

Appetizers

Pork Egg Roll (2)

\$4.75

Crispy fried egg roll filled with pork.



Wood Ear in Spicy Sauce

VEG SPICY

\$7.50

Wood ear mushrooms in spicy sauce – sprinkled with cilantro.



Veggie Spring Roll (2) VEG

\$3.95

Crispy fried spring rolls filled with vegetables.



Spicy Shredded Potato

SPICY VEG

\$7.50

Shredded potato in spicy sauce.



Crab Rangoon (6)

\$5.95

Crispy wontons filled with sweet cream cheese and crab.



Scallion Pancake

POPULAR VEG

\$4.95

Scallion and wheat flour – pan-fried.



Spicy & Sour Wontons (6)

SPICY

\$7.95

Homemade wheat wontons in spicy and sour sauce.



Chives Pancake (1)

POPULAR VEG

\$4.95

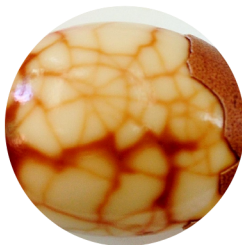
Chives, egg, and wheat flour – pan-fried.



Tea Egg POPULAR

\$1.50

Hard-boiled egg soaked in our brown tea sauce.



Fried Dough VEG

\$3.75

Crispy fried treat. *Only available on weekends.



Celery and Peanuts VEG

\$7.50

Chilled celery and peanuts tossed in a light sauce.



Family Style

General Gao's Chicken

POPULAR

SPICY

\$15.95

Lightly battered
crispy chicken coated
with General Gao's
sauce.



Orange Chicken

SPICY

\$15.95

Crispy chicken tossed
in a sweet and spicy
orange sauce.



Sesame Chicken

POPULAR

\$15.95

Lightly battered
crispy chicken coated
with sweet and sour
sauce – sprinkled
with sesame seeds.



Chicken & Broccoli

\$14.95

Stir-fried chicken and
broccoli in savory
brown sauce.



Sweet & Sour Chicken Northern Style

\$16.95

Lightly battered
crispy chicken,
peppers, onions – stir
fried with sweet and
sour sauce.



Kungpao Chicken

SPICY

\$13.95

Diced chicken stir-
fried with peanuts,
peppers, celery, and
carrots in Szechuan
spicy sauce.



Family Style

Sweet & Sour Pork

POPULAR

\$17.95

Lightly battered
crispy pork, coated
with our special
Northern style sweet
and sour sauce.



Orange Beef

SPICY

\$16.96

Crispy beef tossed in a
sweet and spicy
orange sauce.



Fried Pork Cubes in Gravy

\$15.95

Crispy pork with
pepper and onions in
brown sauce.



Beef & Broccoli

\$15.95

Stir-fried beef and
broccoli in savory
brown sauce.



Minced Pork Eggplant

POPULAR

\$15.95

Eggplant, minced
pork, stir fried with
garlic.



Lamb w/ Scallion & Onion

\$17.95

SWAP BEEF \$16.95

Stir-fried lamb with
scallion and onion in
savory brown sauce.



Mapo Tofu

SPICY

\$13.95

Silken tofu and
minced pork in a
spicy chili sauce.



Cumin Lamb

\$17.95

Lightly battered
crispy lamb with
special cumin sauce –
sprinkled with
cilantro.



Family Style

Salt & Pepper Baby Shrimp

SPICY

\$18.95

Lightly battered baby shrimp with salt and pepper.



Family Style Tofu

VEG

\$13.95

Stir-fried tofu with peppers, onions, and greens in savory sauce.



Shanghai Bok Choy

POPULAR

VEG

\$13.95

Bok Choy stir fried in light sauce with garlic.



Stir-fried String Beans

VEG

\$15.95

Sichuan-style string beans stir-fried with minced garlic.



Eggplant, Pepper & Potato

VEG

\$14.95

Eggplant, bell peppers, potato stir fried with brown sauce.



Stir-fried Egg & Tomato

VEG

\$15.95

Scrambled egg, stir fried with tomato in light sauce.



Stir-fried Egg & Leeks

VEG

\$16.95

Scrambled eggs and Chinese chives in light sauce.



Homemade Noodles

Scallion Oil Noodles

POPULAR

VEG

\$10.95

SWAP CHICKEN / PORK
/ SHRIMP \$12.95

Homemade wheat noodles with scallion flavored oil – sprinkled with scallion.



Spicy Sesame Sauce Noodles

SPICY

VEG

\$10.95

Homemade wheat noodles with spicy sesame paste – sprinkled with scallion and cilantro.



Beijing Meat Sauce Noodles

POPULAR

\$10.95

Homemade wheat noodles, minced pork, freshly shredded cucumber and scallion.



Vegetable Lao Main

VEG

\$13.95

+ CHICKEN / PORK /
SHRIMP / BEEF
\$15.95

Homemade wheat noodles, stir-fried with vegetables.



Noodles in Tomato & Egg Sauce

POPULAR

VEG

\$10.95

Homemade wheat noodles with egg and tomato sauce – sprinkled with scallion.



House Special Lao Main

\$15.95

Homemade wheat noodles, stir-fried with vegetables, chicken, pork, and shrimp.



Chicken Noodle Soup

\$13.95

Homemade wheat noodles with potatoes, carrots, onions, and chicken in chicken broth.



Rice and Rice Noodles

Egg Fried Rice

VEG

\$12.95

Stir-fried rice with eggs – sprinkled with scallions.



Vegetable Chow Fun

VEG

\$16.95

+ CHICKEN \$16.95 /
BEEF \$17.95

Wide rice noodles stir-fried with vegetables.



Vegetable Fried Rice

VEG

\$13.95

+ CHICKEN / PORK /
SHRIMP / BEEF
\$14.95

Stir-fried rice with vegetables.



Singapore Noodles

SPICY

\$15.95

Thin rice noodles stir-fried with curry, shrimp, egg, and vegetables.



House Special Rice

\$15.95

Stir fried rice with, vegetables, chicken, pork, shrimp and eggs.



Small Bowl

White Rice

VEG

\$1.95

Steamed rice.



Plain Fried Rice

VEG

\$2.50

Dumplings, Buns, & Soups

Homemade Dumplings (12 pcs)

Steamed \$12.95

Pan-fried \$13.95

Lamb: Steamed \$14.95

Pan-fried \$15.95

CHOOSE A FILLING

Napa &	Vegetable	Chicken
Pork	Pork &	Beef
Chives &	Celery	Lamb
Pork		

Filling in wheat flour wrapper.



Pork Soup Dumplings (6 pcs)

\$9.95

Pork, scallion, wheat flour wrapper.



Bun (4 pcs)

\$9.95

CHOOSE A FILLING

Pork Chicken

Filling in a steamed bao bun.



Dumplings in Spicy & Sour Soup SPICY

\$12.95

CHOOSE A FILLING

Napa & Pork Chicken

Dumplings in a spicy and sour broth, topped with scallion and cilantro.



Soup

Egg Drop Soup VEG

\$2.95

Egg drop soup sprinkled with scallions.



Wonton Soup

\$7.95

Pork wontons in brown broth.



Hot & Sour Soup

SPICY VEG

\$2.95

Tofu, wood ear mushrooms and lily flower in brown sauce – sprinkled with scallions.



Chicken Soup

\$8.95

Potatoes, carrots, onions, and chicken in chicken broth.



Dessert



Osmanthus Rice Cake

\$6.95

Sweet osmanthus-flavored rice cake.



Fried Milk

\$6.95

Fried milk jelly.



Taro & Sweet Potato

\$6.95

Sweet fried taro and sweet potato balls.

HOURS

Wed – Mon

10:30am – 9:00pm

Tuesday

Closed

OUR STORY

Since 1995, Beijing Café has served bold, handmade Northern Chinese dishes. Led by Chef Ping — who came to the U.S. and built his first restaurant from the ground up — we make our noodles, dumplings, pork buns, and family-style plates fresh in-house, from scratch. No shortcuts, just honest food: recipes passed down, perfected, and made with heart.

Beverages



Milk Bubble Tea
\$5.95



Thai Bubble Tea
\$5.95



Mango Bubble Tea
\$5.95



Pot of Tea
Small \$3.95 •
Large \$5.95



Wong Lo Kat
\$2.95



Ice Tea
\$4.95



Fresh Soybean Milk
\$2.95



Black Plum Soup
\$4.95



Rock Sugar Pear
Drink
\$4.95

Soda & Water

\$2.50 each

Bottled Water

Diet Coke

Sprite

Coca Cola

Orange Soda

Ginger Ale

Beer

MUST BE 21 OR OLDER • VALID ID REQUIRED



Tsingtao
12 fl. oz.
\$5.95



Sapporo
12 fl. oz.
\$5.50

Lunch Special

\$11.45

ANY DISH BELOW • SERVED WITH RICE

General Gao's Chicken

POPULAR **SPICY**

Lightly battered crispy chicken coated with General Gao's sauce.



Braised Pork in Soy Sauce

Tender pork belly braised in a rich soy sauce.



Sesame Chicken **POPULAR**

Lightly battered crispy chicken breast coated with sweet and sour sauce – sprinkled with sesame seeds.



Fried Pork Cubes in Gravy

Lightly battered crispy pork, stir fried with pepper and onions – coated in Northern style brown sauce.



Kungpao Chicken **SPICY**

Diced chicken stir-fried with peanuts, peppers, celery, and carrots in Szechuan spicy sauce.



Eggplant, Pepper & Potato

POPULAR **VEG**

Eggplant, bell peppers, potato stir fried with brown sauce.



Chicken & Broccoli

Stir-fried chicken and broccoli in savory brown sauce.



Mapo Tofu **SPICY**

Fresh, soft tofu, stir fried with minced pork and Sichuan spicy sauce.



Beef & Broccoli

Stir-fried beef and broccoli in savory brown sauce.



Stir-fry Egg & Tomato **VEG**

Stir-fried eggs and tomatoes in light sauce.



EST. 1995 · NORTHERN CHINESE



Authentic Northern Chinese cuisine, made fresh daily.

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Tuesday

Closed

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