

Quack House

Cantonese Barbecue

Cantonese Roast Duck 港式烤鴨 ----- **Half: \$32**
Our very own lightly-crispy and juicy Cantonese style roast duck. Served with plum vinaigrette & duck aujus. **(Debone +\$4)**
Whole: \$64
(Debone +\$6)

Chiu Chow Soy Marinated Duck 滷水鴨 ----- **Half: \$30**
House-brewed soy sauce marinated duck full of umami flavor. Served chilled with a pickled garlic vinaigrette dipping sauce. **(Debone +\$4)**
Whole: \$62
(Debone +\$6)

BBQ Pork Collar (Charsiu) 叉燒 ----- **S: \$13.50**
Charred pork collar drizzled in orange blossom honey. **M: \$18.50**
Served with ginger chutney. **L: \$24**

Crispy Skin Pork Belly 脆皮燒肉 ----- **S: \$16**
Slow-roasted pork belly with a crispy & crackly skin. **M: \$22.50**
Served with hoisin sesame paste. **L: \$29**

Crispy & BBQ Pork Combo 雙豬仔 ----- **\$24**
6 ounces of our crispy skin pork belly and 6 ounces of our honey-glazed BBQ pork. Served with ginger chutney and hoisin sesame paste.

Braised Pork Belly w/ Mustard Greens 梅菜扣肉 ----- **\$27**
LIMITED STOCK! Sweet savory pork belly braised then steamed on top of cured mustard leaves. Chef's favorite comfort food!

Poached Soy Sauce Chicken 豉油雞 ----- **\$27**
Juicy and succulent chicken, marinated in our very own soy sauce (whole young chicken). Served with house-made ginger-scallion chutney and sweet soy sauce. **(Debone +\$3)**

Ultimate Four Party Tray 大四喜 ----- **\$100**
Includes half of a Cantonese Roast Duck (deboned), a whole Soy Marinated Chicken (deboned), 12 oz of Crispy Pork Belly, and 12 oz of BBQ Pork

Extra Sauces +\$1

- Ginger Scallion Chutney 薑蔥醬
- Chiu Chow Chili Sauce 潮州辣醬
- Hoisin Sesame Paste 海鮮醬
- Plum Vinaigrette 梅子醬
- Duck Au Jus 鴨汁
- Sweet Soy Sauce 食油汁

Rice Plates

Roast Duck Rice Plate 烤鴨飯盒 ----- **\$23**
1/4 of our traditional Cantonese Roast Duck w/ jasmine rice & garlic greens. **(Debone +\$1.50)**

Charsiu Rice Plate 叉燒飯盒 ----- **\$17**
6 oz of our BBQ pork (charsiu) w/ jasmine rice & garlic greens.

Crispy Pork Belly Rice Plate 脆皮燒肉飯盒 ----- **\$19**
6 oz of our crispy skin pork belly w/ jasmine rice & garlic greens.

Braised Pork Belly Rice Plate 梅菜扣肉飯盒 ----- **\$17**
1/2 of our soy sauce chicken w/ jasmine rice & garlic greens.

Soy Sauce Chicken Rice Plate 豉油雞飯盒 ----- **\$21**
1/2 of our soy sauce chicken w/ jasmine rice & garlic greens. **(Debone +\$1.50)**

Stir-Fried Noodles & Sticky Rice

Good Ducking Noodle 鴨片麵 ----- **\$23**
Julienned duck and chicken meat stir fried with chewy egg noodles, colorful bell peppers, yummy onions and scallions, special duck aujus, and flavor-enhancing white pepper.

OG Charsiu Noodle 叉燒炒麵 ----- **\$19**
Old-school Chinatown style stir-fried egg noodles with tender sliced BBQ pork, crisp celery, and sweet carrots.

Stuffed Sticky Rice 荷葉糯米飯 ----- **\$19**
Chinese pork sausage, duck liver sausage, dried shrimp, shiitake mushrooms, sugar-cured pork belly, wok fried then stuffed into a pillow of sticky rice. Served with chopped scallions, light soy sauce and salted peanuts on the side.

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WEBSITE!
quack-house.com



online menu
(look at photos!)



Sides

Garlic Greens 蒜炒油菜 ----- S: \$11
L: \$20
Garlic and shallot stir-fried greens, finished with a shot of whiskey for caramelization.

White Jasmine Rice 白飯 ----- S: \$2
L: \$4
Good ol' bowl of rice. Can't live without it!

Rice + Greens Combo 蒜炒油菜和白飯 ----- \$7

Baos (Steamed Buns) 包 ----- 6: \$8
9: \$11.5
12: \$16
Steamed buns served with shredded scallions and hoisin sesame paste. Good for stuffing with our barbecue!

Nice Melons (Seasonal) 頂瓜瓜 ----- \$11
Inspired by traditional Chiu Chow watermelon salad. Juicy watermelon, crunchy cucumber, shallots, cilantro, and Thai basil, tossed in a garlicky fish sauce dressing. Served with peanuts.

Peary Delicious (Seasonal) 梨香脆绿 ----- \$12
Crispy apple pear, onion, cucumber, fried shallots, garlic, and peanuts, tossed in a garlicky fish sauce dressing.

Chicken Wings

Im-peck-able Wings 無可挑剔雞翅膀 ----- 6: \$13
12: \$24
Mid-joint wings seasoned with Chiu Chow bean sauce.

Hong Kong 'Swiss' Chicken Wings 瑞士雞翼 ----- 6: \$13
12: \$24
No, they're not from Switzerland. A Hong Kong classic born from a waiter saying 'sweet' and a tourist hearing 'Swiss'. Soy-braised, brushed with honey, grilled, and so good you'll forgive the geography lesson.

Chiu Chow Fish Sauce Wings 魚露霸雞翼 ----- 6: \$13
12: \$24
Crispy, savory, sweet, and umami-packed; with just the right amount of fish sauce aroma and spice. Super addictive!

Munchies

Pork Cracklings 炸豬皮 ----- \$9
Deep fried crispy and airy pork skin served with a Chiu Chow pickled garlic sauce vinaigrette.

Crispy Glutinous Rice Dumplings (3 pcs) 鹹水餃 ----- \$11
Fried glutinous dumplings with a crispy, golden-brown shell made from glutinous rice flour, giving it a crunchy outside and a chewy inside. Filled with minced pork, dried shrimp, mushrooms.

Siu Mai (4 pcs) 燒賣 ----- \$11
Steamed shrimp, pork, and shiitake mushroom dumplings.

Chive Shrimp Dumplings (3 pcs) 蒸韭菜蝦餃 ----- \$11
Steamed shrimp and chive dumplings. Try with our Chiu Chow Chili Sauce!

Chiu Chow Dumplings (3 pcs) 潮州粉粿 ----- \$11
A steamed dumpling filled with dried shrimp, minced pork, peanuts, celery, carrots, cilantro, and preserved radish. Try with Chiu Chow Chili Sauce!

Taro Shrimp Cake (4 pcs) 炸芋頭蝦餅 ----- \$13
Shrimp, pork, taro, scallions, carrots, and onions pressed into a fried cake.

Taro Puff Croquettes (4 pcs) 芋角 ----- \$12
Crispy, airy, and delicious. Has a taro crust and is stuffed with pork, shrimp, shiitake, and pickled turnip.

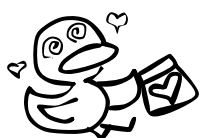
Charsiu (BBQ Pork) Baos (3 pcs) 叉燒包 ----- \$11
Fluffy steamed baos with charsiu filling.

Egg Custard Baos (3 pcs) 奶黃包 ----- \$9
Sweet soft steamed buns filled with egg custard.

Taro Baos (3 pcs) 芋頭包 ----- \$9
Sweet soft steamed buns filled with taro paste.

Pandan Baos (3 pcs) 香蘭包 ----- \$9
Sweet soft steamed buns filled with pandan paste.

Bao Trio (3 pcs) 三寶包 ----- \$9
One Egg Custard Bao, one Taro Bao, and one Pandan Bao.



quack addict
(you lol)



quack dealer
(us!)