



# FAT DRAGON

CHINESE KITCHEN & BAR

804-354-9888

1200 N. ARTHUR ASHE  
BOULEVARD

FATDRAGONRVA.COM

## APPETIZERS

### WONTON SOUP - 4.3 CS

homemade chicken & beef stock,  
pork wontons, cabbage, scallion

### CRISPY PORK GYOZA - 9.5

chinese seasoned dumplings, ponzu

### GREEN BEAN STIR FRY - 8.9 V/GF

garlic, onion, ginger, soy

### CRISPY CHICKEN ROLLS - 9.7 GF

wrapped in crispy tofu skin, green apple,  
thai chili sauce, sriracha

### FIRECRACKER SHRIMP - 12.5 CS

crispy tempura, sriracha honey aioli

### ✓ HOT & SOUR SOUP - 4.3 V/GF

tofu, egg, chinese mushroom, bamboo shoot

### ✓ BEER BATTERED MUSHROOMS - 9.3 V

tsingtao beer battered mushroom,  
szechuan spice, spicy sriracha mustard

### ✓ DRAGON BREATH WINGS - 11.5 GF

crispy jumbo chicken wings choose:  
szechuan pepper rub | fiery asian glaze

### KUNG PAO CAULIFLOWER WINGS - 10.5 V

tempura cauliflower florets tossed in  
kung pao sauce

### VEGGIE SPRING ROLL - 7.3 V -OR-

### CANTON SPRING ROLL SHRIMP - 7.5 CS

cabbage, carrot, taro root, homemade  
duck sauce, chinese mustard

### ✓ STEAMED CHILI DUMPLINGS - 9.9

hand made pork dumplings,  
spicy chili sauce, ponzu

### ✓ CRISPY TEMPURA EGGPLANT - 8.9

szechuan seasoning, hot mustard sauce

### ✓ CRISPY CALAMARI - 13.5

garlic, jalapeño, cilantro, ponzu sauce, sea salt

## RAMEN & NOODLES

### CHEF'S STIR FRY RAMEN - 15.5 CS/GFO

shrimp, chicken, calamari, bacon with  
ramen noodles, ginger, cabbage, carrot,  
bean sprout, sesame seed

### CHICKEN & RICE NOODLES - 14.3 GF

curry singapore noodles, chicken,  
cabbage, carrot, bean sprout, egg

### SHRIMP & BACON RAMEN - 15.3 CS/GFO

stir fried shrimp & bacon, ramen noodles,  
ginger, cabbage, carrot, bean sprout

### CHINATOWN WONTON RAMEN - 15.5 CS

tender beef, sliced chicken, shrimp,  
hand made pork wontons, ramen noodles, bok  
choy, homemade chicken & beef stock, cilantro

### ✓ NUMB NUMB BEEF RAMEN - 14.9 CS/GFO

tender beef, chef's SPICY numb numb  
broth, ramen noodles, bok choy, scallion,  
cilantro

## FRIED RICE

### ✓ BEEF JALAPEÑO FRIED RICE - 14.9 GF

spicy tender beef, jalapeño,  
peas, carrot, egg

### SHRIMP & KIMCHI FRIED RICE - 15.3 CS/GF

homemade kimchi, mozzarella,  
peas, carrot, egg

### ANCIENT SECRET BBQ PORK FRIED RICE - 14.7 GF

homemade chinese bbq pork,  
peas, carrot, egg

### FREE-STYLE FRIED RICE - 9.9 GF

peas, carrot, egg  
tofu + 4 | chicken + 4.5 | pork + 4.9  
beef + 5.3 | shrimp + 5.5

**Double your Happiness + 7.9**

## DINNER ENTRÉES

All entrées are served with white rice. Substitute brown rice for + 1 or fried rice for + 2

### CHINESE EGGPLANT - 14.9 GF

bell pepper, tangy garlic sauce

### GARLIC CHICKEN - 16.9 GF

sliced chicken breast, broccoli,  
homemade garlic sauce

**Sub Shaved NY Strip Steak + 4**

### TANGERINE CHICKEN - 17.9 GF

crispy chicken breast, broccoli,  
bell peppers, mushrooms, baby corn,  
celery, chinese peppers, citrus glaze

### ENTER THE DRAGON - 23.5 CS/GF

scallop, shrimp, calamari, broccoli,  
bell pepper, chinese mushroom,  
baby corn, celery. Choose:  
rice wine sauce | spicy szechuan sauce

### ✓ NUMB NUMB PEPPER STEAK\*- 22.9 GF

filet mignon, spicy pepper rub,  
bell pepper, green bean, chinese  
mushroom, thai basil, celery, broccoli,  
chinese chili, baby corn, cilantro

### ✓ FAT DRAGON TOFU - 15.5 V/GF

crispy tofu, broccoli, bell pepper,  
chinese mushroom, baby corn,  
chinese chili brown sauce

### BASIL BEEF - 21.9 GFO

onion, chinese mushroom, cilantro,  
thai basil, sesame seed, brown sauce

### ✓ FEI-LONE BEEF\*- 22.9 GF

filet mignon, bok choy, chinese  
mushroom, chinese peppers,  
homemade spicy sauce

### MUI MUI BOURBON CHICKEN - 18.3 GF

sliced chicken breast, bell pepper,  
chinese mushroom, cauliflower,  
baby corn, thai basil, sesame seed,  
cilantro, bourbon teriyaki sauce

### TEMPURA GOLDEN PRAWNS - 22.3 CS

crispy jumbo prawns, mixed greens,  
grand marnier sauce

### CHEF ZHAO'S CHICKEN - 17.5 GF

bell pepper, sesame sauce

### SESAME SHRIMP - 22.9 GF/CS

pineapple, bell pepper, sweet & tangy  
sesame sauce

### GUANGDONG HONEY BBQ RIBS GF HALF RACK - 15.5 | FULL RACK - 27.9

slow braised st. louis pork ribs, cilantro,  
green bean, mixed green, homemade  
guangdong honey bbq

### THAI FISH FILLET - 20.5 CS

crispy fish, broccoli, bell peppers,  
mushrooms, baby corn, celery,  
homemade sesame & ginger sauce

### ✓ KUNG PAO CHICKEN - 17.7 GF

bell pepper, peanut, celery,  
homemade kung pao sauce

**Sub Shrimp + 4**

## SIDES

WHITE RICE - 2.5 | BROWN RICE - 3 | FRIED RICE - 3.5  
KIMCHI - 3 | GINGER SALAD - 4.3 | SEASONAL VEGGIES - 4 | SAUTÉED BOK CHOY - 4

V - Vegetarian | CS - Contains Shellfish | GF - Gluten Free | For Gluten-sensitive options please ask your server.  
Most entrees may have the protein replaced with tofu or modified to be gluten free. Ask your server for details.  
\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.





# FAT DRAGON

CHINESE KITCHEN & BAR



## COCKTAILS

Ask your server about our frozen cocktails!  
Add CBD to any beverage for only + 3

### HONEYCRISP MULE - 10.3

whiskey, apple cider, fresh lime, ginger beer

### MANDARIN SAMURAI - 10.7

vodka, black raspberry liqueur, fresh lemon, lime & orange

### BELLE ISLE MULE - 11.9

belle isle honey habenero moonshine, ginger beer, fresh lime

### NOTORIOUS B.O.G. - 13.5

buffalo trace bourbon, maple syrup, black walnut bitters

### ESPRESSO MARTINI - 12.9

smirnoff vanilla vodka, grind espresso liqueur, cold brew coffee, black walnut bitters

### OAXACAN NIGHTS - 10.5

corazon reposado, licor 43, angostura & chocolate bitters, spiced simple

### LAVENDER SKY - 11.7

wheatley vodka, homemade blueberry syrup, lavender syrup, fresh lemon & lime

### DRAGON... PUNCH! - 12.9

virago rum & planteray coconut rum, grand gala orange liqueur, homemade ube coconut milk, fresh pineapple & orange juice, peychaud's bitters

### LYCHEE LADY IN ROUGE 75 - 13.5

tanqueray gin, lychee liqueur, sparkling wine, fresh lemon, cranberry bitters, simple

### DRAGON-RITA - 11.5

corazon blanco tequila, ancho reyes chile liqueur, yuzu, thai chili, fresh lime

## HAPPY HOUR EVERY DAY!

11:30AM - 2:30PM & 4:30PM - 7:00PM

## DAILY SPECIALS

\$6 SELECT APPETIZERS

\$7 SELECT COCKTAILS

\$6 RAILS

\$1 OFF ALL BEER

## COCKTAILS

GIMLET (GIN OR VODKA)

OLD FASHIONED

MARGARITA

DAIQUIRI

NEGRONI

FROZEN DRINKS

## APPETIZERS

SPRING ROLLS (SHRIMP OR VEGGIE)

BEER BATTERED MUSHROOMS

CHILI DUMPLINGS

GREEN BEAN STIR FRY

## SAKE

	4oz	6oz	BTL
PLUM <i>Fuki 750ml</i>		10. <sup>90</sup>	37. <sup>90</sup>
NIGORI <i>Ozeki 375ml</i>	12. <sup>90</sup>		32. <sup>30</sup>

## WINE

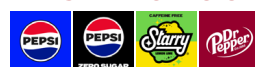
	6oz	9oz	BTL
SPARKLING <i>Torresella Prosecco</i>	9. <sup>90</sup>		39. <sup>70</sup>
ROSÉ <i>Chloe</i>	9. <sup>90</sup>	13. <sup>90</sup>	34. <sup>70</sup>
PINOT GRIGIO <i>Chloe</i>	9. <sup>90</sup>	13. <sup>90</sup>	34. <sup>70</sup>
SAUV BLANC <i>Wither Hills</i>	11. <sup>90</sup>	16. <sup>70</sup>	41. <sup>70</sup>
CHARDONNAY <i>Dough</i>	12. <sup>50</sup>	17. <sup>50</sup>	43. <sup>70</sup>
RIESLING <i>Fritz Zimmer</i>	9. <sup>70</sup>	13. <sup>50</sup>	34. <sup>00</sup>
RED BLEND <i>Dreaming Tree "Crush"</i>	10. <sup>50</sup>	14. <sup>70</sup>	37. <sup>00</sup>
PINOT NOIR <i>Benziger</i>	10. <sup>90</sup>	15. <sup>30</sup>	38. <sup>00</sup>
CABERNET <i>Tribute</i>	11. <sup>90</sup>	16. <sup>70</sup>	42. <sup>00</sup>

## CANNED COCKTAILS

HIGH NOON - seasonal	12oz can	9. <sup>50</sup>
LONG DRINK	12oz can	7. <sup>00</sup>
WHITE CLAW - seasonal	12oz can	6. <sup>25</sup>

## SOFT DRINKS

### PEPSI PRODUCTS - 3



MAINE ROOT GINGER BREW - 4.5

MAINE ROOT ROOT BEER - 4.5

HOT TEAPOT - 4

PURE LEAF SWEET OR UNSWEET ICED TEA - 4

RED BULL - 4.5

