

Elephant East

2850 N Harwood St Suite 120 DALLAS TX 75201 · +12142564151 · Updated: Jan 14, 2026

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BY THE GLASS- WHITE WINES 3

VILLA WOLF GEWURZTRAMINER	\$10.00
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pfalz, germany

MOHUA SAUVIGNON BLANC	\$11.00
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marlborough, new zealand

MER SOLIEL BY CAYMUS CHARDONNAY	\$14.00
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monterey county, california

BY THE GLASS- RED WINES 2

CLOUDFALL PINOT NOIR	\$12.00
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monterey, california

TRIBUTE CABERNET SAUVIGNON	\$14.00
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california

BY THE GLASS- CHAMPAGNE & ROSE 2

BOUVET BRUT CREMANT DE LOIRE	\$12.00
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loire valley, france

ROSE GOLD ROSE	\$14.00
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provence, france

BY THE GLASS- SAKE 5

YUKIKAGE "SNOW SHADOW"	\$11.00
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tokubetsu junmai

NARUTOTAI "RED SNAPPER"	\$14.00
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ginjo nama genshu

WAKATAKE "DEMON SLAYER"	\$18.00
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junmai daiginjo

DAKU JUNMAI	\$12.00
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nigori

IICHIKO SILHOUETTE	\$10.00
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shochu

SPECIALTY COCKTAILS 7

VIETNAMESE ESPRESSO MARTINI	\$17.00
grey goose vodka, st george nola coffee, vietnamese coffee, simple syrup	
SPRING SNOW	\$14.00
empress gin, st. germain, lavender syrup, lemon juice	
MARGARITA OF THE EAST	\$14.00
exotico blanco tequila, cointreau,ginger lime agave syrup,candied ginger	
ASIAN SPICED OLD FASHIONED	\$17.00
maker’s mark bourbon,elephant east bitters, spiced peach honey syrup	
SHOGUN MULE	\$14.00
iichiko saiten shochu, sake,lime, ginger beer	
LYCHEE MARTINI	\$15.00
plume & petal peach vodka,lychee, lime	
DRAGON’S EYE	\$13.00
bacardi superior rum, dragon fruit,prickly pear, mint, soda	

BEER - IMPORTS 5

STELLA ARTOIS	\$8.00
SAPPORO	\$8.00
TIGER BEER	\$8.00
KIRIN ICHIBAN	\$8.00
TSING TAO	\$8.00

BEER - DOMESTIC 4

BUDWEISER	\$6.00
BUD LIGHT	\$6.00
MICHELOB ULTRA	\$6.00
DOGFISH IPA 90 MINUTE	\$14.00

WHITES 6

VILLA WOLF GEWURZTRAMINER	\$40.00
pfalz, germany	
SCHLOSS VOLLRADS QBA	\$58.00
rheingau, germany	

FRANZ KELLER PINOT GRIS	\$69.00
baden, germany	
MOHUA SAUVIGNON BLANC	\$44.00
marlborough, new zealand	
MER SOLIEL BY CAYMUSCHARDONNAY	\$56.00
monterey county, california	
ANTICA CHARDONNAY	\$76.00
napa valley, california	
REDS 6	
CLOUDFALL PINOT NOIR	\$48.00
monterey, california	
ETUDE PINOT NOIR	\$89.00
carneros, california	
DAOU “PESSIMIST” RED BLEND	\$58.00
paso robles, california	
TRIBUTE CABERNET SAUVIGNON	\$56.00
california	
ST. SUPÉRY CABERNET SAUVIGNON	\$76.00
napa valley, california	
LE CADRANS DE LASSEGUEGRAND CRU	\$76.00
SPARKLING, CHAMPAGNE & ROSE 4	
BOUVET BRUT CREMANT DE LOIRE	\$48.00
loire valley, france	
ROSE GOLD ROSE	\$56.00
provence, france	
G.H. MUMM BRUT	\$96.00
champagne, france	
SCHRAMSBERG “MIRABELLE”BRUT ROSE	\$72.00
north coast, california	
SAKE 9	
ICHINOKURA “ACE BREWERY”	\$65.00
junmai	

KAREN “COY”	\$45.00
junmai	
YUKIKAGE "SNOW SHADOW"	\$56.00
tokubetsu junmai	
NARUTOTAI "RED SNAPPER"	\$72.00
ginjo nama genshu	
WAKATAKE "DEMON SLAYER”	\$110.00
junmai daiginjo	
HEAVEN SAKE	\$130.00
junmai daiginjo	
SHIRAKABE GURA “MIO”	\$18.00
sparkling	
SHO CHIKU BAI SHO	\$42.00
ginjo nigori	
SHO CHIKU BAI CRÈME DE SAKE 15	\$15.00

VODKA 7

ABSOLUT	\$12.00
BELVEDERE	\$15.00
GREY GOOSE	\$15.00
HAKU	\$14.00
KETEL ONE	\$14.00
SOBIESKI	\$10.00
TITOS	\$12.00

SCOTCH 13

BALVENIE DOUBLEWOOD 12 YR	\$26.00
DEWERS WHITE	\$12.00
GLENLIVET 12 YR	\$22.00
GLENLIVET 14 YR	\$24.00
GLENFIDDICH 14 YR	\$18.00
GLENFIDDICH 12 YR	\$16.00

GLENLIVET 12 YR	\$15.00
GLENLIVET 18 YR	\$30.00
HIGHLANDPARK 12 YR	\$16.00
JOHNNIE WALKER BLACK	\$15.00
JOHNNIE WALKER BLUE	\$75.00
MACALLAN 18 YR	\$80.00
OBAN 14 YR	\$18.00

AGAVE 26

CASA DRAGONES	\$18.00
CASAMIGOS BLANCO	\$14.00
CASAMIGOS REPO	\$16.00
CLASE AZUL REPOSADO	\$42.00
CLASE AZUL PLATA	\$35.00
CODIGO BLANCO ROSA	\$15.00
CODIGO BLANCO	\$12.00
CODIGO REPOSADO	\$14.00
DON JULIO SILVER	\$14.00
DON JULIO REPO	\$15.00
DON JULIO ANEJO	\$18.00
DON JULIO 1942	\$42.00
DOS ARTES BLANCO	\$16.00
DOS ARTES REPOSADO	\$18.00
DOS ARTES ANEJO	\$20.00
DOS ARTES EXTRA ANEJO	\$40.00
EXOTICO BLANCO	\$10.00
FORTALEZA BLANCO	\$14.00
FORTALEZA REPOSADO	\$16.00
G4 BLANCO	\$12.00

G4 ANEJO	\$18.00
ILEGAL JOVEN	\$14.00
MONTELOBOS	\$13.00
PATRON SILVER	\$12.00
SOMBRA BLANCO	\$12.00
SOMBRA REPOSADO	\$15.00

WHISKEY 24

AKASHI	\$12.00
ANGELS ENVY	\$17.00
BASIL HAYDEN	\$15.00
CROWN ROYAL	\$12.00
EAGLE RARE	\$14.00
HAKUSHU 12YR	\$60.00
HIBIKI HARMONY	\$30.00
JACK DANIELS	\$12.00
JAMESON	\$12.00
MAKERS MARK	\$12.00
MAKERS MARK 46	\$14.00
SAZERAC	\$12.00
SUNTORY TOKI	\$14.00
WELLER SPECIAL RESERVE	\$13.00
WELLER 12YR	\$15.00
WELLER ANTIQUE 107	\$19.00
WHISTLE PIG FARMSTOCK RYE	\$18.00
WHISTLE PIG ROADSTOCK RYE	\$18.00
WHISTLE PIG 10YR STRAIGHT RYE	\$20.00
WHISTLE PIG 12YR OLD WORLD RYE	\$52.00
WHISTLE PIG 15YR	\$65.00

WOODFORD RESERVE	\$16.00
YAMAZAKI 12YR	\$48.00
YAMAZAKI 18YR	\$100.00

GIN 7

BOMBAY	\$12.00
HENDRICKS	\$14.00
MONKEY 47	\$17.00
NEW AMSTERDAM	\$10.00
ROKU	\$15.00
TANQUERAY	\$12.00
ZEPHYR	\$14.00

RUM 5

BACARDI SUPERIOR	\$12.00
CAPTAIN MORGAN	\$12.00
DIPLOMATICO RESERVA	\$13.00
DIPLOMATICO MANTUANO	\$14.00
MALIBU	\$13.00

APPETIZERS 14

FRESH SPRING ROLLS	\$13.00
shrimp, rice noodles, marinated papaya, cucumber, carrot, herbs, peanut sauce	
SZECHUAN SHRIMP BAO	\$19.00
crispy fried, salted black bean, sweet chili sauce, napa slaw	
SOFT SHELL CRAB	\$26.00
crispy fried shrimp, makrut lime aioli, sesame slaw	
CRISPY CHICKEN BAO BUN	\$18.00
spiced honey, gochujang, pickled carrot & daikon, peanut	
BANG BANG SHRIMP	\$18.00
spicy aioli, toasted sesame, scallion	
CHICKEN SATAY	\$14.00
yellow curry, scallion, peanut, lime	

POTSTICKERS	\$14.00
pork, soy chili, scallion	
LETTUCE WRAPS	\$17.00
soy-braised chicken, water chestnut, scallion, sweet soy, gem lettuce	
STEAMED BUNS	\$14.00
char siu braised pork	
CHARRED EDAMAME	\$10.00
jasmine tea salt, togarashi	
VIETNAMESE NEMS	\$12.00
pork sausage, glass noodle, carrot, gem lettuce, herbs, chili-lime sauce	
CRISPY PORK SPARE RIBS	\$16.00
sweet & sour, sesame, scallion, fried garlic	
SEOUL STYLE CARPACCIO	\$17.00
TX wagyu, black garlic, tobiko aioli, chili crisp, fried shallot, mint, cured egg, crostini	
PU PU PLATTER	\$76.00
fresh spring rolls, crispy pork spare ribs, chicken satay, bang bang shrimp, Vietnamese nems	

SOUPS & SALADS 4

WATERFALL BEEF SALAD	\$21.00
glass noodles, onion, peanut, pickled carrot & daikon, herbs, chili-lime vinaigrette	
TOM YUM SOUP	\$14.00
shrimp, prik pao, lime, mushroom, coconut broth, cilantro	
PAPAYA SALAD	\$14.00
sweet potato flake, green beans, peanuts, tomatoes, herbs, chili-lime vinaigrette	
MISO SOUP	\$12.00
tofu, soybean, braised kombu, scallion	

NOODLES & RICE 5

PAD THAI	AVAILABLE OPTIONS
rice noodles, egg, tofu, peanuts, tamarind-lime sauce	CHICKEN: \$21.00
	PORK: \$22.00
	SHRIMP: \$21.00
	VEGETARIAN: \$18.00
DRUNKEN NOODLES	\$26.00
TX wagyu, flat noodles, bell peppers, red onion, snow peas, drunken sauce, basil	

FRIED RICE	AVAILABLE OPTIONS
egg, scallion, Chinese broccoli, soy, wok-fried vegetables	CHICKEN: \$21.00
	PORK: \$22.00
	SHRIMP: \$21.00
	VEGETARIAN: \$18.00

VEGAN GARLIC NOODLES	\$18.00
tofu, Chinese broccoli, sesame, scallion, fried garlic	

SZECHUAN PORK & SHRIMP DUMPLINGS	\$24.00
chili oil, sesame, scallion, ginger	

ENTRÉES 7

FILET MIGNON	\$54.00
TX wagyu, black garlic, tobiko aioli, chili crisp, fried shallot, mint, cured egg, crostini	

KUNG PAO CHICKEN	\$24.00
bell peppers, cashews, sesame, scallion, steamed rice	

KOREAN FRIED CHICKEN	\$26.00
puffed chicken, gochujang sauce, red chilis, steamed rice, sesame	

MISO GLAZED SEA BASS	\$46.00
seasonal wok-fried vegetables	

WHOLE STEAMED BRANZINO	\$64.00
green curry, steamed rice, herb salad	

KOREAN BEEF BULGOGI	\$27.00
steamed rice, pickled carrot & daikon, scallion, onion, sesame, kimchi	

SURF & TURF	\$79.00
Szechuan wok-fried lobster tail, TX wagyu tri-tip, fried rice	

SIDES 6

CHINESE BROCCOLI	\$11.00
black garlic aioli, crispy shallots, pickled onion	

BABY BOK CHOY	\$11.00
prik pao, fried garlic	

CHILI GREEN BEANS	\$11.00
chili crisp, fried garlic, scallion	

ROASTED MUSHROOMS	\$11.00
sofrito, soy, garlic	

HOUSE KIMCHI	\$9.00
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STEAMED RICE	\$6.00
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FOOD 5

FRESH SPRING ROLLS

shrimp, rice noodles, marinated papaya, cucumber, carrot, herbs, peanut sauce

STEAMED BUNS

char siu braised pork

CHARRED EDAMAME

jasmine tea salt, togarashi

VIETNAMESE NEMS

pork sausage, glass noodle, carrot, gem lettuce, herbs, chili-lime sauce

CHICKEN SATAY

yellow curry, scallion, peanut, lime

COCKTAILS 3

MARGARITA OF THE EAST

Pueblo Viejo Blanco Tequila, Cointreau, Ginger-Lime Agave Syrup, Candied Ginger

SPRING SNOW

Empress 1908 Gin,Elderflower Liqueur, Lavender Syrup ,Lemon Juice

SHOGUN MULE

iichiko saiten shochu, sake,lime, ginger beer

IMPORTED BEERS 3

STELLA ARTOIS

SAPPORO

KIRIN ICHIBAN

DOMESTIC BEERS 3

BUDWEISER

BUD LIGHT

MICHELOB ULTRA

WINE 2

MOHUA SAUVIGNON BLANC

marlborough, new zealand

CLOUDFALL PINOT NOIR

monterey, california

CHINESE DONUTS	\$10.00
red sugar, 5-spice anglaise, miso caramel, dark chocolate	
BUBBLE WAFFLE SUNDAE	\$15.00
chocolate truffles, kit kat, chocolate ice cream, dark chocolate, sprinkle	
GOLDEN FORTUNE COOKIE	\$24.00
fresh fruit, chocolate (limited availability)	
BANANA CHEESECAKE SPRING ROLLS	\$32.00
brown sugar caramel, black sesame ice cream	