



Located on the bustling sidewalks of Union Street in San Francisco's popular Cow Hollow District, Betelnut Pejju Wu brings the best of contemporary Asian cuisine to the City. Betelnut, named after the Areca nut which is wrapped with Betel leaf and chewed for its exhilarating lift, is modeled after the Pejju Wu, or "beer house", found throughout Southeast Asia. Our Pejju Wu has been described as everything from "woody country Asian" to "sexy, back alley". At our Dragonfly Lounge you can try witty, exotic drinks, like a "Betel Juice" or a "Singapore Sling", or one of our custom brewed Betelnut lagers and ales. Our Chef, Alex Ong, has prepared several banquet menus including dishes from our sizzling pao Woks and Chinese Smoker Oven. Opened in September of 1995, Betelnut was one of five nominees for the James Beard Foundation's, Best New Restaurant Award, voted "Hottest New Restaurant" by the San Francisco Chronicle, and "Hottest Restaurant in the Country" by the Boston Globe.

For private parties or large groups, our Club Room can accommodate groups of 15 to 36. We are happy to work with you in creating a theme for your special event. How about a Luau with Mai Tais and Pupu platters? Since the room is available every day from 3:00-6:00 for cocktail parties, we can assist you in planning fun and relaxing after-work social/business events.

Parties of 16 or more require reserving the entire Club Room. The Club Room is available for lunch Monday-Friday, with a food and beverage minimum of \$1,000; Saturday and Sunday lunch the food and beverage minimum is \$1200. The Club Room also books for dinner Sunday-Thursday, from 5:30pm-8:30pm, or from 8:45pm to closing. Both require a food and beverage minimum of \$1,500. To reserve the Club Room for the entire evening, the food and beverage minimum would be \$3,000. The Club Room is available for dinner on Friday or Saturday requiring an entire evening booking, with a minimum to be determined by our General Manager. To reserve our Club Room, we will require a non-refundable deposit of \$300 for groups of 15-19, and half of the designated minimum for groups of 20 or more.

Betelnut Pejju Wu is an Asian style beer house that serves Southeast Asian cuisine, which is served in the traditional family style. We feel the style and preparation of the food is a celebration that will be a memorable one for you and your group.

As you are reviewing the banquet menu, remember that we can create a menu that has as many courses as you like, but typically lunches are three to five courses and dinners are four to six courses. We have included some of our most popular lunch and dinner menus for your review. We are happy to assist you in pre-selecting wines from our current list and we do offer corkage at \$15.00 per bottle. All beverage charges are based on consumption. Our full service bar is also available.

To plan your event, please contact Tony Carroll
www.betelnutrestaurant.com tony@betelnutrestaurant.com

company parties ♦ reunions ♦ showers ♦ receptions ♦ anniversaries ♦ birthdays ♦ meetings

Lunch Menus

#1

Cecilia's minced chicken and lettuce cups

* * *

green papaya, shrimp, grapefruit, herbs & "nuoc cham"

* * *

"Bein Pow" Firecracker Chicken

And/or

Korean charbroiled pork with scallion pepper sauce

Szechuan green beans

Jasmine rice

\$26/\$33

#2

Cecilia's minced chicken and lettuce cups

* * *

green papaya, shrimp, grapefruit, herbs & "nuoc cham"

* * *

Shrimp Dumplings with Garlic Vinegar

* * *

"Bein Pow" Firecracker Chicken

And/or

Korean charbroiled pork with scallion pepper sauce

Szechuan green beans

Jasmine rice

\$33/\$37

#3

Cecilia's minced chicken and lettuce cups

* * *

green papaya, shrimp, grapefruit, herbs & "nuoc cham"

* * *

Shrimp Dumplings with Garlic Vinegar

Penang Rice Noodles with shrimp, sprouts, chives and chili soy

* * *

"Bein Pow" Firecracker Chicken

And/or

Korean charbroiled pork with scallion pepper

Szechuan green beans

Jasmine rice

\$37/\$41

Dinner Menus

#1

Cecilia's minced chicken and lettuce cups

* * *

green papaya, shrimp, grapefruit, herbs & “nuoc cham”

* * *

Shrimp Dumplings with Garlic Vinegar

* * *

Oven smoked seabass with ginger cucumber namasu

And/or

Korean charbroiled pork with scallion pepper sauce

Szechuan greens beans

Jasmine rice

\$35/\$40

#2

Cecilia's minced chicken and lettuce cups

* * *

green papaya, shrimp, grapefruit, herbs & “nuoc cham”

* * *

Shrimp Dumplings with Garlic Vinegar

Penang Rice Noodles with shrimp, sprouts, chives and chili soy

* * *

Oven smoked seabass with ginger cucumber namasu

And/or

Korean charbroiled pork with scallion pepper sauce

Szechuan green beans

Jasmine rice

\$42/\$47

#3

Cecilia's minced chicken and lettuce cups

Firecracker Shrimp with Creamy Sambal

* * *

Shrimp Dumplings with Garlic Vinegar

Penang Rice Noodles with shrimp, sprouts, chives and chili soy

* * *

green papaya, shrimp, grapefruit, herbs & “nuoc cham”

* * *

Grilled ribeye steak, miso marinated, with tamari onions

and

Oven smoked seabass with ginger cucumber namasu

Szechuan green beans

Jasmine rice

\$55

Menu Choices

seductive starters

crispy cauliflower with tribal salt & peppers
curried potato samosas with spicy cilantro-mint sauce
chili crusted calamari
firecracker shrimp, 5-spiced with sambal dip
hiramasa sashimi with fresh wasabi
satay-o-chicken with malaysian peanut sauce
cecilia's minced chicken & lup cheong with lettuce cups
mongolian hoisin pork, hand pulled with grilled pancake
glazed pork short ribs with thai basil & garlic
xian lamb skewers with cumin, chili & szechuan peppercorn

salads

arugula, roasted beets, walnuts, fresh paneer with serrano vinaigrette
green papaya, shrimp, grapefruit, herbs & "nuoc cham"
chicken & grapefruit with cashews, sunflower seeds & kaffir lime

dumplings & rolls

happy buddha dumplings with pea tendrils, tofu & fried shallots
shrimp dumplings with garlic vinegar
"shui jiao" pork dumplings & szechuan-peppercorn broth
pork springrolls with "wood ear" mushrooms, glass noodles & szechuan mustard
"little dragon" dumplings of pork & shrimp with ginger vinegar

bowls & noodles

hanoi "cha ca la vong" daily fresh fish, prepared tableside
emerald fire noodles with mint, thai basil, & chilies
penang rice noodles with king crab, shrimp, sprouts, chives & chili-soy
indonesian "mee goreng" with chicken, shrimp, tofu, cabbage & spicy soy
malaysian curry "laksa" with prawns, chicken, mint & basil
grilled lemongrass beef with rice noodles, cilantro, red onion & "nam pla"

tempting treasures

sri lankan "ironpot" curried fish with eggplant & green beans
oven smoked seabass with ginger-cucumber namasu
"bien pow" firecracker chicken with szechuan chilis, onions & toasted almonds
korean charbroiled pork with scallion-pepper sauce
sizzling iron plate ribeye steak, spring onions with roasted garlic

bread & sides

scallion hotcake	roti prata
taipei shrimp fried rice	szechuan green beans
jasmine rice	cucumber with wasabi vinegar
eggplant nanking	5-spiced garlic edamame

The bright, vibrant Asian flavors found in Chef Alex's fare are a natural match for any of our ice cold beers, but when you pair wine with the food, it becomes a truly special experience. We have selected the following wines which we feel best represent the flavors of Betelnut Pejiu Wu.

WHITES

Spicy, fruity, and sweeter:

2004	Trimbach	Pinot Blanc	\$29.00
2004	Valckenberg	Gewurztraminer	\$30.00
2006	Licia	Albariño	\$35.00
2005	Greenwood Ridge	Riesling	\$36.00

Floral, fruity, and slightly drier:

2006	Honig	Sauvignon Blanc	\$30.00
2007	Crios	Torrontes	\$30.00
2007	Karl Erbes	Riesling Kabinett QmP	\$39.00
2005	Wild Horse	Viognier	\$48.00
2005	Cakebread	Sauvignon Blanc	\$53.00

Rich, round, and full bodied:

2005	Sonoma-Cutrer	Chardonnay	\$39.00
2005	Duckhorn	Sauvignon Blanc	\$54.00
2004	Chateau Montelena	Chardonnay	\$75.00

REDS

Bright, jammy fruit, and lighter bodied:

2005	Sycamore Lane	Merlot	\$28.00
2005	Kenwood	Pinot Noir	\$35.00
2005	Handley	Pinot Noir	\$48.00
2006	Merry Edwards	Pinot Noir	\$78.00

Spicy, richer fruit, and medium bodied:

2003	Barossa Estate "Spires"	Shiraz	\$32.00
2005	Murphy-Good "Liars's Dice"	Zinfandel	\$48.00
2004	Paraduxx	Napa Red Wine	\$89.00

Herbal, berry, and medium to full bodied:

2003	Joel Gott	Cabernet	\$46.00
2003	Benziger	Merlot	\$38.00
2004	Duckhorn	Merlot	\$96.00
2004	Caymus	Cabernet Sauvignon	\$145.00