

Appetizers ^{开胃小菜}

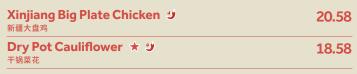


Pork Skin Jelly 风味肉皮冻	6.58
Cucumber with XO Sauce り XO酱拌小黄瓜	6.98
Sliced Beef & Ox Tongue in Chili Sauce り い 夫妻肺片	13.58
Xi'an Cold Noodles り ♥ 西安凉皮	10.58
Sweet & Sour Pork Ribs 糖醋小排	13.58
Japanese Scallops with Lemon Dressing り 柠檬捞汁日本干贝	13.58
Fried Spring Rolls か作春巻	7.58 4 pcs
Fried Kurobuta Pork with Cumin り 飘香孜然小酥肉(黒豚肉)	15.58
Free-Range Chicken in Black Truffle Sauce ★ 黒松露捞汁走地鸡	25.50





Stir-Fried Meat & Vegetables



Stir-Fried Vegetables ^{炒蔬菜}	Ĝ.
Baby Napa Cabbage In Superior Broth 上汤娃娃菜	13.58
Stir-Fried Pea Shoots 清炒豆苗	16.58
Stir-Fried Green Beans with XO Sauce り XO酱四季豆	13.58

Soups / Clay Pot Dishes 汤品 / 砂锅	
Bone-in Chicken with Mushrooms Soup 原盅菌菇炖土鸡	8.58
Clay Pot Pork with Pickled Cabbage 酸菜白肉砂锅	16.98
Hot & Sour Soup ジ 😭 酸辣汤	14.58



Free-Range Chicken in Black Truffle Sauce 黑松露捞汁走地鸡





Handmade Dumplings 手工水饺



Kurobuta Pork & Napa Cabbage Dumplings	13.58
_{黒豚白菜水饺}	10 pcs
Kurobuta Pork, Shrimp, Egg & Chive Dumplings	13.58
家常三鲜水饺	10 pcs

Wontons



Kurobuta Pork & Shepherd's Purse Wonton	13.58
黑豚荠菜馄饨	8 pcs
Chicken Wonton Soup	13.58
鸡肉馄饨	8 pcs
Shrimp Wonton Soup	13.58
虾仁小馄饨	15 pcs

Handmade Steamed Buns



Tianjin-style Steamed Buns (Kurobuta Pork) 天津包子 (黑豚)	11.98 4 pcs
Red Bean Steamed Buns ♥ 豆沙包	9.98 4 pcs

Fried Rice 炒饭



A5 Miyazaki Wagyu Beef Fried Rice 和牛炒饭(宫崎牛)	16.98
Dried Scallops & Egg White Fried Rice 瑶柱蛋白炒饭	14.98
Shrimp Fried Rice 虾仁炒饭	13.98
Chicken Fried Rice 鸡肉炒饭	13.98
Steam White Rice 白饭	2.00



Dry Pot Cauliflower



Baby Napa Cabbage in Superior Broth 上汤娃娃菜



Soup Noodles / Cold Noodles 汤面/凉面



Braised Beef Noodle Soup 红烧牛肉面	15.98
Sichuan Dan Dan Noodles り 😘 四川担担面	13.98
Kurobuta Pork Zhajiang Noodles 黑豚炸酱面	13.98
Scallion Oil Noodles	13.98
Sichuan-style Beef Zhajiang Noodles り 川味牛肉炸酱面	14.98
Cold Sesame Noodles 💉 💲 麻酱涼面	13.98

Stir-Fried Noodles 炒面	
Stir-Fried Noodles with Kurobuta Pork 黑豚肉炒面	13.98
Stir-Fried Noodles with Beef Brisket 肥牛炒面	13.98
Stir-Fried Noodles with Shrimp 虾仁炒面	13.98
Stir-Fried Noodles with Chicken 鸡肉炒面	13.98
	13.9



XO Sauce Stir-Fried Green Beans XO酱四季豆



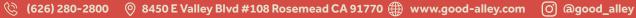
Clay Pot Pork with Pickled Cabbage 酸菜白肉砂锅



Sliced Beef & Ox Tongue in Chili Sauce 夫妻肺片















Brand Story

品牌故事

"Guxiangli" Naming Explanation

"谷巷里"从命召解释

On Valley Avenue, there is a mouthwatering little noodle shop called "Good Alley" that handcrafts all its dishes. As passersby stroll by Good Alley, the air is filled with the tempting aroma of its dishes and rice noodles. The natural essence in the air adds to the warmth of this cozy shop.

在山谷大道上,有一家令人垂涎的小面馆,纯手工制作。 途人路经"谷巷",空气中弥漫着诱人的菜香和米面香, 自然的谷里谷香气息让人感受到小店的温暖。

Good Alley Soup Dumplings

谷巷里灌汤包

Experience the warmth of handmade tradition with our steaming soup dumplings. When you gently lift them with chopsticks, the translucent dumplings reveal the delicate soup inside. Place them on a spoon, open a small hole, and the savory aroma wafts out as the soup fills the spoon. Sip the soup while savoring the tender dumpling, enjoying layers of flavor from the outside in. Our filling features fresh Kurobuta pork or organic chicken, combined with a broth simmered for hours to create a fresh, non-greasy taste. The dough is meticulously crafted to ensure the skin is smooth, elastic, thin yet sturdy, achieved through multiple steps of kneading, stretching, and pulling to create a refined texture.

手工传承的温度,热气腾腾的灌汤包上桌。筷子轻提,汤包晶莹剔透,汤汁微微晃动。轻放汤勺,开个小口,鲜香四溢,汤汁满勺。一边喝汤,一边品尝鲜嫩的小包,从外到内的美味层层递进。内馅采用新鲜黑豚或有机鸡肉,拌馅时注入熬制多时的高汤,口感鲜香不腻。和面制皮的工艺使面皮光滑Q弹,薄而不破,经过搓、拉、拽等多个步骤呈现出精致的面皮质感。

Team Introduction

团队介绍:

The Good Alley brand was created by a team that founded the famous Ji Rong Pecking Duck Restaurant in California in 2004, dedicated to providing high-quality Chinese cuisine.

In 2011, the team returned to China for study and exploration, where they tasted soup dumplings at a restaurant in Shenyang. The head chef at this restaurant was a fifth-generation heir of Huang Jishan, the creator of traditional Kaifeng style soup dumplings, also known as Guàn tāng bāo. The dumplings were fresh, savory, and juicy, leaving a deep impression. The Good Alley team decided to bring this delicious treat back to Los Angeles. After a long period of effort, they successfully inherited the art of making soup dumplings and developed fillings and dough recipes more suitable for American tastes, thus establishing "Good Alley" in 2024 to share this handmade delicacy with everyone.

谷巷里品牌创建团队于2004年在加州创办了著名的吉荣烤鸭店,致力于提供高品质美食。2011年,团队回国学习考察,品尝到一家"开封灌汤包"餐厅。该餐厅的厨师是灌汤包创始人黄继善的第五代传人,其包子鲜香多汁,令人印象深刻。谷巷里团队決定将这种美味带回洛杉矶。经过长时间的努力,他们成功传承了灌汤包的技艺,并研制出更适合美国本地口味的馅料和面皮秘方,开设了"谷巷里",向大家分享这份手工美味。



Good Alley's Signature Dishes

谷巷里招牌菜

Soup Filled Dumplings (Guan Tang Bao), A5 Miyazaki Wagyu Beef Chinese Burger Braised Beef Noodle Soup, Flaky Beef Wrap

灌汤小笼包、和牛肉夹谟、红烧牛肉面、酥皮牛肉卷讲



Signature Dishes

Kurobuta Pork Soup Dumplings

黑豚灌汤小笼包

14.98

Soup Dumplings 黑豚蟹粉灌汤小笼包

★ Kurobuta Pork & Crab Meat

Kurobuta Pork & Truffle Soup Dumplings

黑豚松露灌汤小笼包 23.98

Organic Chicken Soup Dumplings 8pcs 鸡肉灌汤小笼包 (有机) 13.58





Soup Filled Dumplings

灌汤包 (Guan Tang Bao)









Signature Beef Wraps / House Special Burger

招牌牛肉卷饼/肉夹馍



Braised Beef Noodle Soup 红烧牛肉面



Braised Beef Noodles

红烧牛肉面



