Thank you for joining us!

We are continuing to follow specific guidelines to ensure the well-being of all guests and staff members. In order to maintain those standards, we do have a strict maximum party size of six guests.

Please note that we are experiencing a significant increase in the price of our ingredients and unfortunately our menu prices have changed to keep up with the market. We hope this will be temporary and thank you for your understanding.

At A Single Pebble, dining is discovery. Each dish carries its own history; each bite brings the essential flavors of China to your table.

Meals are served family style, which gathers us together to share not just food, but stories, recreating the spirit of Chinese dining. Share your own stories as you enjoy classical Chinese cuisine made from authentic ingredients such as dehydrated shiitake mushrooms and Sichuan peppercorn from across the ocean and local favorites like LaPlatte River Angus from just down the road.

Explore our Chef Tasting Menu

Connect to tradition, community, and a passion for great food.

The chef tasting menu is an excellent way to try a large variety of dishes we offer without having to deliberate over what to order! The tasting menu is for the entire table and consists of nine dishes. Each dish is portioned for your party size and the meal ends with dessert. What you will receive is up to the chef, but we promise you are in good hands!

Each dish is brought to your table as soon as it is ready and is meant to be shared family-style. Due to the communal nature of the meal, we are unable to accommodate severe allergies or eating restrictions. Please inform your server of any known allergies.

Chef tasting menu is offered daily until 30 minutes before the kitchen closes.
**BIG DISHES**

**Laplatte River Angus Beef** 32.
Ask your server when ordering, description changes daily

**Water Beef** 32.
Tender poached beef slices with mixed greens in a garlic chili broth

**Emperor’s Beef V** 32.
Marinated sliced beef stir fried with mushroom and onions in a flavorful cantonese style sauce over a bed of greens

**Cantonese Pineapple BBQ Pork** 29.
Tempura cubed house made honey BBQ pork, with red, green pepper and onion in a light sweet & pungent sauce made with pineapple juice cider vinegar

**Ginger Peppery Pork** 29.
Shredded pork with colorful mixed shredded vegetable, seasoned with ginger juice, oyster sauce, sichuan peppercorn and sesame oil, dry fried with house kong pao sauce.

**Tangerine Peel Chicken V GF** 28.
Crispy pieces of chicken with tangerine peel and garlic sauce framed with broccoli crowns

**Red Oil Chicken V** 28.
Poached chicken braised in a spicy garlic, chili & sichuan pepper sauce. *Spicy

**Crispy Lemon Chicken V** 32.
Boneless marinated chicken breast topped with our house lemon sauce

**Five Flavor Chicken V** 32.
Lightly poached hand shredded chicken and mixed vegetable, drizzled with a balanced sichuan spicy tahini sauce

**Red Chili Shrimp V** 32.
Large prawns tossed with mixed vegetables in a peppery, tangy sauce

**Lemon Sesame Shrimp V GF** 32.
Crispy prawns in a lemon, ginger glaze on a bed of rice noodles & greens

**Seafood of the Day** 32.
Ask your server when ordering, description changes daily

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**SMALL DISHES & DUMPLINGS**

**Crispy Vegetable Spring Roll V** 8.
Two crispy spring rolls filled with cabbage, mushroom, carrots & bamboo. Seasoned with five spice.

**Crispy Beef Wonton** 10.
Five crispy wontons filled with pulled beef in a black bean chili sauce

**Scallion Bread V** 8.
Two steamed soft wheat buns with flakes of scallion

**Seasoned & Pressed Tofu V** 9.
Fired tofu seasoned with star anise, soy sauce, ginger and pressed overnight. Thinly sliced, drizzled with light soy sauce, sesame oil and minced cilantro

**Scallion Pancake V** 10.
PAN fried wheat flour pancakes filled with scallion flavored oil served with house-made sweet soy sauce

**Sichuan Cucumber V** 9.
Sliced cucumber in a garlic, chili & hot bean dressing

**Fresh Napa V GF** 9.
Chilled cabbage tossed in cilantro with a rice wine dressing

**Steamed Pork Dumplings** 10.
Five traditional hand-formed pork dumplings with a ginger, vinegar sauce

**Chicken Dumplings with Spicy Sesame Sauce** 10.
Six poached house-made chicken dumplings with a spicy sesame & peanut sauce

**Vegetable Dumplings in Chili Oil V** 10.
Six house-made vegan dumplings filled with spinach, mushroom & seasoned bean curd, topped with a red oil sauce

**Cha Shao Bun** 10.
Two steamed wheat buns filled with barbecue pork, onion & mushroom in a savory honey sauce

**Chef Dumpling** 12.
Ask your server when ordering, description changes daily
SOUP, NOODLE & RICE

Ginger Miso Fish Soup V 16.
MISO CHICKEN BROTH WITH SLICES OF FISH, GINGER, WINE AND SEAWEED

Red Thai Curry Soup V GF 16.
THAI INSPIRED SOUP MADE WITH COCONUT MILK, RICE NOODLES & CHICKEN FLAVORED WITH YELLOW CURRY AND TOPPED WITH CRISPY LO MEIN

West Lake Soup 16.
HEARTY BEEF BROTH WITH MINCED LOCAL BEEF, EGG WHITE & SPINACH SEASONED WITH SOY SAUCE & WINE

Ants Climbing a Tree V 18.
CELLOPHANE NOODLES WITH MINCED PORK & TREE EAR MUSHROOMS TOSSED IN A HOT BEAN SAUCE

Pad Thai V 32.
LARGE PRAWNS TOSSED WITH RICE NOODLES IN A SAVORY, PUNGENT SAUCE SERVED WITH CRUSHED PEANUTS

Tan Tan Noodle V 24.
WHEAT NOODLES WITH SHRIMP IN A SPICY, SESAME SAUCE AND TOPPED WITH CRUSHED PEANUTS AND SCALLION

Mala Sichuan Mung Bean Noodles V 16.
CHILLED MUNG BEAN NOODLES, WITH SPICY SICHUAN PEPPERCORN SAUCE WITH SCALLION, GARLIC AND SESAME SEED

Chilled Sesame Noodle V PRICE VARIES
Choice of Plain, Chicken or Tofu
CHILLED LO MEIN IN A HOUSE-MADE PEANUT, SESAME SAUCE WITH CUCUMBER AND SCALLION

Lo Mein V PRICE VARIES
Choice of Vegetable, Pork, Chicken or Shrimp
TRADITIONAL EGG NOODLES WOK TOSSED WITH SHREDDED VEGETABLES IN SOY SAUCE FLAVORED WITH SESAME OIL

Hong Kong Lo mein V PRICE VARIES
Choice of Tofu, Shrimp, Pork or Chicken
THIN ANGEL HAIR STYLE LO MEIN WOK SEARED AND SEASONED WITH SWEET HONG KONG SOY SAUCE AND LAYERED WITH GREENS

Fried Rice V PRICE VARIES
Choice of Vegetable, Pork, Shrimp or Chicken
RICE AND VEGETABLES SEASONED WITH SOY SAUCE AND SESAME OIL

TOFU & SEITAN& VEGETABLE

Double Garlic Broccoli V GF 15.
WOK FRIED BROCCOLI IN A GARLIC SAUCE WITH WHOLE CASHEW NUTS

Mock Eel V GF 16.
CRISPY SHIITAKE MUSHROOMS GLAZED IN A GINGER, SCALLION & SOY SAUCE

Dry Fried Green Bean V GF 15.
FIRE-BLISTERED GREEN BEANS WOK TOSSED WITH FLECKS OF PORK, BLACK BEAN, GARLIC & PRESERVED VEGETABLE

Mixed Chinese Green V GF 15.
WOK TOSSED MIXED VEGETABLES LIGHTLY SEASONED WITH SOY AND SESAME SAUCE

Salt & Pepper Tofu V 23.
CRISPY BATONS OF TOFU TOSSED WITH JALAPEÑO PEPPERS, SCALLIONS, GINGER & GARLIC FLAVORED OIL, SERVED WITH A WHITE BARBECUE SAUCE

Mapo Tofu V 23.
A CLASSIC SICHUAN DISH MADE WITH FRESH BEAN CURD, MINCED PORK & CHILIES TOSSED IN A ROBUST, SPICY SICHUAN SAUCE

Buddha’s Sesame Beef V 30.
A HOUSE FAVORITE - CRISPY SEITAN SERVED WITH MIXED VEGETABLES IN A SESAME, GARLIC SAUCE

General Tso’s Mock Chicken V 23.
TEMPURA CAULIFLOWER FLORETS WITH A CHILI TANGERINE PEEL & GARLIC SAUCE

GF Is or can be made Gluten Free
V Is or can be made Vegetarian

Please let us know if you have any food allergies

Our kitchen makes every effort to accommodate special dietary needs. As meat dishes are served on these premises, we cannot be held to strict religious standards.