



shareables

Notch Confit Chicken Wings 17

decadent, slow-braised in duck fat and flash fried. Served with house ranch dressing and choice sauce (GF)

Crispy Sweet Potato Wontons 15

chili aioli, pomegranate syrup, house roasted and seasoned peanuts (V)

Buffalo Egg Rolls 16

tender braised chicken, Frank's hot, smoked gouda, cream cheese, and ranch

Crispy Calamari 16

hand cut calamari, Thai flour batter, Thai sweet chili dipping sauce

Edamame 11

whole pod beans, maldon salt, fried shallots, herbs, lime (VG, V, GF)

Beef Notch'os 17

cheese fondue and seasoned ground beef, wonton chips, tomato, pickled onions, jalapenos, sweet soy, and house green goddess

Chicken Satay 13

skewered soy curry marinade, Thai peanut sauce (GF)

Chicken Potstickers 13

flash-fried potstickers stuffed with minced chicken, chopped scallions, and drizzled with Thai sweet chili dipping sauce. Served with a sweet soy dipping sauce

Thai Money Bags 13

crispy, fried golden purses stuffed with minced chicken and shrimp, carrots, peas, and sweet corn. Served with a Thai sriracha dipping sauce

WO Spring Rolls 13

chicken, clear noodles, and mixed vegetables. Served with a light chili & carrot vinegar dipping sauce.

Spinach Artichoke Dip 16

cheesy savory dip, bread crumbs and parmesan cheese croustade, pita chips. (V)

Crispy Duck Rolls 16

cabbage, confit duck, orange, spices, chilli sauce

Coconut Shrimp 17

coconut crusted, plum sauce

choice sauces

Honey Sriracha, Thai Sweet Chili,
WO Red-Curry Sauce, Bobby's BBQ Secret Sauce

bao buns 15 / 3 pc

[also available as lettuce wraps]

Pork Belly

house marinated cucumbers, Notch hoisin, togarashi

Lobster 2 pc

lobster roll style salad, kewpie mayo, togarashi, parsley, cilantro, and nori

Chicken Katsu

crispy chicken, pickled cabbage, katsu sauce, jalapenos

Tofu

pickled cabbage, hoisin sauce togarashi (GF, VG, V, 🌶️)

soups & salads

Notch House Salad 12

seasonal greens, red wine vinaigrette, shaved carrot, seasonal apples, radish, cucumber, house roasted and seasoned peanuts, avocado (VG, V, GF)

Cobb Salad 13

iceberg lettuce, tomato, red onion, avocado, crispy bacon, sweet corn, housemade green goddess dressing, soy egg (V, GF)

Lemongrass Soup (6 oz) 9

citrus broth, aromatic herbs, mushrooms, scallions and cherry tomatoes. (choice chicken, or shrimp) starts medium spicy

Coconut Soup (6 oz) 9

smooth and sweet coconut milk soup flavored with lemongrass, scallions, seasonal mushrooms (choice of chicken or shrimp) (VG, V, GF)

Soup of the Month (12 oz) (mkt)

See server for details.

cocktails

The Phanatic 15

Thai Basil Planteray Rum Blend, Celery Juice, Pineapple, Lime

Santiago & The Sea 14

Leblon Cachaça, Salers Aperitif, Cilantro-Grapefruit Shrub, Pomegranate, Lime, Club Soda

Duck Walks Into a Bar 16

Duck Fat-Washed Old Forester 100, Vecchio del Capo Amaro, Gochujang Demerara, Angostura Bitters, Smoked Glass

The Dirty Rabbit 16

Helix Vodka, Shochu, Apologue Carrot Liqueur, Fresh Espresso, Honey-Carrot Syrup, Black Walnut Bitters

Season Seven 15

Roku Gin, Giffard Passionfruit, Dragonfruit, Pineapple, Lime, Tonic

Who the Hell is Hugo? 14

Rocchina Prosecco, Thai Basil Infused St. Germain, Honeydew

Holy Water 14

Ford's Gin, Green Tea Shochu, Lillet, Rosemary

Bird Law 17

Banhez Mezcal, Pierre Ferrand 1840 Cognac, Strawberry-Infused Campari, Pineapple, Lime, Sakura Bitters

Mamma Mia 16

Libélula Tequila Joven, Meletti Limoncello, Coconut Cream, Oregano, Demerara, Lemon

Beauty & A Beet 15

Toki Japanese Whiskey, Mint, Lemon, Egg White, Beet-Infused Mezcal

Asian Peartini 14

Helix Vodka, Housemade Asian Pear Sake, St. Germain

Thai Lemon Drop 14

Helix Vodka, Barrow's Intense Ginger Liqueur, Ginger, Lemongrass, Lemon

Lehigh Valley Housewives #2 15

Ford's Gin, Pierre Ferrand Dry Curacao, Giffard Rhubarb Liqueur, Strawberry, Lemon, Constello di Roncade Prosecco

wine by the glass

| | |
|----------------------|------------------------|
| Rocchina 13 | Barnard Griffin 13 |
| Pinot Grigio, Italy | Chardonnay, WA |
| Spy Valley 13 | Salento 12 |
| Sauvignon Blanc, NZ. | Rose, France |
| Fess Parker 12 | Rocchina 11 |
| Riesling, Germany | Prosecco Brut, Italy |
| Angels & Cowboys 13 | Metier 12 |
| Pinot Noir, CA | Cabernet Sauvignon, WA |
| Nero di Troia 12 | Balla la Vecchia 14 |
| Red Blend, Italy | Super Tuscan, Italy |
| Seeker 13 | |
| Malbec, Mendoza | |

please ask your server for a bottle list



specialties

Duck à l'Orange 37

pan-seared duck breast, duck confit fried rice sweet orange gastrique, sesame seeds (prepared medium rare unless specified) GF

Notch Brisket Chow Mein 30

snap peas, egg, broccoli, herbs, noodles, egg, bell pepper, onions, sesame seeds

8oz. Wild Caught Salmon 32

red curry, coconut milk, bamboo shoots, broccoli, and bell peppers (prepared medium rare unless specified)

Icelandic Haddock Filets 35

battered in a thai flour and flash-fried. Served with a Thai tangy apple slaw, homemade tartar sauces, and sweet potato fries

Hawaiian Pad Thai 32

Thai-marinated pork belly and sliced Thai pork sausage stir-fried with egg, fresh pineapple, cherry tomatoes, bean sprouts, scallions, and broccoli. Dressed with crushed peanuts and fresh bean sprouts

Sesame Scallops 38

coconut fried rice, pineapple, green apples, sesame agrodolce, egg

Notch Crab Cakes 36

shrimp fried rice, peas, corn, carrots, egg, and lemon caper aioli

Notch Fried Rice Bowl 23

60-min egg, chinese sausage, pork belly, peas, carrots, bell peppers, tomatoes, garlic, broccoli, egg, bean sprouts, and togarashi spice

Chicken Pho Bowl 26

housemade chicken meatballs, glass noodles, Thai basil, bean sprouts, scallions, snap peas, chicken jus

Notch General TSO Chicken 27

house breaded chicken, stir fry vegetables, jasmine rice

Wagyu Truffle Burger 21 [add bacon +1]

housemade Wagyu patty, avocado, lettuce, tomato, caramelized onion, crispy wonton chips, gouda cheese, and truffle aioli

8oz. Lobster Twin Tails 54

creamy garlic mashed potatoes, seasoned broccoli, melted butter

Notch in Your Belt Steak

creamy garlic mashed potatoes, sautéed asparagus (prepared medium rare unless specified)

Choice of:

16 oz Strip Steak 48 GF

8 oz Filet 52 GF

Surf & Turf

lobster tail [+20] GF / Crab Cake [+14]

on tap

Stella Artois 7

Pilsner / 5.2% Belgium

Funk Citrus IPA 9

American IPA / 6.7% PA

Yuengling Traditional Lager 6

American Amber Lager / 4.5% PA

Guinness Nitro Draught 6

Irish Dry Stout / 4.2% Ireland

Miller Lite 6

American Light Lager / 4.2% WI

Bell's Two Hearted Ale 8

American IPA / 7% MI

Chimay White 10

Belgian Tripel / 8% Belgium

bottle options 6

Michelob Ultra

Guinness N/A

Athletic Hazy N/A IPA

Heineken 0.0

ask your server about our rotating seasonal draft selections

classics

Khao Soi "Ramen" 18

hearty curry coconut broth, temomi egg noodles, house marinated cucumbers and red onion, snow peas, with a 60 minute egg

Drunken Noodles 18

pan-fried wide rice noodles, bell peppers, onions, egg, garlic, snow peas, and Thai Basil with a light and sweet soybean sauce

Thai Green Curry Bowl 18

fragrant green curry, coconut milk, snow peas, broccoli, bamboo shoots, bell peppers, hints of garlic

Pad See Ew 18

pan-fried wide rice noodles, broccoli, egg, peas, snow peas, garlic, and carrots with a light and sweet soybean sauce

Sweet Potato Gnocchi 21

sweet potato gnocchi, basil pesto, snow peas, parmesan cheese, fried basil leaves. seasonal mushrooms

Pad Thai 18

rice noodles, crab paste, scallions, bean sprouts, egg, house roasted and seasoned peanuts, fish sauce, snow peas

Thai Red Curry Bowl 18

savory red curry, coconut milk, bamboo shoots, broccoli, snow peas, bell peppers, jasmine rice

Vegetable Fried Rice Bowl 18

60-min egg, peas, carrots, bell peppers, egg, bean sprouts, garlic, broccoli, snow peas, tomatoes and togarashi spice

Add a protein

chicken breast 8, tofu 6, shrimp 11, salmon (8 oz) 13, steak (4 oz) 9, pork belly 8, lobster tail (6 oz) 20

sides

Notch Mac n' Cheese 12

comfort Mac & Cheese with cavatappi noodles and chesse fondue blend

Truffle & Shroom Mac & Cheese 13

gourmet mushrooms, truffle oil, and cheese fondue

Brisket Mac & Cheese 16

comfort Brisket Mac with onions, bell peppers, and house secret sauce

Sauteed Wild Mushrooms 11

VG V GF

Seasoned Broccoli 9

VG V GF

Whipped Mashed Potatoes 12

creamy butter, garlic, and buttermilk

Roasted Asparagus 13

garlic herb butter

Fried Rice 14

egg, peas, carrots, rice soy sauce

Hand Cut Fries 10

Sweet Potato Fries 12

[Choice of Style Below]

• salt & vinegar

• salt & pepper

• truffle

refreshers

mocktails 8

Butterfly Pea Lavender Lemonade

Shiso Yuzu Ginger Spritz

Tropical Paradise Boba

Thai Iced Tea

drinks 5

Iced Tea

Fountain Drinks

Coffee

