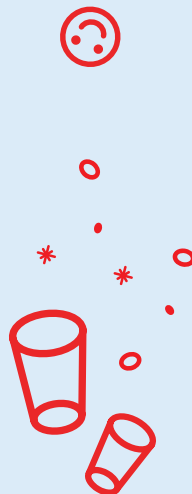




**BOOZE**



**DRINK  
DRINK  
DRINK**



**HOME OF THE FROZEN KIRIN**

Booze?... We've got it! Join us & check out our full bar, complete with all of your favorite drinks. Try our house-made signature cocktails, frozen Kirin, crafted brews & even wine on tap... Cheers!

**DUMPLINGS** 🥟

By the piece

- 1. PORK & CILANTRO ..... 1.50
- 2. CHICKEN CURRY ..... 1.50
- 3. BEEF & CHEDDAR ..... 1.75
- 4. EDAMAME ♣️ ..... 1.50
- 5. CRAB RANGOON ..... 1.75

**SPECIALTIES** 🍜

- 6. RAMEN ..... 12.00  
Ramen noodle soup w/ braised pork belly, mushrooms & soft boiled egg
- 7. COCONUT CURRY PHO ♠️ ..... 12.00  
Rice noodles, ground lemongrass chicken, bean sprouts & young coconut broth
- 8. MUSHROOM PHO ♠️ 🌱 ..... 11.00  
Rice noodle soup w/ tofu, mushrooms, bean sprouts, jalapeño & Thai basil
- 9. KATSU RICE CAKE SOUP ..... 11.00  
Korean Chili-Pork broth w/ sliced rice cakes, fish cakes, chicken katsu, mango & cilantro
- 10. WHEAT BERRY BIBIMBAP 🌱 ..... 11.00  
Warm wheat berries, tofu, kimchi, eggplant, cucumber & avocado
- 11. WOK FIRED RICE CAKES ♠️ ..... 13.00  
Our version of pad thai. Korean rice cakes w/ shrimp, peanuts, toasted garlic & chive

CHEF BILL KIM'S

**URBANBELLY**

DUMPLINGS • BOOZE • BOWLS

♠️ GLUTEN FREE | ♣️ VEGETARIAN | 🌱 VEGAN  
Please Alert Us Of Any Allergies Or Dietary Restrictions

**URBAN BOWLS** 🍜

Your choice of fried rice or stir-fried udon noodles

- 12. TOFU & PEA SHOOTS .. 10.00
- 13. LEMONGRASS CHICKEN . 10.50
- 14. CHICKEN KASTSU ..... 11.00
- 15. PORK BELLY & PINEAPPLE 11.00
- 16. SHRIMP ..... 12.00
- 17. PHAT STYLE ..... 12.50

**NOW, ADD THE GOODS!** \_\_\_\_\_

- AVOCADO ..... +2.00
- SOFT BOILED EGG ..... +1.00
- GARLIC PEANUTS ..... +1.00
- MARINATED MUSHROOMS ... +1.00

**RICE & VEGGIE BOWLS** 🌱

Steamed jasmine rice w/ arugula, pickled vegetables & soft boiled egg

- 18. TOFU ♣️ ..... 11.00
- 19. LEMONGRASS CHICKEN ..... 11.50
- 20. CHICKEN KATSU ..... 12.00
- 21. BBQ PORK BELLY ..... 13.00
- 22. SHRIMP ..... 14.00

**EXTRAS** 😊

- 23. TOGARASHI FRIES ♠️ ..... 4.00  
W/ curry mayo
- 24. BROTH CUP ..... 3.00  
• Coconut pho ♠️ • Chicken Broth ♠️
- 25. KIMCHI ..... 3.00  
Spicy Korean condiment w/ napa cabbage & sesame
- 26. MARINATED CHINESE EGGPLANT ♠️ . 5.00  
W/ cilantro & crispy shallot
- 27. SPICED EDAMAME ♠️ ♣️ ..... 3.00  
Soybeans served in the pod w/ ground Szechuan peppercorns, corinader & fennel

## MAKE IT A MEAL! 🔄

### VEGGIE DINNER ..... 16.00

- TOFU RICE & VEGGIE BOWL
- SPICED EDAMAME
- PASSION FRUIT LEMONADE OR MINT MATCHA TEA

### GLUTEN FREE ..... 18.00

- COCONUT CURRY PHO
- TOGARASHI FRIES
- PASSION FRUIT LEMONADE OR MINT MATCHA TEA

### PHAT STYLE ..... 18.00

- URBAN BOWL (PHAT STYLE)
- TWO DUMPLINGS  
Choice of: Pork & Cilantro or Chicken Curry
- PASSION FRUIT LEMONADE OR MINT MATCHA TEA

## KIDS 😊

- 28. BURGER DUMPLINGS ..... 5.00
- 29. EDAMAME 🍷 ..... 3.00
- 30. CHICKEN & RICE ..... 6.00
- 31. NOODLE SOUP ..... 4.00

## SWEETS 🍩

- 32. SOY CARAMEL SOFT SERVE .... 5.00  
Vanilla topped w/ soy caramel & chocolate crunch
- 33. PB&J SOFT SERVE ..... 5.00  
Vanilla topped w/ peanut butter crunch & berry compote
- 34. MAPLE GLAZED DONUTS ..... 6.00  
Dusted w/ Vietnamese cinnamon



MASTER CHEF



Bill Kim trained under renowned four-star chefs Charlie Trotter in Chicago, David Bouley in New York and Susanna Foo in Philadelphia, to ultimately come back to the Windy City. Awarded a Michelin Bib Gourmand and the StarChefs Rising Stars Award, Bill is one of Chicago's most respected chefs. He started urbanbelly in 2008 to bring together his wide-ranging passions. Asian + American. Fine dining technique + neighborhood comfort. Classic dishes + joyous creativity.

#### WEST LOOP

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#### WICKER PARK

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