puyalapabs café

STARTERS

FRIED CALAMARI $18
Gochujang Aioli, House-Made Tartar Sauce

BUFFALO CHICKEN FLAUTAS $18
Oaxaca Cheese, Shredded Romaine, Fresh Crema and Charred Anaheim Cream Sauce

CRISPY GARLIC WINGS $20
Marinated with Fresh Ginger, Garlic and Soy Sauce

POT STICKERS (STEAMED OR FRIED) $18
Served with Traditional Soy Sauce and Vinegar

SHRIMP & CRAB RANGOON DIP $19
Wonton Chips, Mozzarella and Scallions

SWEET POTATO SAMOSAS $16
Pickled Ginger, Sweet Peas, Fresh Coriander and Vegan Mint Chutney

ASIAN BBQ PORK $20
Hot Mustard, Ketchup and Sesame Seeds

CRISPY FRIED SPRING ROLLS $18
Asian BBQ Pork and Chinese Vegetable Blend

CHINESE SAMPLER $23
Asian BBQ Pork, Pot Stickers and Fried Spring Rolls

SALADS AND SOUPS

PUYALAPABS SALAD $13
Spring Mix, Dried Apricots, Candied Walnuts, Dried Cranberries, Green Apple, Blue Cheese and Cherry Tomatoes

ASIAN SHRIMP SALAD $24
Butter Lettuce, Carrots, Snow Peas, Mandarin Oranges, Crispy Wontons and Sesame-Ginger Vinaigrette

CAESAR SALAD $13
Add Chicken Breast $8 • Shrimp $9 • King Salmon $18

Baby Romaine, Parmesan, Croutons and House-Made Caesar Dressing

WONTON SOUP $18
Chicken Broth, Shrimp and Pork Wontons, Baby Bok Choy and Choice of Shrimp or BBQ Pork

HOT AND SOUR SOUP $15
Sliced Pork, Tofu, Mushrooms, Green Onion and Bamboo Shoots

CLAM CHOWDER $10
Available in a Sourdough Bread Bowl $15

New England-Style Clam Chowder with Quahog Clams and Oyster Crackers

EGG DROP SOUP $14
Silky Egg Ribbons and Ground Pork in a Savory Chicken Broth, Garnished with Fresh Scallions

DINNER SIGNATURES

PUYALAPABS BURGER $23
½ Lb. EQC House-Grind Beef Patty, Garlic Aioli, Butter Leaf Lettuce, Tomato, Red Onion and Pickle on a Brioche Bun. Served with Fries

Substitute Vegan Black Bean Burger • Add $3

WILD MUSHROOM BACON BURGER $26
½ Lb. EQC House-Grind Beef Patty, Garlic Aioli, Bacon, Wild Mushroom Confit, Caramelized Onions, Arugula and Smoked Gouda on a Brioche Bun. Served with Fries

TUSCAN BEEF PASTA $45
Fresh Fettuccine, Grilled Beef Tenderloin, Sun-Dried Tomatoes, Roasted Red Bell Peppers, Garlic Confit, Cajun Cream Sauce and Crostini

KICKIN' FRIED CHICKEN SLIDERS $22
Lemongrass-Marinated Chicken Thigh, Gochujang Aioli, Citrus Slaw, Avocado and Red Onion. Served with Fries

GRILLED CHICKEN ALFREDO FETTUCCINE $28
Grilled Chicken, Garlic Cream Sauce and Crostini

EQC TOP QUALITY STEAK

Served with Mashed Potatoes and Seasonal House Vegetables

CHURRASCO-STYLE TOP SIRLOIN 10 OZ. $40
Skewered 10 oz. Top Sirloin, Marinated in Citrus, Garlic and Spices. Served with Fresh Tomato Salad and Chimichurri Sauce

NEW YORK 12 OZ. $48
Served with Marinated Mushrooms and Café de Paris Butter

RIBEYE STEAK 12 OZ. $55
Served with Marinated Mushrooms and Mulled Wine Gastrique

ROASTED PRIME RIB
Regular Cut $39 • EQC Cut $45

Seasoned with Our Special Seasoning and Slow-Roasted to Perfection. Served with Au Jus and Prepared Horseradish

Certain items on our menu are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meat, poultry, shellfish, fish, or eggs may increase the risk of foodborne illness. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish, or wheat. We take steps to minimize risk and safely handle foods that contain potential allergens; however, please be advised that cross-contamination may occur. A 20% gratuity is added for parties of 6 or more. A $2.50 surcharge will be added to all to-go orders. Vers. 10162026

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FRESH SEAFOOD

PAN-ROASTED KING SALMON $45
Basted with Butter, Lemon and Dill,
Served with Farro Risotto and Green Beans

BANG BANG SHRIMP PASTA $36
Fresh Linguine Pasta, Sweet Chili Butter Sauce,
Fresh Coriander, Scallions, Crispy Taro, Crostini

PAN-ROASTED HALIBUT $45
Citrus Soubise Sauce, Sake-Soaked Pearl Onions,
Farro Risotto and Honey-Roasted Cashews

SHRIMP ÉTOUFFÉE $41
Blackened Shrimp, Andouille Sausage,
House-Pickled Jalapeños, Cajun Crema
and Anaheim Rice

FRIED HALIBUT & CHIPS $34
Beer-Battered Halibut, Cabbage Slaw, House-Made
Tartar Sauce and Charred Lemon

CHINESE CUISINE

CASINO DINNER FOR TWO $70 FOR TWO. $35 EACH ADDITIONAL PERSON
Pot Stickers, BBQ Pork, Almond-Breaded Chicken, Mongolian Beef, Sweet and Sour Pork, Deep-Fried Prawns and Pork Fried Rice

SEAFOOD

ROCK COD (STEAMED OR FRIED) $38
Fried Bone-In White Fish Served with Sweet and Sour Sauce
or Steamed Bone-In White Fish Served with Light Soy Sauce

SEAFOOD COMBINATION HOT POT $34
Prawns, Scallops, Squid, Fish and
Mixed Vegetables

CRISPY PRAWNS WITH HONEY WALNUTS $30
Deep-Fried Crispy Prawns in a Savory Cream
Sauce with Honey Walnuts

RICE & NOODLES

SEAFOOD CHOW MEIN $28
Pan-Fried Noodles, Fresh Chinese Vegetables, Scallops,
Shrimp and Squid

SEAFOOD FRIED RICE $24
Scallops, Shrimp, and Squid

EQC SPECIAL FRIED RICE $21
With BBQ Pork, Chinese Sausage and Shrimp

SINGAPORE STYLE CHOW FUN $24
Chinese Rice Vermicelli with BBQ Pork, Shrimp,
Bean Sprouts and Green Onion in a Light Curry Sauce

EQC SPECIAL CHOW MEIN $26
BBQ Pork, Chicken, Chinese Vegetables
with Pan-Fried Noodles

ENTRÉES

KUNG PAO CHICKEN OR PRAWNS
Chicken $26 • Prawns $32
With Peanuts, Subgum Diced Vegetables Cooked in a Spicy Kung Pao Sauce

VEGETABLE STIR FRY $18
Fresh Seasonal Vegetables Tossed in a Savory
Asian-Style Sauce and Stir-Fried to Perfection

ENTRÉES

MONGOLIAN CHICKEN, BEEF OR PRAWNS
Chicken $26 • Beef $28 • Prawns $32
With Onion, Red and Green Peppers Cooked
in a Spicy Sauce

ORANGE CHICKEN $26
Tender Chicken, Deep Fried with a
Sweet Orange Hot Pepper Sauce

CHILI CHICKEN $26
Battered and Fried Chicken with Chef's
Special Chili Sauce

ALMOND BREADED CHICKEN $26
Boneless Chicken Deep-Fried in Batter, Served with
Gravy and Garnished with Crushed Almonds

CHICKEN OR BEEF WITH BROCCOLI
Chicken $26 • Beef $27
Stir-Fried with Broccoli Florets

EQC SPECIAL BEEF SHORT RIBS $30
Braised with Vegetables in Our Chef's Special Sauce

BASIL CHICKEN $26
Tender Chicken, Stir-Fried with Vegetables, Basil,
Onion and Chili Paste

CASHEW CHICKEN $26
Diced Vegetables, Sliced Chicken, Cashew Nuts

SWEET AND SOUR PORK, CHICKEN OR PRAWNS
Pork $24 • Chicken $26 • Prawns $32
Served with EQC Sweet and Sour Sauce

GENERAL TSO'S CHICKEN $26
Crispy Chicken with Green Onions in a
Special Tangy Hot Sauce

BEVERAGES $4
Tea, Hot Chocolate, Juice, Coffee and Soda

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Pho MENU

SERVED DAILY 4PM–CLOSE

APPETIZERS

CHẢ GIÒ (FRIED ROLLS) $11
Two Fried Pork, Shrimp and Vegetable Spring Rolls

GỎI CUỐN (FRESH ROLLS) $11
Two Fresh Spring Rolls Filled with Pork, Shrimp, and Vegetables

VIETNAMESE NOODLE SOUP

Rice Noodles in a Rich Beef or Pork Broth. Served with Bean Sprouts, Basil, Hot Peppers, and Lime

#11 BÚN BÒ HUẾ $24
Spicy Beef Noodle Soup with Vietnamese Pork

#12 PHỞ BÒ TÁI, CHÍN, GÂN, SÁCH $24
Rare Beef, Well-Done Brisket, Tender Beef Tendon, and Tripe

#14 PHỞ BÒ CHÍN $22
Well-Done Brisket

#15 PHỞ BÒ TÁI $22
Rare Beef

#17 HỦ TIẾU HẢI SẢN $26
Seafood Combination with Rice Noodles

#18 MÌ HẢI SẢN $26
Seafood Combination with Egg Noodles

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