

BAO BUNS

PORK BELLY BAO | 14

pork belly, shaved onion, pineapple, peanuts, cilantro

AVOCADO BAO (vg) | 11

crispy avocado, bbq sauce, shaved onion, pickles

FRIED CHICKEN BAO | 14

crispy fried chicken, korean style sweet+ spicy sauce, pickles

COLD

GARLIC CUCUMBERS (v, gf) | 5

cucumber, soy-ginger dressing, sesame seeds, lemon

CHARRED OCTOPUS (gf) | 19

charred octopus, peanut-edamame hummus, fresh salad

MISO CAESAR SALAD (vg, gf*) | 16

napa cabbage, baby kale, miso caesar dressing, crunchy crouton crumbs

ROASTED BRUSSELS (vg, v*) | 14

garlic-roasted brussels sprouts, sweet+ spicy glaze, fried shallots

KOMBU CELERY (v, gf) | 8

celery, sesame-soy dressing, furikake, vegan miso aioli

MAINS

THE GALLOWS

OUR WAY BURGER* (gf*) | 17

flat patty, american cheese, caramelized onions, lettuce, pickles, french fries

AHI TUNA POKE BOWL* (gf v*) | 19

white rice, ahi tuna, sambal aioli, avocado, scallions, cucumbers, carrots, edamame, sticky glaze

DAN DAN NOODLES | 20

spicy szechuan chicken ragu, ramen noodles, peanuts

PORK BELLY RAMEN* (gf*,v*) | 22

spicy mushroom broth, ramen noodles, braised pork belly, soft egg*

FRIED CHICKEN | 19

crispy chicken thighs, soy-garlic glaze

FILIPINO STYLE BBQ SHORT RIBS(gf) | 29

boneless braised short ribs, filipino-style bbq sauce, sweet potato pavé, seasonal vegetables

(v) vegan, (v*) can be made vegan

(vg) vegetarian, (vg*) can be made vegetarian

(gf) gluten free, (gf*) can be made gluten free

We can not guarantee that cross-contamination will not occur for tree nuts, peanuts, shellfish, soy, gluten/wheat, or sesame.

HOT

SALT + PEPPER SHRIMP (gf) | 18

crispy wok-fried shrimp, green onion, jalapeño, indonesian sauce (spicy)

THAI CHICKEN CABBAGE WRAPS (gf) | 14

savory chicken stuffed napa cabbage rolls, basil, serrano chili

SPICY RICE CAKES | 13

crispy rice cakes, korean style sweet + spicy glaze

CAULIFLOWER OKONOMIYAKI (v*) | 16

roasted cauliflower, vegan miso aioli, okonomiyaki sauce, furikake, bonito flake

COCONUT CALAMARI (gf) | 18

fried calamari, toasted coconut, jalapeño relish, banyan special sauce, lemon

MUSHROOM FRIED RICE* (gf, vg, v*) | 13

veggie fried rice, soy-braised shiitake mushrooms, soft egg*

SIDES

WHITE RICE (gf, v) | 4

steamed white rice, sesame seeds

"CHEESEY" PUFFS(gf*, v)| 6

fried rice cakes, togarashi, nutritional yeast

VEGGIE FRIED RICE (v, gf) | 8

white rice, banyan veggie mix, garlic, ginger, hoisin

FRENCH FRIES (v, gf) | 4

sea salt or togarashi

BRAISED KALE (gf, vg) | 6

mushroom broth, chilis

RAMEN NOODLES (vg, v* gf*) | 8

ramen or rice noodles spicy hoisin sauce, green onion

*May be prepared raw or undercooked. Consuming raw or undercooked meat, egg or seafood may increase the risk of food-borne illness. Before placing your order please inform your server if you or anyone in your party has a food allergy.

HOUSE COCKTAILS | 13

SUPREME LEADER

house infused thai chili vodka,
coconut water, lime, simple

SPRITZ ME BABY "ONE MORE TIME"

rotating seasonal spritz

THE FALL GUY

bourbon, rye, punt e mes,
apple-infused aperol

OUR PAINKILLER

house infused 5-spice rum,
pineapple, lime, orange

PERFECT PAIR

ginger-infused gin, lemon,
simple, pear puree

RUM PUNCH

lemon-rind infused rum, dark
rum, white wine, lime, simple

FALL SANGRIA

red wine, whiskey, apple cider,
lemon, house-made chinotto

WILDFIRE

house infused pineapple tequila,
mezcal, lime, salty simple,
angostura bitters

SPARKLING WINE

Monstarra Cava NV SP	11 44
Stephane Tissot (Rosé) Crémant du Jura Extra Brut NV FR	65
Gusbourne Brut Reserve '15 UK	85

WHITE WINE

Broadbent Dao White Vinho Verde '19 PT	11 44
DeWetshof Bon Vallon Chardonnay '20 SA	13 52
Domaine Clos des Rochers Auxerrois '19 LU	13 52
Pierre Prieur et Fils Sancerre '20 FR	65
Brendan Stater-West "Les Chapaudaises" Chenin Blanc '17 FR	90

ROSE WINE

Maison Saint AIX Grenache, Cinsault, Syrah '19 FR	12 48
Clos Fornelli Vin de Corse Sciacarellu, '20 FR	60

RED WINE

Paolo Scavino Barbera d'Alba '19 IT	13 52
Weinert Carrascal Cabernet '18 AR	12 48
Flâneur Wines Pinot Noir Willamette Valley '17 US	52
Capanna Brunello Di Montalcino '16 IT	90

DRAFT BEER

Kirin Ichiban Lager, JAPAN	4
Kirin Ichiban SLUSHY Lager, JAPAN	8
Jack's Abby House Lager Lager, MA	7
Exhibit A Cat's Meow New England IPA, MA	8
Lamplighter Werewolves of Cambridge Porter, MA	7

BOTTLES + CANS

Lamplighter Rabbit Rabbit DIPA, MA 16oz	8
Nightshift Whirlpool Juicy Pale Ale, MA 16oz	7
Nightshift Hoot Seltzer Pomegranate Tangerine, MA 12oz	4
Citizen Cider Cider, VT 12oz	6
Stillwater Extra Dry Sake Saison, MD 16oz	6
Trillium German Chocolate Cake Doughnut Imperial Stout, MA 16oz	8

SAKE

Miyozakura Panda Cup 180ml Junmai, Japan	12
Soto Sake 300ml Junmai Daiginjo, Japan	30

SCAN TO VIEW MENUS



Banyan adds a 2.5% fee to all in-house guest checks.
This fee is shared amongst all back-of-house hourly staff.