

FOOD

BIRD

OG TAIWANESE FRIED CHICKEN (TFC)

THE ORIGINAL, SOUTHERN STYLE, NIGHT MARKET FRIED CHICKEN COATED WITH OUR FAMOUS GLUTEN-FREE BATTER, SERVED WITH OUR HOUSE GARNISHES, JOYSPICE AND OUR HOUSE MADE SAUCE (GF)

3PC \$14.25 5PC \$22.75 10PC \$42.25

BIRDIE 2.0 \$10.75

CHICKEN CUTLET COATED WITH OUR FAMOUS BATTER, SEASONED WITH JOYSPICE
SPICY KALE SLAW, JOYSAUCE, SWEET CHILLI DRIZZLE ON A SOFT POTATO BUN

SPRING CHICKEN \$10.25

CHICKEN CUTLET COATED WITH OUR FAMOUS BATTER, SEASONED WITH JOYSPICE,
DOUBLE JOYSAUCE, A HEAP OF CHOPPED SPRING
ONIONS ON A SOFT POTATO BUN

PICKLE BACK \$10.75

CHICKEN CUTLET COATED WITH OUR FAMOUS BATTER, SEASONED WITH JOYSPICE,
SLICE OF AMERICAN CHEESE, JOYSAUCE, WHISKEY PICKLES ON A SOFT POTATO BUN

JOY POPCORN CHICKEN \$12.50

TAIWANESE POPCORN-STYLE BITES, LIGHTLY COATED,
FRIED WITH THAI BASIL, SERVED WITH JOYSAUCE - GLUTEN-FREE

BURGS

JOYSMASH \$10.25

HOUSE MADE ALL-BEEF PATTY, SMASHED DOWN, AMERICAN CHEESE, SHREDDED
LETTUCE, PICKLES, JOYSAUCE ON A SOFT POTATO BUN

OKLAHOMA \$10.50

THE ORIGINAL SMASH, HEAP OF SAUTÉED ONIONS, AMERICAN CHEESE, PICKLES,
JOYSAUCE ON A SOFT POTATO BUN

BACON DOUBLE CHEESE \$14.25

OUR JOYSMASH BUT WITH DOUBLE PATTY, CRISPY CANADIAN BACON,
DOUBLE AMERICAN CHEESE, SHREDDED LETTUCE, PICKLES,
JOYSAUCE ON A SOFT POTATO BUN

VEG

SWEET BEAN + GREEN \$12.75

TWO HOUSE MADE VEGAN PATTIES OF SWEET POTATO, MIXED BEANS,
PANKO AND SPICES, SERVED ON TOP OF OUR SPICY KALE SLAW,
HOUSE MADE PICKLES AND SIDE OF SPICY KETCHUP. (VGN)

ADD BUN - NON VEGAN \$1

KUNG PAO CAULI \$13.75

THE OG KP CAULIFLOWER. FLORETS TOSSED IN A LIGHT GF BATTER, JOYSPICE, TOSSED IN
OUR HOUSE MADE SWEET-CHILLI SAUCE, TOASTED SESAME AND SPRING ONIONS (GF) (VGN)

MAPO TOFU BITES \$10.25

SILKEN TOFU BITES, LIGHTLY FRIED AND SEASONED THEN TOPPED WITH A
VEGETARIAN SZECHUAN FIERY MAPO SAUCE, GARNISHED WITH SCALLIONS AND CHILIES (VGN)

SEASONAL THINGS

THREE SISTERS SOUP \$8.00
HOUSE MADE VEGAN BROTH, AROMATICS, TRIO OF CORN, BEANS, SQUASH,
HO MEI CHILI OIL (GF) (VGN)

CHILI WONTONS \$10.00
SEASONED CHICKEN, KALE, GINGER AND SCALLION WONTONS SERVED
ON A BED OF CHILI OIL, TOASTED SESAME, GREEN ONION GARNISH (5 DUMPLINGS)

RICE BOWLS:

DURTY RICE \$8.00
SCENTED JASMINE RICE, DURTY BUTTER, JULIENNE OF ASIAN PICKLES,
GREEN GARNISH, FURIKAKE (VGN)

MAPO TOFU DURTY RICE \$12.00
DURTY RICE SERVED WITH CRISPY TOFU CUBES LATHERED IN HOMEMADE
SPICY MAPO SAUCE, GARNISHED WITH SCALLIONS AND CHILIS (VGN)

FRIES

NAKED \$7.25
CLASSIC SKIN ON FRIES, SALTED (GF) (VGN)

DURTY \$8.50
CLASSIC FRIES TOSSED IN SOY BUTTER, GARNISHED WITH HOUSE FURIKAKE,
SPRING ONIONS, SIDE OF JOYSAUCE (VEG)

MAPO SLOPPY \$12.75
SZECHUAN STYLE POUTINE WITH CLASSIC FRIES ON THE BASE,
VEGGIE PATTY PIECES, MELTED AMERICAN CHEESE,
FIERY VEGETARIAN MAPO SAUCE, SCALLIONS, CHILIES, SIDE OF JOYSAUCE (VEG)

SIDES

ASIAN AF SLAW \$10.25
MEDLEY OF CARROTS, CUCUMBER, SWEET RED ONIONS, MINT,
CILANTRO TOSSED IN A SWEET & SAVOURY DRESSING,
FRESH LIME JUICE AND TOGORASHI CANDIED CASHEWS (VEG)

SPICY SUMMER SLAW \$9.25
KALE AND CABBAGE BLEND, SPICY CITRUS DRESSING, PICKLED VEGGIES,
SCALLIONS AND TOASTED BLACK SESAME (VGN)

SIDE OF PICKLES \$4.00
SIDE ACTION OF CHEF'S ASIAN STYLE PICKLES OF THE WEEK (VGN)

ADD ON

EXTRA CHICKEN CUTLET \$4.00
EXTRA BEEF PATTY \$3.75
DOUBLE CHEESE \$1.50
BACON \$2.00
MAPO SAUCE \$3.00

TAKE HOME

CHEF TREVOR LUI'S: DOUBLE HAPPINESS COOKBOOK \$37.00
FRIED CHICKEN KIT (GF BATTER + JOYSPICE) \$28.00
HOI MEI JOYSPICE \$15.88
HO MEI CANTO CHILI SAUCE BY TREVOR LUI \$15.88
YUM CHA LINE OF PREMIUM TEAS BY TREVOR LUI \$16.75
HOI MEI GUILT FREE BATTER \$15.88

Please advise us of any allergies, we will do our best to accommodate. Please note our kitchen is not a nut + gluten free zone. To maintain service time + integrity of our menu items, it will be appreciated if modifications or substitutions not be requested. Groups of 6 or more are subject to an 18% auto gratuity.

DRINK

BELGIAN MOON BEER

DRAUGHT (16 OZ) \$8.50
DRAUGHT PITCHERS (60 OZ) \$27.95

BELGIAN WHITE
MANGO WHEAT
WEST COAST IPA
HARVEST ALE

BEER FLIGHTS - \$9.50

CAN (473ML)

LIGHT SKY \$8.50
BELGIAN WHITE
HONEY DAZE
MAGO WHEAT

READY TO DRINK

VIZZY BLUBERRY POMEGRANATE \$8.75
VIZZY PINEAPPLE MANGO \$8.75

NON-ALCOHOLIC

ESKA WATER - 500 ML \$2.25
POP - 355 ML \$2.75
JUICE \$2.75
MOCKTAIL \$7.95

COCKTAILS (2 OZ) - \$13.95

SPRITZ IN THE 6IX
FORAGED NEGRONI
MARGARITA
PALOMA
JALISCO MULE

THE BOTANIST GIN, COINTREAU, LEMON, SPARKLING WINE
THE BOTANIST GIN, ITALIAN BITTER, SWEET VERMOUTH, HONEY
SILVER TEQUILA, FRESH LIME, JUICE, SIMPLE SYURP, BITTERS
SILVER TEQUILA, GRAPERFRUIT SODA, FRESH LIME
REPOSADO TEQUILA, GINGER BEER, FRESH LIME

CIDER (473ML)

STRONGBOW ORIGINAL DRY \$8.50

BAR RAIL (10Z)

SHOT \$7.95
MIXED DRINK \$7.95

HAPPY HOUR

(TUES-FRI, 3-6 PM)

DRAUGHT (16 OZ) \$6.50
PITCHERS (60 OZ) \$24.25

BELGIAN WHITE
MANGO WHEAT
WEST COAST IPA
HARVEST ALE

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time + integrity of our menu items, it will be appreciated if modifications
or substitutions not be requested. Groups of 6 or more are subject to an
18% auto gratuity.

WINE

WINE BY THE GLASS (6 OZ)

ROSÉ

2020 - MARKUS MOLITOR PINOT NOIR , MOSEL - GERMANY	\$15.95
JACOB'S CREEK MOSCATO ROSÉ	\$10.95

WHITE

2019 - DRATHEN LIEBFRAUMILCH WHITE BLEND, RHEINHESSEN - GERMANY	\$10.90
2020 - BLACK TOWER RIVANER, RHEINHESSEN - GERMANY	\$10.95
2019 - RELAX RIESLING, MOSEL - GERMANY	\$12.95
2019 - AJ ADAM RIESLING, MOSEL - GERMANY	\$14.95
2018 - DR. LOOSEN BLUE SLATE KABINETT RIESLING, MOSEL - GERMANY	\$13.95
2018 - WEINGUT WECHSLER WEISSER BURGUNDER PINOT BLANC, RHEINHESSEN - GERMANY	\$13.95

SPARKLING WHITE

NV - NV BLUE NUN 24K GOLD EDITION 50% TREBBIANO, 50% AIREN - GERMANY	\$10.95
ZONIN CUVÉE 1821 PROSECCO DOC BRUT	\$9.95

RED

2020 - BLACK TOWER PINOT NOIR, DORNFELDER, RHEINHESSEN - GERMANY	\$10.95
NV - WEINGUT LEITZ - (NON-ALCOHOLIC) PINOT NOIR - GERMANY	\$9.95

WINE BY THE BOTTLE (750 ML)

ROSÉ

2020 - MARKUS MOLITOR PINOT NOIR , MOSEL - GERMANY	\$78.95
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WHITE

NV - DEINHARD DRY RIESLING, RHEINHESSEN - GERMANY	\$50.95
2019 - RELAX RIESLING, MOSEL - GERMANY	\$49.95
2019 - AJ ADAM RIESLING, MOSEL - GERMANY	\$58.95
2019 - MARKUS MOLITOR HAUS KLOSTERBERG CHARDONNAY, MOSEL - GERMANY	\$100.00
2020 - PETER LAUER FASS 16 DRY RIESLING, SAAR - GERMANY	\$95.00
2020 - WEINGUT MANZ SILVANER TROCKEN, RHEINHESSEN - GERMANY	\$59.95
2018 - DR. LOOSEN BLUE SLATE KABINETT RIESLING, MOSEL - GERMANY	\$51.95

SPARKLING WHITE

NV - BLUE NUN 24K GOLD EDITION, 50% TREBBIANO, 50% AIREN - GERMANY	\$38.95
ZONIN CUVÉE 1821 PROSECCO DOC BRUT	\$41.95

RED

2020 - BLACK TOWER PINOT NOIR, DORNFELDER, RHEINHESSEN - GERMANY	\$38.95
2018 - MARKUS MOLITOR HAUS KLOSTERBERG PINOT NOIR, MOSEL - GERMANY	\$100.00
NV - LEITZ EINS ZWEI ZERO ROSE (NON-ALCOHOLIC) PINOT NOIR - GERMANY	\$35.95