

ORGANIC HOT TEAS \$2.50

GREEN TEAS

Houjicha
Genmaicha
Jasmine
Jade Cloud

BLACK TEAS

Masala Chai
Earl Grey
Ceylon (Single Estate)

HERBAL TEAS (Caffeine Free)

Cinnamon Plum
Hibiscus Berry
Tangerine Ginger

BEER and CIDER - \$3.75

Ask your server about seasonal beer specials.

Asheville Brewing Ninja Porter
Brahmari Good Fight Sour Pale Ale
Catawba Mothertrucker Pale Ale
Catawba White Zombie White Ale
Green Man Wayfarer IPA
Highland Gaelic Ale
Highland Mandarin IPA
Hi-Wire Gose
Hi-Wire Lager
New Belgium Fat Tire Amber Ale
Pisgah Greybeard IPA
Pisgah Pale Ale
Sierra Nevada Nooner Pilsner

Noble Standard Bearer Cider \$6.00
Pabst Blue Ribbon 16 oz. \$2.50
Sapporo 22 oz. \$7.00

SAKÉ

Hot Saké \$5.00 / \$8.00
Momokawa Diamond \$6.00 / \$10.00
Nigori Unfiltered \$9.00

WHITE WINE - \$8.00 / \$30.00

Chimango Torrentes (Argentina)
Bidoli Pinot Grigio (Italy)
Snoqualmie Riesling (Washington)
Vallevó Chardonnay (Italy)
Fuki Plum Wine (Japan)

RED WINE - \$8.00 / \$30.00

14 Hands Merlot (Washington)
Lomas del Valle Pinot Noir (Chile)
Orlegi Rioja (Spain)
Domaine St. George Cabernet Sauvignon (California)

BEVERAGES

Kombucha Mamas "Buchi" Tea \$6.00
House Made Ginger Ale \$3.00
Iced Chai \$3.00
Iced Tea of the Day \$2.00
Mountain Valley Spring Water \$3.00
Thai Iced Tea \$3.00
Fountain Drink \$2.00
Vietnamese Iced Coffee \$3.00
R.W. Knudson Apple Juice \$2.00
Orangina \$3.00
Organic Soy Milk \$3.00
Mills River Creamery Milk \$1.50 / \$2.50

Doc Chey's Noodle House

37 Biltmore Ave.
Downtown Asheville, NC
(828) 252-8220



peace



love



noodles

www.DocCheysAsheville.com

DIM SUM

- JAPANESE MISO SOUP CUP** 🍜 gf \$3
THAI COCONUT CHICKEN CUP 🍜 \$3
- JAPANESE EDAMAME** 🍜 gf \$4
Steamed and lightly salted.
- KOREAN WHITE KIM CHI** 🍜 \$4
- JAPANESE GREEN SALAD** 🍜 gf \$3
Fresh lettuce, cucumber and wakame with our carrot-ginger dressing.
- SPICY PEANUT NOODLES** 🍜 🌶️ \$5
Our chili peanut dressing with carrot-daikon pickle, scallion, cilantro, roasted peanut, udon noodles and a touch of sambol.
- CHINESE GREEN BEANS** 🍜 \$5
Wok seared in cantonese sauce.
- CHINESE CABBAGE WRAP** 🍜 🌶️ \$10
Pork, chicken or tofu stir fried with vegetables and spicy bean sauce. Served with crisp napa leaves.
- VIETNAMESE SPRING ROLLS** 🍜 2/\$5 4/\$8
Crispy spring rolls filled with ginger and fresh vegetables. Served with nuac cham.
- STEAMED PORK DUMPLINGS** 4/\$6
House made dumplings with Hickory Nut Gap pork and fresh ginger. Served with our soy dipping sauce.

SALADS

- vegetables \$9 • organic tofu \$10 • chicken \$11
organic tempeh \$11 • Hickory Nut Gap beef or pork \$12
Gulf shrimp \$13
- SPICY THAI FRIED EGG** 🍜 🌶️ gf \$4
Mint, basil and fresh vegetables with a soft fried egg, roasted peanuts and tossed with our spicy chili lime dressing.
- VIETNAMESE BUN** 🍜
Traditional Vietnamese dish with a spring roll, lettuce, carrot-daikon pickle, sprouts, mint, cucumber, peanuts and basil over vermicelli noodles. Served with nuac cham.

SOUPS

- SPICY KOREAN KIM CHI SOUP** 🍜 🌶️ 🍜
Traditional Korean soup with house made kim chi, pickled shiitakes and a soft egg. Served with a side of rice.
- with tofu \$10
with beef \$12
- JAPANESE MISO RAMEN** 🍜 \$10
Tofu, rich vegetarian dashi with shiitake mushrooms, carrot, scallion, greens, wakame and fresh ramen noodles.
- CHINESE CHICKEN NOODLE** \$11
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** 🍜 \$11
Tender grilled chicken, red peppers, scallion, mushrooms and vermicelli noodles in creamy coconut and lemongrass broth.

🍜 Can be prepared vegetarian, upon request

🌶️ Spicy gf gluten free ingredients

NOODLES

vegetables \$9 • organic tofu \$10 • chicken \$11
organic tempeh \$11 • Hickory Nut Gap beef or pork \$12
Gulf shrimp \$13

PAD THAI gf

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

SPICY THAI BASIL 🌶️ gf

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.

SINGAPORE 🌶️ 🍜 gf

Traditional favorite with snow peas, carrots, onions and egg stir fried with madras curry and vermicelli noodles.

TOMATO GINGER 🌶️ 🍜 gf

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

RICE

- served with jasmine or brown rice -

vegetables \$9 • organic tofu \$10 • chicken \$11
organic tempeh \$11 • Hickory Nut Gap beef or pork \$12
Gulf shrimp \$13

KOREAN BIBIMBAP 🌶️ 🍜

Classic Korean rice bowl with broccoli, bean sprouts, kim chi, shiitake mushrooms, wakame and a fried egg. Served with our house made chili paste.

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 🌶️ 🍜

Traditional Chinese stir fry with vegetables and spicy szechwan peppercorns.

THAI FRIED RICE 🍜 gf

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

THAI RED CURRY 🌶️ gf

Broccoli, red pepper, eggplant, Thai basil and scallion simmered in a spicy blend of red chilis and coconut milk.

Doc Chey's Asheville uses only the finest and freshest ingredients including those of our local partners Hickory Nut Gap, Mills River Creamery and Great Eastern Sun. We also use antibiotic and hormone-free chicken, domestic wild shrimp, cage free eggs, 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.

A 5% packaging charge is added to all To Go orders. Chopsticks and utensils on request. Please reuse this menu and recycle it when you are done with it.

