



**Go Duck
Yourself!**

去你鴨的

**By the Cheung brothers of
Hing Lung Company**

**439 Cortland Ave
San Francisco, CA 94110**

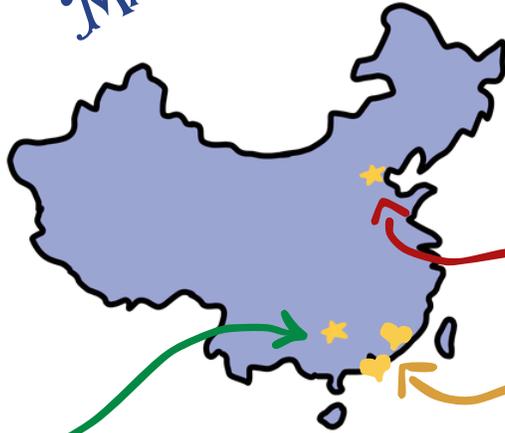
WHERE IS OUR CUISINE FROM?

This is us!

CANTONESE ROAST DUCK

- From Canton Province
- Crispy Skin
- Lots of juicy and flavorful duck meat

MAP OF CHINA



NOT us!!!

PEKING DUCK

- From Beijing
- Mostly crispy skin shavings
- Made to show off chef's knife skills

HONG KONG AND CHIU CHOW

Origin of Chef Eric and Chef Simon

DUCK

+ \$8 Combo: Add Garlic Greens and White Jasmine Rice

FOR ONE DUCKER

Duck + Salad 绿野鸭踪 🌾 🥚 🐟 \$30

Crispy-skinned, tender deboned duck served over a bed of fresh spring greens, tossed with seasonal citrus, ripe mango, and a bright soy-fish sauce vinaigrette.

SHARE WITH THE FLOCK

GDY Cantonese Roast Duck (Half) 港式烤鴨 🌾 🥚 Deboned | Bone In \$38 | \$35

Our very own lightly-crispy, flavorful, and juicy Cantonese style roast duck. Half a bird. Wing left bone-in. Served with our plum vinaigrette and house-made duck au jus.

Disco Duck 迪斯可鴨 🌾 🥚 \$45

Our signature roast duck served deboned with popping candy and seasonal preserves, along with its original sauces (plum vinaigrette & duck au jus). Have a party in your mouth!

Chiu Chow Soy Marinated Duck 滷水鴨 🌾 🥚 Deboned | Bone In \$36 | \$33

House-brewed soy sauce marinated duck full of juicy umami flavor. Perfect for hot days, served chilled with a pickled garlic vinaigrette dipping sauce. Has a bit more duck fat than usual due to its unique cooking method, which means there's more flavor to love!



Gluten



Soy



Sesame



Fish



Egg



Shellfish



Nuts

CHICKEN

+\$8 Combo: Add Garlic Greens and White Jasmine Rice

Deboned | Bone In

Soy Marinated Chicken 鼓油雞     ----- **\$31 | \$28**

Juicy and succulent chicken, marinated in our very own soy sauce. Wing left bone-in. Served with house-made ginger-scallion chutney and sweet soy sauce.

PORK

+\$8 Combo: Add Garlic Greens and White Jasmine Rice

Charsiu (BBQ Pork Collar) 叉燒    ----- **S: \$16**

Charred pork collar drizzled in orange blossom honey served with our house-made ginger chutney. **M: \$22**
L: \$29

Crispy Skin Pork Belly 脆皮燒肉    ----- **S: \$19**

Slow-roasted pork belly with a crispy & crackly skin, served with hoisin sesame paste. **M: \$27**
L: \$35

Crispy and BBQ Pork Combo 雙豬仔    ----- **\$27**

6 ounces of our crispy skin pork belly and 6 ounces of our honey-glazed BBQ pork.

Braised Pork Belly w/ Mustard Greens 梅菜扣肉     ----- **\$28**

LIMITED PRODUCTION! Sweet savory pork belly braised then steamed on top of cured mustard leaves. Chef's favorite comfort food!

Sweet and Sour Pork 咕嚕肉   ----- **\$24**

Fried pork cubes tossed in house-made sweet and sour sauce, bell peppers, onions, pineapple, and lychee.

SAUCES

Specially crafted in-house by our chefs!

- **Ginger Scallion Chutney 薑蔥醬** 
- **Chiu Chow Chili Sauce 潮州辣醬**   
- **Hoisin Sesame Paste 海鮮醬**   
- **Plum Vinaigrette 梅子醬**
- **Duck Au Jus 鴨汁**   
- **Sweet Soy Sauce 食油汁**   



MMMM CARBS

Good Ducking Noodle 鴨片麵     ----- \$24

Julienned duck and chicken meat stir fried with chewy egg noodles, colorful bell peppers, yummy onions and scallions, special duck aujus, and flavor-enhancing white pepper.

OG Charsiu Noodle 叉燒炒麵     ----- \$22

Old-school Chinatown style stir-fried egg noodles with tender sliced BBQ pork, crisp celery, and sweet carrots.

Stuffed Sticky Rice 荷葉糯米飯     ----- \$24

Chinese pork sausage, duck liver sausage, soy sauce, dried shrimp, shiitake mushrooms, sugar-cured pork belly, all stuffed in sticky rice and steamed in a lotus leaf wrap. Served with chopped scallions and salted peanuts on the side.

GOTTA HAVE SIDES

Nice Melons 頂瓜瓜   ----- \$14

SEASONAL! Inspired by traditional Chiu Chow watermelon salad. Watermelon, cucumber, shallots, cilantro, and Thai basil, tossed in a garlicky fish sauce dressing. Served with peanuts.

Peary Delicious 梨香脆綠   ----- \$15

SEASONAL! Crispy apple pear, onion, cucumber, fried shallots, garlic, and peanuts, tossed in a garlicky fish sauce dressing.

Spring Mixed Greens 小菜一叢   ----- \$14

A bed of fresh spring greens, tossed with seasonal citrus, ripe mango, and a bright soy-fish sauce vinaigrette.

Bao (Steamed buns) 包  ----- 6: \$10

Steamed buns served with shredded scallions and hoisin sesame paste. Good for
stuffing with our barbecue! 9: \$14
12: \$19

Garlic Greens 蒜炒油菜  ----- S: \$12

Garlic and shallot stir-fried greens, finished with a shot of whiskey for caramelization. L: \$22

White Jasmine Rice 白飯  ----- S: \$3

Good ol' bowl of rice. Can't live without it! L: \$6



Gluten



Soy



Sesame



Fish



Egg



Shellfish



Nuts

SMALL BITES

Im-peck-able Wings 無可挑剔雞翅膀   ----- 6: \$16

Mid-joint wings seasoned with Chiu Chow bean sauce. 12: \$29

Chiu Chow Fish Sauce Wings 魚露霸雞翼     ----- 6: \$16

Crispy, savory, sweet, and umami-packed; with just the right amount of fish 12: \$29

sauce aroma and spice. Super addictive!

Hong Kong 'Swiss' Chicken Wings 瑞士雞翼   ----- 6: \$16

No, they're not from Switzerland. A Hong Kong classic born from a waiter saying 12: \$29

'sweet' and a tourist hearing 'Swiss'. Soy-braised, brushed with honey, grilled, and so good you'll forgive the geography lesson.

Taro Shrimp Cake 炸芋頭蝦餅    ----- \$16

Shrimp, pork, taro, scallions, carrots, and onions pressed into a fried cake (4 pcs).

Pork Cracklings 炸豬皮 ----- \$12

Deep fried crispy and airy pork skin served with a Chiu Chow pickled garlic sauce vinaigrette.

Crispy Glutinous Rice Dumplings 鹹水餃    ----- \$12

Fried glutinous dumplings with a crispy, golden-brown shell made from glutinous rice flour, giving it a crunchy outside and a chewy inside. Filled with minced pork, dried shrimp, mushrooms (3 pcs).

Siu Mai 燒賣     ----- \$12

Steamed shrimp, pork, and shiitake mushroom dumplings (4 pcs).

Steamed Chive Shrimp Dumplings 蒸韭菜蝦餃  ----- \$12

Steamed shrimp and chive dumplings (3 pcs). Recommended to try with Chef Simon's Chiu Chow Chili Sauce!

Steamed Chiu Chow Dumplings 潮州粉粿    ----- \$12

A translucent-skin dumpling filled with dried shrimp, minced pork, peanuts, celery, carrots, cilantro, and preserved radish (3 pcs). Recommended to try with Chef Simon's Chiu Chow Chili Sauce!



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BEER

- Almanac Sournova, 6.1% (16oz can)** ----- \$14
Lightly tart and aged with real fruit - Alameda, CA
- Almanac Seaside, West Coast IPA, 6.7% (16oz can)** ----- \$14
Classic pale malt base with Mosaic and Nelson hops - Alameda, CA
- Dokkaebier Rice Kolsh 5.5% (16oz can)** ----- \$14
Malty traditional kolsh with toasted rice - Oakland, CA
- Dokkaebier K-Beer 4.9% (16 oz can)** ----- \$14
Light, crisp brew with malty character and subtle wheaty undertones - Oakland, CA
- YO-HO Aooni IPA 7.0% (11.8 oz can)** ----- \$14
India pale ale with a strong bitterness - Nagano, Japan
- YO-HO Brewing "Wednesday Cat" 5.0% (11.8 oz can)**  ----- \$14
White ale with bonito flakes - Nagano, Japan
- YO-HO SORRY Nippon Citrus Ale 4.5% (11.8 oz can)** ----- \$14
Yuzu citrus ale with sea salt - Nagano, Japan
- Lucky Buddha Enlightened Beer 4.8% (11.16 oz can)** ----- \$12
Uses the finest quality malt, hops, rice, and water from Qiandao Lake, China

DRINKS

CANNED DRINKS: \$4

- **Coca Cola**
Original, Diet, Zero
- **Dr. Pepper**
Original, Diet
- **Sprite**
- **La Croix**
Lime, Lemon, Grapefruit
- **Mug Root Beer**
- **Canada Dry Ginger Ale**
- **Olipop**
Cream Soda, Classic Grape, Root Beer
- **Grass Jelly**
- **Squirt**
- **San Pellegrino**
Lemonade, Orange, Pomegranate & Orange

BOTTLED DRINKS: \$5

- **San Pellegrino Original**
- **Martinelli's Apple Cider (\$6)**
- **Harmless Harvest Coconut Water (\$8)**
- **Fanta**
Orange, Strawberry, Grape, Pineapple
- **Pure Leaf Tea**
Sweetened, Unsweetened
- **Mexican Coca Cola**

MAKE FLOAT: +\$8



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SPARKLING

WINE

6 oz | Bottle

Varichon & Clerc 'Privilège', Blanc de Blanc, NV ----- \$56

Tight bubbles, yellow fruit, balanced brioche - Champagne, France

Il Colle Extra Dry, Prosecco, NV ----- \$56

Fine bubbles, green apple, honey - DOC Treviso, Italy

Bool Sparkling Chardonnay (355 mL Bottle) ----- \$28

Lemon peel, yeast, white peach, crisp finish - California

Bool Rose Sparkling Pinot Noir (355 mL Bottle) ----- \$28

Refreshing watermelon, orange peel, crisp finish - California

WHITE

Semeli 'Feast', Moschofilero, 2023 ----- \$13 | \$52

White peach, zesty, mineral - Mantinia, Greece

Laurenz V 'Singing', Grüner Veltliner, 2023 ----- \$13 | \$52

Lime zest, white pepper, tart apple - Niederosterreich, Austria

Ward Four Muscat Blanc, 2024 ----- \$16 | \$64

Aromatic jasmine, lychee, chrysanthemum tea - Sonoma, California

Château de Campuget, '1753 Gard' Viognier, 2024 ----- \$15 | \$60

Medium body, round texture, juicy stone fruit - Languedoc-Roussillon, France

Donkey & Goat 'If Then' White Field Blend, 2023 ----- \$15 | \$60

Ripe pear, meyer lemon, long finish - Berkeley, California

William Hill Estate Chardonnay, 2023 ----- \$11 | \$44

Buttery, vanilla, ripe yellow apple - California

ORANGE & ROSÉ

Pullus Haložan Orange, Welschriesling, Yellow Muscat 2024 ----- \$12 | \$60 (1L)

Apricot, dried flowers, light baking spice - Štajerska, Slovenia

La Plage Rosé, Grenache, Carignan, Merlot 2024 ----- \$13 | \$52

Tart, dried purple flowers, underripe berries - Provence, France

RED

Thymiopoulos Young Vines Xinomavro, Noussa, 2022 ----- \$16 | \$64

Bright strawberry, garden herbs, wild cherries - Noussa, Greece

Semeli 'Feast', Agiorgitiko, 2022 ----- \$13 | \$52

Juicy berries, gentle spice, soft tannins - Peloponnese, Greece

J. Vineyards, Pinot Noir, 2022 ----- \$14 | \$56

Lush blueberry, silky with balanced acidity - Russian River Valley, California

Ward Four, Petit Syrah, 2023 ----- \$18 | \$72

Plum, blackberry jam, dark chocolate - Sonoma, California

Umbrasio, Rhôneaux, 2018 ----- \$18 | \$72

A unique blend of Old-World style Bordeaux and Rhône varietals - Sonoma, California

Et Cetera, Cabernet Sauvignon, 2022 ----- \$14 | \$56

Cassis, coffee, toasted oak and vanilla - Sonoma, California

CONTACT US

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Look up
'Go DUCK Yourself TOAST'
to view digital menu
and images!



Visit us at
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DESSERTS

Sesame Balls 煎堆 ----- \$10.00

Fried glutinous rice balls, coated with sesame seeds, creating a chewy and crunchy exterior. Has a traditional filling of sweet red bean paste (3 pcs).

Fried ManTou 煉乳饅頭 ----- 4: \$6.00

Fried steamed bun served with condensed milk. 6: \$8.00

8: \$10.00

Egg Custard Baos 奶黃包 ----- \$10.00

Soft steamed buns filled with egg custard (3 pcs).

Taro Baos 芋頭包 ----- \$10.00

Soft steamed buns filled with taro paste (3 pcs).

Pandan Baos 香蘭包 ----- \$10.00

Soft steamed buns filled with pandan paste (3 pcs).

Bao Trio 三寶包 ----- \$10.00

One Egg Custard Bao, one Taro Bao, and one Pandan Bao (3 pcs).

Soft Serve 冰淇淋 ----- \$8.00

Our very own, premium, delicious soft serve!

Ask staff for flavor selection!

Root Beer Float 漂浮沙士 ----- \$12.00

Root beer with a soft serve swirl on top!