

BEVERAGES

Non-Alcoholic
can\bottle\carton

- 1. Guava Drink..... \$3
- 2. Grass Jelly..... \$3
- 3. Lychee Nectar \$3
- 4. Chrysanthemum Tea \$3
- 5. Aloe \$3
- 6. Ito-en green tea \$3
- 7. Mr. Brown Coffee..... \$3

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 \$10
- Lucky Danger Tote Bag \$15
- Lucky Danger Hat Soon
- Lucky Danger Hoodie..... \$20

Special Diet Maybe !! Ask First

VEGAN / VEGETARIAN / DAIRY-FREE

FOOD!

LUCKY DANGER

!MUY



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EAT!

MORE!

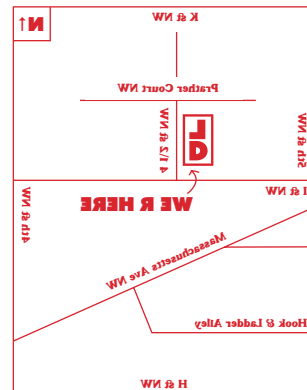
PROFESSIONAL CERTIFIED TAKEOUT SHIFU
SIR LUCKY DANGER PH.D. ESQ. M.D.

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

Order: luckydanger.co + Follow: @_luckydanger
No Mask - No Honor - No Service



WE ACCEPT CREDIT CARD



+ Tel: (No) Phone
+ 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)

YUM!

DANGER LUCKY

FOOD!



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MORE!

EAT!

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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 Drumsticks.....\$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. Slow Cook Half Chicken\$14**
Oil poached 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.....\$7 (S) \$14 (L)**
Freshly made noodles, lots of vegetables, chicken, sesame seeds
- 7. Sweet and Sour Chicken\$8 (S) \$16 (L)**
Chicken lightly coated in fresh made to order sweet and sour sauce

PORK & BEEF

- 1. Braised Pork with Preserved Veggies\$9 (S) \$18 (L)**
Tender slices of pork belly with a combination of preserved veg
- 2. Salt and Pepper Pork Ribs\$9 (S) \$18 (L)**
Pork Ribs with jalapenos, onions, smothered with LD pepper blend
- 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.....\$7 (S) \$14 (L)**
Freshly made noodles, lots of vegetables, sirloin, and soy sauce
- 7. Cucumber with Pork.....\$8 (S) \$16 (L)**
Lightly sauteed cucumbers with a touch of soy
- 8. Bamboo with Pork\$8 (S) \$16 (L)**
Slightly sour and salty with bamboo, shredded pork, and scallions

SEAFOOD

- 1. Aromatic Whole Bronzino\$16**
Stuffed with garlic, ginger, scallions, and lemongrass
- 2. Crispy Noodles with Seafood\$14**
Shrimp, flounder, cuttlefish, and lots of fresh vegetables
- 3. Flounder with Pickled Greens\$8 (S) \$16 (L)**
Flakey flounder swimming in sauce with assorted pickled greens
- 4. Salt and Pepper Shrimp.....\$9 (S) \$18 (L)**
Fried shrimp, jalapenos, onions, doused in a strong pepper blend
- 5. Shrimp Fried Rice.....\$7 (S) \$14 (L)**
Shrimp, garlic, veggies, rice, egg

VEGGIES MOSTLY

- 1. Chinese Greens in Garlic Sauce.....\$5 (S) \$10 (L)**
Wok-fired with a healthy amount of fresh garlic and Shaoxing wine
- 2. Egg Omelet with Dried Radish.....\$6 (S) \$12 (L)**
Taiwanese wok-fried egg omelet with sweet and salty radish
- 3. Mapo Tofu\$7 (S) \$14 (L)**
This freshly made tofu dish is spicy, like really spicy
- 4. Green Beans and Garlic\$6 (S) \$12 (L)**
Taiwanese homestyle wok-fired with garlic and soy sauce
- 5. Eggplant with Basil.....\$9 (S) \$18 (L)**
Large cut eggplant stewed in soy sauce and rice wine, then tossed with basil, garlic, and ginger
- 6. Veggie Lo Mein\$6 (S) \$12 (L)**
Lo mein with a variety of veggies

Family Style

SET DINNER COMBO

Set 1 Variety feeds 2-3\$45

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

Set 2 Veggie feeds 2-3\$45

- 1. Pan Seared Veggie Dumplings**
- 2. Green Beans with Garlic**
- 3. Kung Pao Veggies**
- 4. Eggplant with Basil**
- 5. Trumpet Mushrooms with Pickled Greens**
- 6. Veggie Lo Mein**

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

YUM!

DANGER!

