



## A SINGLE PEBBLE

*classic chinese cuisine*

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GATHER • DISCOVER • CONNECT

### **DINNER**

Nightly beginning at 5PM

### **DIM SUM**

Sunday 11:30AM - 1:45PM

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Experience the magic of the Silk Road. Join us for Dim Sum on Sundays.

Dim Sum, meaning little bites or snacks, originated in the teahouses along that fabled ancient route connecting China to the West. These little bites, some savory, some sweet, are served with tea; together this light meal is called Yum Cha. Just as today we meet for a coffee, travelers then would gather to rest and socialize at Yum Cha with Dim Sum.

This two thousand year old tradition has evolved from a respite for travelers to a celebration of flavors and variety.

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*Reservations Accepted*

asinglepebble.com

802.865.5200

133 BANK STREET • BURLINGTON, VT 05401

*Gift Certificates Available*

## BEER BOTTLES & CANS

TSINGTAO, <i>European Pale Lager</i>	6
12 OZ. BOTTLE, 4.8% ABV TSINGTAO BREWING CO., QUNGDAO, CHINA	
SINGHA, <i>German Style Lager</i>	6
12 OZ. BOTTLE, 5% ABV SINGHA CORPORATION, BANGKOK, THAILAND	
DIRTY MAYOR, <i>Ginger Infused Cider</i>	7
16 OZ. CAN, 5.2% ABV CITIZEN CIDER, BURLINGTON, VERMONT	
ALLAGASH WHITE, <i>Belgian-style Wheat Beer</i>	6
12 OZ. BOTTLE, 5.2% ABV ALLAGASH BREWING CO., PORTLAND, MAINE	
FOUNDERS ALL DAY IPA, <i>Session Ale</i>	6
12 OZ. CAN, 4.7% ABV FOUNDER'S BREWING CO., GRAND RAPIDS, MICHIGAN	
MILLER HIGH LIFE, <i>American Lager</i>	5
12 OZ. BOTTLE, 4.7% ABV MILLER BREWING CO., MILWAUKEE, WISCONSIN	
HEADY TOPPER, <i>Double IPA</i>	8
16 OZ. CAN, 8% ABV THE ALCHEMIST BREWERY, STOWE, VERMONT	
FOCAL BANGER, <i>American IPA</i>	8
16 OZ. CAN, 7% ABV THE ALCHEMIST BREWERY, STOWE, VERMONT	
CLAUSTHALER, <i>Germany</i> NON ALCOHOLIC	5

## DRAFT BEER

Please ask your servers about our selections.

## BEVERAGES

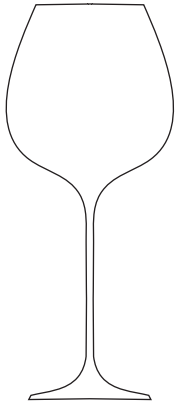
SARATOGA SPARKLING WATER	375ML	4
PELLEGRINO SPARKLING WATER	1L	6
PEPSI FOUNTAIN DRINKS		2
PEPSI • DIET PEPSI • GINGER ALE • SIERRA MIST ROOT BEER • DR. PEPPER		
STUBBORN SODA		4
MAINE ROOT GINGER BREW		4

## DRINK SPECIALS

LYCHEE MARTINI	11
STOLI VODKA, LYCHEE NUT, LYCHEE SYRUP & GRENADINE	
RASPBERRY COSMO	11
STOLICHNAYA RAZBERI, LIME, COINTREAU, CHAMBORD & CRANBERRY	
DARK & STORMY	11
GOSLINGS RUM, SPICY GINGER BEER & LIME	
GINGER MARTINI	11
GINGER, VODKA & SIMPLE SYRUP	
PEBBLE MAI TAI	11
MT. GAY, TRIPLE SEC, PINEAPPLE, ORANGE, A MYERS RUM FLOATER	
VT TO THE YANGTZE	13
COPPERS GIN, CAMPARI, ZUCCA RABARBARO AMARO	
KISS-O-VINE	11
WILD HART GIN, LIME, SIMPLE SYRUP, PINOT NOIR	
ELDER SOUR	14
STONECUTTER HERITAGE WHISKEY, BLACKBERRY SYRUP, LEMON, ST. GERMAIN	
AJI HIBISCUS	12
SILVER TEQUILA, AJI AMARILLO CHILI, AGAVE, LIME & HIBISCUS	
WHISTLE PIG MANHATTAN	16
WHISTLE PIG 10 YEAR 102 PROOF RYE, DOLIN VERMOUTH, URBAN MOONSHINE BITTERS & LUXARDO CHERRY	

## SAKE

KIKU MASAMUNE JUNMAI KIMOTO	SMALL	10
TRADITIONAL STYLE. SERVED WARM / CHILLED	LARGE	30
SHO CHIKU BAI NIGORI	375ML	13
COARSELY FILTERED. SWEET.		
ZIPANG SPARKLING SAKE	250ML	15
SEMI-SWEET REFRESHINGLY LIGHT SERVED WITH A CORDIAL		20
SHO CHIKU BAI ORGANIC	300ML	15
UNPASTEURIZED, DRY & FRUITY.		
TOZAI LIVING JEWEL	300ML	16
PREMIUM JAPANESE SAKE SOFT, SUBTLE WITH HINTS OF TANGY FRUIT.		
HAWK IN THE HEAVENS	300ML	20
WELL-ROUNDED FLAVOR WITH SUBTLE FRAGRANCE. DRY AND LIGHT WHEN CHILLED, FULLER AS IT WARMS.		
DREAMY CLOUDS	300ML	21
AROMAS OF RICE AND PLUMS. TEXTURED FROM THE UNFILTERED RICE PARTICLES.		



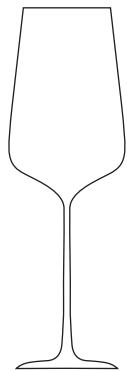
## RED WINE

### GLASS RED

GRENACHE, <i>Domaine La Manarine, Rhone, France '17</i>	10/GL	42
PINOT NOIR, <i>Coehlo Winery, Willamette Valley, Oregon '17</i>	11/GL	44
MALBEC, <i>Aruma, Mendoza, Argentina '17</i>	11/GL	40
CABERNET SAUVIGNON, <i>Le P'tit Payson, Central Coast, California '16</i>	12/GL	50
PINOT NOIR, <i>Chateau Cambon, Beaujolais, France '18</i>		45
PINOT NOIR, <i>Borne, Anderson Valley, California '15</i>		50
PINOT NOIR, <i>Patricia Green, Estate Old Vine, Oregon '17</i>		65
PINOT NOIR, <i>Owen Roe, "The Kilmore", Yamhill-Carlton District, Oregon '15</i>		76
PINOT NOIR, <i>Ken Wright Cellars, Abbott Claim, Yamhill-Carlton, Oregon '17</i>		85
PINOT NOIR, <i>Cristom "Eileen" Eola-Amity AVA, Oregon '14</i>		90
CABERNET SAUVIGNON, <i>Sharecropper's, Washington, United States '17</i>		40
CABERNET SAUVIGNON, <i>Ground Effect, Santa Barbara, California '16</i>		50
CABERNET SAUVIGNON, <i>Omen, Sierra Foothills, California '17</i>		52
CABERNET SAUVIGNON, <i>Cakebread, Napa Valley, California '16</i>		115
MERLOT, <i>Kiona, Red Mountain, Washington '16</i>		40
MERLOT/CABERNET SAUVIGNON, <i>Inconnu "Kitsune", Sonoma County, California '17</i>		45
MERLOT/CABERNET FRANC/CABERNET SAUVIGNON <i>Owen Roe, Yakima Valley, Washington '15</i>		62
TEMPRANILLO, <i>Mas Que Vinos, Vino de la Tierra, Spain '15</i>		34
BARBERA, <i>Vietti, Piedmont, Italy '16</i>		36
GRENACHE/SYRAH/MOURVEDRE, <i>Skinner, "Smithereens," El Dorado, California '15</i>		42
SHIRAZ, <i>Thorne-Clarke Wines, Shotfire, Barossa, Australia '15</i>		44
CABERNET FRANC, <i>Dom. de Pallus "Messanges Rouge", Chinon, France '17</i>		45
SYRAH, <i>Wind Gap, Sonoma Coast, California '14</i>		60
ZINFANDEL, <i>Brocc Cellars, "Vine Star", Sonoma, California '16</i>		65
GRENACHE, <i>A Tribute to Grace, Santa Barbara, California '14</i>		66

## ROSÉ

GRENACHE/SYRAH/CINSAULT	10/GL	40
<i>Domaine de la Bastide “La Figue”, Rhone Valley, France ’18</i>		
MOURVEDRE/GRENACHE, <i>The Withers, El Dorado, California ’18</i>		42
ZWEIGELT FRIZZANTE, <i>Paul D. Wagram, Austria</i>		32
CHARDONNAY/PINOT NOIR/PETIT MEUNIER, <i>L. Aubry Fils, Champagne, France</i>		70



## ROSÉ WHITES

## GLASS WHITE

SAUVIGNON BLANC, <i>Domaine Guy Saget, Petite Perrier, Loire Valley, France ’18</i>	8/GL	36
CHENIN BLANC, <i>Les Pouches, Saumur Blanc, Loire Valley, France ’17</i>	9/GL	38
PINOT GRIGIO, <i>Mont Mes, Vignetti d’elle Dolomiti, Italy ’18</i>	9/GL	43
GRUNER VELTLINER, <i>Weingut Steininger, Austria ’17</i>	10/GL	38
RIESLING, <i>Trimbach, A. Alsace C., France ’16</i>	11/GL	42
GEWURZTRAMINER, <i>Union Sacre, “Belle de Nuit”, Central Coast, California ’18</i>	11/GL	40
CHARDONNAY, <i>Mount Eden, Santa Clara Valley, California ’16</i>	12/GL	45

ALBARINO, <i>Burgans, Rias Biexas, Spain ’17</i>		34
CHARDONNAY, <i>Scar of the Sea, Bien Nacido Vineyard, Santa Maria Valley, CA ’16</i>		80
GEWURZTRAMINER, <i>Trimbach A. Alsace C., France ’15</i>		48
GEWURZTRAMINER, <i>Teutonic Wine Company, Willamette Valley, Oregon ’17</i>		39
MACABEU/ROLLE/CARIGNAN BLANC, <i>Domaine de Majas, Languadoc-Roussillon, France ’17</i>		34
PINOT GRIS <i>Villa Wolf, Pfalz, Germany ’18</i>		36
RIESLING, <i>Red Newt Cellars, Finger Lakes, NY ’16</i>		36
RIESLING FEINHERB, <i>Julius Treis, Mosel, Germany ’15</i>		45
SAUVIGNON BLANC, <i>Cyprus, Russian River Valley, California ’18</i>		46
SAUVIGNON BLANC, <i>Alphonse Dolly, Sancerre Cuvee Silex, Loire Valley, France ’17</i>		52
SEMILLON, <i>Folkway “Deviator” Santa Ynez Valley, California ’15</i>		54
VINHO VERDE, <i>Toucas, Portugal ’18</i>		28

## SPARKLING SELECTION

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<b>MIONETTO PROSECCO, D.O.C Treviso Italy,</b> AN INTENSE FRUITY BOUQUET WITH A HINT OF GOLDEN APPLE. DRY, FRESH AND LIGHT.	187 ML	9
<b>GASTON CHIQUET, Valle De La Marne</b> SHOWCASING A FRESH AND LIVELY PALATE, PRODUCED WITH ONLY GRAND AND PREMIER CRU FRUIT. TOAST BALANCED WITH CANDIED BERRY, QUINCE AND LEMON ZEST.	375 ML	79 44
<b>MISTINGUETT, Spain</b> A CAVA WITH LIVELY BUBBLES; LIGHT ON THE PALATE WITH SUBTLE NOTES OF TOAST AND APRICOT.		30
<b>VEUVE CLIQUOT, Yellow Label, France</b> CRISP AND FULL BODIED, THIS STUNNING CHAMPAGNE OFFERS NOTES OF TOAST, APPLE BLOSSOM, AND WHITE PEACH.		65
<b>CHAMPAGNE AUBRY, Montagne De Reims</b> WITH PERFUME SUBTLITIES OF LIME, SEA BREEZE AND IRIS, LEADING INTO A SILKEN PALATE, BITTERSWEET, JUICY, VIVACIOUS AND MOUTHWATERING.		72