

A SINGLE



PEBBLE

classic chinese cuisine

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

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.

FIRMED 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 VEG-
ETABLES 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.