

Appetizers Soup Fusion Noodles Seafood
Pork Regional Cooking Thai Tofu Rice Sides
Drinks

Appetizers



TOP

Pot Stickers (6)

\$7.95

Homemade succulent pork dumplings. Served with a special blended soy & ginger dipping sauce. Can be prepared steamed or steamed then pan seared.

Bistro 86 Croquettes (6)

\$6.95

Signature dish made w/ Japanese sticky rice, pork & romano, fused with a special blend of seasoning.

Spring Rolls (2)

\$4.50

Select vegetables, ground chicken, and shrimp rolled in a crispy shell. Served with a citrus sweet & sour and a spicy dijon.

Vietnamese Basil Rolls (2)

\$4.50

Light but satisfying. Utilizing vermicelli, basil, fresh sprouts, carrots, and lettuce. Rolled in a thin rice paper. Served with a honey based dipping sauce.

Crab Rangoon (6)

\$5.95

Rich filling of cream cheese, crab, & 86 flair. Wrapped in starfish shaped pastry shell, deep-fried until golden.

Calamari 86

\$8.95

Signature dish. Lightly battered then tossed with a thai inspired chili sauce.

Salt & Pepper Calamari

\$8.95

The ying-yang of calamari. Good all by itself. Kick it up a notch with a bite of the combined garlic, jalapenos, red & green bell peppers, and onions.

Lettuce Wraps (4)

\$5.95

Stir-fried minced chicken & vegetables with a spicy sauce. Served with fresh crisp lettuce cups.

Vegetable Tempura

\$7.95

Battered tempura of broccoli and cauliflower florets, tarot root, red onion and sweet potato. Served with a blended sweet thai chili sauce.

Five Spice Chicken Wings (10)

\$6.95

A unique blend of five tantalizing spices, infused in the marinating process. Tossed with garlic, jalapenos, red & green bell peppers, and onions if you choose. A mouth watering treat.

Sweet & Sour Chicken Wings (10)

\$6.95

Dusted with flour, deep fried & tossed in thai inspired chili sauce.

BBQ Spare Ribs (4)

\$6.95

Lean, meaty pork ribs covered with a gourmet barbeque sauce.

Soup



TOP

Soup 86

\$7.95

A succulent blend of seafood and herb dumplings bathed in a mushroom medley stock. Tantalizing to the palate.

Seafood Chowder Thai Style (2)

\$7.95

Thai inspired chowder infused with ginger & coconut.

Sizzling Rice Soup (2)

\$6.95

Golden rice sizzling in a rich broth with shrimp, chicken, beef, & vegetables.

Hot & Sour Soup

\$2.95

Asian staple amongst soups. Chicken, tofu, bamboo shoots, traditional Asian vegetables & egg in a rich spicy broth.

Chicken Corn Soup

\$2.95

Soup made with chicken, egg, & creamed corn in a rich broth.

Tom Yum Soup

\$3.95

Thai lemongrass soup. Transparent broth with mushrooms, choice of chicken or shrimp, and spices to invigorate taste buds.

Wonton Soup

\$2.95

Pork & shrimp wrapped in wonton wrapper bathed in a chicken broth. Traditional fave!

Fusion



TOP

Lunch

Dinner

Coriander Steak

\$14.95

Five blends of herbs fused then grilled to your preference. Served with a vegetable medley & a blended sauce.

Ginger Steak

\$14.95

Marinated in ginger and garlic, done to your liking. Red & green bell peppers tossed in a blended hoisin sauce. Served with caramelized baby carrots & jasmine rice.

Southasian Chicken

\$10.95

A marinated chicken breast with a hint of key lime. Served with a mushroom sauce, accompanied by caramelized baby carrots & jasmine rice.

Malaysian Green Beans w/ Onions

\$6.95

\$10.95

An explosion of flavor! Malaysian inspired; ground pork stir-fried in a black bean sauce. Served w/ jasmine rice. Vegetarian optional.

Lemongrass Pork Chop

\$14.95

An enticing combination of herbs & lemongrass marinated pork chop then grilled. Presented with a medley of vegetables & jasmine rice.

Indocurry Chicken

\$6.95

\$10.95

For the curry lovers! A rich fusion of Indian & Indonesian curry. Spiced dark chicken, onions, & mushrooms. Served with jasmine rice.

Macadamia Vegan

\$7.95

\$11.95

A Colorful & succulent selection of vegetables stir-fried. Incorporating celery, red bell peppers, snow peas, lily bulbs (seasonal), red onions & asparagus. Topped w/ tropical macadamia nuts.

Espresso Chicken \$7.95 \$11.95

Battered chicken cooked in a unique blend of mixed tropical fruits with an aromatic kona coffee sauce. Served with jasmine rice. Perfect for the coffee lover.

Noodles

Lunch



Dinner

Beef w/ Rice Noodles

\$9.95

Tender strips of marinated beef, stir-fried & infused with garlic. Utilizes melt-in-your mouth soft Asian rice noodle along with scallions & bean sprouts in a blended soy sauce. Black bean traditional Asian style optional. This one is right out of chinatown!

Southwestern Rice Noodles

\$8.95

Traditional cellophane noodles complimented with a mixture of vegetables.

Southwestern Pad Thai

\$8.95

A meld of a traditional Thai noodle dish with a chipotle taste and southwestern ingredients. Corn, red & green bell peppers, green onions, bean sprouts entice the smoky rice noodles. A big hit at the 86!

Thai Spicy Noodles w/ Basil

\$9.95

Strips of tender chicken breast, stir-fried with scallions, yellow onions, bell peppers, baby corn, green beans & fresh basil. Test your taste buds with the spiciness!

Singapore Noodles

\$8.95

Thin rice noodle stir-fried w/ shrimp, roasted pork, snow peas, bean sprouts, onions, & carrots. Showered with yellow curry powder.

Lo Mein

Although traditional, we bring new life to an established dish. Julienne celery and carrots, bean sprouts, & onions are stir fried w/ thick southern chinese egg noodles.

House Lo Mein - w/ shrimp, beef, chicken, & vegetables \$7.95 \$11.95

Seafood Lo Mein - w/ scallops, shrimp, & vegetables \$8.95 \$12.95

Chicken, pork, or beef Lo Mein - w/ veggies \$6.95 \$10.95

Pan Fried Noodles

Thin Chinese egg noodles, pan fried crisp topped with a blended brown oyster & soy sauce and mixed vegetables. Hong Kong style.

Chicken, pork, or beef \$7.95 \$11.95

Shrimp \$8.95 \$13.95

Seafood



Lunch

Dinner

Szechwan Fish

\$8.95

\$13.95

Tempura battered white fish over a bed of rice. Covered with a special blend of Szechwan sauce along w/ strings of yellow squash, green zucchini, red & green bell peppers.

Blackened Salmon

\$13.95

A chef Paul seasoned & baked salmon, accompanied w/ bowtie pasta & an Asian horseradish sauce for that extra kick. Served with sauteed yellow squash & green zucchini.

Roasted Garlic Salmon		\$13.95
Fresh salmon infused with minced garlic, coupled w/ bowtie pasta and a medley of vegetables. Served with a fusion wasabi cream sauce. Superb!		
Shrimp w/ Broccoli or Asparagus	\$8.95	\$12.95
Fresh jumbo shrimp with fresh broccoli or asparagus in a rich brown wine rice sauce.		
Shrimp w/ Cashews	\$8.95	\$12.95
Delicious jumbo shrimp, sliced water chestnuts & honey roasted cashews in a tasty brown sauce.		
Shrimp w/ Lobster Sauce	\$8.95	\$12.95
Jumbo shrimp, carrots, and green peas w/ water chestnuts in a fragrant lobster sauce.		
Shrimp w/ Vegetables	\$8.95	\$12.95
Steamed jumbo shrimp, marinated & stir-fried w/ mixed vegetables in a white sauce.		
Ginger Shrimp	\$8.95	\$12.95
The naturally sweet flavor of sauteed shrimp & onions surrounded by steamed American broccoli. Complimented by the zesty tang of a ginger-laced tomato sauce.		
Shrimp w/ Fresh Asparagus	\$8.95	\$12.95
Jumbo shrimp sauteed w/ fresh asparagus, red peppers, mushrooms, snow peas, & baby corn in white sauce. Topped w/ honey roasted walnuts.		
Szechwan Seafood	\$9.95	\$14.95
Jumbo shrimp, fresh scallops, & calamari sauteed with garlic, hot chili pepper, red & green peppers in a blended black bean & Vietnamese chili sauce. A hint of sweetness then spiciness.		
Seafood Delight	\$9.95	\$14.95
Fresh jumbo shrimp, sea scallops, calamari, & vegetables sauteed in clear rice wine sauce.		
Black Pepper Scallops	\$9.95	\$14.95
Fresh scallops breaded, tossed w/ onions, mushrooms, & bell peppers.		
86 Combo	\$7.95	\$11.95
Sauteed beef, chicken, & jumbo shrimp then simmered with mushrooms, carrots, baby corn, snow peas in a rich brown sauce.		
Pork		 Lunch Dinner
Peking Pork Chop	\$7.95	\$12.95
Sliced pork chop breaded lightly w/ fresh scallions in a delicious unique red sauce.		
Empress Pork	\$6.95	\$10.95
Spicy! Sliced pork sauteed w/ cabbage & green pepper in a black bean sauce.		
Moo Shu	\$6.95	\$10.95

Chicken or pork, sauteed w/ cabbage, wood ear mushrooms & eggs in our unique sauce. Served w/ Mandarin pancakes & plum sauce.

Regional Cooking



Lunch Dinner

Orange

Deep fried crispy, then glazed with a sumptuous sauce enriched by the brilliant flavors of orange peels & dried hot peppers.

Chicken, pork, or beef	\$7.95	\$11.95
Shrimp	\$8.95	\$12.95
Scallops	\$9.95	\$13.95
Tofu	\$6.95	\$10.95

Sesame w/

A favorite amongst all! Battered & fried crispy then stir-fried in a tangy sweet sauce & topped with sesame seeds.

Chicken, pork, or beef	\$7.95	\$11.95
Shrimp	\$8.95	\$12.95
Scallops	\$9.95	\$13.95
Tofu	\$6.95	\$10.95

Szechwan w/

This cooking style is characterized by high temperature & rapid cooking with a medley of sizzling tastes: garlic, hot peppers, scallions, soy sauce, & rice wine. Marinated and sauteed w/ diced onions, bell peppers, & jalapeno peppers in a thick spicy sauce.

Chicken or pork	\$6.95	\$10.95
Beef	\$7.95	\$11.95
Shrimp	\$8.95	\$12.95
Scallops	\$9.95	\$13.95

General's w/

General Tso's combined with the chef's 86 signature flair. Coated with a crispy batter, tossed with a delectable sweet sauce, peppers, onions, & pineapple chunks. The general would be impressed.

Chicken	\$7.95	\$11.95
Shrimp	\$8.95	\$12.95
Scallops	\$9.95	\$14.95
Tofu	\$6.95	\$10.95

Garlic w/

Infused w/ the flavors of garlic, ginger, & hot pepper paste. Then mixed w/ water chestnuts, wood ear mushrooms, celery & scallions for a textural contrast.

Chicken, pork, or tofu	\$6.95	\$10.95
Beef	\$7.95	\$11.95
Shrimp	\$8.95	\$12.95
Scallops	\$9.95	\$13.95

Vegetables Sauteed w/

Mixed vegetables in your preference of a white (light sauce) or a brown sauce (mixture of oyster & soy sauce).

Chicken (white sauce)	\$6.95	\$10.95
Pork or tofu (brown sauce)	\$6.95	\$10.95
Beef (brown sauce)	\$7.95	\$11.95

Shrimp (white sauce)	\$8.95	\$12.95
Scallops (white sauce)	\$9.95	\$13.95

Hunan w/

Hot! Sauteed w/ fresh broccoli and mushroom in the chef's spicy hot chili sauce.

Chicken, pork, or tofu	\$6.95	\$10.95
Beef	\$7.95	\$11.95
Shrimp	\$8.95	\$12.95
Scallops	\$9.95	\$13.95

Kung Pao w/

This Szechwan favorite is created w/ Szechwan peppers, roasted peanuts, scallions, stir-fried with diced vegetables in a distinct hot sauce in a Kung Pao spicy brown sauce. A sure hit for the spice fan!

Chicken, pork, or tofu	\$6.95	\$10.95
Beef	\$7.95	\$11.95
Shrimp	\$8.95	\$12.95
Scallops	\$9.95	\$13.95

Sweet & Sour

A classic dish! Deep fried crispy, then tossed in our unique 86 sweet & sour blend.

Chicken, pork, or tofu	\$6.95	\$10.95
Shrimp	\$8.95	\$12.95

Pepper w/

A traditional favorite. Marinated, onion & green pepper wedges, stir-fried in a hearty Mandarin oyster sauce.

Chicken, pork, or beef	\$7.95	\$11.95
Shrimp	\$8.95	\$12.95
Scallops	\$9.95	\$13.95
Tofu	\$6.95	\$10.95

Mongolian w/

Preference of protein sauteed with spring onions & bamboo shoots.

Chicken or pork	\$6.95	\$10.95
Beef	\$7.95	\$11.95
Shrimp	\$8.95	\$12.95
Scallops	\$9.95	\$13.95

Thai



TOP

Lunch

Dinner

Red Curry w/

Traditional Thai curry. A thicker red sauce sauteed with bamboo shoots, sweet onions, bell peppers, & carrots.

Chicken (white), pork, or beef	\$7.95	\$11.95
Shrimp	\$8.95	\$12.95
Tofu	\$6.95	\$10.95

Yellow Curry w/

Yellow curry stir-fried with green beans, bamboo, & white onions.

Chicken (white), pork, or beef	\$7.95	\$11.95
Shrimp	\$8.95	\$12.95
Tofu	\$6.95	\$10.95

Thai Cashew w/

Sweet onions, green onions, cashews, & mild roasted chili.



Chicken (white) & pork	\$7.95	\$10.95
Beef	\$7.95	\$11.95
Shrimp	\$8.95	\$12.95

Tofu

		TOP
	Lunch	Dinner

To-Veggie

	\$6.95	\$10.95
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A unique combination of ingredients exclusively for the vegetarian or vegan. Lightly fried diced tofu, incorporated with mixed vegetables in a robust Thai chili sauce.

86 Pattaya Tofu

	\$6.95	\$10.95
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Seasonal mushrooms, tomatoes, baby corn, snow peas, onions, & silken tofu sauteed in a clear, clean tasting sauce that won't rival the taste of the vegetables.

Spicy Pot of Gold

	\$6.95	\$10.95
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Fried tofu sauteed with chef's special black bean sauce. You may meet the Asian leprechaun!

Rice

		TOP
		\$9.95

86 Fried Rice

When everything else is just too plain. Aloha style. Shrimp & ham with carrots, lettuce, bean sprouts, snow peas, & pineapple tidbits.

Fried Rice w/

Choice of protein with snow peas, carrots, onions, & bean sprouts.


Chicken, pork, or beef

\$8.95

Shrimp

\$10.95

Sides

		TOP
		\$2.00

Steamed Rice

Steamed jasmine rice.

Fried Rice

\$3.00

Steamed jasmine rice tossed in soy sauce, white onions, and green scallions.

Side of Lo Mein Noodles

\$3.00

Thick Southern Chinese egg noodles tossed in a ginger soy sauce.

Drinks

		TOP
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Non-Alcoholic

Coca Cola, Diet Coke, Sprite, Ginger Ale, Kona Coffee, Iced Tea (unsweetened - regular, tropical passion, or apricot ginger), organic hot tea

Alcoholic

	Glass	Bottle
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White Wines

Chardonnay, Chateau Ste. Michelle, Columbia Valley	\$6.50	\$25.00
Chardonnay, Kendall Jackson "Vintner's Reserve", California	\$7.50	\$30.00
Pinot Grigio, Voga, Italy	\$7.00	\$28.00
Sauvignon Blanc, Sterling "Vintner's Collection", California	\$6.50	\$25.00
Riesling, Columbia Winery, Columbia Valley	\$6.50	\$25.00
Riesling, Chateau Ste. Michelle "Indian Wells", Washington	\$7.50	\$30.00
White Zinfandel, Copperidge, California	\$5.50	\$22.00

Red Wines

Cabernet Sauvignon, BV Coastal, California	\$6.50	\$25.00
Cabernet Sauvignon, Louis M. Martini, Sonoma	\$7.50	\$30.00
Cabernet Sauvignon, Rodney Strong, Alexander Valley		\$30.00
Shiraz, Rosemount Estates, Australia	\$6.50	\$25.00
Merlot, Copperidge, California	\$6.50	\$25.00
Merlot, Kunde Estates, Sonoma Valley	\$7.50	\$30.00
Pinot Noir, Echelon, Vin de Pays	\$7.50	\$30.00

Sparkling Wines

Korbel Brut (187 MI Bottle)	\$6.50	
Korbel Brut, California		\$30.00
Moet & Chandon White Star, Champagne		\$60.00
Sake, Ozeki	\$6.50	
Plum Wine, Kikkoman	\$6.50	

Beers (Import)

Sapporo	\$4.00
Tsing Tao	\$4.00
Corona	\$4.00
Heineken	\$4.00

Beers (Domestic)

Miller Lite	\$3.00
Coors Light	\$3.00
Bud Light	\$3.00
Budweiser	\$3.00

Prices are subject to change without notice.

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