

FAT

2024 YEAR OF THE DRAGON

804-354-9888 | 1200 N. ARTHUR ASHE BOULEVARD | FATDRAGONRVA.COM



APPETIZERS

WONTON SOUP - \$3.50 CS
homemade chicken & pork stock

CRISPY PORK GYOZA - \$9.50
chinese seasoned dumplings, ponzu

GREEN BEAN STIR FRY - \$8.90 V/GF
garlic, onion, ginger, soy

CRISPY CHICKEN ROLLS - \$9.30 GF
wrapped in crispy tofu skin, green apple, thai chili sauce, sriracha

HOT & SOUR SOUP - \$3.50 V/GF
tofu, egg, chinese mushroom, bamboo shoot

BEER BATTERED MUSHROOMS - \$8.50 V
tsingtao beer battered mushroom, szechuan spice, spicy sriracha mustard

DRAGON BREATH WINGS - \$10.30 GF
crispy jumbo chicken wings choose: szechuan pepper rub | fiery asian glaze

FIRECRACKER SHRIMP - \$12.30 CS
lightly battered, sriracha honey aioli

VEGGIE SPRING ROLL V - \$7.30 -OR- CANTON SPRING ROLL SHRIMP - \$7.50 CS
cabbage, carrot, taro root, homemade duck sauce, chinese mustard

STEAMED CHILI DUMPLINGS - \$8.50
hand made pork dumplings, spicy chili sauce, ponzu

CRISPY TEMPURA EGGPLANT - \$8.70
sichuan seasoning, hot mustard sauce

CRISPY CALAMARI - \$12.50
garlic, jalapeño, cilantro, sea salt, ponzu sauce

RAMEN & NOODLES

CHEF'S STIR FRY RAMEN - \$13.90 CS/GFO
bacon, shrimp, chicken, calamari with ramen noodles, ginger, cabbage, carrot, bean sprout, sesame seed

CHICKEN & RICE NOODLES - \$11.30 GF
curry singapore noodles, chicken, cabbage, carrot, bean sprout, egg

SHRIMP & BACON RAMEN - \$11.90 CS/GFO
stir fried shrimp & bacon, ramen noodles, ginger, cabbage, carrot, bean sprout

CHINATOWN WONTON RAMEN - \$12.90 CS
tender beef, sliced chicken, shrimp, hand made pork wontons, cilantro, homemade chicken & pork stock

NUMB NUMB BEEF RAMEN - \$13.30 CS/GFO
tender beef, chef's SPICY numb numb broth, bok choy, scallion

FRIED RICE

BEEF JALAPEÑO FRIED RICE - \$14.30 GF
spicy tender beef, jalapeño, peas, carrot, egg

SHRIMP & KIMCHI FRIED RICE - \$14.90 CS/GF
homemade kimchi, mozzarella, peas, carrot, egg

ANCIENT SECRET BBQ PORK FRIED RICE - \$13.90 GF
homemade chinese bbq pork, peas, carrot, egg

FREE-STYLE FRIED RICE - \$9.90 GF
peas, carrot, egg
tofu +\$4.00 | chicken +\$4.50 | pork +\$4.70
beef +\$4.90 | shrimp +\$4.90
Double your Happiness +\$7.90

DINNER ENTRÉES

All entrées are served with white rice. Substitute fried rice for \$2.00 or brown rice for \$1.00

CHINESE EGGPLANT - \$14.70 GF
bell pepper, tangy garlic sauce

GARLIC CHICKEN - \$16.90 GF
sliced chicken breast, fresh broccoli, homemade garlic sauce
Sub Shaved NY Strip Steak +\$3.00

TANGERINE CHICKEN - \$17.90 GF
crispy chicken breast, seasonal vegetables, chinese pepper, citrus glaze

ENTER THE DRAGON - \$20.70 CS/GF
scallop, shrimp, calamari, broccoli, bell pepper, chinese mushroom, baby corn, choose: rice wine sauce | spicy sichuan sauce

NUMB NUMB PEPPER STEAK* - \$20.30 GF
filet mignon, spicy pepper rub, bell pepper, green bean, chinese mushroom, thai basil, chinese chili

FAT DRAGON TOFU - \$14.90 V/GF
crispy tofu, broccoli, bell pepper, chinese mushroom, baby corn, chinese chili brown sauce

BASIL BEEF - \$18.30 GF
onion, chinese mushroom, cilantro, thai basil, sesame seed, chinese chili brown sauce

FEI-LONE BEEF* - \$22.50 GF
filet mignon, bok choy, chinese mushroom, chinese peppers, homemade spicy sauce

MUI MUI BOURBON CHICKEN - \$17.90 GF
sliced chicken breast, bell pepper, mushrooms, cauliflower, baby corn, thai basil, sesame seed, cilantro, bourbon teriyaki sauce

TEMPURA GOLDEN PRAWNS - \$20.50 CS
crispy jumbo prawns, mixed greens, grand marnier sauce

CHEF ZHAO'S CHICKEN - \$17.30 GF
bell pepper, sesame sauce

SESAME SHRIMP - \$22.90 GF
pineapple, bell pepper, sweet & tangy sesame sauce

GUANGDONG HONEY BBQ RIBS GF HALF RACK - \$14.90 | FULL RACK - \$27.90
slow braised st. louis pork ribs, cilantro, green bean, mixed green, homemade guangdong honey bbq

THAI FISH FILLET - \$18.90 CS GF
crispy fish, seasonal vegetables, homemade ginger sauce

KUNG PAO CHICKEN - \$17.70 GF
bell pepper, chinese mushroom, peanut, celery, homemade kung pao sauce
Sub Shrimp +\$3.00

SIDES

WHITE RICE - \$2.00 | BROWN RICE - \$3.00 | FRIED RICE - \$3.50
KIMCHI - \$2.50 | GINGER SALAD - \$3.50 | SEASONAL VEGGIES - \$4.00 | SAUTÉED BOK CHOY - \$4.00

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.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



COCKTAILS

Ask your server about our frozen cocktails!
Add CBD to any beverage for only \$3.00

MANDARIN SAMURAI - \$9.90

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

RED SANGRIA - \$10.90

red wine, elderflower liqueur, triple sec, fresh lemon, lime & orange

LAVENDER SKY - \$11.30

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

COCONUT BIKINI - \$12.00

virago rum, pineapple juice, strawberry purée, fresh lime, coconut milk, orchid flower

YISHENG MANHATTAN - \$13.10

george dickel 12, dry vermouth, dr. pepper simple, ramazotti amaro, lemon peel

KISS FROM A ROSE - \$12.90

tanqueray gin, campari, ramazotti rosato, grapefruit, lemon

HONEYCRISP MULE - \$9.90

early times whiskey, apple cider, fresh lime, ginger beer

WONGARITA - \$11.00

corazon blanco tequila, triple sec, fresh lime, agave

COZY COSMO - \$11.70

tito's vodka, st. elizabeth dram, gran gala orange liqueur, cranberry, fresh lime, orange peel

ESPRESSO MARTINI - \$12.90

ketel one vodka, kahlua, cold brew

SPICE TRADE - \$13.30

lunazul reposado, del maguey vida mezcal, ancho reyes chile liqueur, spice trade mix, pineapple, fresh lime, tajin

WHITE SANGRIA - \$11.90

white wine, elderflower & gran gala orange liqueur, fresh lemon, lime, & orange

BELLE ISLE MULE - \$11.90

belle isle moonshine, ginger beer, fresh lime

DRAFT BEER

Ask your server about our rotating beers!

MICHELOB ULTRA	\$6.00
MILLER LIGHT	\$5.75
PABST BLUE RIBBON	\$4.75
SAPPORO	\$6.50
STONE BUENAVEZA	\$6.50
BOLD ROCK SEASONAL	\$7.25
ALLAGASH WHITE	\$7.25
HARDYWOOD RVA LAGER	\$6.25
BELL'S SEASONAL	MP
SYCAMORE MOUNTAIN CANDY	\$8.00
VOODOO RANGER JUICY HAZE	\$7.75
ARDENT IPA X	\$7.75
TRIPLE CROSSING FALCON SMASH	\$9.00

PACKAGE BEER

MILLER HIGH LIFE 12oz bottle	\$5.00
BOLD ROCK APPLE CIDER 16oz can	\$7.00
ATHLETIC N/A 12oz can	\$5.75
HEINEKEN 0.0 12oz bottle	\$6.00
BUD LIGHT 16oz can	\$6.00
STELLA ARTOIS 12oz bottle	\$5.50
SIERRA NEVADA HAZY LIL THING 12oz can	\$6.50
TSINGTAO 12oz bottle	\$7.00
KIRIN 12oz bottle	\$5.50
DAURA DAMM 12oz bottle	\$6.25
CORONA 12oz bottle	\$5.50
CORONA LIGHT 12oz bottle	\$5.50
DEVIL'S BACKBONE VIENNA LAGER 16oz can	\$6.25
GUINNESS 14.9oz can	\$7.75
MODELO ESPECIAL 16oz can	\$6.75

SAKE

OZEKI 375ml bottle	4OZ POUR \$6.10	BTL \$19.90
PLUM WINE 750ml bottle	6OZ POUR \$9.90	\$37.90

WINE

	6oz	9oz	BTL
SPARKLING Torresella Prosecco	\$8.90	\$12.50	\$35.00
ROSÉ Chloe	\$9.90	\$13.90	\$35.00
PINOT GRIGIO Chloe	\$9.30	\$13.30	\$33.00
SAUV BLANC Wither Hills	\$10.30	\$14.50	\$37.00
CHARDONNAY Dough	\$11.50	\$16.30	\$41.00
RIESLING Kung Fu Girl	\$9.50	\$13.30	\$34.00
RED BLEND Dreaming Tree "Crush"	\$10.30	\$14.50	\$37.00
PINOT NOIR Benziger	\$10.90	\$15.30	\$39.00
CABERNET Tribute	\$11.90	\$16.70	\$42.00

CANNED COCKTAILS

HIGH NOON - SEASONAL	12oz can	\$5.75
LONG DRINK	12oz can	\$7.00
WHITE CLAW - SEASONAL	12oz can	\$5.75

SOFT DRINKS

MAINE ROOT GINGER BREW - \$4.50
MAINE ROOT ROOT BEER - \$4.50
MEXICAN COKE 12oz bottle - \$3.50
HOT TEAPOT - \$4.00
PURE LEAF SWEET OR UNSWEET ICED TEA - \$3.50
RED BULL 8.8oz can - \$4.50

2024 is the year of the Wood Dragon, starting from February 10th, 2024 (Chinese New Year). The luckiest Chinese zodiac signs in 2024 are Monkeys, Roosters, and Pigs. The Year of the Dragon represents health, strength, and good fortune.

HAPPY HOUR EVERY DAY!

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

\$1 OFF BEER

\$5 RAILS & \$6 HOUSE WINE

\$6 SELECT APPETIZERS

\$7 SELECT COCKTAILS