



## INTRODUCING HOUSE OF AN'S NEWEST FOOD BAR CONCEPT...

*AnQi Shaken & Stirred*, an elevated fun twist on fast-casual dining, featuring handcrafted cocktails and modern Asian flavors, creatively brought together by Master Chef Helene AN.

Unique to *AnQi Shaken & Stirred*, fans of the AN Family can be mesmerized by the dramatic flaming wok-bar feature, while enjoying their legendary AN's Famous Garlic Noodles™ and experiencing new signature dishes, like AnQi's Garlic Chicken wings or its Bulgogi Wonton nachos.

Sister to AnQi Bistro in Orange County; Crustacean San Francisco & Beverly Hills; Thang Long San Francisco, *AnQi Shaken & Stirred* is located on the first floor of Bloomingdale's.

Offering lunch and dinner with a full bar, serving artisanal handcrafted modern cocktails.

Guest can dine-in or takeout.  
For more information, please call 408-398-8994.  
2847, Stevens Creek Blvd, Santa Clara, CA 95050

Social Media Updates Coming soon...

## WE LOOK FORWARD TO WELCOMING YOU TO ANQI SHAKEN & STIRRED



# SHAKEN &

SMALL BITES	ANQI SATAY SKEWERS 12 CHICKEN or BEEF	GARLIC CHICKEN WINGS 14 THAI CHILI, GINGER, THAI BASIL
	SALT & PEPPER CALAMARI 15 RED/GREEN BELL PEPPER, SCALLION, SPICY AIOLI	SALT AND PEPPER CHICKEN WINGS 14 AN'S SECRET SEASONING
	CRAB PUFFS 13 DUNGENSESS CRAB & PEANUT-MUSTARD DIPPING SAUCE	RICE PAPER CRISPY ROLL 12 MINCED CHICKEN, MUSHROOM, CARROT, AND VERMICELLI
	CHIVE & LEEKS DUMPLINGS 13 CHIVES, SHITAKE MUSHROOMS, JICAMA, SESAME CHILI OIL	BULGOGI WONTON NACHOS 15 SESAME SEEDS, KIMCHI, WHITE CHEDDAR CHEESE
LARGE PLATES	CRISPY ORANGE PEEL CHICKEN 18 CHINESE CELERY, SESAME, CILANTRO YOGURT JASMINE RICE	TOSSSED
	WOK TOSSED GREEN BEANS 20 RED ONION, SHITAKE MUSHROOMS JASMINE RICE CHOICE OF: CHICKEN   BEEF   TOFU	KALE SALAD 13 KALE, MIX GREENS, PISTACHIO, RED ONION, CRANBERRY VINAIGRETTE
	GRANDMA DIANA'S PAN FRIED NOODLE 18 BEEF, CELERY, CARROTS, BEAN SPROUTS	MANGO SALAD 14 MANGOS, SHRIMP, SCALLOP, BELL PEPPER MIXED GREENS
	FILET MIGNON CHOW FUN 18 MARINATED STEAK, BLACK BEAN SAUCE	SIDES
	GINGER SEABASS 32 BOK CHOY, GINGER SCALLION CITRUS SAUCE	SEASONAL VEGETABLES 11 STIR-FRIED WITH GARLIC AND HOUSE VINAIGRETTE
CRISPY PORK BELLY KUNG PAO 29 THAI CHILI, BELL PEPPER, PEANUTS	SPICY EGGPLANT 16 THAI BASIL & THAI RED CHILI	
		BUDDHA FRIED RICE 13 GREEN BEANS, EGG WHITES, BEAN SPROUTS, SHITAKE MUSHROOMS
SIGNATURES		
AN'S FAMOUS GARLIC NOODLES™ 12 ROASTED GARLIC, AN'S SECRET SAUCE CHOICE OF: CHICKEN 5   BEEF 5   TOFU 3	CRUSTACEAN SHAKEN BEEF 29 CHEF AN'S SECRET SAUCE, SAUTÉED GREEN BEAN, CHERRY TOMATOES, JASMINE RICE	
ROYAL TIGER PRAWNS WITH 20 AN'S FAMOUS GARLIC NOODLES™	THANH LONG SEAFOOD RICE 14 SHRIMP, SCALLOP, CRAB	
AN'S FAMOUS GARLIC RICE™ 10 WOK STEEPED GARLIC, HIDDEN SPICES ADD: GARLIC CHICKEN WINGS 14		



# STIRRED



## SIGNATURES \$15

MEZCALITA MEZCAL, COGNAC, PINEAPPLE JUICE, CITRUS HINT OF SPICE	FIRECRACKER MULE JAMESON, BITTERS, LIME, JALAPENO BUNDABERG GINGER BEER
THE CRUSTACEAN CIROC VODKA, GINGER LIQUOR, COCONUT CREAM FRESH LIME JUICE	CUCUMBER TONIC HENDRICKS GIN, CUCUMBER, MEYER LEMON, FEVER TREE ELDERFLOWER TONIC
MATCHA CLOUD IRISH WHISKEY, MINT, COCO MILK	



## WINE

## CLASSICS \$14

REDS	GL	BT	BEER	
GOLDENEYE ROSE, CA 2018	10	40	ANCHOR STEAM, SAN FRANCISCO	6.50
KINGS RIDGE PINOT NOIR, OREGON 2020	12	42	RACER 5 IPA, SONOMA	6.50
MELVILLE ESTATES PINOT NOIR, SANTA RITA 2018		55	CHIMAY RED, BELGIUM	12.00
DAVIS BYNUM PINOTNOIR, RUSSIAN RIVER 2017	18	65	SAPPORO, JAPAN	6.50
FREEMAN PINOT NOIR, RUSSIAN RIVER 2019		82	VICTORY, GOLDEN MONKEY, PA	8.50
FLOWERS, SONOMA COAST 2017		96		
ACHAVAL FERRER MALBEC, ARGENTINA 2017		62	NON-ALCOHOLIC	
DUCKHORN MERLOT, NAPA 2018		98	NAVARRO GRAPE JUICE	8
RAVENS LEAP ZINFANDEL, NAPA 2014	11	40	PELLIGRINO SPARKLING	8
FROGS LEAP ZINFANDEL, NAPA 2017		65	GRAPE JUICE SPRITZER	7
TRYSTIC, SYRAH CA 2014	14	50	PANNA STILL	7
TURLEY PETITE SYRAH, NAPA 2016		75	TAZO ICE TEA	4
JOEL GOTT CABERNET, CA 2018		40	LEMONADE	4
BV CABERNET, NAPA 2016		45		
CAIN CUVÉE, NAPA NV14	15	60	SAKE	
SILVERADO CABERNET, NAPA 2017		76	MEIBO YOWANOTSUKI JUNMAI 500ML	30Z 10
GROTH CABERNET, OAKVILLE 2014		120	CHIKURIN KAROYAKA JUNMAI GINJO 720ML	BT 60
THE MASCOT, NAPA 2014		190	GINJO 720ML	12 80
			WAKATAKE ONIKOROSHI, DAJINGO 720ML	14 92
WHITES	GL	BT	HITORIMUSUME NIGORI UNFILTERED	9 65
MUMM BRUT, NAPA NV	12	46	TAIHEIKAI TOKUBETSU JUNMAI 720ML	10 78
CLETO ROSE, ITALY NV	12	46	HOU HOU SHU SPARKLING 300ML	28
J BRUT, RUSSIAN RIVER NV	16	54		
RIFF PINOT GRIGIO, ITALY 2020	10	40		
BOKISH ALBARINO, LODI 2018		36		
DR LOOSEN RIESLING, GERMANY, 2020	11	42		
KUENTZ BAS RIESLING, FRANCE, 2018		42		
HONIG SAUVIGNON BLANC, SONOMA 2019	12	46		
DUCKHORN SAUVIGNON BLANC, NAPA 2019		58		
NAVARRO GEWURZTRAMINER, MENDOCINO 2017	13	50		
FRANCISCAN CHARDONNAY, NAPA, 2018		36		
STERLING CHARDONNAY, NAPA 2017	11	40		
STAGS LEAP CHARDONNAY, NAPA 2019		50		
RAMEY CHARDONNAY, NAPA 2018	18	68		
ROMBAUER CHARDONNAY, SONOMA 2018		72		
FAR NIENTE, NAPA 2018		130		
KITSLER LES NOISSETIERS, CHARDONNAY, NAPA 2016		145		

PLEASE INFORM US OF ANY FOOD ALLERGIES  
SOCIAL MEDIA UPDATES COMING SOON...