>Cheesecake Wontons (4)</b> Fried wontons stuffed with cheesecake and dipped in raspberry sauce	\$6
<b>Tempura Snowball</b> Vanilla ice cream fried in tempura batter with powdered sugar and fudge	\$4
<b>Sweet Rice Patties in Caramel</b> Traditional Chinese dessert with sweet rice dipped in a caramel sauce	\$7



## BUDDHA'S BAR MENU

### BEER

Domestic	\$3	Domestic	\$4	Imports	\$4	N/A Beer	\$3
Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite, Yuengling		Abita Amber, Canebreak, Envie, Blue Moon		Corona, Heineken, Stella Artois, Sapparo Premium, Singha, Kirin Ichiban		Odouls	

### WINES

White		Sparkling		Sake	
Josh Chardonnay	\$7	Freixenet Brut	\$6	Gekkeikan (Hot)	\$5
Smoketree Chardonnay	\$8	Zonin Prosecco	\$6	Black&Gold (Hot)	\$10
Arancio Pinot Grigio	\$6	Chandon Brut	\$45	Pear (Cold)	\$8
J Vineyard Pinot Gris	\$8	.....		Plum (Cold)	\$8
Sterling Sauvignon Blanc	\$7			Lychee (Cold)	\$8
Whitehaven Sauvignon Blanc	\$9				
Wente River Bank Riesling	\$6	<b>Reds</b>		<b>House Wine</b>	
Mia Dolca Moscato	\$7	Josh Cabernet	\$7	Chardonnay	\$6
		Alexander Valley Cabernet	\$9	Cabernet	\$6
		Ghost Pines Merlot	\$9	Merlot	\$6
		Chateau St Jean Pinot Noir	\$7		
		Oyster Bay Pinot Noir	\$8		
		19 Crimes Red Blend	\$7		
		Beringer White Zinfandel	\$5		

### SPECIALITY COCKTAILS

Sake-Tini Drop	\$9	Beijing Fashioned	\$9	Cucumber Smash	\$9
J.T. Meleck Rice Vodka mixed with Asian pear sake, simple syrup and sour mix		Bulleit Rye and Plum bitters with simple syrup and orange & black cherries		Nolet Gin, simple syrup, sour mix with cucumber slices and fresh mint	
Raz/Pom Martini	\$8	Samurai Smash	\$9	Sake Mojito	\$9
Raspberry Vodka with a pomegranate liqueur and sour mix		Bulleit Bourbon mixed with black cherry puree, sour mix and a touch of lemon		Captain Morgan White Rum mixed with sake a splash of lime juice and fresh mint	
Lemon Ginger Drop Martini	\$8	Cosmic Mandarin	\$6	Top Shelf Margarita	\$10
Kettle 1 Citron, Belvedere ginger zest and sour mix		Kettle 1 Orange with Cointreau, cranberry juice and sour mix		Don Julio Silver with Cointreau, rita mix and Grand Marnier float	
Lotus Blossom	\$9	Chopstick Bloody Mary	\$6		
Pear Vodka, sparkling sake with Lychee nuts and simple syrup		A specially blended Asian infused Vodka with a spicy Bloody Mary mix			