

BEVERAGES

Non-Alcoholic
can\bottle\carton

- 1. Guava..... \$5
- 2. Grass Jelly..... \$5
- 3. Mung Bean \$5
- 4. Wintermelon Tea \$5
- 5. Aloe \$5
- 6. Ito-en green tea \$5
- 7. Mr. Brown Coffee..... \$5
- 8. Yakult..... \$6

Booze

- 1. **Golden Flower** \$10
Blended non-peated scotch, chrysanthemum tea, honey, lemon oil
- 2. **Duck Sauce** \$10
Tequila, Sichuan peppercorn, peach, lemon
- 3. **Taking a Bath in New York**..... \$10
Vodka, cassis, orange bitters, orange oil
- 4. **20th Century**..... \$10
Gin, cacao, Cocchi Americano, lemon
- 5. **I'm gonna Baijiu**..... \$10
Baijiu, bourbon, cardamom, urepan
- 6. **Sloop Juice Bomb (IPA)** \$6
- 7. **Victory Prima Pils (Pilsner)** \$6
- 8. **Wyndridge Farm Crafty Cider** \$6

Swiggity Swag

- Lucky Danger Tee \$18
- Lucky Danger Tote Bag Not Yet
- Lucky Danger Hat Soon
- Lucky Danger Hoodie..... Maybe

Special Diet OK !! Tell Pls.

VEGAN / VEGETARIAN / NUT-FREE / DAIRY-FREE

FOOD!

!MUY

YUM!

FOOD!

LUCKY DANGER



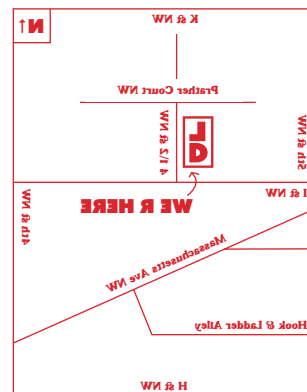
PROFESSIONAL CERTIFIED TAKEOUT SHIFU
SIR LUCKY DANGER PH.D ESQ. M.D.

HOURS OPEN

Wed - Thur: first come first served
Fri - Sat: come quick or food gone
Sundays: while supplies last
Mon - Tue: closed

DELIVERY + PICKUP AVAILABLE

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No Mask - No Honor - No Service



WE ACCEPT CREDIT CARD



+ Tel: (202) 838-9633
+ Beeper: (Beep) Boop
+ Pidgeon: Coo-Coo

AMERICAN CHINESE
BY A CHINESE AMERICAN
455 I ST NW
WASHINGTON DC 20001
(look for our sticker at Prathers On The Alley)

AMERICAN

MORE!

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APPETIZERS

- 1. Crab Rangoon.....\$10**
Staple of Chinese American food; spring roll wrapper stuffed with crab and cream cheese
- 2. Spring Roll.....\$4**
Crispy fried spring roll with bamboo and cabbage
- 3. Pan Seared Dumplings by Laoban\$8**
Pork dumplings in Hong Kong style wrapper
- 4. Pickled Smashed Daikon\$5**
Garlicky, sour, and crunchy
- 6. Pig Ear Salad.....\$8**
Celery, onion, jicama
- 7. Hot and Sour Soup.....\$6**
White Pepper, bamboo, mushrooms, tofu
- 8. Wontons and Wintermelon\$6**
Pork and garlic chive wontons in light beef soup

POULTRY

- 1. Kung Pao Chicken\$8 (S) \$16 (L)**
Classic Sichuan Chicken dish from the imperial
- 2. Three Cup Chicken\$8 (S) \$16 (L)**
Flavors of soy sauce, sesame oil, ginger, garlic, and basil
- 3. Cashew Chicken\$8 (S) \$16 (L)**
small bites of fried chicken with roasted cashews and vegetables
- 4. Crispy Aromatic Whole Chicken\$13 (S) \$16 (L)**
Oil poached until crispy with ginger, garlic, and scallions
- 5. Duck Fried Rice.....\$8 (S) \$16 (L)**
Confit duck legs, tea smoked duck breast, rice, and eggs
- 6. Chicken Lo Mein.....\$6 (S) \$12 (L)**
Freshly made noodles, lots of vegetables, chicken, and sesame seeds

PORK & BEEF

- 1. Pork Belly with Mustard Greens\$18**
Tender slices of pork belly with a combination of preserved mustard greens
- 2. Sweet and Sour Pork\$8 (S) \$16 (L)**
Pork lightly coated in fresh made to order sweet and sour sauce
- 3. Orange Beef.....\$8 (S) \$16 (L)**
Crispy chunks of sirloin, toasted red chili, and orange zest
- 5. Broccoli Beef.....\$8 (S) \$16 (L)**
Soft velvety slices of beef, broccoli, and soy sauce
- 6. Beef Lo Mein.....\$6 (S) \$12 (L)**
Freshly made noodles, lots of vegetables, sirloin, and soy sauce

SEAFOOD

- 1. Aromatic Whole Bronzino\$16**
Stuffed with garlic, ginger, scallions, and lemongrass
- 2. Whole Bronzino with Black Bean.....\$16**
Pan seared and stopped with a crispy black bean crumble
- 3. Flounder with Pickled Cabbage\$8 (S) \$16 (L)**
Flakey flounder swimming in a tangy sauce with crunchy slices of cabbage
- 4. Snapper Steak with Ginger Soy\$16**
Steamed fish with a slightly sweet ginger soy sauce
- 5. Salt and Pepper Shrimp.....\$9 (S) \$18 (L)**
Fried shrimp, jalapenos, onions, doused in a strong pepper blend
- 6. Crispy Noodles with Seafood\$14**
Shrimp, flounder, cuttlefish, and lots of fresh vegetables

VEGGIES MOSTLY

- 1. Cucumber with Pork\$8 (S) \$16 (L)**
Lightly sauteed cucumbers with a touch of soy
- 2. Yu Choy.....\$5 (S) \$10 (L)**
Wok-fired with a healthy amount of fresh garlic and Shaoxing wine
- 3. Tomato & Egg.....\$7 (S) \$14 (L)**
Stewed tomatoes and eggs are a staple in many Chinese households
- 4. Bamboo with Pork\$8 (S) \$16 (L)**
Slightly sour and salty with bamboo, shredded pork, and scallions
- 5. Mapo Tofu\$7 (S) \$14 (L)**
This freshly made tofu dish is spicy, like really spicy
- 6. Green Beans and Garlic\$6 (S) \$12 (L)**
Taiwanese homestyle wok-fired with garlic and soy sauce
- 7. Eggplant with Basil.....\$9 (S) \$18 (L)**
Large cut eggplant stewed in soy sauce and rice wine, then tossed with basil, garlic, and ginger

Family style

SET DINNER COMBO

Set 1

feeds 2-3\$40

- 1. Crab Rangoon**
- 2. Eggplant with Basil**
- 3. Cashew Chicken**
- 4. Orange Beef**
- 5. Salt and Pepper Fish**
- 6. Duck Fried Rice**

Set 2

feeds 4-5\$75

- 1. Pan Seared Dumplings**
- 2. Cucumber with Pork**
- 3. Eggplant with Basil**
- 4. Kung Pao Chicken**
- 5. Sweet and Sour Pork**
- 6. Pork Belly w\ Mustard Greens**
- 7. Snapper Steak with Ginger Soy**
- 8. Duck Fried Rice**

!!! More Rice OK !!!.....\$2

YUM!

DANGER!

