

ORGANIC TEAS

GREEN AND BLACK TEAS \$2.00

SIMPLY GREEN
GREEN REJUVINATION
BLACK CHAI
EARL GREY

HERBAL TEAS \$2.00
(Caffeine Free)

LEMON GINGER
SWEET THAI DELIGHT
ECHINACEA

BEER - \$3.75

Ask your server about seasonal beer specials.

Amstel Light	(Holland)
Great Divide Samurai Ale	(Colorado)
Dogfish Head 60 Minute IPA	(Delaware)
Bell's Amber Ale	(Michigan)
Highland Gaelic Ale	(Asheville)
Highland St. Terese's Pale Ale	(Asheville)
Highland Oatmeal Porter	(Asheville)
Tsing Tao	(China)

Sapporo 22 oz. - \$5.50	(Japan)
Pabst Blue Ribbon - \$2	(USA)
Sharps Non-Alcoholic - \$2	(USA)

SAKÉ

Hot Saké	\$3.00 / \$6.00
Momokawa Diamond	\$5.00 / \$9.00
Ozeki Dry	\$7.00
Nigori Unfiltered	\$9.00

WHITE WINE - \$6.00 / \$23.00

Kiwi Cuvée Sauvignon Blanc	(France)
Tamas Pinot Grigio	(California)
Two Princes Riesling	(Germany)
Shelton Bin 17 Chardonnay	(N Carolina)
Gekkeikan Plum Wine	(Japan)

RED WINE - \$6.00 / \$23.00

14 Hands Merlot	(Washington)
Trivento Pinot Noir	(Argentina)
El Coto Rioja Crianza	(Spain)
Lodi 337 Cabernet Sauvignon	(California)

BEVERAGES

Iced Chai	\$2.50
Iced Tea of the Day	\$1.25
San Pellegrino Sparkling Water	\$2.50
Thai Iced Tea	\$2.00
Fountain Drink	\$1.25
Vietnamese Iced Coffee	\$2.00
R.W. Knudson Apple Juice	\$1.75
Orangina	\$2.50



peace



love



noodles

DIM SUM

- JAPANESE MISO SOUP CUP** 🥬 \$2
- THAI COCONUT CHICKEN CUP** 🌶️ \$2
- JAPANESE EDAMAME** 🥬 \$3
Steamed and lightly salted.
- GINGER PICKLED CUCUMBER** 🥬 \$3
- SIMPLE CABBAGE SALAD** 🥬 \$4
Fresh napa, carrot, cucumber and bean sprouts, tossed with our sesame vinaigrette.
- SPICY PEANUT NOODLES** 🌶️ 🥬 \$4
Egg noodles tossed with carrot, scallion, cilantro, roasted peanuts and our chili peanut dressing.
- CHINESE GREEN BEANS** 🥬 \$4
Wok seared in cantonese sauce.
- SPICY CHINESE WRAP** 🌶️ 🥬 \$6
Pork, chicken or tofu stir fried with vegetables and spicy bean sauce. Served with crisp napa leaves.
- THAI SHRIMP ROLLS** 3/\$4 6/\$7
Fresh shrimp and garlic filling inside a crispy wrapper. Served with sweet chili sauce.
- VIETNAMESE SPRING ROLLS** 🥬 2/\$4 4/\$7
Crispy spring rolls filled with ginger and fresh vegetables. Served with nuac cham.
- THAI BASIL ROLLS** 2/\$4 4/\$7
Fresh shrimp, lettuce, carrot, vermicelli noodles and Thai basil wrapped in tender rice paper. Served with hoisin.

SALAD BOWLS

vegetables \$7 chicken or organic tofu \$8
shrimp, salmon, beef or organic tempeh \$9

- JAPANESE SPINACH SOBA** 🥬
Fresh spinach and vegetables over buckwheat noodles and served with our miso ginger dressing.
- THAI PEANUT NOODLE** 🌶️ 🥬
Napa, fresh vegetables and egg noodle tossed with our chili peanut dressing.
- INDIAN CURRY** 🌶️ 🥬
Steamed broccoli, bean sprouts, carrot, peanuts and pickled cucumber topped with our creamy curried yogurt dressing over brown rice.
- VIETNAMESE BUN** 🥬
Traditional Vietnamese dish with lettuce, carrot, sprouts, cucumber and basil over vermicelli noodles. Served with nuac cham. **Available with Thai shrimp rolls or Vietnamese spring rolls.** \$8

SOUP BOWLS

- JAPANESE MISO SOBA** 🥬
Rich vegetarian miso broth with shiitake mushrooms, carrot, scallion, greens, wakame and soba noodles.
with tofu \$7
with grilled salmon \$9
- CHINESE CHICKEN NOODLE** \$8
Tender grilled chicken, carrots, scallions, greens and shiitake mushrooms with egg noodles in rich ginger scented chicken broth. Served with crispy wontons.
- THAI COCONUT CHICKEN** 🌶️ \$8
Tender grilled chicken, red peppers, scallion, mushrooms and vermicelli noodles in creamy coconut and lemongrass broth.

NOODLE BOWLS

vegetables \$7 chicken or organic tofu \$8
shrimp, salmon, beef or organic tempeh \$9

PAD THAI

Classic Thai stir fry with onion, greens, egg and rice noodles. Served with bean sprouts and roasted peanuts.

SPICY THAI BASIL

 🌶️

Red peppers, onion and greens tossed with rice noodles, chilis and fresh basil.

CHINESE LOMEIN

 🥬

Traditional stir fry with cabbage, onion, carrot, bean sprouts and fresh egg noodles.

CHINESE BLACK BEAN

 🌶️ 🥬

Red pepper, onion, greens and rice noodles in rich black bean sauce.

JAPANESE YAKIUDON

Carrot, onion and greens with udon noodles in sweet, tangy tonkatsu sauce.

TOMATO GINGER

 🌶️ 🥬

Spicy stir fry with eggplant, red pepper, onion, fresh basil and udon noodles.

RICE PLATES

- served with jasmine or brown rice -

vegetables \$7 chicken or organic tofu \$8
shrimp, salmon, beef or organic tempeh \$9

THAI BROCCOLI

 🌶️ 🥬

Fresh broccoli, carrot and onion stir fried in sweet chili sauce.

EGGPLANT IN GARLIC SAUCE

 🌶️ 🥬

Japanese eggplant, onion and red pepper in sweet and spicy garlic sauce.

CHINESE WOK SEARED GREEN BEANS

 🥬

Fresh green beans and onion in cantonese sauce.

SZECHWAN VEGETABLE STIR FRY

 🌶️ 🥬

Traditional Chinese stir fry and lots of fresh vegetables with a spicy szechwan sauce.

MONGOLIAN

 🥬

Classic Chinese stir fry with onion, scallion and bean sprouts with a hint of black pepper and sesame.

THAI FRIED RICE

 🥬

A simple dish with snow peas, onion, carrot and fresh egg stir fried with your choice of jasmine or brown rice.

THAI RED CURRY

 🌶️

Eggplant, scallion, red pepper and potato simmered in a rich blend of chilis, coconut milk and lemongrass.

🥬 Can be prepared vegetarian, upon request
🌶️ Spicy

Doc Chey's Asheville uses only the finest and freshest ingredients available, including local Hickory Nut Gap meats, Ashley Farms chicken, domestic wild shrimp, wild Alaskan salmon (in season), pure trans fat-free canola oil, and no added MSG. Let us know about any food allergies you may have. We stand behind our food and our service, if you have any concerns or problems, please let us know. **We appreciate your business.**

We regret that we are unable to seat incomplete parties during peak hours.

To insure speed of service, we ask not to separate checks for parties of 6 or more (18% gratuity will be added to these checks).