Go Duck Yourself

去你鴨的

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



NOT us!!!

Peking Duck

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

Duck

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

For One Ducker

Duck + Salad 绿野鸭踪 — $32

Crispy-skinned, tender deboned quarter of a 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 - MUST TRY! 港式烤鸭 — Deboned $41 | Bone In $39

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

Disco Duck 迪斯可鸭 — $46

Half a bird. 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 潮州滷水鴨 — Deboned $40 | Bone In $38

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

Puff the Taro Duck (must order in advance) 潮州芋泥香酥鴨 — $48

Half a bird. A classic Chiu Chow banquet specialty featuring our signature roast duck topped with a delicate, flaky, taro puff crust layer. Crispy on the outside, melt-in-your-mouth tender on the inside.

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 master stock. 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 叉燒

Hand-selected pork marinated for 24 hours in our house-made sweet and savory blend of honey, soy, and aromatic spices, then roasted until beautifully caramelized and tender. Served with our house-made ginger-scallion chutney.

Pork Collar	Pork Jowls	Pork Belly
Lean & tender	Crunchy & juicy	Fat & rich
S: $18	S: $21	S: $20
M: $27	M: $30	M: $29
L: $35	L: $38	L: $37

Siu Yuk: Crispy Pork Belly 脆皮燒肉 ---------- S: $22 / M: $33 / L: $43

A beloved traditional Cantonese BBQ classic featuring golden crackling skin, juicy layers of pork belly, and a savory house seasoning that delivers the perfect crunch in every bite. Served with our house-made hoisin sesame paste.

Crispy and BBQ Pork Combo 雙豬仔 ---------- $31

6 oz of crispy skin pork belly and 6 oz of honey-glazed BBQ pork collar (no substitution!).

Clay Pot Spare Ribs 乾蒸排骨 ---------- $28

Tender bits of oyster-sauce-marinated spare ribs served with fermented soy beans, garlic, and chili peppers in a hot clay pot.

Braised Pork Belly w/ Mustard Greens 梅菜扣肉 ---------- $30

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

Sweet and Sour Pork 咕嚕肉 ---------- $28

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

Gluten Soy Sesame Fish Egg Shellfish Nuts

Mmmm Carbs

Good Ducking Noodle 鴨片麵 — $25
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 — $24
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 — $28
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 梨香脆绿 — $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
Steamed buns served with shredded scallions and hoisin sesame paste. Good for stuffing with our barbecue!
6: $10
9: $14
12: $19

Garlic Greens 蒜炒油菜
Garlic and shallot stir-fried greens, finished with a shot of whiskey for caramelization.
S: $12
L: $22

White Jasmine Rice 白飯
Good ol' bowl of rice. Can't live without it!
S: $3
L: $6

Gluten · Soy · Sesame · Fish · Egg · Shellfish · Nuts

Small Bites

Im-peck-able Wings 無可挑剔雞翅膀 — 6: $16 / 12: $29
Mid-joint wings seasoned with Chiu Chow bean sauce.

Chiu Chow Fish Sauce Wings 魚露霸雞翼 — 6: $16 / 12: $29
Crispy, savory, sweet, and umami-packed; with just the right amount of fish sauce aroma and spice. Super addictive!

Hong Kong 'Swiss' Chicken Wings 瑞士雞翼 — 6: $16 / 12: $29
No, they're not from Switzerland. A Hong Kong classic born from a waiter saying '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 — $14
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).

Taro Puff Croquettes 芋角 — $16
Taro crusted croquettes stuffed with pork, Chinese sausage, dried shrimp, and shiitake mushrooms (3 pcs).

Steamed BBQ Pork Bun 叉燒包 — $12
Fluffy steamed buns stuffed with barbecue pork (3 pcs).

Siu Mai 燒賣 — $12
Steamed shrimp, pork, and shiitake mushroom dumplings topped with tobiko (4 pcs).

Steamed Chive Shrimp Dumplings 蒸韭菜蝦餃 — $14
Steamed shrimp and chive dumplings (3 pcs). Recommended to try with Chiu Chow chili sauce!

Gluten Soy Sesame Fish Egg Shellfish Nuts

Beer

Almanac Seaside, West Coast IPA, 6.7% (16oz can) — $14
Classic pale malt base with Mosaic and Nelson hops. - Alameda, CA

Almanac Rotating Sournova, 6.1% (16oz can) — $14
Lightly tart and aged with real fruit. - Alameda, CA

Dokkaebier Lychee Blonde 4.9% (16oz can) — $14
A crisp, fruit-forward blonde ale brewed with real lychee. - Oakland, CA

Dokkaebier Yuza Blonde 4.9% (16oz can) — $14
Combines the zesty flavor of yuzu with Belgian-style blonde ale. - Oakland, CA

Lucky Buddha Enlightened Beer 4.8% (11.16 oz bottle) — $12
Uses the finest quality malt, hops, rice, and water from Qiandao Lake, China

YO-HO Brewing Wednesday Cat (11.8oz can) — $14
A Belgian white ale spiced with orange peels, coriander seeds, and bonito flakes. - Nagano, Japan

YO-HO Brewing Aooni IPA (11.8 oz can) — $14
A bitter American style India Pale Ale with a citrus aroma and earth tones. - Nagano, Japan

YO-HO Brewing "Sorry" Nippon Citrus (11.8oz can) — $14
Citrus ale with yuzu and sea salt. Nagano, Japan

Hitachino Nest Yuzu Lager 5.6% (12 oz can) — $16
Enjoy the refreshing acidity from yuzu and the crispness of a lager. - Naka, Japan

Hitachino Nest Red Rice Ale (11.2 oz) — $14
A non-alcoholic beer-alternative with an ultra-light, ultra-crisp, and ultra-refreshing taste. - Tokyo, Japan

Lazy Ass Lager 4.6% (11.2 oz) — $14
Hoppy, lively lager. Subtly fruity with spicy undertones, refreshingly sweet on the tongue. - Santorini, Aegean Islands

Suntory All-Free Sparkling Malt and Hops — $12
A non-alcoholic beer-alternative with an ultra-light, ultra-crisp, and ultra-refreshing taste. - Tokyo, Japan

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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 ($5)
  Cream Soda, Classic Grape, Root Beer
- Grass Jelly
- Squirt
- San Pellegrino
  Lemonade, Orange
- MELA Watermelon Water ($6)

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
- Ramune ($6)
  Strawberry, Melon, Lychee, Orange, Peach

Make Float: +$8

Gluten Soy Sesame Fish Egg Shellfish Nuts

Wine

6 oz | Bottle

Sparkling

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

Umbriaso Bianco Altopiano, 2024 ---- $16| $70
Silver Medal SF Chronicle Wine Competition Winner (2026).
Bright and crisp Sauvignon Blanc with balanced notes of melon, lemongrass, and jicama - Sonoma, California

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 (1 L)
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

Umbriaso Sangue Freddo, 2024 ---- $16 | $70
Gold Medal SF Chronicle Wine Competition Winner (2026).
A blend of Syrah and Sangiovese with melon, apple, pear, and jicama notes - Sonoma, California

Red

Thymiopoulos Young Vines Xinomavro, Naoussa, 2022 ---- $16 | $64
Bright strawberry, garden herbs, wild cherries - Naoussa, 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

Umbriaso, Rhôndeaux, 2018 ---- $18 | $72
Silver Medal SF Chronicle Wine Competition (2025).
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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(415) 963- 1222

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

Visit us at
go-duck-yourself.com
for more information!

Follow us on
Instagram!
@go_duck_yourself_sf

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 冰淇凌 ---------- $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!