



where great Hollywood Stars
have great Eats & Drinks!

THE FORMOSA CAFÉ

ON HOLLYWOOD BLVD

Great Chinese Food Served with a Hollywood Flair

(630) 427-8199

Hours

www.formosacafehollywood.com

We stay open later than most places and if we are having a good time we stay open longer, sometimes a lot longer...!

Wednesday & Thursday	11:30am through 9:00 kinda sorta
Friday	11:30am through 10:00 sometimes longer
Saturday	Noon through 10:00 depending
Sunday	Noon through about 9:00 unless you are here!

Closed Mondays & Tuesdays for Duck Pluck'n

We also provide free carry out and delivery with a devilish grin!

CONFUCIUS SAYS



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For prompt seating we recommend reservations on weekends or for parties of 6 or more.

Guess where the best place is to host your party or special event?
630) 427-1880 ext 102
The Formosa Café is the next best thing to being there!

The Chingese actually invented paper money but Americans came up with plastic; so we'll accept Cash, and MasterCard, Visa, Discover, American Express, as well as the best deal in movie-going, Hollywood Cinema Gift Cards!



Dan Aykroyd's



**Crystal Head Vodka
THE BEST IN THE HOUSE!**



Anna May Wong

Pinot Grigio from the Vineyard of Drew Barrymore



WELCOME TO OUR LITTLE PALACE. TAKE A LOOK AROUND YOU!

Where to begin on this one? How about the huge salt water aquarium behind the bar, weighing about 4 tons. It's so heavy we had to reinforce the floor (and no, we don't grab your dinner from the tank).

There are Chinese antiques galore; statuary and architectural woodwork everywhere such as giant, hand-carved scrimshaw tusks, horses carved from bone, silver dragon candlesticks, terra cotta warriors, carved wall hangings, antique cabinetry, porcelains, Chinese lanterns, paneling, and tapestries. The four pieces of dragon artwork over the bar were salvaged from the outdoor box office of the world-renowned Grauman's Chinese Theater (on the other Hollywood Blvd), where the immortals of the Hollywood film industry have their hand & footprints forever enshrined in cement on the famed forecourt. The table tops were converted from 300-year-old Chinese & Tibetan palace or temple doors, decorated using the ancient technique of gesso which uses a mixture of animal skin glue, chalk, and pigment applied in thin coats of at least ten layers over a home spun cloth or silk as a binder. They were sculpted or intricately carved, then painted with dragons, tigers, pandas, fish, birds and other exotic Oriental pictograms. This technique is often used as a base for gold leaf, which is seen on a few of the tables. The ancient Chinese carved wood corbels at the dining room entryway are 400-years-old and the Guanyin statue in the corner is 600 years old. These corbels, tables & statues are the oldest antiques we have in the entire facility (unless Mom is visiting).

As you move about the facility, make sure and check out the carved and painted proverbs or wish carvings of Chinese calligraphy. Translations are nearby spelling out good wishes for graduates, birthdays, going off to war or little snippets of wisdom that would later make great fortune cookies. Notice the one previously owned by 'Rolling Stones' guitarist Ron Wood, procured when in Shanghai during the Stones' first tour of China.

Also notice the tall blue & white Chinese Palace Urn and Oriental Wall Art from the 23,000 sq. ft. Puerta Vallarta seaside mansion of Elizabeth Taylor & Richard Burton and some special things from our late friend David Carradine.

Our dining room is dedicated to the beautiful Anna May Wong, the first global Chinese-American movie star. Anna May became an international sensation and world wide fashion icon at the age of just 19 after starring as the Mongol slave-girl opposite Douglas Fairbanks in the 1924 silent screen classic The Thief of Baghdad. The \$2 million blockbuster production made her a household name with the movie-going public and endeared her to critics. For better or worse, a star, albeit of the stereotypical "Dragon Lady" type was born. The 5'7" beauty was known as the world's best-dressed woman. She was featured in magazines the world over, much more than actresses of a similar level of accomplishment. Becoming a media superstar in the Silent Age, her hairstyle and wardrobe were copied; causing coolie coats and other Oriental inspired fashion to become all the rage. The beautiful black & white pictures on the walls of this room are all publicity portraits and movie stills from her career. Of special interest is her rare signed William Mortenson portrait in the dining room, one of only two existent and we have both. Anna led a fascinating life and more can be read about her on the wall plaques or our website.

Build it and they will come— we heard it in a movie so it must be true – *cuz here you are!*

Add a wok, some rice, a bar with a well-placed Buddha here and there, and "Bam!" you've got the best Chinese Restaurant in Chicagoland! So just sit back, relax and enjoy the great food & palatial atmosphere. Then have a drink.

You won't care what Confucius said after a few martinis!

SPECIAL FORMOSA STUFF U SHOULD KNOW

Hey You, Read This! Before placing your order, please be aware that the FDA has determined that the consumption of foods & beverages may be hazardous to your health so we recommend that you do not ever eat or drink anything, anywhere, ever again. If you insist on ordering something from our great menu of carefully prepared and delicious items please be aware that our kitchen may use ingredients that contain major FDA allergens like peanuts, tree nuts, seafood, dairy, soy, wheat and stuff like sugar, chocolate, butter & alcohol, etc.

Our food is prepared fresh and cooked to order but by its very nature some items may be served raw or undercooked.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may also increase your risk of food-borne illnesses.

If you have special dietary restrictions or food allergies, please notify a manager or our Wok Artist before placing your order and we'll do our very best to you. However, our staff cannot assume any liability whatsoever for any adverse reactions from anything you may consume or items you may come in contact with while patronizing our establishments.

For everyone's convenience, a recommended 18% gratuity will be added to checks for parties of 6 or more. Prices subject to change without notice.



WOK N' ROLLS, WINGS N' THINGS



Chinese Veggie Egg Rolls

Traditional yummy egg rolls really have nothing to do with birds and neither do ours. cuz vegetables don't lay eggs so I just don't understand.....but ours are chock-full with all veggies that taste really good and you'll love 'em.....\$4

Nanjing Chicken Lettuce Wrap

Marinated heart-healthy chicken, wok-charred with seasonal vegetables, served with fresh lettuce leaves to wrap your own little garden with our homemade Nanjing Sauce.....\$8

Dr. Fu Manchu's Crab Rangoon

Just what the Doctor ordered — so listen up. Wontons stuffed with fresh crabmeat & garlic cream cheese, deep-fried to a golden brown, served with our secret recipe Shanghai Plum Sauce.....\$8

Chicken or Beef ChoCho Sticks

Seasoned strips of either tender chicken or beef sirloin marinated in a special blend of sauces, then served on a stick with sweet pineapple. So stick that ChoCho in your mouth and chew chew.....\$8

Singapore Stickless Pot Stickers

Handmade plump pork dumplings (steamed or wok-fried) not stuck on a stick but just put on a dish so don't know why they call 'em stickers cuz they ain't sticky nor stuck. Singaporeans make things so confusing - but they taste so good!.....\$8

Pig in a Wonton

A playful plateful of crunchy wontons wrapped around savory bits and bites of pork with dipp'n sauce.....\$6

Formosa Nuggets

A wonderful combination of eight water chestnuts, each wrapped in bacon and baked with a coating of tasty Oriental BBQ sauce, one of our house specialties and favorite items.....\$5

Ming Wings

Breaded chicken wings served plain or dipped in your choice of tasty Dynasty Sweet Sauce or Krakatoan Hot Sauce.....\$7

Taiwan Wings

Wok-fried chicken wings tossed in your choice of traditional homemade Teriyaki Sauce, Burmese BBQ or Siriachi Hot Sauce.....\$7

Dragon Ribs —Teri-yummyaki or BBQ

We don't buy ribs from skinny little dragons. We wait for the full grown ones who've been a huff'n and puff'n for a while and have real meat on their bones. Guaranteed meatiest Chinese ribs you've ever bitten into. We char-grill these Oriental Ribs while basting on an open fire with our own special Chinese sauces.....\$8

Formosa Combination Appetizer Platter

Comes with 2 Dragon Ribs, 2 Egg Rolls, 2 Crabby Rangoons, either 2 Beef or 2 Chicken ChoCho Sticks and 4 Formosa Nuggets with all the right sauces.....\$14

CHEECH SOUP & CHONG SALADS

Dr.
Liang's



Herbal Chicken Rice Soup

An old Chinese family's secret recipe, it's good for whatever ails you, even hangovers. Take it from one hu knows and made fresh to order just for you and you....\$7 for a Big Big Bowl for Two!

Spicy Hot & Sour Soup

We take thinly sliced green onions, mushrooms, bamboo shoots, tofu strips, a little pork and mix a little fresh chili pepper with spicy white pepper for some more flavor and then beat an egg within an inch of its yolk, stirring all into a hot broth.....\$4 for a Bowl

Dropped Egg Soup

It's nutritious ancient herbed soup made in a revolutionary new way..... we actually take the egg right out of the shell before we drop it in the hot broth!.....\$3 for a Bowl

One Ton Soup

Just served in less heavy portions. We steam pork wontons and drop them in our savory homemade Chinese broth to make a wonderfully flavored Oriental soup.....\$4 for a Bowl

Mandarin Palace Salad

A garden meal truly fit for royalty! Our really big bowl is filled with both American and Chinese vegetables like lettuce, red cabbage, Chinese cabbage, chopped greens and other colorful veggies such as carrots, tomatoes, cucumbers, snow peas, bean sprouts, mushrooms, Mandarin orange slices and diced almonds with your choice of one of our salad dressing favorites.....\$8

Add chicken strips, sirloin steak or succulent shrimp for \$3 (Sorry, no ostrich cuz they're from Africa.

Available dressings include Ranch, Bleu Cheese, Italian, French & our House Specialty Chinese Sesame.

Kid'O Meals

served with our special either our colorful ochan shrimp chips, potato chips steamed, brown or fried rice, with an almond cookie and a kido's drink...\$5

Wok-stirred Macaroni & Cheese	Grilled Cheese Sandwich
Sweet & Sour Chicken Bites	Wok-fried Hot Dog served on oh-so-nice toasty buns.

CHOW ING DOWN

All dinner entrees come with either steamed, brown or fried rice & and for your very own, a very fortunate cookie.
Can substitute Lo Mien for a few Yuan more (actually \$2 USD) unless it comes with Lo Mein already & \$3 to add Tofu!

Imperial Stir Fry Chicken

One of our favorites, stir-fried with nice big pieces of succulent white meat chicken cooked with mushrooms, onion, broccoli, and carrots then simmered in our own secret Sweet Palace Sauce and topped with sesame seeds.....\$13

Wang Chung Mongolian Beef or Chicken (Mild or Spicy)

Everybody have fun tonight! We cut thick beef sirloin or white meat chicken into pieces and marinate in our own special Mongolian Yak Sauce, then wok-sear to perfection while slowly tumbling in some sliced green and yellow onions and minced garlic with just a little more sauce and bring to a simmer, then served mild or spicy.....\$13

Hong Kong Sweet & Sour Chicken or Pork or Shrimp or Combined

A delectable taste treat from Western China, just take your pick of battered white meat chicken, pork or shrimp and we'll hand toss in our Hong Kong Sweet & Sour sauce then top with just a little bit of pineapples, onions, carrots and green peppers. \$12 for chicken or pork \$15 for shrimp or combo of all three

Szechwan Style Beef or Chicken or Pork or Shrimp or Combo (Mild or Spicy)

Some Like It Hot! One of the spiciest of all Chinese dishes with yummy carrots, mushrooms, zucchini and water chestnuts. No, really, zucchini can be yummy when it is spicy.
\$12 with your choice of beef, chicken, or pork \$15 for shrimp or special combo of all four

Kung Fu Pao Chicken or Shrimp (Mild or Spicy)

We make ours from the centuries old original recipe with marinated sliced chicken or fresh shrimp in a wok. Special chili sauces and some Chinese white wine, (don't know if those guys just had a great idea or were short of glassware), then we top it off with unsalted, roasted peanuts and chopped green onion. This classic spicy dish shouldn't be confused with David Carradine or the famous fighting panda.
\$13 for chicken \$15 for shrimp

Mao Tsi Chicken or Beef with Broccoli

Sliced sirloin of beef or tender white meat chicken slices with broccoli, carrots and our own Cantonese Brown Sauce.....\$13

U Goo Gai, Hong Kong Style (Almond Cashew Chicken)

We marinate white meat chicken and wok it until golden brown. Sliced thin and sprinkled with sliced almonds and whole cashews along with zucchini, snow peas, mushrooms, carrots and bamboo shoots topped with our own blended Hoi Sinful Sauce.....\$13



Chinese Happy Sausage with Confucius Fried Rice

Confucius say don't get confused about one of our favorite dishes, just be happy with our special oriental preparation of truly delicious chunks of fresh sweet Chinese Sausage mixed with herb-infused vegetables and steamed rice, then all stir-fried together for a very special taste of the far east.....\$13

Moo Goo Gai Pan

A favorite Cantonese dish consisting of sliced wok-seared white meat chicken (that's the Gai with mushrooms (that's the Moo Goo part) and other yummy Chinese veggies like Broccoli, snow peas, carrots, water chestnuts and bamboo shoots in its own broth & Oriental Sauce...\$12

Chop Chop Suey with Chicken or Beef or Pork or Shrimp or Combined

Your choice of beef, pork, chicken or shrimp with delectable oriental bean sprouts, mushrooms, cabbage, onions, carrots and broccoli in a Cantonese Brown Sauce.
\$12 for beef, chicken or pork \$15 for shrimp or combo of beef, pork & chicken

Chow Chow Mein with Chicken or Shrimp or Both

Time to chow down! Your choice of either chicken or shrimp with oriental bean sprouts, mushrooms, cabbage, onions, carrots and a white Chow Mein Sauce with crispy Chinese noodles.
\$12 for chicken \$15 for shrimp or combo of both shrimp & chicken

Taiwanese Chicken Sesame

Breaded chicken simmered in our homemade sweet red sesame sauce includes little bits of carrots & broccoli along with a generous topping of toasted Yangtze sesame seeds. It's a big bird for a big appetite. Says me!....\$13

Salt n Peppa' Chicken or Shrimp

We take battered deep fried chicken breast or cut butterflyed and fried shrimp and place them on a plate of some garlic & sesame oil woked carrots, green pepper, yellow and green onions. We also use some salt and freshly ground pepper but you probably already figured that out.....\$13

Egg U Fung, Shanghai Style

Misspelled Cantonese for "Lotus Egg", is kindofa vegetable omelet with bean sprouts, sliced oriental cabbages, onions, & some shrooms. Served with choice of sliced sirloin, pork, chicken breast, shrimp or more veggies....\$12

Much Ado About Mu Shu

The famous Northern Chinese dish using either pork or chicken, wok cooked and served with bamboo shoots, green onions, mushrooms, and other good oriental stuff. Spread your Hoi Sinful Sauce on the Mandarin wraps, fill with Mu and then chew.....\$13

Wok Fried Vegetable Harmony

An oriental garden made of broccoli, mushrooms, water chestnuts, onions, carrots, zucchini, bamboo shoots, and peapods all tossed in a wok with our own special Cantonese Brown Sauce.....\$10
\$12 for chicken \$15 for shrimp or both chicken & shrimp combined


Szechwan Green Bean Delight (Mild or Spicy)

Szechwan Green Beans & green onions, stir-fried with minced garlic in our own spicy Lo Mein Sauce, brought to a simmer with some Chinese white wine. Vegetarian never tasted so good....\$10
or be a carnivore.....\$12 for beef, chicken or pork \$15 for shrimp or combo of meats

Confucius Fried Rice with Beef or Chicken or Pork or Shrimp or Vegetarian

Our special white rice done Wong, wok-fried with peas, carrots, bean sprouts, onions & egg.
\$10 with a bunch of yummy veggies \$12 with beef, chicken or pork \$15 for shrimp or special combo of all four

FORMOSA HOUSE SPECIALTIES

Adults purchasing a "Formosa House Specialty" for dinner today, may choose a carryout lunch portion of any meal marked with a  to take home for tomorrow, compliments of our wok artist.

Dine In Only

Peking Roast Duck

Why a duck? One of our favorites – a classically prepared Chinese delicacy. This famous bird is aged and dry rubbed with spices, salt and sugar, then slow-roasted in our oven until it becomes deep golden brown. Cooled and cut into halves, then finished by flash-frying to sumptuous crispiness. Sliced off the bone and brought right to your table with a stack of steamed Mandarin wraps, green onions on the side and our own Hoi Sinful Sauce. Limited availability cuz people keep eating it all up. Half a duck.....\$18 Whole lotta duck.....\$32

Dragon Rib Dinner (BBQ or Teriyaki)

When you see them you'll exclaim, "How do I eat your Dragon?" We don't buy ribs from skinny discount Dragons on the Komodo Islands or those silly Irish McRib things. These are from big, giant, fire-breathing Chinese Dragons. No really, I wouldn't lie about this. I don't even know you. Guaranteed meatiest Chinese ribs you've ever bitten into, practically no bones about it. We cook these Oriental ribs in their own fire while basting them with your choice of our own special Chinese BBQ or Teriyaki sauces.....\$19

The Genghis Khan - The Conquering Hoards of Steak & Peppers

It's our version of pepper steak. We wanted to use fresh Yak from the Steppes of Mongolia, but they're kinda mean and we couldn't figure out how to get all that thick fur off. So our steak is actually a hoard of beef from the best steers along with a hoard of green peppers, garlic and onions in our Cantonese Brown Sauce.....\$16

Chunking Pineapple Chicken or Shrimp

Battered white meat chicken pieces or whole butterflied shrimp with a pinch of green peppers then hand tossed in our own Chunking sticky sweet chunky pineapple sauce served in its own shell. \$12 for chicken \$15 for shrimp

Sea Shrimp or Chicken in Black Bean Sauce (Mild or Spicy)

We take sun dried black beans and hand grind in a stone bowl with ginger root, blend with four of our special oriental sauces and Chinese White Wine; then pour over tasty wok-grilled shrimp, carrots, green peppers, zucchini, mushrooms and bamboo shoots.....\$15

Very Orange Spiced Chicken or Beef (Mild or Spicy)

You could even say it glows. Tender sirloin of beef or breaded all white meat chicken with green bell and chili peppers all tossed in a spicy orange sauce as the topper.....\$15

Heavenly Bill's Szechwan Sweet Chili Ginger Steak or Chicken or Pork (Mild or Spicy)

Szechwan Province is known as 'the heavenly country', try this dish and you'll know why! A great piece of either chicken breast, pork or sirloin steak, thin sliced then flash fried and mixed in a fiery wok with some vegetables, ginger and sweet chili sauce.....\$18

General Whose Chicken? (Mild or Spicy)

Our crispy breaded bird masterpiece. We make our sweet and spicy Hunan dish with chicken. It's not clear how the dish originally came to bear the name of Tso (左宗棠, 1812-1885), a Qing Dynasty general from Hunan province. The General himself is unlikely ever to have tasted the dish which is not found in Changsha, the capital of Hunan nor in Xiangyin, the ancestral home of General Tso. Moreover, his descendants are still living in Xiangyin and say that they have never even heard of such a dish! To the victor belongs the poultry.....\$14

Teriyaki Yaki Yaki Chicken or Steak

What else can be said about this grilled Oriental favorite? A great piece of sirloin or chicken breast, thin sliced and marinated with the great classic oriental sauce\$18

Oriental Bourbon Chicken

We love chicken here at the Formosa, we marinate it a long, long time in our special bourbon based sauce (the Chef just uses bourbon) then slowly char-grilled to perfection on very low heat but up to a very high flavor.....\$18

Singapore Lu Pan (This is sort of an Asian Fajita)

So devilishly good it puts the Sin in Singapore. You choose from pieces of savory sirloin steak, tender sliced chicken breast or succulent shrimp; served sizzling hot on its own flat iron platter with thin sliced onions, water chestnuts, green and red peppers, and fried dried scallions, green onion slices, with a mix of shredded carrots and red cabbage on the side, a stack of steamed Mandarin wraps to wrap all the good stuff inside with a selection of oriental sauces for dipping.....\$16 Combo of all three meats.....\$18



Vegetable Lo Mein

This traditional dish starts with Lo Mein noodles, broccoli, onions, carrots, zucchini, and delicious Chinese vegetables like snow peas and mushrooms, then wok-fried with fresh garlic in a light soy sauce and laced with Chinese rice wine ...\$10



Main Lo Mein (chicken or beef or pork or shrimp)

For the non-vegetarians, the same traditional Lo Mein noodle dish with your choice of either wok-fried beef, pork, chicken or shrimp in a light soy sauce, just a few Chinese veggies for color and some Chinese rice wine.....\$13

Four Meat Hi Mein Combo (chicken, beef, pork & shrimp)

For true carnivores, we take our Lo Mein noodle dish four levels higher with bite-sized pieces of beef, pork, chicken and shrimp.....\$15

Green Beans, Broccoli, Pea Pods or Roasted Asparagus with choice of Spicy Szechwan or traditional White Garlic Sauce....\$6

MAIN MEINS

Green Sides



MANCHEW SWEETS

Great Wall of Chocolate with Himalayan Vanilla

A great layered chocolate cake, unconquerable by even the biggest appetites, with a snowy peak of Himalayan vanilla. Might take an army to get over it.....\$8

Cheesecake in a Wonton

We take the cheesecake out of New York, Kung Fu chop it into chunks, wrap them in crunchy Won Tons and serve them up nice & hot. Ahhhh, so very tasty.....\$7

Traditional French Polynesian Crème Brule

A cold, rich custard dessert made with beans from the French Polynesian Vanilla Orchid, topped with a contrasting layer of hard sugar caramel, then sizzled with a blow torch and our own Formosa branding iron.....\$7

The Krakatoa, East of Indonesia but West of Polynesia, Cinnamon Crème Brule

Another cold, rich custard dessert made with beans from the Polynesian Vanilla Orchid, topped with layers of hard sugar caramel & ground Indonesian Cinnamon then sizzled with volcanic activity.....\$7

South Pacific Lemon Crème Brule

This version is still made with Polynesian Vanilla beans, but swirled with fresh squeezed lemon juice, lemon peel and topped with layers of sugar caramel rind, then scorched with our red hot Formosa branding iron.....\$7

Bingqilin Ice Cream Saturday 冰淇淋

Our big bowl of vanilla ice cream for two topped with either chocolate or strawberry sauce, whip cream, some crumbled fortune cookies and a cherry and two actual spoons (no chop stix here). We sell more on Saturdays, so live for today and repent for your decadence on Sundae.....\$8

Chinese Mondaes

The Chinese invented ice cream for the Emperor! Have a bowl or two with flavorful syrups, whip cream & cherries if you wish. Start the weekend off right, but Mondaes are good any day! Yum, Yum, eat it with a spoon!.....\$5

Chocolate Vanilla Coffee Orange Lemon Raspberry Mint Chocolate Chip

Ying & Yang Mini-Desserts

Desserts that sound good when you read it; but can't understand how great until you eat it \$3

Pick two for you and you. The Ying is for one and the Yang for the other.....2 for \$6

Or double up on the Ying with twice as much Yang.....so 4 for \$11

Or share all the love and taste any or all of six mini's.....\$16



Dessert Banana Wonton

Thin oriental after dinner wontons filled with mashed Asian bananas, cinnamon and brown sugar. We serve them up with a small scoop of rich and creamy vanilla ice cream, drizzled with caramel sauce.

Formosa Funnel Stix

Covered with powdered sugar and served with cups of Chocolate & Strawberry Sauces for DiPing.

Macao Tropical Sorbets

Nice cold scoops of the best flavors you can put in a bowl.....Raspberry, Orange, Lemon, maybe more!

Dynasty Brownie Delight

A warm brownie with a foothill of Himalayan Vanilla. Good enough to be passed down for generations and just big enough to be sinful.

Palace Almond Cookies

Not for the peasants, the Empress kept this secret recipe just for the little Mings running around the palace. Batches baked fresh daily with almonds grown from real trees!

Strawberry Blintz

For all you fans of fine Oriental Yiddish Cuisine — this one's for you!

Over the Rainbow Ice Cream Martinis

Elizabeth Taylor's Very Rich Chocolate Gelato Martini

Godiva White Chocolate Liqueur, a big scoop of Chocolate Gelato with your glass striped with chocolate.

Orange County Sorbet Martini

Orange Sorbet swimming in a glass of Mandarin Orange Absolut & Gran Marnier.

Late Night on Sunset Coffee Ice Cream Martini

Kahlua and Bailey's Irish Cream with a big scoop of Coffee Ice Cream.

Brando's Italian

Lemon Sorbet Martini

Absolute Citron Vodka & Italian Lemoncello with a big scoop of Lemon Sorbet.

Raspberry Morning Martini

A big scoop of Raspberry sorbet tops off a wonderful frosty glass of Raspberry Vodka & Chambord!

Mint Chocolate Chip Martini

White Creme de Cocoa & Green Creme de Menthe with an oasis of Mint Chocolate Chip Ice Cream in the center!

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Tas Ti Beverages

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Root Beer, Dr. Pepper, Juices, Lemonade, Coffee, Hot Tea, Raspberry, Peach Mango or regular Fresh Brewed Iced Tea.....\$2
Bottled Water....\$3 Can of Red Bull....\$4

1 Scream Drinks

The Chinese may have invented ice cream using the snows of the Himalayas, but we added fermentation. Have a great shake with your favorite blends of ice cream, cordials, liqueurs and syrups.....\$9

Nutty Yeti

You'll go nuts over this big creamy white Himalayan monkey, has both Amaretto & Banana Liqueur for relief from the bamboo jungle heat.

Tibetan Dreamsicle

Believe it or not - has Amaretto & Orange & Vanilla ice cream & alot more Amaretto!

Imperial Golden Cadillac

Elvis the King thought this one up, and he made a bunch of movies too! Has White Cream de Cocoa & Galliano. Just right for traveling in high style.

Kane the Grasshopper

White Creme de Cocoa & Green Creme de Mint. A perfect late night drink before you hop on home from a great evening at the flicks.

Toasted Almond Ming

An ice cream classic, Amaretto & Kahlua. Don't say no Ming, just close your eyes and swallow!

Old Emperor's Cane of Candy

Peppermint Liqueur and White Creme de Cocoa with a swirl of red. King Fu Santa knows how to deliver.

Wake Up Call

Greats Shakes! Coffee ice cream with Jack Daniel's Original Recipe Tennessee Honey, Kahlua and a touch of Absinthe. Confucius say is always good to start your day with an absinthe of malice.

Go to Sleep

Coffee flavored Patron with a splash of Gran Marnier all mixed into smooth vanilla ice cream is always a good way to end your day.

Pink Almond Panda

White Crème de Cocoa and Red Almond Liqueur. If you've never seen a pink squirrel, drink two of these!

Manchurian Mudslide

Its kindofa Black Russian made with Kahlua, ice cream and chocolate. It slides down smooth but kicks big.

Banana Banshee

Banana Liqueur, the yellow shake that you don't have to peel and goes down soft & tropical.

Confusing Confucius Chocolate

Dark Crème de Cocoa, Kahlua, chocolate and yum!!!!

Red Empress

Dragonberry Rum, Strawberry Liqueur & fresh strawberry puree & delicious!

Lucky Hot Coffee Drinks\$7

Café Formosa Cafe

A recipe right out of old Hollywood, with Bailey's, Amaretto & Kahlua in it. Lotsa famous movie stars drank this, but I can't remember their names.

Café B-52

Named after the famous Air Force Bomber, (that stands for the 'B' despite what you were thinking). It has Gran Marnier, Baily's Irish Cream & Kahlua carefully blended into the hot brew. Just guessing but there might be a connection between it being named after a bomber and all those liqueurs in it. Please let our bartenders know.

Peppermint Patty

Hot Chocolate and a wholesome dose of Godiva 'Chocolate Liqueur and Peppermint Schnapps. Goes great with a slice of the Great Wall of Chocolate.

Wines

Bottle of red, a bottle of white? It all depends on your appetite; I'll meet you any time you want in our Chinese Restaurant.

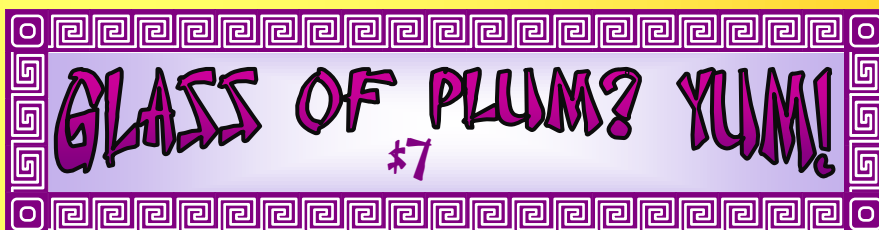
BOTTLE OF RED?

	<u>Glass</u>	<u>Bottle</u>
Francis Ford Coppola Rosso (California)	\$7	\$26
Francis Ford Coppola Merlot (California)	\$9	\$34
Seven Deadly Zinz (California)	\$9	\$34
Snap Dragon Cabernet (California)	\$6	\$22
Liberty School Cabernet (California))	\$8	\$30
14 Hand Hot to Trot Red Blend (Washington)	\$8	\$30
Little Black Dress Pinot Noir (California)	\$7	\$25
A by Acacia Pinot Noir (California)	\$7	\$26
Lo Tengo Malbec (Argentina)	\$8	\$30
Red Knot Shiraz (Australia)	\$7	\$26
Ferrari Carrano Merlot (California)	\$10	\$38
J Lohr Seven Oaks Cabernet (California)	\$10	\$35



BOTTLE OF WHITE?

	<u>Glass</u>	<u>Bottle</u>
Drew Barrymore Pinot Grigio (California)	\$9	\$34
Coppola Chardonnay (California)	\$9	\$34
Coppola Pinot Grigio (California)	\$9	\$34
Snap Dragon Chardonnay (California)	\$6	\$22
Kendall Jackson Reserve (California)	\$9	\$35
Simi Chardonnay (California)	\$12	\$42
Ferrari Carrano Fume Blanc (California)	\$8	\$30
Chateau St Michelle Harvest Select Riesling (Washington)	\$7	\$26
Mionetto Moscato .75 litter (California)		\$10
Mumm Napa Brut Champagne Split		\$10



BOTTLED BEERS

Budweiser, Bud Light, Miller Lite, MGD, MGD 64 & Coors Light....\$3.95

Amstel Light, Stella Artois, Michelob Ultra, Goose Island 312, Heineken, Heineken Light, Guinness Stout, Killian's Red, Rolling Rock, Sam Adams & Sam Seasonals, Blue Moon, Corona, Corona Light, Modelo, & O'Doul's...\$4.55

Tsing Tao, Sapporo, Two Brothers Fat Tire & Lagunitas IPA...\$6

Important Message: If you are feeling a little tipsy, the staff really appreciates your gratuities. If you are feeling a lot tipsy, we are happy to call you a cab and glad to hold onto your wallet so it doesn't get lost. Wink! Wink!

TAKE A LOOK AROUND YOU

Since we still had lots more Chinese stuff left in storage after building two movie theaters and since there were still a few empty spaces left in this mall we decided to transform several storefronts into a great Chinese restaurant that we call "The Formosa Café on Hollywood Blvd". We have so many customers who come so often to Hollywood Blvd Cinema that despite our extensive menu, we thought we would try an entirely new cuisine. So now for something completely different; grab some chopsticks! Our separate lounge and dining rooms feature towering 17 foot tall cathedral ceilings, very time-consuming and intricately hand-painted four-color walls (we still have paint under our finger nails), antique carved wood windows and natural slate floors.

Where to begin on this one? How about the huge salt water aquarium behind the bar, weighing about 4 tons. It's so heavy we had to reinforce the floor (and no, we don't grab your dinner from the tank). There are Chinese antiques galore; statuary and architectural woodwork everywhere such as giant, hand-carved scrimshaw tusks, carved bone horses, silver dragon candlesticks, carved wall hangings, antique cabinetry, Chinese lanterns, paneling, and tapestries. The four pieces of dragon artwork over the bar were salvaged from the outdoor box office of the world-renowned Grauman's Chinese Theater (on the other Hollywood Blvd), where the immortals of the Hollywood film industry have their hand & footprints forever enshrined in cement on the famed forecourt. The table tops were converted from 300-year-old Chinese & Tibetan palace or temple doors, decorated using the ancient technique of gesso which uses a mixture of animal skin glue, chalk, and pigment applied in thin coats of at least ten layers over a home spun cloth or silk as a binder. They were sculpted or intricately carved, then painted with dragons, tigers, pandas, fish, birds and other exotic Oriental pictograms. This technique is often used as a base for gold leaf, which is seen on a few of the tables. The ancient Chinese carved wood corbels at the entryway to the dining room are 400-years-old. Those corbels and tables are the oldest antiques we have in the entire facility (unless Mom is visiting).

As you move about the facility, make sure and check out the carved and painted proverb or wish carvings of Chinese calligraphy. Translations are nearby spelling out the good wishes for graduates, birthdays, going off to war or little snippets of wisdom that would later make great fortune cookies.

Along other walls we have displayed autographed pictures from over 300 of the celebrity guests that have visited these establishments since opening; stars like Dan Aykroyd, Rita Moreno, Burt Reynolds Tony Curtis, Teri Garr, Richard Dreyfus, Jennifer Hudson, David Carradine, Shirley Jones, Leslie Nielsen, Karen Allen, Peter Falk, Michelle Pfeifer, Debbie Reynolds, Johnny Knoxville, Traci Lords, Mickey Rooney, Paris Hilton, the Girls Next Door, or from movies like Harry Potter, Twilight, Hannah Montana, The Wizard of Oz, Animal House, High School Musical, Back to the Future, and so many, many more - all hanging in frames on our Great Wall of Hollywood!

Build it and they will come— we heard it in a movie,
so it must be true – *cuz here you are!*

Add a wok, some rice, a bar with a well-placed Buddha here and there, and "Bam!" you've got the best Chinese Restaurant in Chicagoland! So just sit back, relax and enjoy the great food and palatial atmosphere. Then have a drink.

You won't care what Confucius said after a few martinis!

SPECIAL FORMOSA STUFF U SHOULD KNOW

Before placing your order, if you have a special dietary restriction or food allergy, please notify a manager or our Wok Artist and we'll do our best to accommodate you.

Our food is prepared fresh and cooked to order but some items may be served raw or undercooked. Consuming raw or undercooked meats, beef, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses.

Please be aware that our café does use ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, seafood, milk, soy and wheat).

For your convenience, a recommended 18% gratuity will be added to checks for parties of 6 or more.