

BAO BUNS

PORK BELLY BAO (sf) | 14
pork belly, shaved onion,
pineapple, peanuts, cilantro

LOBSTER BAO (sf*) | 16
warm furikake buttered-
lobster, basil, lemon

KFC BAO (vg) | 10
tempura cauliflower, sweet +
spicy sauce, green onion

MUSHROOM BAO (vg) | 12
crispy bbq shiitake mushroom,
hoisin, fried shallot

AVOCADO BAO (vg) | 10
crispy avocado, bbq sauce,
shaved onion, pickles

CHICKEN SALAD BAO (sf) | 10
red curry chicken salad,
spicy cashews, basil

COLD

\$1 DUMPLINGS | 5
(AVAILABLE 4pm-5pm ONLY)
10pc pork + leek or vegetable (vg), house
dumpling sauce

CUCUMBER SALAD (gf, v) | 8
cucumber, soy-ginger dressing, lemon, sesame

FRESH ROLL CUPS (gf, sf, v*) | 10
bibb lettuce, cucumber, shrimp, mint, basil,
cilantro, peanut sauce

CHINESE DATES (gf, sf) | 6
bacon, jujube paste, cream cheese, sweet + spicy cashews

PHO GA SALAD (gf) | 16
shredded chicken, pho vinaigrette, napa cabbage,
basil, mint, lime, crispy rice paper

MISO ROASTED EGGPLANT DIP (sf*, v*) | 12
miso eggplant, sesame, parmesan, lemon, wonton chips

KOMBU CELERY (gf, v) | 10
celery, sesame-soy dressing, furikake + miso mayo

AVO-EDAMAME TOAST (vg) | 12
texas toast, edamame spread, tahini, avocado, chili,
cilantro, cured egg yolk add fried egg* + 2

MAINS

THE GALLOWES
OUR WAY BURGER* (gf*, sf) | 17
flat patty, american cheese, caramelized onions,
lettuce, pickles, waffle fries

THAI STEAK TIPS* (gf) | 24
hangar steak tips, chimichurri, thai salad,
mint, serrano chili, white rice

EGGPLANT "PARM" (vg) | 20
crispy eggplant, cured egg yolk "parmesan" cilantro,
lemon, spicy hoisin noodles

CURRY LOBSTER (gf) | 28
coconut red curry lobster, basil, white rice

WHOLE FRIED FISH (gf) | 25
weekends only (Friday, Saturday, Sunday)
crispy fried fish, sweet + spicy glaze

*May be prepared raw or undercooked. Consuming raw or undercooked meat, egg or seafood may increase the risk of foodborne illness. Before placing your order please inform your server if you or anyone in your party has a food allergy. **Although we take all the steps needed to ensure as much safety as possible, 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, sf) | 16
crispy wok-fried shrimp, green onion, jalapeno,
indonesian sauce (spicy)

CHINESE SAUSAGE + POTATO (v*) | 9
sweet + spicy glazed chinese sausage, roasted potatoes,
green onion

THAI CHICKEN CABBAGE WRAPS (gf) | 12
savory chicken stuffed napa cabbage rolls, basil,
serrano chili

BLOOMIN' ONION (vg) | 15
deep-fried onion blossom, banyan secret sauce

DAN DAN NOODLES | 16
spicy szechuan chicken ragu, peanuts, scallion

CAULIFLOWER OKONOMIYAKI (sf*, v*) | 14
roasted cauliflower, miso mayo, okonomiyaki sauce,
furikake, bonito flake

COCONUT CALAMARI (gf) | 16
fried calamari, toasted coconut, jalapeno relish,
banyan special sauce, lemon

LOBSTER RANGOON (sf) | 14
lobster cream cheese filled wontons

SIDES

WHITE RICE (gf, sf*, v) | 4
steamed white rice, sesame seeds

BANYAN VEG MIX (gf, v) | 6
bell pepper, carrot, celery, sprouts, baby corn +
onion steamed (sf) or sauced

GRILLED CABBAGE (gf, sf*, v) | 6
grilled cabbage wedge, fried shallot, furikake, lemon

ROASTED POTATOES (gf, v*) | 6
pork fat roasted potatoes, banyan special sauce

CAULIFLOWER RICE (gf*, v*) | 8
buttered, chicken seasoned riced cauliflower

RAMEN NOODLES (vg, gf*, v*) | 6
ramen or rice noodles tossed in spicy hoisin sauce,
green onion

(v) vegan, (v*) can be made vegan
(vg) vegetarian, (vg*) can be made vegetarian
(gf) gluten free, (gf*) can be made gluten free
(sf) sesame free, (sf*) can be made sesame free
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HOUSE COCKTAILS | 13

SUPREME LEADER

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

OUR PAINKILLER

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

AFTERGLOW

tequila, aperol, grapefruit,
lime, bubbles

KIMM'S CUP

house infused cucumber gin,
pimms, lemon, simple, soda

WILDFIRE

tequila, mezcal, lime, salty
simple, angostura bitters

MOIRA FROSÉ

rosé, vodka, curaçao, orange,
lemon, simple

SPRING AWAKENING

house infused lavender gin,
lemon, simple

NORA DESMOND

bourbon, rye, house infused
strawberry campari, sweet vermouth

SANGRIA

a rotating recipe of our past
favorites - please ask your server

SPARKLING WINE

Montsarra Cava NV SP	11 44
Gratien + Meyer (Rosé) Cremant de Loire Brut NV FR	12 48
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	10 40
Camp Chardonnay Sonoma Califonia '19 US	12 48
Domaine Clos des Rochers Riesling '16 LU	15 60
Domaine Daulny Sancerre '18 FR	65
Brendan Stater-West 'Les Chapaudaises' Chenin Blanc '17 FR	90

ROSE WINE

Coteaux d'Aix-en-Provence Cinsaut, Grenache, Syrah '19 FR	12 48
Domaine Bruno Clair Burgundy (Pinot Noir) '18 FR	60

RED WINE

Weinert Carrascal Cabernet '18 AR	12 48
Gaspard Gamay '19 FR	12 48
Flâneur Wines Pinot Noir Willamette Valley '17 US	60
Capanna Brunello Di Montalcino '16 IT	90

DRAFT BEER

Kirin Lager, Japan	4
Brooklyn Summer Pale Ale, New York	5
Exhibit A Cat's Meow New England IPA, Massachusetts	8
Lamplighter Little Light Sour Ale, Massachusetts	7

BOTTLES + CANS

Bud Light Light Lager, Missouri	3.5
Stillwater Extra Dry Farmhouse Saison, Maryland	6
Nightshift Whirlpool Juicy Pale Ale, Massachusetts	7
Nightshift Hoot Seltzer Pomegranate Tanerine, Massachusetts	4
Citizen Cider Cider, Vermont	5

SAKE

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

BRUNCH DRINKS

Banyan Bloody vodka, house made bloody mix, celery, cucumber	12
Boozy Iced Coffee vodka, bailey's, frangelico, blackbird cold brew	12
The Morning Afterglow aperol, tequila, lime, grapefruit, bubbles	12