

Arizona Restaurant Week

\$55/couple ++



SHAREABLES (choose one to share)

loaded sliders* sliced ny strip, wok'd with onions, bleu cheese and candied bacon, topped with lettuce and tomato

chicken lettuce wraps^{GF} water chestnuts, onions, lemon grass, thai basil, cilantro

crispy calamari^{GF} spicy aioli and sweet chili sauces

d.i.y. hand rolls*^{GF} choice of salmon, ahi, or yellowtail served with nori, seasoned rice, cucumber, avocado, and ponzu so you can customize your own hand rolls

ENTREES (choose one per person)

spicy jeweled beef*^{GF}^O cubed ny strip stir-fried with snap peas, mushrooms, spinach, thai basil, egg noodles and sambal

general ling's chicken^{GF} crispy chicken wok'd with green onions, red bell peppers, carrots and thai basil in sweet and spicy soy

new wave pad thai^{GF} our signature noodle dish with shrimp, chicken, egg, peanuts and rice noodles in sweet tamarind-chili sauce

evil jungle princess chicken^{GF} wok'd in peanut-red curry sauce with vegetables, mushrooms, thai basil and mint

honey walnut shrimp^{GF} crispy shrimp wok'd with broccoli and mushrooms in creamy honey sauce, topped with candied walnuts

HAPPY ENDING (choose one to share)

flourless chocolate cake^{GF} topped with fresh berries, vanilla bean ice cream, chocolate crumbles and raspberry sauce

banana caramel spring roll served with vanilla bean ice cream, mascarpone cream, fresh berries, caramel and raspberry sauces

FEATURED COCKTAIL (+14 each)

passion fruit martini tito's handcrafted vodka shaken with vanilla liqueur, passion fruit and syrup, served with a sidecar of sparkling wine

* consuming raw or undercooked poultry, seafood, shellfish, or eggs may increase your risk of food borne illness; contains (or may contain) raw or undercooked ingredients

GF Gluten Free Items

GFO Items can be made gluten free