

Dragon Well

2142 Chestnut St 94123-2709 · +14154746888 · Updated: Jan 14, 2026

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APPETIZERS 6

Spring Rolls \$12.00

Vegetarian. Crispy rolls stuffed with mushrooms, bamboo shoots, carrots, cabbage, and rice noodles. Served with a side of spicy mustard sauce and sweet and sour sauce.

Pot Stickers \$14.00

Pan-sautéed dumplings filled with pork, cabbage, scallions, and ginger. Served with housemade soy-dipping sauce.

Vegetable Pot Stickers \$14.00

Vegetarian. Sautéed dumplings filled with cabbage, carrots, mushrooms, egg, rice noodles, scallions and ginger. Served with a housemade soy-dipping sauce.

Minced Chicken in Lettuce Cups \$18.00

A stir-fry with basil, fresh jalapeño chilies, onions, scallions, ginger, and garlic served in "cups" of lettuce.

Crab Wontons \$13.00

Fresh dungeness crab, cream cheese, and scallions, fried crispy, and served with a plum dipping sauce.

Tea-Smoked Duck \$20.00

Steamed then wok-smoked with Pu Erh tea; served with hand-made buns and hoisin sauce

SOUPS 4

Hot & Sour Soup AVAILABLE OPTIONS

Bamboo shoots, tofu, wood ears, tomato, mushrooms, lily buds, egg flower in chicken broth and garnished with scallions.

\$5.00

Large: \$14.00

Won Ton Soup \$6.00

Pork, scallion and cabbage-stuffed wontons, served in chicken broth with mushrooms, spinach, and scallions.

Won Ton Noodle Soup \$20.00

Wonton served with prawns, chicken, mushrooms, carrots, spinach, scallions, and noodles in chicken broth.

Mrs. Luo's Chicken Jook \$16.00

Rice porridge served with shredded chicken, crispy noodles, scallions, cilantro, ginger and soy sesame sauce

SALADS, NOODLES AND RICE 10

Chinese Chicken Salad \$17.00

Roasted chicken, lettuce, carrots, cilantro, scallions, and rice sticks with peanuts and sesame seeds. Served with a side of lemon-soy vinaigrette.

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| Vegetarian Salad | \$16.00 |
| Vegetarian. Crispy tofu, lettuce, carrots, cilantro, scallions, and rice sticks with peanuts and sesame seeds. Served with a side of lemon-soy vinaigrette. | |
| Beef Chow Fun | \$20.00 |
| Stir fried with scallions, onions, beans sprouts, and ribbons of fresh rice noodles. | |
| Chicken Chow Mein | \$18.00 |
| Stir fried with carrots, scallions, onions, bean sprouts, and fresh wheat noodles. | |
| Stir-Fried Curry Mi Fun | \$17.00 |
| Vegetarian. A spicy, curry stir-fry of rice vermicelli noodles, five-spice tofu, egg, red bell pepper, bean sprouts, scallions, and onions. | |
| Scallop with Mushroom Yi Mien | \$21.00 |
| Soft egg noodles braised with scallops, wild mushrooms and yellow chives. | |
| Hong Kong Noodles | \$23.00 |
| Prawns, flank steak, chicken, bok choy, carrots, broccoli, scallions, and mushrooms over a crispy noodle bed. | |
| Barbequed Pork Fried Rice | \$18.00 |
| Homemade barbequed pork stir fried with egg, scallion and jasmine rice. | |
| Vegetable Fried Rice | \$16.00 |
| Vegetarian. Crispy tofu stir fried with egg, scallions, green beans, and jasmine rice. | |
| Small Side of Rice | \$3.00 |
| Steamed rice. | |

MAIN COURSES 18

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| Kung Pao Chicken | \$18.00 |
| A spicy stir-fry of chicken, scallions, peanuts, and red chilies. | |
| Lemongrass Chicken | \$20.00 |
| A spicy dish with sugar snap peas, red bell peppers, basil, scallions, and chili sauce. | |
| Black Bean Chicken | \$20.00 |
| Chicken, green beans, red bell pepper and yellow onions stir fried with black beans and chili sauce | |
| Stir-Fried Chicken & Vegetables | \$19.00 |
| Chicken, bok choy, broccoli, carrots, mushrooms, ginger, and garlic. | |
| Ma Po Tofu | \$22.00 |
| Vegetarian. A spicy home-style dish of silken tofu and ground pork braised in a spicy brown bean sauce. Vegetarian option available. | |
| Mu Shu Pork | \$22.00 |
| Vegetarian. A stir-fry of pork, cabbage, shitake, eggs, and scallions; served with homemade pancakes and hoisen sauce. Vegetarian option available. | |
| Dragon Beef | \$22.00 |
| A lightly spicy stir-fry with scallions, Chinese, and yellow chives, red chilies, and five-spice tofu. | |

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| Sweet & Savory Beef | \$22.00 |
| Stir fried with a rich, sweet and tangy sauce; served over a bed of broccoli with red bell pepper. | |
| Mongolian Beef | \$22.00 |
| Spicy and stir fried with onions and scallions, served on a bed of rice sticks. | |
| Tomato, Beef & Tofu | \$22.00 |
| A home-style dish with flank steak, tomato, tofu, onions, scallions, and oyster sauce. | |
| Crystal Prawns | \$23.00 |
| Delicately stir-fried with broccoli, mushrooms, ginger and garlic | |
| Wok-Tossed Prawns | \$23.00 |
| Battered and stir fried with garlic, red chillies, peas, carrots, and onions in a sweet and spicy sauce. | |
| Walnut Prawns | \$25.00 |
| Lightly-battered and tossed in a sweet sauce, served with candied walnuts. | |
| Scallops, Prawns & Calamari in "Bird's Nest" | \$25.00 |
| Delicately stir fried with sugar snap peas, mushrooms, scallions, carrots, yellow chives, ginger and garlic; cradled in a nest of crisped potato julienne. | |
| Stir-Fried Salmon | \$24.00 |
| Lightly battered and stir fried with ginger, scallion, red bell pepper, shiitake mushrooms and tofu in a slightly spicy chili and oyster sauce. | |
| Steamed Salmon with Ginger & Soy | \$25.00 |
| Fresh scottish salmon accented with soy, hot sesame oil, and rice wine, garnished with bok choy and red chili peppers. | |
| Steamed Black Bean Salmon | \$25.00 |
| Salmon filet steamed in a light sauce of black beans, soy, and rice wine, garnished with spinach and chili peppers. | |
| Seafood Bird's Nest | \$25.00 |
| Stir-fried scallops, prawns, and calamari with sugar snap peas, carrots, and chives in a crispy potato julienne nest | |

VEGETABLE COURSES 4

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| Stir-Fried Vegetables | \$16.00 |
| Vegetarian. Broccoli, bok choy, carrots, bamboo shoots, tofu, cauliflower, crimini, and shiitake mushrooms, ginger and garlic. | |
| Sichuan Green Beans | \$14.00 |
| Vegetarian. Dry-braised in a spicy, ginger, garlic, brown bean, and chili sauce. | |
| Garlic Eggplant | \$14.00 |
| Vegetarian. Gently stir fried in a sweet, slightly spicy, chili, and garlic sauce, garnished with scallions. | |
| Stir-Fried Pea Shoots | \$16.00 |
| Vegetarian. Tender, leafy pea shoot tips seasoned with garlic. | |

LUNCH SPECIALS 25

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| Stir-fried Vegetables | \$14.00 |
| Broccoli, bok choy, carrots, bamboo shoots, cauliflower, mushrooms and soft tofu | |
| Garlic Eggplant | \$14.00 |
| Gently stir-fried in a sweet, chili and garlic sauce; garnished with scallions | |
| Stir-fried Chicken and Vegetables | \$16.00 |
| Chicken, bok choy, broccoli, carrots, mushrooms, ginger, and garlic | |
| Tomato, Beef and Tofu | \$17.00 |
| A home-style dish with flank steak, tomato, tofu, onions, scallions, and oyster sauce | |
| Sichuan Green Beans | \$14.00 |
| Dry-braised in a spicy, ginger, garlic, brown bean and chili sauce | |
| Kung Pao Chicken | \$16.00 |
| A spicy stir-fry of chicken, scallions, peanuts and red chilies | |
| Mongolian Beef | \$17.00 |
| Spicy and stir-fried with onions and scallions; served on a bed of rice sticks | |
| Wok-tossed Prawns | \$18.00 |
| Battered and stir-fried with garlic, red chilies and onions in a sweet and spicy sauce | |
| Lemongrass Chicken | \$20.00 |
| A spicy dish with sugar snap peas, red bell peppers, basil, scallions, and chili sauce. | |
| Black Bean Chicken | \$20.00 |
| Chicken, green beans, red bell pepper and yellow onions stir fried with black beans and chili sauce | |
| Stir-Fried Chicken & Vegetables | \$19.00 |
| Chicken, bok choy, broccoli, carrots, mushrooms, ginger, and garlic. | |
| Ma Po Tofu | \$22.00 |
| Vegetarian. A spicy home-style dish of silken tofu and ground pork braised in a spicy brown bean sauce. Vegetarian option available. | |
| Mu Shu Pork | \$22.00 |
| Vegetarian. A stir-fry of pork, cabbage, shitake, eggs, and scallions; served with homemade pancakes and hoisen sauce. Vegetarian option available. | |
| Dragon Beef | \$22.00 |
| A lightly spicy stir-fry with scallions, Chinese, and yellow chives, red chilies, and five-spice tofu. | |
| Sweet & Savory Beef | \$22.00 |
| Stir fried with a rich, sweet and tangy sauce; served over a bed of broccoli with red bell pepper. | |
| Mongolian Beef | \$22.00 |
| Spicy and stir fried with onions and scallions, served on a bed of rice sticks. | |
| Crystal Prawns | \$23.00 |
| Delicately stir-fried with broccoli, mushrooms, ginger and garlic | |

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|---|----------------|
| Wok-Tossed Prawns | \$23.00 |
| Battered and stir fried with garlic, red chillies, peas, carrots, and onions in a sweet and spicy sauce. | |
| Walnut Prawns | \$25.00 |
| Lightly-battered and tossed in a sweet sauce, served with candied walnuts. | |
| Stir-Fried Salmon | \$24.00 |
| Lightly battered and stir fried with ginger, scallion, red bell pepper, shiitake mushrooms and tofu in a slightly spicy chili and oyster sauce. | |
| Steamed Salmon with Ginger & Soy | \$25.00 |
| Fresh scottish salmon accented with soy, hot sesame oil, and rice wine, garnished with bok choy and red chili peppers. | |
| Steamed Black Bean Salmon | \$25.00 |
| Salmon filet steamed in a light sauce of black beans, soy, and rice wine, garnished with spinach and chili peppers. | |
| Seafood Bird's Nest | \$25.00 |
| Stir-fried scallops, prawns, and calamari with sugar snap peas, carrots, and chives in a crispy potato julienne nest | |
| Steamed Salmon with Ginger, Scallion and Soy | \$25.00 |
| Steamed salmon filet accented with soy, hot sesame oil and rice wine; garnished with bok choy | |
| Stir-Fried Pea Shoots | \$15.00 |
| Vegetarian. Tender, leafy pea shoot tips seasoned with garlic. | |

CHARDONNAY ²

Davis Estates "Hungry Blonde", Napa Valley, CA 2015

Bethel Heights, Willamette Valley, OR 2014

SAUVIGNON BLANC ³

Heitz, Napa Valley, CA 2016

Duckhorn, Napa Valley, CA 2016

Sancerre, (Hippolyte Reverdy), Loire, France 2016

ALSATIAN AND OTHER WHITES ⁴

Kuentz-Bas, Pinot Blanc, Alsace, FR 2016

Navarro, Gewürztraminer, Mendocino, CA 2015

Ravines, Riesling. Finger Lakes. NY 2016

Sean Thackrey, "La Pleiade" NV

ROSE ¹

Georges Vernay, "Le Temps des Serines", Rhone, FR 201

PINOT NOIR ²

Calera, Central Coast, CA 2015

Fort Ross, Sonoma, CA 2012

ZINFANDEL ²

Green & Red, "Tip Top", Napa Valley, CA 2014

A.Rafanelli, Dry Creek Valley, CA 2015

MERLOT ²

Duckhorn, Napa Valley, CA 2014

Keenan, Napa Valley, CA 2013

CABERNET SAUVIGNON ¹

Hindsight, Napa Valley, CA 2014

RHONE VARIETALS AND OTHER REDS ²

Stolpman, Syrah, Central Coast, CA 2015

Beckmen, "Cuvee Le Bec", Santa Ynez 2013

HOT TEA ⁵

Dragon Well Spring Harvest (green tea)

Silver Peony (white tea)

Organic Dragon Pearl Jasmine (white tea)

Iron Goddess of Mercy, Monkey-picked (oolong tea)

Elderflower Osmanthus (herbal)

BEER ⁴

Tsing Tao (China) \$5.00

Tiger (Singapore) \$5.00

Sierra Nevada (Chico, CA) \$5.00

Piraat (Belgium - 10.5% Alc) \$9.00

NON-ALCOHOLIC ⁴

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| Lychee Iced Tea | \$4.00 |
| Sparkling Lemon Soda | \$4.00 |
| Coke, Diet Coke, Sprite, Root Beer | \$4.00 |
| San Pellegrino Sparkling Water sm/lg | |

SALADS ²

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| Chinese Chicken Salad | \$40.00 |
| Roasted chicken, lettuce, carrots, cilantro, rice sticks, peanuts and sesame seeds in a lemon-soy vinaigrette | |
| Vegetarian Salad | \$35.00 |
| Crispy tofu, lettuce, carrots, cilantro, rice sticks with peanuts and sesame seeds in a lemon-soy vinaigrette | |

NOODLES AND RICE ⁶

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| Scallop and Mushroom Yi Mein | \$85.00 |
| Soft egg noodles braised with scallops, wild mushrooms and yellow chive | |
| Curry Mi Fun | \$65.00 |
| A spicy, curry stir-fry of rice vermicelli noodles, five-spice tofu, egg, red bell pepper, bean sprouts and onions | |
| Barbecued Pork Fried Rice | \$65.00 |
| Homemade pork stir-fried with egg, scallions, peas, carrots and jasmine rice *Vegetarian option available | |
| Chicken Chow Mein | \$70.00 |
| Stir-fried with carrots, scallions, onions, bean sprouts and fresh egg noodles | |
| Chow Fun | \$75.00 |
| Beef, chicken or vegetables stir-fried with scallions, onions, bean sprouts, and ribbons of fresh rice noodles | |
| Steamed Rice | \$20.00 |
| Jasmine rice or brown rice | |

VEGETABLES ⁴

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| Stir-fried Vegetables | \$60.00 |
| Broccoli, bok choy, carrots, bamboo shoots, cauliflower, mushrooms and soft tofu | |
| Garlic Eggplant | \$55.00 |
| Gently stir-fried in a sweet, chili and garlic sauce; garnished with scallions | |
| Sichuan Green Beans | \$55.00 |
| Dry-braised in a spicy, ginger, garlic, brown bean and chili sauce | |
| Stir-fried Pea Shoots | \$65.00 |
| Tender, leafy pea shoot tips seasoned with garlic | |