Starters

Bucket of Tots (vo) 9  
Tater tots served in a bucket with our secret tater tot sauce.

Chili Calamari 9  
Seasoned and golden fried calamari rings served with a sweet chili lime dipping sauce.

Edamame (ve, gf) 5  
Steamed soy beans topped with salt and sesame seeds.

Wakame Salad (vo) 5  
Seaweed topped with sesame seeds.

Gyoza (Pot Stickers) 8  
Your choice of vegetable, chicken or pork dumplings served steamed or pan-fried with sesame-soy dipping sauce.

Lettuce Wraps (vo, gfo) 12  
Your choice of tofu or chicken stir-fried in a teriyaki sauce with shiitake mushrooms, water chestnuts, carrots, and onions. Served with lettuce leaves and crispy wonton noodles. Garnished with sprouts and scallions.

Rocket Shrimp 9  
Five fried, spring roll wrapped jumbo shrimp served with Vietnamese chili-lime sauce.

Sticky Wings 11  
(8) Deep-fried chicken wings glazed with your choice of sauce, either savory teriyaki, spicy szechuan or with an Old Bay dry rub. Served with celery and ranch or blue cheese dressing.

Spicy Asian Ribs 9  
Five crispy, tender ribs smothered in a spicy chili pepper sauce.

Miso (vo, gf) 3  
A house tradition. Miso broth with seaweed, tofu and diced scallions.

Hot and Sour 5  
A classic pork based soup with shiitake mushrooms, onions and tofu. Topped with crispy wonton noodles and scallions.

Teriyaki Salad (vo, gfo) 11*  
Choice of teriyaki glazed chicken or crispy fried tofu on top of mixed greens with tomatoes, carrots, onions, cucumbers and crispy noodles. Sub Ahi tuna for 6.

Spinach Salad (vo, gfo) 7  
Baby spinach greens with onions, carrots, cucumbers, tomatoes and crispy noodles.

Asian Garden (gfo) 11  
Sautéed butterflied shrimp over mixed greens, tomatoes, carrots, onions, cucumbers and mandarin oranges. Topped with crispy noodles.

House Salad (vo, gfo) 5  
Mixed greens with onions, carrots, cucumbers, tomatoes and crispy noodles.

Soba Salad (ve) 8  
Marinated soba noodles in a cilantro vinaigrette tossed with carrots, spinach, onions and edamame. Add a sliced chicken breast for 5.

All salads are served with your choice of orange-ginger vinaigrette (ve, gf) or ranch (gf) dressings.

Soups and Salads

Miso (ve, gf) 3  
A house tradition. Miso broth with seaweed, tofu and diced scallions.

Hot and Sour 5  
A classic pork based soup with shiitake mushrooms, onions and tofu. Topped with crispy wonton noodles and scallions.

Wakame Salad (vo) 5  
Seaweed topped with sesame seeds.

Gyoza (Pot Stickers) 8  
Your choice of vegetable, chicken or pork dumplings served steamed or pan-fried with sesame-soy dipping sauce.

Lettuce Wraps (vo, gfo) 12  
Your choice of tofu or chicken stir-fried in a teriyaki sauce with shiitake mushrooms, water chestnuts, carrots, and onions. Served with lettuce leaves and crispy wonton noodles. Garnished with sprouts and scallions.

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A house tradition. Miso broth with seaweed, tofu and diced scallions.

Hot and Sour 5  
A classic pork based soup with shiitake mushrooms, onions and tofu. Topped with crispy wonton noodles and scallions.

Wakame Salad (vo) 5  
Seaweed topped with sesame seeds.

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Your choice of vegetable, chicken or pork dumplings served steamed or pan-fried with sesame-soy dipping sauce.

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Soba Salad (ve) 8  
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All salads are served with your choice of orange-ginger vinaigrette (ve, gf) or ranch (gf) dressings.

Sandwiches

The Beyond Burger 13  
Flame-broiled, seasoned with togarashi and served with a miso-dijonaise. Topped with lettuce, tomato, onion, avocado and sprouts.

Teriyaki Chicken 11  
Teriyaki glazed grilled chicken breast served with a pineapple salsa. Topped with lettuce, tomato and onion.

Tokyo Burger 11*  
Grilled to order and seasoned with togarashi. Topped with lettuce, tomato, avocado and tempura-fried onions.

Banh Mi Amor 12  
Umeboshi glazed pulled pork with pickled daikon, carrots, cucumbers and jalapeno. Topped with cilantro and a spicy aioli.

All sandwiches come with a side of tots and our famous tot sauce.

Asian Sesame (gfo) 12  
Your choice of crispy fried tofu or tender chunks of chicken breast stir-fried with carrots, onions, peppers, napa cabbage and our home-made teriyaki sauce. Topped with toasted sesame seeds, bean sprouts, scallions and cilantro. Substitute shrimp for 4.

Dirty Vegan (ve) 12  
Crispy fried tofu with stir-fried carrots, onions, peppers, broccoli and edamame beans. Tossed in a peanut coconut sauce with just a hint of spicy chili. Topped with coconut, crushed peanuts and cilantro.

Mock Chicken Szechuan 12  
Crispy mock chicken medallions with carrots, onions, broccoli, peppers and pineapple chunks, stir-fried in a spicy szechuan sauce. Topped with diced scallions and bean sprouts.

General Tso’s Chicken 12  

Curry Fried Rice 12  
Chicken or pork stir-fried with carrots, onions, peppers, egg and crispy rice with a sweet curry sauce. Topped with diced scallions and bean sprouts. Substitute shrimp for 4.

Mongolian Beef 13  
Slices of marinated beef stir-fried with broccoli, snow peas, onions, water chestnuts and carrots in a spicy mongolian sauce. Topped with diced scallions and bean sprouts. (suggested noodle: udon)

Spicy Thai Chicken 12  
Stir-fried tender chunks of chicken breast with broccoli, carrots, onion, and snow peas. Tossed in a spicy Thai peanut sauce and garnished with crushed peanuts, bean sprouts cilantro and diced scallions.

Choice of noodles or rice:

Soba - (vo) Buckwheat noodles with a nutty flavor

Vermicelli - (ve, gf) Rice noodles

Udon - Thick noodles

Sticky Rice - (ve, gf) White rice

Asian Sesame (gfo) 12  
Your choice of crispy fried tofu or tender chunks of chicken breast stir-fried with carrots, onions, peppers, napa cabbage and our home-made teriyaki sauce. Topped with toasted sesame seeds, bean sprouts, scallions and cilantro. Substitute shrimp for 4.

Dirty Vegan (ve) 12  
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Mock Chicken Szechuan 12  
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General Tso’s Chicken 12  

Curry Fried Rice 12  
Chicken or pork stir-fried with carrots, onions, peppers, egg and crispy rice with a sweet curry sauce. Topped with diced scallions and bean sprouts. Substitute shrimp for 4.

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Slices of marinated beef stir-fried with broccoli, snow peas, onions, water chestnuts and carrots in a spicy mongolian sauce. Topped with diced scallions and bean sprouts. (suggested noodle: udon)

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Stir-fried tender chunks of chicken breast with broccoli, carrots, onion, and snow peas. Tossed in a spicy Thai peanut sauce and garnished with crushed peanuts, bean sprouts cilantro and diced scallions.
SPECIALS PAGE
Nigiri and Sashimi* *(2 pieces per order)*

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Maguro (Tuna)</td>
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<tr>
<td>Hamachi (Yellowtail)</td>
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<tr>
<td>Shake (Salmon)</td>
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<tr>
<td>Unagi (Broiled Eel)</td>
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<tr>
<td>Izumidai (Tilapia)</td>
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<tr>
<td>Kani (Crab)</td>
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<tr>
<td>Ebi (Steamed Shrimp)</td>
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<tr>
<td>Ika (Squid)</td>
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<tr>
<td>Tako (Octopus)</td>
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<tr>
<td>Tamago (Sweet Egg)</td>
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<tr>
<td>Saba (Mackerel)</td>
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<tr>
<td>Smoked Salmon</td>
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<tr>
<td>Tobiko (Flying Fish Roe)</td>
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<td>Ikura (Salmon Roe)</td>
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<td>Uzura (Quail Egg)</td>
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*Maki*

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<td>Tekka 8</td>
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<td>Negihama 8</td>
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<td>Pretty Roll 10</td>
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<td>Spicy Tuna 9</td>
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<tr>
<td>Spicy Salmon 8</td>
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<td>Unakyu 8</td>
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<tr>
<td>Salmon Skin 6</td>
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<td>California Roll 9</td>
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<td>Philly Roll 8</td>
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<td>Yum Yum 12</td>
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<td>Millennium Roll 13</td>
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<td>Godzilla 15</td>
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<tr>
<td>The Sargasso Sea Roll 14</td>
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<tr>
<td>Chili Roll 13</td>
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<tr>
<td>Snap, Crackle, Pop! 13</td>
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<tr>
<td>Crazy Calamari 12</td>
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<td>La La Yu Yu Tuna Roll 12</td>
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**Tempura**

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**Monster Rolls**

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**Sashimi Specials**

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<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Billy Goat’s Gruff (gfo) (3 pieces) 12</td>
<td></td>
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<tr>
<td>Poki 12</td>
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</table>

**DISCLAIMER**

*These items prepared raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

For parties of 5 or more, no separate checks and 20% gratuity may be included.
Vegetarian

Shiitake Happens (ve) 6
Sautéed shiitake mushrooms. 2 pieces per order.

Garden Balls (ve) 9
Shiitake mushrooms, red peppers, cilantro, green peppers, jalapeños and spicy rice stuffed into an inari pocket then tempura-fried and drizzled with eel sauce and topped with toasted sesame seeds and scallions.

Popeye Roll (ve) 7
Sautéed shiitake mushrooms and seasoned spinach.

Hot Hippy (ve) 8
Spicy marinated crispy tofu with scallions, peanuts, cucumbers and carrots.

Garden Of Eden (ve) 7
Tempura-fried carrots, cucumbers, avocados, umeboshi paste and sesame seeds.

Gardens On Fire (ve) 7
Same as Garden Of Eden but very spicy.

G.I. Jane (vo) 7
Cucumbers, cream cheese, and scallions rolled in crushed wasabi peas.

South Roll (ve) 6
Tempura-fried sweet potato drizzled with maple syrup and topped with sesame seeds.

Sticky Balls 11
Tuna, crab and sriracha rice in an inari pocket tempura-fried and topped with tobiko, scallions, wasabi mayo, eel sauce and sesame seeds.

The Spider Roll 11
Tempura-fried soft shell crab with avocado, cucumbers, tobiko and spicy sauce.

2000 Leagues 7
Tempura-fried octopus, cucumbers and wasabi mayo topped with bonito flakes, eel sauce and togarashi.

A Walk In The Woods 8
Seasoned spinach, scallions and smoked salmon rolled in sesame seeds.

G.I. Joe 8
Yellowtail, cream cheese and scallions rolled in crunchy wasabi peas.

The Yellow Brick Road 8
Yellowtail, scallions, cucumbers and pickled ginger rolled in sesame seeds.

Fantabulous Amazing Roll 13
A spicy inside-out roll with lump crab meat, cream cheese and cucumbers topped with tuna sashimi.

The Ocean Roll 9
Lump crab meat and wakame seaweed salad rolled in black sesame seeds and topped with bonito flakes.

Goochland Roll 8
Smoked Salmon, goat cheese, scallions and sesame seeds.

Masumi (ve) 6
Cucumbers and umeboshi topped with sesame seeds.

The Silence Of the Yams (ve) 8
A futomaki roll with tempura-fried sweet potato, toasted coconut, avocado, radish sprouts and umeboshi plum paste.

Avocado Roll (ve) 7
Topped with sesame seeds.

Avocado Cheese Roll (ve) 9
Inside-out roll with vegan cream cheese and avocado. Topped with sesame seeds.

Spicy Avocado (vo) 8
Inside-out avocado roll with spicy mayo and togarashi.

Kappa Maki (ve) 5
Cucumber and sesame seed roll.

Veganzilla Roll (ve) 13
Inside-out monster roll with tempura-fried tofu, cucumber, avocado, vegan cream cheese and vegan spicy mayo. Topped with tempura crunches, togarashi, hippy carrots and scallions. Drizzled with vegan wasabi-mayo, la-yu chili and eel sauce.

Sea Salad Roll (ve) 7
Inside-out roll with seaweed salad, hippy carrots and cucumbers. Topped with sesame seeds.

Drinks

All Beverages 2
Coke
Diet Coke
Sprite
Ginger Ale
Root Beer

Coffee
Hot Green Tea
Hot Jasmine Tea
Unsweetened Iced Tea

Orange Juice
Grapefruit Juice
Cranberry Juice
Pineapple Juice

*No free refills on juices.

Red Bull 4
## Wine

### RED

<table>
<thead>
<tr>
<th>Winery</th>
<th>Name</th>
<th>Origin</th>
<th>Date</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>TerraNoble</td>
<td>Cabernet Sauvignon, Chile 6/24</td>
<td></td>
<td></td>
<td>This cabernet sauvignon offers a rich color and nice aromas such as red fruit, pepper and tobacco.</td>
</tr>
<tr>
<td>Le Charmel</td>
<td>Pinot Noir, France 8/32</td>
<td></td>
<td></td>
<td>Deep ruby in color, this wine offers aromas of red and black berries mixed with floral notes, together with hints of spices and vanilla.</td>
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### WHITE/BUBBLES

<table>
<thead>
<tr>
<th>Winery</th>
<th>Name</th>
<th>Origin</th>
<th>Date</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kris</td>
<td>Pinot Grigio, Italy 8/32</td>
<td></td>
<td></td>
<td>Bursting with colorful aromas and flavors developed in high vineyards of the Veneto region.</td>
</tr>
<tr>
<td>Kinsen Plum Wine 7/28</td>
<td>Kinsen Plum is sweet with intense summer fruit flavor. Goes great with noodle dishes or chilled by itself.</td>
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<tr>
<td>Cono Sur</td>
<td>Chardonnay, Chile 8/32</td>
<td></td>
<td></td>
<td>White flower aromas, leading to a fruity palate with light mineral notes</td>
</tr>
<tr>
<td>Ponga</td>
<td>Sauvignon Blanc, New Zealand 7/30</td>
<td></td>
<td></td>
<td>Vibrant aromas of ripe citrus and tropical fruits on the nose lead into a refreshing palate full of white peach and grapefruit.</td>
</tr>
<tr>
<td>Tiamo</td>
<td>Prosecco, Italy 9</td>
<td></td>
<td></td>
<td>Tiamo pairs well with lighter cuisine food, especially fish and shellfish. It has a fresh and fruity aroma with a floral bouquet. Sell as a 187ml bottle.</td>
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### Sake

#### DOMESTIC

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<thead>
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<tbody>
<tr>
<td>Reiko</td>
<td>Gringo Premium (HOT), CA 6/9</td>
<td></td>
<td></td>
<td>Premium California rice and all natural.</td>
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<tr>
<td>Sho Chiku Bai ‘Silky’</td>
<td>Nigori (Unfiltered), CA 7/10/15</td>
<td></td>
<td></td>
<td>Lightly-filtered and a touch sweet, it is especially delicious with very spicy foods.</td>
</tr>
<tr>
<td>Takara ‘HANA’</td>
<td>Flava-Sake, CA 9/12/17</td>
<td></td>
<td></td>
<td>Fuji Apple, Lychee and White Peach.</td>
</tr>
</tbody>
</table>

#### MOTHERLAND

<table>
<thead>
<tr>
<th>Winery</th>
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<th>Date</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hatkusuru Junmai (Premium), Hyogo, Japan 9/12</td>
<td>Hatkusuru is Japan’s #1 selling sake and over 250 years old.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Yaegaki Junmai Nigori (Premium Unfiltered), Hyogo, Japan 10/15</td>
<td>Crisp yet creamy with honey-dew flavors, Godzilla’s friend and G.I. Joe’s favorite sake.</td>
<td></td>
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</tr>
<tr>
<td>Kurosawa Kimoto Junmai (Traditional Premium), Gunma, Japan 12/18</td>
<td>Made by hand this masterful brew is creamy with a touch of citrus and acidity; exquisitely balanced.</td>
<td></td>
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</tbody>
</table>

## Our Favorites

### Apple Pie Hot Toddy 7
Firefly Apple Pie moonshine, hot water and lemon. Warm and boozy... the way life is meant to be.

### Dark and Stormy 9
Gosling’s Black Seal Rum and Gosling’s Ginger Beer. Umbrella not included.

### Dirty Bird 9
Sensual magic from the mountains of Venezuela. Fabulous elixir created by Michelle Leon.

### Manassas Mule 7
Bourbon, Gosling’s ginger beer and fresh lime. Moscow comes to VA.

### Moscow Mule 7
Vodka, Gosling’s Ginger Beer and fresh lime. We all love Rocky IV. *add 2 for Tito’s Handmade Vodka.

### Orange Crush 9
Whether you remember the Broncos’ defense from the 70’s or you could care less. Iced or not. Contains Red Bull.

### Saketini 9
A delicious combination of plum wine and sake. Traditional, apple, lychee or white peach.

### Saturday Night Special 9
Turn any night into Saturday night with this delicious blend of rum and exotic juices.

### Sticky Colada 9
Malibu rum, RumChata and pineapple juice. Come with me, and escape.

### TWP 5
A JMac creation and a favorite with the ladies. Served up, down or on the rocks.

### Vodka Limeade 8
SRFC’s on the pitch. Time to celebrate! *add 1 for strawberry, grape, cherry, raspberry, blueberry, peach, vanilla.

*Check the chalkboard for daily drink specials.*
Every Night of the Week

Monday
Sushi Heaven
1/2 price sushi from 10:30 p.m. - 12:30 a.m.

Tuesday
Karaoke Night
Sing along with the best of the 80’s, 90’s, and today. Starts around 10 p.m.

Wednesday
Vegan Heaven
Vegan and plant-based specials from 5 p.m. - 7 p.m.

Bingo
Join us for our super fast, super fun bingo night. Starts around 10 p.m.

Thursday
Kids under 12 eat free off of our kid’s menu.

Friday
Sushi Heaven
1/2 priced sushi from 5 p.m. - 6 p.m.

Saturday
Another Saturday Night
All your favorite tunes and videos, all night long! 10 p.m.

Rainy Day
$1 PBR’s while it’s raining. Until 9 p.m.

Beat The Heat
$1 PBR’s when it’s over 100° outside. Until 9 p.m.

RVA Ink
$1 PBR’s for those with Sticky Rice tattoos. Until 9 p.m. Our friends at Yellow Bird Tattoo (2402 W Main St.) do a real nice Sticky logo...

Locations

www.ilovestickyrice.com

Sticky Rice
2232 W. Main St.
Richmond, VA 23220
804-358-7870
Monday - Sunday
11 a.m. - 2 a.m.

Sticky Rice DC
1224 H St. NE
Washington, DC 20002
202-397-7655
www.stickyricedc.com

Special Specials

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Beat The Heat
$1 PBR’s when it’s over 100° outside. Until 9 p.m.

R-Friends
Visit our website at www.ilovestickyrice.com. You can also visit us online at facebook, twitter and instagram.

Take-out and Delivery
Pick-up orders are available by calling 804-358-7870 or visiting ilovestickyrice.com/locations. Delivery is available through Quicknessrva.com and Chopchoprva.com.

Beer
Blue Moon
Budweiser
Bud Light
Coors Light
Corona
Devil’s Backbone Vienna Lager
Dogfish Head Sea Quench Ale
Founders All Day IPA
Guinness
Hardywood Richmond Lager
Heineken
Kirin Ichiban
Michelob Ultra
Miller Lite
Modelo Especial
PBR
PBR 24oz
Sapporo
Stella Artois
Yuengling

DRAFT
Hardywood Singel
Hardywood The Great Return IPA
Hardywood Goldzilla

CIDER
Bold Rock Cider
Ace Pineapple Cider

SPARKLING
White Claw (Ask for current flavors)

NON ALCOHOLIC
Beck’s N/A
Gosling’s Ginger Beer