



## SALADS & LITE FRY 菜类 / 沙拉 / 小炒 10

**Heirloom Tomato 'Roti' Bread Salad, 'Yunnan' Ham Crisps** \$22.00

菜类

**Chrysanthemum Ten Ingredient Salad, Plum Vinaigrette (vg, gf)** \$17.00

菜类

**Shrimp & Green Papaya, Herb Salad** \$20.00

菜类

**Bang Bang Spicy Chicken Salad** \$18.00

菜类

**Peking Duck Chopped Salad, Asian Pop 'Confetti', Plum-Mustard Dressing** \$20.00

菜类

**"Betelnut" Minced Chicken Lettuce Cup (6) / or Tofu (vg)** \$22.00

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**Singapore Chicken Wings with Chef Chen's Famous Chili Crisp** \$18.00

菜类

**Basket of Fried Scallion Bread (5) with Handcrafted Lemongrass Sichuan Peppercorn Jelly (vg)** \$14.00

菜类

**Grilled Indochine Chicken Satay Skewers with Savory Spicy Peanut Sauce, Marinated Cucumbers** \$18.00

菜类

**Dungeness Crab & Shrimp Spring Handrolls, Dual Dipping Sauce (8)** \$22.00

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**Our #1 Seller Famous Sheng Jian Bao 'SJB' Daily Made Pan-Fried Pork Dumplings (5). Hot & Juicy Inside!** \$19.00

菜类

**Dongbei Vegetarian Long Pot Stickers (4) (vg)** \$16.00

菜类

**Shanghai Xiao Long Bao 'XLB' Soup Dumplings, 18 Folds Open Chimney Kurobuta Pork with Ginger Vinegar (6)** **\$16.00**

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**Shrimp & Scallop Shumai Dumpling (4)** **\$20.00**

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**Sichuan "Working Hands" Pork Dumplings, Sesame Butter, Peppercorn-Chili Broth (10)** **\$16.00**

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**"Impossible" Sichuan Working Hands Dumplings (10) (vt)** **\$22.00**

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**Shandong Chicken 'Shui Jiao' Dumplings with Chili Broth** **\$19.00**

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**BARBECUE** □□ 6

**"Peking Duck" with Kumquat Glaze, Traditional Condiments in 5 Sesame Pockets** **\$29.00**

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**Side of "Peking Duck", Traditional Condiments, with 3 Sesame Pockets** **\$32.00**

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**Char Siu BBQ Pork " Dutch Crunch" Baked Buns (3)** **\$13.00**

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**Kurobuta Pork Char Siu, Hot Mustard** **\$20.00**

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**Crispy-Skin Roasted Pork Belly Cubes, 'Siu Yuk"** **\$20.00**

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**Chef Chen's Braised Pork Belly "Gua Bao" Lotus Bun (3)** **\$16.00**

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**COLD PLATES & SIDE DISHES** □□ 4

**Crushed Cucumber Skins, Chili Garlic Vinaigrette (vg,gf)** **\$10.00**

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**Century Egg with Roasted Peppers (vt)** **\$8.00**

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**Crispy, Spicy Brussel Sprouts (vg, gf)** **\$12.00**

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**Butter Garlic Noodles** **\$12.00**

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**POULTRY & PORK & BEEF** □□ /□ /□ /□ 8

**House Famous Kung Pao "Firecracker"**

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**AVAILABLE OPTIONS**

Chicken □□ : \$25.00

Tofu (vg) □□ : \$22.00

Prawns □□ : \$35.00

**Chicken 'Lily' - Wok-Fired Lily Bulbs, Shiitakes in Black Bean, Rice Wine Sauce (gf)**

**\$24.00**

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**1/2 Crackling-Skin Cantonese Fragrant Garlic Chicken (gf)**

**\$25.00**

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**Tamarind Laced Sweet & Sour Basil Glazed Pork Ribs**

**\$25.00**

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**Chengdu Pock Mark Ma's Mapo Tofu Claypot**

**AVAILABLE OPTIONS**

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Minced Pork (gf) □ : \$21.00

Vegetarian (vg, gf) □ :

\$21.00

**Singapore Nonya Style Spicy Chicken Curry with Crispy Brussel Sprouts**

**\$24.00**

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**Wok Seared Filet Mignon 'Steak Kow," Snow Peas**

**\$38.00**

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**Mongolian Char-Grilled Short 'Kalbi' Ribs, Smoky Gailan**

**\$32.00**

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**SEAFOOD □□ 3**

**Live Local Dungeness Crab: Salt & Pepper or Spiced Chili JiuNiang Sauce (gf) AQ**

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**Sichuan Red Chili Prawns, Rice Lees, Bloomsdale Spinach**

**\$35.00**

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**Miso-Glazed Pan-Roasted Smoked Chilean Sea Bass (SCS Certified), Sweet/Sour Cucumber Namasu (gf)**

**\$35.00**

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**VEGETABLE □□ 6**

**Roasted Eggplant Claypot, Basil & Shallots (vg)**

**\$21.00**

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**Three Styles Spicy Tofu Medley with Seasonal Veg - Family Style (vg)**

**\$22.00**

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**Yu Choi, Roasted Black Garlic (vg,gf)**

**\$20.00**

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**Sichuan Blistered Green Beans, Yunnan Olive, Pickled Radish, Salted Plum, Mushroom & Toon Paste (vg)** **\$20.00**

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**Charred Chinese Broccoli, Oyster Mushroom, Roasted Sesame Seeds (vg, gf)** **\$21.00**

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**Sweet & Sour Cauliflower - Lychee Poppers with Caramelized Pecans (vg)** **\$20.00**

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**RICE & NOODLE & SOUP** □□□□ 7

**Hong Kong Wok-Fried Egg Noodles with Mushroom & Bok Choy**

**AVAILABLE OPTIONS**

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Chicken □ : \$22.00

Vegetarian (vt) □ : \$22.00

**Shanghai 'Fat' Chow Mein Pork, Shrimp, Chicken & Seasonal Vegetables**

**AVAILABLE OPTIONS**

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Shrimp, Chicken & Pork □ /□ /□□ : \$22.00

Vegetarian (vt) □ : \$22.00

**'Dan Dan' Style Hot Dry Noodles 'ReGanMian'** **\$16.00**

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**Taiwan "Most Loved" Lu Rou Fan Braised Minced Pork Rice Bowl, Bok Choy**

**AVAILABLE OPTIONS**

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\$16.00

Add Egg: \$2.00

**Yangzhou Fried Rice**

**AVAILABLE OPTIONS**

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BBQ Pork, Sweet Baby Shrimp (gf) □ /□□ : \$21.00

\$21.00

Vegetarian (vt, gf) □ : \$21.00

**Taiwan Best Braised Beef Noodle Soup** **\$20.00**

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**Steamed Jasmine Rice (vg,gf)** **\$4.00**

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**CHINA LIVE FOR HOME** □□□□ 10

**Signature Chili Bean Sauce, 8 Oz.** **\$14.95**

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**House Soy Sauce Non-Gluten, 9 Oz.** **\$11.95**

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**Ginger-Infused Vinegar, 9 Oz.** **\$11.95**

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**Sichuan Golden Red Chili Oil, 4 Oz.** **\$11.95**

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**House Hot Mustard, 2 Oz. \$6.95**

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**House XO Sauce with Cognac, 6 Oz. \$34.95**

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**Peking Duck Hoisin Plum Sauce, 8 Oz. \$14.95**

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**Chef Chen's Famous Chili Crisp, 6Oz. \$15.95**

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**House Condiments Gift Box \$35.95**

-Chili Bean Sauce + Soy Sauce + Vinegar + Hot Mustard

**China Live Gift Card Available in any amount**

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**DESSERTS □□ 8**

**Sesame Soft Serve, Mango Shaved Ice (vt, gf) \$13.50**

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**Macha Lava Cake with Matcha Ice Cream (vt) \$11.00**

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**Peking Duck Fat Popcorn \$14.95**

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**Cindy's Pineapple Walnut Spice Carrot Cake (vt) \$11.00**

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**Mandarin Chocolate Brownie with Lychee Ice Cream (vt) \$11.00**

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**Broken Fortune Cookies & Dark Chocolate (vt) \$12.95**

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**Ice Cream : Lychee, Sesame or Mixed (vt, gf) \$11.00**

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**Peking Duck Fat Popcorn Over Soft Serve Ice Cream \$11.00**

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**SPARKLING WINE, CHAMPAGNE & CIDER □□ &□□□□ 7**

**Prosecco, BiancaVigna, Prosecco DOC, Veneto, Italy**

**AVAILABLE OPTIONS**

Glass: \$13.00

Bottle: \$52.00

<b>Brut Rose, Victorine de Chastenay, Cremant de Bourgogne, France NV</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$14.00
	Bottle: \$56.00
<b>Cava Brut Reserva, Mestres-Coquet, Gran Reserva, Spain 2018</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$16.00
	Bottle: \$75.00
<b>Champagne, Rémi Couvreur, Blanc de Noirs, Prouilly-France NV</b>	<b>\$105.00</b>
<b>Champagne, Alain Couvreur, Blanc de Noirs, France NV</b>	<b>\$110.00</b>
<b>Champagne, Alain Couvreur, Blanc de Blanc, France NV</b>	<b>\$115.00</b>
<b>Champagne, Veuve Clicquot, Brut, Reims-France NV</b>	<b>\$175.00</b>
<b>WHITE WINE</b> □□□□ 17	
<b>Sauvignon Blanc, China Live, Russian River Valley, CA 2020</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$12.00
	Bottle: \$48.00
<b>Sauvignon Blanc, Spy Valley, Marlborough, New Zealand 2022</b>	<b>\$52.00</b>
<b>Sauvignon Blanc, Doau Vineyards, Paso Robles, CA 2022</b>	<b>\$52.00</b>
<b>Sauvignon Blanc, Sancerre, J. de Villebois, France 2021</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$21.00
	Bottle: \$84.00
<b>Pinot Grigio, San Pietro, Alto Adige, Italy 2021</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$15.00
	Bottle: \$60.00
<b>Albarño, Caliza Winery, Paso Robles 2022</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$15.00
	Liter: \$60.00
<b>Gruner Veltliner, Tatomer, Santa Barbara, CA 2020 (Draft)</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$15.00
	Liter: \$65.00
<b>Gruner Veltliner, Huber Terrassen, Austria 2020</b>	<b>\$52.00</b>
<b>Viognier, Aequorea Vineyards, "Spanish Springs" San Luis Obispo 2021</b>	<b>\$75.00</b>
<b>Chardonnay, Cru Winery, Santa Lucia Highlands, CA 2021</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$15.00
	Bottle: \$60.00
<b>Chardonnay, Frank Family Vineyards, Carneros, 2021</b>	<b>\$70.00</b>
<b>Chardonnay, David Moret Rully Blanc, Burgundy, France 2016</b>	<b>\$80.00</b>

<b>Chardonnay, Denis Clair - 1er Cru, Saint-Aubin, France 2019</b>	<b>\$125.00</b>
<b>Chardonnay, Domaine Berthemot, Saint-Aubin, France 2019</b>	<b>\$90.00</b>
<b>Chardonnay, Clos Saint Landry Blanc - Premier Cru, Bouchard Père &amp; Fils, Burgundy, France 2018</b>	<b>\$155.00</b>
<b>Riesling, Dr. Hermann, Urziger Würzgarten, Kabinett, (off dry) Mosel, Germany 2019</b>	<b>\$75.00</b>
<b>Riesling, Emile Beyer "Saint Jacques" Alsace/France</b>	<b>\$98.00</b>

**ROSE WINE** □□□□ 1

<b>Rose, Chateau Sainte Marguerite "Symphonie", Côtes De Provence, 2022</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$14.00
	Bottle: \$56.00

**RED WINE** □□□□ 22

<b>China Live Merlot, Alexander Valley, CA 2018</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$12.00
	Bottle: \$48.00
<b>Pinot Noir, Ken Wright, Willamette Valley, OR 2022</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$17.00
	Bottle: \$68.00
<b>Pinot Noir, Bohème, "English Hill", Sonoma Coast CA 2018</b>	<b>\$80.00</b>
<b>Pinot Noir, Emile Beyer - Eguisheim, Alsace/France 2019</b>	<b>\$85.00</b>
<b>Pinot Noir, Clos de la Perrier - Fixin Premier Cru, Joliet Père &amp; Fils, Burgundy, France 2018</b>	<b>\$160.00</b>
<b>Pinot Noir, Chateau de la Maltroye - Chassagne-Montrachet Premier Cru, La Bourdriotte, Burgundy, France 2019</b>	<b>\$185.00</b>
<b>Nebbiolo, M.A.Monticelli Langhe, Monoforte D'Alba, Italy 2020</b>	<b>\$95.00</b>
<b>Cabernet Franc, Union Sacré, Dry Creek Vineyards, Paso Robles 2021 (TAP)</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$15.00
	Liter: \$68.00
<b>Claret, White Rock Vineyard "Estate", Napa Valley, CA 2019</b>	<b>\$135.00</b>
<b>Bordeaux, Chateau Belgrave, Haut-Medoc, Grand , France 2017</b>	<b>\$150.00</b>
<b>Bordeaux Blend, Chateau Musar, Bekka Valley, Lebanon 2016</b>	<b>\$150.00</b>
<b>Cabernet Sauvignon, St. Francis, Sonoma CA 2019</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$15.00
	Bottle: \$60.00

<b>Cabernet Sauvignon, Halter Ranch, Paso Robles, CA 2019</b>	<b>\$70.00</b>
<b>Cabernet Sauvignon, Opus One, Napa, CA 2015</b>	<b>\$550.00</b>
<b>Grenache/Syrah, Reserve de Bonpas, Côte du Rhône, France 2018</b>	<b>\$56.00</b>
<b>Syrah/Carignane/Grenache Skylark Wine Co., Red Belly, 2018 (TAP)</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$13.00
	Liter: \$66.00
<b>Petite Sirah Blend Doau Vinyards "Pessimist" Paso Robles 2021</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$14.00
	Bottle: \$56.00
<b>Petite Sirah Stags' Leap, Napa Valley, CA 2018</b>	<b>\$90.00</b>
<b>Zinfandel Blend, Venge Vinyards "Scout's Honor" Napa/Sonoma, 2021</b>	<b>\$75.00</b>
<b>Zinfandel, Biale Vineyards, "Black Chicken" Napa 2021</b>	<b>\$75.00</b>
<b>Shiraz, Penfolds "Bin 28", Australia 2020</b>	<b>\$85.00</b>
<b>Mencia, La Vizcaina, "La Vitoriana", Raúl Pèrez, Bierzo, Spain 2020</b>	<b>\$95.00</b>

## COCKTAILS □□□ 11

<b>Shanghai Rose</b>	<b>\$15.00</b>
Bruxo Mezcal, Pueblo Tequila, Ruby Red Grapefruit Juice, Elderflower, Pineapple Gum, Lime Juice	
<b>Lotus Pond</b>	<b>\$15.00</b>
Ming River Baijiu, Lime, Cointreau, Maraschino & Sesame Oil	
<b>Mai Tai La</b>	<b>\$15.00</b>
Bacardi 4 Years, Lime, Cointreau, Orgeat	
<b>Mark Twain's Summer Spritz</b>	<b>\$15.00</b>
Chopan Vodka, Strawberry Shrub, Yuzu Soda, Aperol, Rocks	
<b>Sometimes Old Fashioned</b>	<b>\$18.00</b>
Cold Drinks Bar (on 2nd floor) Original: Peking Duck Fat-Washed Glenmorangie X, George Dickel Rye, Black Pepper Syrup, Lemon & Candy Cap Bitters	
<b>7X7 Paradise</b>	<b>\$15.00</b>
Pueblo Viejo Blanco Tequila, Rubino, Lime, Prickly Pear	
<b>Bitter Passion</b>	<b>\$15.00</b>
Roku Gin or Haku Vodka, Lime Juice, Chocolate Bitters, Passion Fruit	
<b>Lucky Jack #8</b>	<b>\$15.00</b>
Woodinville Rye, Blood Orange, Carpano Antica, Angostura Bitters, Orange Bitters, Ume	
<b>Custom Espresso Martini</b>	<b>\$18.00</b>
Dark Chunk Chocolate Infused Vodka, Coffee, Vanilla Bean	

<b>Almost G&amp;T (NA)</b>	<b>\$10.00</b>
Seedlip, Mandarin Blood Orange Syrup, Tonic Water	
<b>Tropical Break (NA)</b>	<b>\$10.00</b>
Blackberry & Passionfruit Shrub , Elderflower, Pineapple Juice, Basil, Sparkling Water	

**SAKE & BEER** ☐☐ & ☐☐ 16

<b>Sake Flight of Three 2oz. Pours (Daily Selected Premium Sakes)</b>	<b>\$20.00</b>
<b>Sake, Momo-Kawa Brewery, Junmai Ginjo "Organic", Oregon (TAP)</b>	<b>AVAILABLE OPTIONS</b>
	4 oz: \$10.00
	500 ml: \$38.00
<b>Sake, Damon Brewing Company, Nigori Tokubetsu Junmai, "Road to Oaska", Miyagi Prefecture</b>	<b>\$48.00</b>
(720 ml)	
<b>Sake, Bijofu, Tokubetsu Junmai, 'The Gentleman'</b>	<b>\$53.00</b>
(720 ml)	
<b>Sake, Honjoza, Niizawa Brewery, Atago No Matu</b>	<b>\$56.00</b>
(720 ml)	
<b>Sake, Azumaichi, Junmai, 'Eastern Legend'</b>	<b>\$60.00</b>
(720 ml)	
<b>Sake, Yoki No Tenshi, "Snow Angel" Nigori, Japan</b>	<b>\$70.00</b>
(720 ml)	
<b>Sake, Kamonishiki, Nifudazake "Tank 132", Junmai Daiginjo, Nama, Niigata Prefecture</b>	<b>\$70.00</b>
(720 ml)	
<b>Sake, Matsu No Tsukasa, Jumai Daiginjo, Azolla 50</b>	<b>\$80.00</b>
(720 ml)	
<b>Tsingtao Lager, China (120z)</b>	<b>\$8.00</b>
<b>Young Master, "Fleeting Clouds", White Ale, Hong Kong</b>	<b>\$12.00</b>
<b>Master Gao Nanjing Black Lager, China</b>	<b>\$12.00</b>
<b>Reissdorf Brewing Kölsch Draft, Germany</b>	<b>\$8.00</b>
<b>Fieldworks "Olivia" Belgian Pale Ale Draft, Berkeley, CA</b>	<b>\$9.00</b>
<b>Sierra Nevada "Hazy Little Thing" IPA Draft, Chico</b>	<b>\$8.00</b>
<b>Estrella Galicia (NA), Spain</b>	<b>\$7.00</b>

**FINE TEAS** 10

### Iron Buddha 'Tie Guan Yin' Tea

The finest light-oxidized Oolong tea with complex golden floral Orchid like hints. Origin - Anxi, Fujian China.

#### AVAILABLE OPTIONS

Mug: \$5.00  
Pot: \$15.00  
4 Oz.: \$29.00  
8 Oz.: \$55.00

### Big Red Robe 'Da Hong Pao' Tea

Legendary mountainous Oolong tea with roasted notes and hints of fine red Burgundy. Origin - Wuyi Mountains, Fujian China.

#### AVAILABLE OPTIONS

Mug: \$5.00  
Pot: \$15.00  
4 Oz.: \$20.00  
8 Oz.: \$39.00

### Oriental Beauty 'Dongfang Meiren Tea

A famous Oolong tea that is bitten by the Aphid tea bug creates a discolored beauty with honey notes. Origin - Fujian China.

#### AVAILABLE OPTIONS

Mug: \$7.00  
Pot: \$19.00  
4 Oz.: \$35.00  
8 Oz.: \$65.00

### Dragonwell 'Long Jing' Tea

Nutty bittersweet with scent of hops, fresh green tea pan-roasted, flat leaves. The Queen of Green teas. Origin - Hangzhou, China (organically produced).

#### AVAILABLE OPTIONS

Mug: \$5.00  
Pot: \$15.00  
4 Oz.: \$24.00  
8 Oz.: \$45.00

### Jasmine Dragon Pearls Tea

Smooth green tea with a rich Jasmine bouquet and natural sweetness. Hand rolled and scented multiple times with Jasmine blossoms. Origin - Fijian Province China.

#### AVAILABLE OPTIONS

Mug: \$5.50  
Pot: \$15.50  
4 Oz.: \$26.00  
8 Oz.: \$50.00

### Spring 'Bi Luo Chun' Tea

Smooth green tea with a rich Jasmine bouquet and natural sweetness. Hand rolled and scented multiple times with Jasmine blossoms. Origin - Fijian Province China.

#### AVAILABLE OPTIONS

Mug: \$10.00  
Pot: \$30.00  
4 Oz.: \$26.00  
8 Oz.: \$52.00

### 2017 Fine Aged Pu'erh Tea

Aged since 2017, a heavily oxidized aging tea that has an earthy roasted rice scents, soft tannins, smooth rich tea. One of Chef Chen's favorites. Origin - Yunnan China.

#### AVAILABLE OPTIONS

Mug: \$5.00  
Pot: \$15.00  
4 Oz.: \$29.95  
8 Oz.: \$45.00

### Lapshang Souchang Tea

Smoky full-body smoked over pine wood and dried on bamboo. Origin - Fujian Province, China.

#### AVAILABLE OPTIONS

Mug: \$6.00  
Pot: \$16.50  
4 Oz.: \$16.00  
8 Oz.: \$32.00

### 8 Treasure Tea

Lotus seed, longan, Jasmine Pearl Tea Blend, hawthorne, goji, jujubee date, rosebuds & rock sugar

#### AVAILABLE OPTIONS

Mug: \$6.00  
Pot: \$12.00

## Silk Road Blossom Herbal Tea

Silk Road Blossom Herbal Tea is a delicious dark red brew, with hints of caramel and dark honey. A rejuvenating tea high in antioxidants, it's curated with snow chrysanthemum, baby chamomile, hawthorn, jujube (Chinese date), longan, goji berry, lotus seed and rose.

### AVAILABLE OPTIONS

Mug: \$6.00

Pot: \$15.00

## NON-ALCOHOLIC BEVERAGES 3

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### San Pellegrino Sodas

11.15 Fl Oz.

### AVAILABLE OPTIONS

Pompeimo: \$3.50

Limonata: \$3.50

Aranciata: \$3.50

### San Pellegrino Water

8.45 Fl Oz.

**\$3.50**

### Kimino

8.45 Fl Oz.

### AVAILABLE OPTIONS

Ume Sparkling Water: \$3.95

Yuzu Sparkling Juice: \$3.95

## CHINESE LIQUOR & FORTIFIED WINE 2

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### Wu Chia Pi Chiew (Chinese Fernet)

### AVAILABLE OPTIONS

Shot: \$7.00

Bottle: \$78.00

### Ming River, Sichuan Provence , Baijiu Shot:

### AVAILABLE OPTIONS

Shot: \$13.00

Bottle: \$195.00