

SNACKS & SMALL PLATES

- ✓ **WOK-CHARRED EDAMAME 7**
Soy, Garlic, Ginger, Togarashi
- ✓ **GENERAL TSO'S CAULIFLOWER 14**
Sweet Shallots, Chili Sauce, Chinese Black Vinegar
- VIETNAMESE CHICKEN WINGS 12**
Nước Mắm, Tobanjan-lime Ponzu, Gochujang Hot Sauce
- GF ✓ **CRISPY CALAMARI 14**
Orange Chili Dragon Sauce, Peanut, Scallion, Korean Chili Thread
- GF ✓ **STEAMED AROMATIC JASMINE RICE 5**
Furikake Dusted
- ✓ **BRUSSELS SPROUTS 12**
Yuzu Honey Ginger Yogurt, Eel Sauce, Chili Threads
- ✓ **KAPOW! CRACK FRIES 11**
Tempura Japanese Yam & Sweet Potato, Truffle Salt, Asian Aioli
- GF ✓ **GRILLED SHISHITO PEPPERS 10**
Truffle Oil, Parmesan Cheese, Lemon
- HOISIN BBQ BABY BACK RIBS 15**
Plum Wine, Sesame, Scallion, Chili
- THAI STYLE BEEF JERKY 15**
Sweet Soy Marinated Flank Steak, Galangal, Lemongrass Chili Sauce, Sticky Rice
- PORK BELLY LOLLIPOPS 12.50**
Cherry Sweet & Sour, Scallion
- GF ✓ **KIMCHI 5**
Spicy Korean Style Pickled Cabbage, Radish, Chili, Fish Sauce
- TUNA TARTARE CRISPY RICE* 16**
Truffle Honey Soy, Eel Sauce, Chili, Tobiko
- GF ✓ **SHRIMP DYNAMITE CRISPY RICE 14**
Organic Red Quinoa, Sriracha, Scallion

GYOZA TACOS

GO GREEN: CRISP, HAND-CUT LETTUCE CUPS INSTEAD OF A TACO UPON REQUEST

- AHI TUNA POKE* 14**
Guacamole, Tosazu, Sesame (3 pcs)
- SPICY SKIRT STEAK 13**
Aji Amarillo, Serrano, Pickled Red Onion (3 pcs)
- SALMON TARTARE* 13**
Spicy Mayo, Guacamole, Truffle Oil, Eel Sauce (3 pcs)

DIM SUM

- CRISPY SPICY BEEF WONTONS 11**
Korean Gochujang, Scallion, Chili Aioli (4 pcs)
- ANGRY SHRIMP DUMPLINGS 14**
Pea Shoots, Hong Kong Style Hot Chili Oil (4 pcs)
- PORK POTSTICKERS 11**
Sesame, Fresno Chili, Szechuan Sauce, Green Onion (4 pcs)
- CRISPY LOBSTER RANGOONS 17**
Apricot Hot & Sour, Chinese Mustard, Tobiko
- CHAR SUI PORK BELLY BAO BUN 5.50 EA**
Pickled Vegetables, Pineapple Sweet & Sour, Cilantro, Spicy Shallot
- MONGOLIAN BRISKET BAO BUN 5.50 EA**
Pickled Fresno, Green Apple, Sambal
- ✓ **CRISPY MUSHROOM BAO BUN 4.50 EA**
Tempura Enoki, Truffle, Kewpie, Pickled Cucumber, Shiso Leaf

GF GLUTEN-FREE ✓ VEGETARIAN ✓ VEGAN

NOT JUST NOODLES

- SHRIMP PAD THAI 18**
Bánh Phở Noodles, Tamarind, Lime, Coriander, Bean Sprouts, Egg, Peanut
- ✓ **WILD MUSHROOM CHOW FUN 16**
Wide Cantonese Rice Noodles, Truffle, Mushroom Soy, Chinese Chives, Bok Choy
- SKIRT STEAK LO MEIN* 27**
Wok-fried Wheat Noodles, Baby Bok Choy, Red Pepper, Kimchi-Hoisin Sauce, Scallions
- BBQ DUCK & GINGER FRIED RICE 18**
Jurgielewicz Farms Duck, Five-Vegetables, Hoisin Glaze, Egg
- TAMARIND GLAZED SALMON* 25**
Grilled Salmon, Wok Sautéed Baby Bok Choy, Aji Amarillo
- PORK BELLY RAMEN TONKOTSU 17**
Fresh Wheat Noodles, Six Minute Egg, Preserved Bamboo Shoot, Hon Shimeji
- ✓ **FIVE-VEGETABLE FRIED RICE 11**
Shiitake Mushroom, Carrot, Broccoli, Red Pepper, Scallion, Garlic, Ginger, Egg
- BRISKET PAD SEE EW 22**
Wide Cantonese Rice Noodles, Crispy Garlic, Egg, Chinese Broccoli, Sweet Soy
- DA POKE BOWL* 19**
Ahi Tuna, Salmon, Sticky Rice, Red Onion & Pickled Cucumber, Green Onions, Micro Cilantro, Fresno Peppers, Spicy Mayo, Furikake, Guacamole, Orange Tobiko



PEKING DUCK

FEEDS 2-4 • LIMITED AVAILABILITY DAILY FROM 5PM-10PM

A celebrated dish dating back 400 years Jurgielewicz Farms Duck house-roasted in our specialty oven. Served traditional style with Cucumber, Scallion, Pancakes, Hoisin Sauce. Served with Five-Vegetable Fried Rice.

49

SALAD

- JERK TUNA TATAKI* 19**
Ahi, Greens, Avocado, Spiced Macadamia Nut, Mango-Honey-Lime Vinaigrette
- CHINATOWN CAESAR 12**
Baby Kale, Firecracker Cashews, Crispy Wonton Croutons, Ginger-Soy Caesar, Parmesan
- GF ✓ **ASIAN GREENS 11**
Avocado, Spiced Macadamia Nut, Mango-honey-lime Vinaigrette
- GF ✓ **GREEN PAPAYA SALAD 11**
Lime, Chili, Peanut, Cherry Tomato, Thai Fish Sauce Vinaigrette

SWEETS

- GF ✓ **PINEAPPLE BRÛLÉE 9**
Fresh Cut Pineapple, Brûléed Sugar, Toasted Coconut, Fleur De Sel, Lime
- ✓ **THAI DONUTS 10**
Leche Condensada, Raspberry-Lychee Sauce
- ✓ **KEY LIME-YUZU PIE IN A JAR 10**
Graham Cracker, Meringue, Yamamomo Berry



BUY THE KITCHEN A ROUND OF SAPPORO

(after-shift celebration)

They work hard and this is their favorite way to be thanked!

12



KAPOW! NOODLE BAR OFFERS A SOPHISTICATED AND MODERN TAKE ON ASIAN CUISINE. THE ART OF SHARING - TO BEST ENJOY DINNER AT KAPOW, CONSIDER IT A JOURNEY TO BE TAKEN TOGETHER. ORDER AS A GROUP AND EXPLORE DIFFERENT DISHES FROM DIFFERENT PARTS OF THE MENU. OUR PLATES ARE MADE TO SHARE, YOUR SERVER WILL BE HAPPY TO GUIDE YOU.

KAPOWNOODLEBAR.COM

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@KAPOWNOODLEBAR

TIM NICKEY | CORPORATE EXECUTIVE CHEF

BRIAN BOTTGE | EXECUTIVE CHEF

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All of our menu items are cooked fresh to order and may be served raw or under cooked. We are committed to only using the finest ingredients. We also use items such as peanuts and gluten that may cause an allergic reaction, so please consult with your server if you have any food related allergies.

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COCKTAILS

KAPOW CLASSICS

AUSTIN MULE 12

Tito's Handmade Vodka, Ginger, Citrus, Mint

SPICY LOVER 12

Espolòn Tequila Reposado, Cilantro, Cucumber, Serrano, Citrus

BLUEBERRY LAVENDER MOJITO 12

Ice Pik Vodka, Blueberry, Lavender, Lime, Mint, Cardamom

GARDEN VARIETY 12

Tito's Handmade Vodka, Lime, Agave, Fresno Pepper, Thai Basil, Smoked Pepper

FALL HARVEST 12

Apple, Cinnamon, Vanilla Infused Bulleit Bourbon

SEOUL SUNSHINE 12

Ty Ku Soju, Patrón Reposado Tequila, Lime, Canton Ginger, Bonne Maman Fig Jam

LIGHT & REFRESHING

CALMING COLLINS 12

Sipsmith Gin, Makrut Lime Leaf, Lemongrass, Chamomile

HOLDING SPACE 12

Espolòn Tequila Reposado, Aperol, Dugan and Dame Smoke'n Flowers Tonic, Orgeat, Citrus, Smudge

OPEN HEART 12

Ichiko Shochu, Prosecco, Hawthorn, Rose, Hibiscus, Orange

HAPPY 12

Appleton Rum, Spices, Cacao, Coconut, Pineapple

STAMINA 12

Roku Gin, Schisandra, Dugan and Dame Classic Tonic

BOOZY & SMOOTH

ELDER MOTHER 12

Toki Whisky, Elderberry, Grapefruit, Dugan and Dame Sassy Bitters

A STIFF ONE 13

Aberfeldy Scotch, Luxardo Cherry, Maca, Dugan and Dame Morning Wood Bitters, Chocolate

FIRE 12

Espolòn Añejo Tequila, Sombra Mezcal, Dugan and Dame Ghost Pepper Bitters, Orange

AMORE 13

Blackened Whiskey, Campari, Dolin, Cocoa, Mint

UNIQUE WITH PERSONALITY

BOBBA TEA 13

Bacardi Rum, Ty Ku Coconut Sake, Taro, Coconut Milk, Vanilla

ELIXER 12

Batavia Arrack Rum, Garlic, Honey, Lime

BALANCE 13

Havana Club Rum, Fernet, Orgeat, Lime, Yuzu, Lava Salt

RESTORATIVE 12

Ty Ku Soju, Canton Ginger, Toasted Sesame, Black Lava Salt, Buzz Button

CHAK-TAILS

ALCOHOL-FREE MOCKTAILS TO ALIGN THE CHAKRAS



CROWN (HOT TEA) 12

Flowering Green Tea, Mint, Lemon, Butterfly Pea Flower



THIRD EYE (HOT TEA) 8

Mugwort, Smoked Rosemary, Mint



THROAT 8

Lemongrass, Mint, Lime, Sea Salt, Soda



HEART 8

Hawthorn, Rose, Hibiscus, Coconut, Matcha



SOLAR PLEXUS 8

Rosemary, Ginger, Mint, Pineapple, Soda



SACRAL 8

Orange, Almond, Rose, Turmeric, Cacao



ROOT 8

Beet, Ginger, Lime, Honey

BEERS

ASIAN BEERS

SAPPORO (DRAFT) 5% / 5

SAPPORO LIGHT 3.9% / 5

HITACHINO NEST WHITE ALE 5% / 11

KIRIN LIGHT 3.2% / 5

LUCKY BUDDHA 4.8% / 7

THE USUAL SUSPECTS

MODELO ESPECIAL 4.4% / 6

HEINEKEN 5% / 6

STELLA ARTOIS 5% / 6

LAGER - BALANCED / CRISP / CLEAN

PEAK ORGANIC BREWING "FRESH CUT" 4.5% / 6.5

ANCHOR STEAM 4.8% / 6

WHEAT - WITBIER / BLONDE / WHEAT

BARREL OF MONKS WHITE WIZARD 5.5% / 6

WEIHENSTEPHANER HEFE WEISSBIER 5.4% / 6

ALE / IPA / RED ALE - HOPPY / BALANCED / FLORAL

CIGAR CITY INVASION PALE ALE 5% / 6

SOUTH BEACH BLOOD ORANGE 6.5% / 6

FUNKY BUDDHA HOP GUN 7% / 6

STONE SCORPION BOWL 7.5% / 6

FOUNDERS ALL DAY 4.7% / 6

SAILFISH TAG & RELEASE 5.9% / 5.5

BELGIAN - STRONG / COMPLEX / EFFERVESCENT

DUVEL GOLDEN BELGIAN ALE 8.5% / 8.5 (16.9oz)

VICTORY GOLDEN MONKEY 9.5% / 8

BROWN / PORTER / STOUT

CIGAR CITY MADURO BROWN 5.5% / 6

BIG TOP HAWAIIAN LION COCONUT COFFEE PORTER 7.5% / 6.5

LEFT HAND MILK STOUT NITRO 6% / 6.5

CIDER / SELTZER - FRUITY / SWEET / AROMATIC

SAMUEL SMITH'S ORGANIC CIDER 5.5% / 9

REKORDERLIG MANGO RASPBERRY CIDER 4.5% / 8

TRULY HARD SELTZER 5% / 6

NON-ALCOHOLIC - LIGHT/WHEAT

HEINEKEN 0.0 NA / 5

WICKED WHITES

BUBBLES

ENZA, PROSECCO (SPLIT) 10

CHANDON ROSE, CALIFORNIA (SPLIT) 12

MOËT & CHANDON IMPERIAL BRUT, CHAMPAGNE (SPLIT) 19

ROSÉ

JEAN LUC COLOMBO, CAPE BLEUE, FRANCE 9 / 29

CHARLES & CHARLES, WASHINGTON 10 / 32

MOSCATO

TWISTED, CALIFORNIA 9 / 26

RIESLING

SA PRUM "ESSENCE," GERMANY 9 / 26

KUNG FU GIRL, WASHINGTON 10 / 29

PINOT GRIGIO / PINOT GRIS

14 HANDS, WASHINGTON 9 / 29

FERRARI CARANO, SONOMA 10 / 32

SANTA MARGHERITA, ITALY 14 / 44

SAUVIGNON BLANC

KUNDE, SONOMA 9 / 26

BLACK STALLION, NAPA 10 / 32

VILLA MARIA, NZ 10 / 32

KIM CRAWFORD, NZ 13 / 38

CHARDONNAY

SEAGLASS (UNOAKED), SANTA BARBARA 9 / 26

RODNEY STRONG, CHALK HILL 11 / 35

LA CREMA, SONOMA COAST 13 / 38

ROUNDHOUSE REDS

PINOT NOIR

NOBLE VINES 667, MONTEREY 9 / 29

KENWOOD, SONOMA 10 / 32

LA CREMA, MONTEREY 12 / 38

MEIOMI, CALIFORNIA 14 / 44

ERATH ESTATE, WILLAMETTE VALLEY 55

MERLOT

SEVEN FALLS, WASHINGTON 9 / 29

MALBEC

TERRAZAS, MENDOZA 9 / 29

CABERNET

JOSH CELLARS, CALIFORNIA 9 / 29

DREAMING TREE, NORTH COAST 10 / 32

JOEL GOTT, CALIFORNIA 12 / 38

SIMI, ALEXANDER VALLEY 14 / 44

STAG'S LEAP WINE CELLAR "ARTEMIS," NAPA 95

RODNEY STRONG "BROTHER'S RIDGE," ALEXANDER VALLEY 110

CAYMUS, NAPA 120

OVERTURE BY OPUS ONE, NAPA 150

INTERESTING BLENDS

Z ALEXANDER BROWN "UNCAGED," CALIFORNIA 11 / 35

FERRARI CARANO "SIENA," SONOMA 12 / 38

THE RIDDLER "LOT 8" BY STRATTON LUMIS, NAPA 15 / 47

THE PRISONER, NAPA 90

GIN+TONIC

AVIATION + DUGAN AND DAME CLASSIC TONIC

Lavender, Cardamom, Orange Peel

OXLEY + DUGAN AND DAME CLASSIC TONIC

Salted Cherry Blossom, Lemon Peel, Juniper

CITADELLE + DUGAN AND DAME SMOKE'N FLOWERS TONIC

Cinnamon, Licorice Root, Lemon Peel

PORTOBELLO ROAD + DUGAN AND DAME CLASSIC TONIC

Licorice Root, Orange Peel

LOST HARBOUR GIN + DUGAN AND DAME CLASSIC TONIC

Juniper, Grapefruit

PLYMOUTH + DUGAN AND DAME SMOKE'N FLOWERS TONIC

Marigold, Cardamom

BULLDOG GIN + DUGAN AND DAME FIVE SPICE TONIC

Lavender, Lemon Peel, Dragon Eye

TANQUERAY RANGPUR + DUGAN AND DAME FIVE SPICE TONIC

Lime, Juniper, Ginger

WE USE ONLY FRESH SQUEEZED JUICES, HOUSE MADE SOUR MIX AND WE PROUDLY FEATURE DUGAN AND DAME SYRUPS, TONICS & BITTERS IN OUR COCKTAILS.