



AN the GO

TO GO HOURS WEDNESDAY - SUNDAY | 12:00 - 8:00PM

TO PLACE AN ORDER

email antheqoanqi@houseofan.com

text (714) 504-2822 | call (714) 557-5679

DON'T MISS OUT

Ask about our daily & weekly chefs specials



For daily & weekly specials, follow us on Instagram @anqibistro

SMALL PLATES

- JIDORI CHICKEN POTSTICKERS**
Scallion, Balsamic-Fig Sauce 15
- ANQI SATAY SKEWERS**
JIDORI CHICKEN 12 | ANGUS BEEF® 14 | PRAWNS 16
- WILD MUSHROOM STUFFED PHYLLO** 🌿
Shiitake, Cremini, Goat Cheese, Chives 15
- CHEF RON'S FAMOUS GARLIC CHICKEN WINGS**
Thai Chili, Ginger, Thai Basil 16
- CHIVE & LEEKS DUMPLING**
Chives, Shiitake Mushrooms, Jicama, Sesame Chili Oil 13
- LOBSTER DUMPLINGS**
Lemongrass Saffron Nage, Crème Fraiche 18

LARGE PLATES

- CRUSTACEAN SHAKEN BEEF**
Chef AN's Secret Sauce, Sautéed Green Bean, Cherry Tomatoes
*Try it with Truffle Hainan Rice 38
- CRISPY ORANGE PEEL CHICKEN**
Chinese Celery, Sesame, Cilantro Yogurt 29
- KUNG PAO CHICKEN** 🌿
Thai Chili, Bell Pepper, Peanuts 22
- MISOYAKI BUTTERFISH** 🍷
Aromatic Red Cargo Rice, Thai Herbs, Dijon-Misoyaki Glaze & Baby Bok Choy 39
- WOK TOSSED GREEN BEAN**
Red Onion, Shiitake Mushrooms
ANGUS® FILET MIGNON 24 | JIDORI CHICKEN 22 | TOFU 19
- MONGOLIAN LAMB CHOP**
Pouched Potato, Roasted Pepper, Shiitake Mushroom, Golden Curry Sauce 42

DESSERT

- DESSERT OF THE DAY** 14
- CHOCOLATE HAZELNUT MOUSSE** 14
Flour-less Cake, Hazelnut Brittle, Nutella Powder, Blackberry Sauce
- TRES LECHE CAKE** 12
Dried Apricot Preserves Mango Coulis

RICE & VEGGIES

- 15 **SHRIMP & LOBSTER WONTON SOUP** 18
Bok Choy, Chicken Ginger Broth
- 24 **GINGER PRAWNS RICE NOODLES** 24
Pan Fried Rice Noodles, Sauté Asparagus, Shiitake Mushrooms, AnQi's Signature Sauce
- 26 **COCONUT CURRY NOODLES** 26
Light Curry, Lentil, Eggplant, Chickpea
- 26 **CHOW FUN NOODLES** 26
Noodles, Light Curry, Okra, Eggplant, Chickpea, Lentil
- 20 **KIMCHI FRIED RICE** 20
Shrimp, Applewood Smoked Bacon, English Peas, Hen Egg
- 18 **BUDDHA FRIED RICE** 18
Green Beans, Egg Whites, Bean Sprouts, Shiitake Mushrooms
- 8 **STEAMED JASMINE RICE - LARGE** 8
- 14 **TRUFFLE HAINAN RICE** 14
Truffles, Chicken Broth, Ginger Scallions
With Poached Egg Add \$2
- 18 **SEASONAL WOK VEGETABLES** 🌿 🍷 18
Chef's Daily fresh picks
- 14 **CAULIFLOWER & BRUSSEL SPROUTS** 14
Turmeric, Garlic Lime
- 14 **WHITE CHEDDAR POTATO PURÉE** 🍷 🌿 14
Shaved Spanish Manchego Cheese

FROM THE SECRET KITCHEN™

- AN'S FAMOUS ROASTED CRAB** 75
Dungeness crab out of shell - We did all the work for you!
- GRILLED JUMBO FRESH WATER PRAWNS WITH AN'S FAMOUS GARLIC NOODLES™** 48
- WHOLE PAN ROASTED MAINE LOBSTER** 68
AN'S Famous Garlic Noodles™
- AN'S FAMOUS GARLIC NOODLES™** 🌿 20
Roasted garlic, AN's secret sauce™
JIDORI CHICKEN 12 | ANGUS BEEF® 14 | PRAWNS 16
- AN'S FAMOUS GARLIC RICE™** 🌿 14
Steamed Jasmine Rice,
Wok Steeped Garlic, Hidden Spices

DELIVERY PRICES STARTING AT \$10

Serving most areas.

will vary depending on distance of location

Free delivery on orders \$180 or more.

(Costa Mesa & selected nearby areas within a 5 mile radius.)

* AnQi Signature Creation

🌿 Vegetarian 🍷 Gluten Free available

Please inform us of any food allergies

anqi

BISTRO

AN the GO

AN the GO BAR

SOMETHING NEW EVERY DAY!

For daily & weekly specials, follow us on

 Instagram @anqibistro**Homemade - Turmeric Elixir**

Turmeric Syrup, Ginger Syrup, Orange Juice, with Orange Wheel Garnish

8

Homemade - Soursop Booster

Lime Juice, Kombucha, Fresh Mint Leaves, with Dehydrated Lime Garnish

8

HAND CRAFTED COCKTAILS - 20% OFF

SIGNATURE COCKTAILS

BUDDHA'S PALM

Tanqueray 10 Gin, Yuzuri Citrus Liqueur, house-made lime cordial, Up

18 | 14

EAST PALOMA

El Tesoro Blanco Tequila, Giffard's Pamplemousse Liqueur, house-made fire water bitters, lime juice, grapefruit & lychee juice, Rocks

18 | 14

HUE SMASH

Maker's Mark Bourbon, Giffard's Abricot du Roussillon Liqueur, house-made lemongrass simple syrup, Big Rock

15 | 12

RED RIVER BLOSSOM

Belvedere, Aperol, Rhubarb bitters, & house-made guava syrup, Rocks

16 | 13

STREETS OF SAIGON

Don Julio Blanco, house-made tamarind syrup, Ancho Reyes Spicy Liqueur & lemon juice, Rocks

15 | 12

THE FORBIDDEN FRUIT

Haku Vodka, Giffard's Crème Passion Fruit Liqueur, house-made passion fruit tincture, lemon juice, topped with Prosecco

16 | 13

THE HARMONIOUS MONK

Roku Gin, Green Chartreuse, lime juice, house-made Thai basil & snow pea syrup, Big Rock

15 | 12

CLASSIC COCKTAILS

ACE OF SPADES

Maker's Mark Bourbon, Amaro, house-made cinnamon syrup, chocolate & coffee bitters, & flamed orange, Big Rock

15 | 12

HEAVENLY PEAR

Haku Vodka, fresh Asian pear, St. Germain Elderflower Liqueur, lemon juice, & simple syrup, Up

16 | 13

OH-MAI LYCHEE MARTINI

Haku Vodka, Soho Lychee Liqueur, lychee & lemon juice

15 | 12

PINK LOTUS

Ketel One Grapefruit-Rose Vodka, Giffard's Pamplemousse Liqueur, orange & grapefruit, & cotton candy, Up

15 | 12

SIN-U-RITA

Mi Campo Reposado Tequila, Cointreau, lime juice, agave, watermelon, jalapeño & mint, Rocks

18 | 14

BOTTLED WATER & SOFT DRINKS

VIETNAMESE COFFEE & FULL COFFEE MENU

SOMMELIER SELECTED TO-GO WINE - 20% OFF

Sparkling Wine & Champagne

Prosecco | Zonin "Cuvée 1821"
Veneto, Italy NV 50- | 40Sparkling | Domaine Ste. Michelle
Washington, Brut Rosé NV 55- | 44Champagne | Taittinger "La Francaise"
Brut France NV 95- | 76

White Wine & Rosé

Rosé | Bieler Père & Fils "Sabine"
Coteaux d'Aix-en-Provence, France 2018 50- | 40Chardonnay | Davis Bynum "River West Vineyard"
Russian River Valley 2017 60- | 48Sauvignon Blanc | Cloudy Bay
Marlborough, New Zealand 2019 70- | 56Sancerre | Jacques Dumont
Loire Valley, Italy 2018 80- | 64Pinot Grigio | Santa Margherita
Valdadige, Italy 2018 65- | 52Riesling | Chateau Ste. Michelle "Cold Creek Vineyard"
Washington 2014 45- | 36

Plus More...

Red Wine

Proprietary Red | Trystic by Reginald Perrin
Santa Ynez 2014 80- | 64Proprietary Red | Rowen "Cooley Ranch"
Sonoma County 2016 100- | 80Pinot Noir | Elouan
Oregon 2017 55- | 44Pinot Noir | Boën
Santa Lucia Highland 2016 70- | 56Doña Paula Malbec
Uco Valley 2018 50- | 40Cabernet Sauvignon | Simi "Landslide Vineyard"
Alexander Valley 2015 80- | 64Spanish Red | Numanthia "Termes"
Toro, Spain 2016 50- | 40Italian Red | Antinori Pèppoli, Chianti Classico
Tuscany, Italy 2016 65- | 52

Plus More...

CORKAGE FEE: \$30pb (max. two 750ml bottles per table) | \$60pb (max. one magnum bottle per table) | CAKE CUTTING FEE: \$3pp

GIFT CERTIFICATE

To thank you for supporting the restaurant industry...

When you dine-in with us, we are offering a 20% bonus towards your gift certificate purchase

Example: Spend \$100 receive \$120 value.

Help us keep our kitchen & staff employed during this challenging time!