

E&O Kitchen and Bar

314 Sutter St 94108-4302 · +14156930303 · Updated: Jan 14, 2026

[View online menu](#)



RAW 3

Oysters on the Half Shell* ** **\$18.00**

red pepper mignonette

Ahi Tartare* ** **\$18.00**

shallots, scallions, ginger, asian pear, nori, black sesame crackers

Coconut & Curry Ceviche* ** **\$20.00**

fresh white fish, coconut milk, green curry chilies, taro chips

SOUP + SALADS 5

Egg Drop Wonton Soup **\$10.00**

pork wonton, rice cake, water chestnuts, ginger, scallion, chicken stock; fish sauce in stock

Poached Prawn** **\$19.00**

gulf white prawns, cucumber, mango, citrus segments, chilies, cashews, herbs, lemon oil

Prosperity Toss **\$16.00**

fresh julienned vegetables, citrus segments, crispy beets, yuba noodles, wonton strips, toasted almonds, plum ginger vinaigrette

Green Papaya & Cucumber** **\$15.50**

pickled apples, chilies, herbs, crushed peanuts, spicy citrus dressing; fish sauce in dressing

Coconut & Jicama **\$15.50**

cabbage, carrots, taro, peanuts, sunflower seeds, lilikoi dressing

ADD TO YOUR SALAD 2

Cold Poached Prawns **\$10.00**

Warm Roasted Chicken **\$8.00**

SATAY 5

Chicken **\$16.00**

3 pcs. mary's free range chicken, lemongrass, turmeric, peanut sauce

Steak **\$16.00**

3 pcs. filet mignon, garlic, ginger, soy

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| Prawn** | \$17.00 |
| 4 pcs. thai basil & mango sauce | |
| Mushroom | \$13.00 |
| 4 pcs. Portobello mushroom, soy glaze or try them all! | |
| Satay Platter | \$33.00 |
| 2 pcs. of each satay | |

SMALLER PLATES 10

| | |
|---|---|
| Smoked Tea Deviled Eggs | \$2.75 |
| apsang souchong tea marinade, togarashi, five spice bacon | |
| Wood Oven-Roasted Edamame | \$9.00 |
| shiso fumi furikake, flaked salt | |
| Hawker Breakfast | \$8.50 |
| soft-boiled egg, shokupan japanese milk buns, e&o chili crisp, brown rice syrup & "malai" butter, black lava salt | |
| Wood Oven-Fired Naan | AVAILABLE OPTIONS |
| served with cucumber raita & roasted tomato chutney; choose | Plain (Vegetarian): \$7.00 |
| | Housemade Panir (Vegetarian): \$9.00 |
| | Minced Lamb: \$11.00 |
| Famous Indonesian Corn Fritters | \$13.00 |
| 5 pcs. served with sweet chili soy sauce | |
| Crispy Spring Rolls | AVAILABLE OPTIONS |
| served with roasted pineapple sweet & sour; choose | Minced Chicken (Dairy Free): \$14.00 |
| | Make It Impossible!tm (Vegetarian, Dairy Free): \$16.00 |
| Steamed Pork Buns | \$16.00 |
| soy-braised pulled pork, pickled daikon radish, housemade hoisin, chillies | |
| Salt & Pepper Calamari** | \$17.00 |
| sweet and sour chili sauce | |
| Tamarind Hoisin Glazed Spareribs | \$17.00 |
| citrus coleslaw | |
| Minced Chicken & Lettuce Cups | \$17.00 |
| water chestnuts, shiitake mushrooms, pine nuts, housemade hoisin, sriracha | |

DUMPLINGS 3

| | |
|---|----------------|
| Butternut Squash Dumplings** | \$14.50 |
| 5 pcs. thai red curry & lemongrass sauce, basil oil; shellfish in sauce | |

Shiitake Mushroom Dumplings **\$14.50**

5 pcs. butter soy pan sauce

Shrimp & Chicken Siu Mai **\$16.50**

5 pcs. ginger soy

RICE + NOODLES 5

Kimchi Glass **\$15.00**

yam noodles, sesame, mushrooms, kimchi

Burmese Curry **\$17.00**

rice noodles, coconut curry, tofu puffs, bean sprouts, soft-boiled egg, e&o chili crunch, sesame seeds, cilantro

Pad Thai** **\$19.00**

shrimp, rice noodles, tofu, egg, bean sprouts, hint of chili, roasted peanuts

Chicken Chow Mein **\$18.00**

roasted chicken, fresh egg noodles, mushrooms, cabbage, bean sprouts, chili paste, garlic chives

Indonesian Fried Rice **\$19.00**

stir fry of gulf shrimp, char siu pork, veggies, egg, chilies

LARGER PLATES 3

Roasted Char Siu Black Cod** **\$29.00**

wood oven roasted, sautéed market greens with garlic and soy

Minced Chicken & Green Beans **\$20.00**

minced chicken, green bean, chilies, sichuan pepper, ginger, garlic, scallions, tamari, preserved radish

Firecracker Beef **\$24.00**

marinated beef, green beans, chilies, onions, orange zest, sweet tamari, sesame, cashews

SANDWICHES + BURGERS 4

Chicken Katsu Sandwich **\$16.00**

housemade scallion bun, spicy mustard, coleslaw, katsu glaze, root vegetable chips

Spicy Pork Sandwich

AVAILABLE OPTIONS

toasted baguette, gochujang marinade, pickled vegetables, roasted scallion aioli, root vegetable chips

\$17.00

Substitute Togarashi Fries for the Root Vegetable Chips:

\$2.50

The E&O Cheeseburger* **\$19.00**

grilled fresh ground beef patty, housemade scallion bun, white cheddar, kimchi, sriracha aioli, togarashi fries

Our Famous Fritter Burger*

\$21.00

indonesian corn fritters as the buns?! grilled fresh ground beef patty, five spice
bacon, white cheddar, kimchi, sriracha aioli, togarashi fries

SIDES 5

Dry-Fried Green Beans

\$9.50

ginger, garlic, scallions, chilies

Glazed Chinese Eggplant

\$9.50

sweet & sour black bean sauce, chilies

Togarashi Fries

\$9.00

kennebec potatoes, togarashi spice, sriracha aioli, ketchup

Steamed Brown Rice

\$4.00

Don't forget to add some rice!

Steamed Jasmine Rice

\$3.50

Don't forget to add some rice!

DESSERTS 7

Brown Butter Coconut "B'Ingka"

\$10.00

passionfruit creme, passionfruit caramel, bruléed pineapple, candied coconut chips

Milk Tea Panna Cotta

\$9.00

brown sugar tapioca pearls, butter cookie

Warm Banana Spring Roll

\$10.00

toasted macadamia nuts, miso caramel sauce, ginger ice cream

Pineapple Coconut Cake

\$10.00

layered coconut "tres leches" cake, pineapple jam, pineapple curd, coconut chantilly

Ginger Spiced Cookies

\$9.50

4 pieces. do not miss out on our famous cookies!

Miso Brown Butter Chocolate Chip Cookies

\$9.50

4 pieces. the umami on this will get you saying, "Ooh Mami!"

Ice Cream or Sorbet

\$9.00

3 scoops. served with a shortbread cookie, mix and match from our daily selections

COFFEE + TEA + AFTER MEAL 10

Kafé Bombón

\$6.00

thai style coffee drink with illy espresso and sweetened
condensed milk

"The Black N' Orange" - Natural Thai Iced Tea

no artificial coloring, naturally flavored, dairy free, vegan, and gluten free! made with oat milk*, orange zest, pre-sweetened with brown sugar syrup

AVAILABLE OPTIONS

\$7.50

Add Boba: \$1.00

Make It "Dirty" with a Shot of Espresso: \$2.50

"The C.C.B." - Cardamom Cold Brew

24 hour cold-steeped with cardamom, oat milk*, brown sugar syrup

AVAILABLE OPTIONS

\$7.50

Add a Shot of Jameson Cold Brew Whiskey for a Li'l Buzz for the Buzz:

\$6.00

"The Drunken Tiger" - Spiced Hot Chocolate Milk Tea

(serves 2, served hot) averna amaro, st elizabeth allspice dram, oat milk*, chocolate pu-erh tea, dark chocolate, allspice, cinnamon, brown sugar syrup

\$16.00

Espresso Martini

vanilla flavored vodka, illy espresso, brown sugar syrup

\$12.00

Broadbent 5yr Madeira

\$8.00

Dow's 10yr Tawny

\$10.00

Quinta de La Rosa LBV Port

\$12.00

Robert Mondavi Moscato d'Oro

\$9.00

Akashi-Tai "Shiraume" Ginjo Umeshu

served over ice with a splash of seltzer

\$13.00

HOT NUMI TEA (OAKLAND) 8

Moroccan Mint

Chamomile Lemon

Rooibos Chai

Turmeric Amber

Orange Spice White Tea

Gunpowder Green

Aged Earl Grey

Chocolate Pu'erh

ILLY COFFEE & ESPRESSO (ITALY) 4

Press Pot

\$5.00

Espresso

AVAILABLE OPTIONS

Single: \$3.50

Double: \$5.00

Cappuccino

\$6.00

Latte

\$6.00

LAGER + PILSNER 5

Sapporo Premium Lager | Japan | 4.9% ABV

\$6.50

crisp and light with a mildly sweet hoppy flavor, easy to drink and great with our food

Kirin Ichiban Premium Asian Lager | Japan | 4.9% ABV

\$7.00

super smooth and refreshing with a hint of malt and mild sweetness

Dokkaebier Bamboo Pilsner | Bay Area | 4.9% ABV

\$8.50

as easy-drinking as it is complex, clean, crisp, and a hint of grassiness with a slight honey sweetness from the bamboo tea

Iron OX Plow Pilsner | Santa Rosa | 5.1% ABV

\$7.50

mild maltiness, hint of grass, sweet and bready finish a true coastal pilsner

San Miguel Cerveza Negra Dark Lager | Phillipines | 5% ABV

\$7.00

creamy, full-bodied, bittersweet roasted malt and cocoa flavors

[INDIA] PALE + HAZY 3

Iron OX Halfinger Pale Ale | Santa Rosa | 5.2% ABV

\$8.00

bright and floral nose, hints of apricot and citrus, easy clean finish

Deschutes Fresh Haze IPA | Eugene, OR | 5.2% ABV

\$7.50

malty, orange citrus and tropical rose, more fruit than hops, easy and crushable for an ipa

Iron OX West Coast IPA | Santa Rosa

\$8.00

rotating style - ask your server about the current selection; ABV varies

WHEAT + SOUR 3

Coedo Shiro Hefeweizen | - Japan | 5.5% ABV

\$12.00

beautifully bright and slightly hazy, banana undertones, an almost sweet finish

Golden Road Mango Cart | Los Angeles | 4.0% ABV

\$7.50

a light wheat ale with lots of fresh mango flavor and aroma, slightly tart, crisp and refreshing

Dokkaebier Kimchi Sour | Bay Area | 6.6% ABV

\$9.00

brewer's own personal live kimchi cultures, ginger and gochugaru

AMBER + BROWN 2

Anderson Valley Black Rice Ale | Boonville | 3.8% ABV

\$7.00

addition of "forbidden rice", lightly hoppy, dark mahogany, undertones of roasted malt and dark rye bread

Calicraft Oaktown Brown Ale | Walnut Creek | 6.7% ABV**\$7.50**

big, bad, bold, and brown, with a smooth but complex and soulful chocolate finish

PORTER + STOUT 2**Anchor Porter | San Francisco | 5.6% ABV****\$9.50**

deep black color, creamy, chocolate and toffee flavors, complex without the bitterness

Kuri Kuro Dark Chestnut Stout | Japan | 9.0% ABV**\$15.00**

luscious notes of cocoa and a hint of roasted chestnut, caramelized brown sugar and espresso aromas

CIDER + SPECIALTY 3**Calicraft Passionfruit Orange Guava Spritzer | Walnut Creek | 5.0% ABV****\$7.00**

locally made, flavored dry wine spritzer, low carb, gluten free, and hella' crushable

Ace Joker Dry Hard Cider | Sebastopol | 6.9% ABV**\$7.50**

strong and very dry finish with a slight champagne-like essence

Kaliber Beer (Non-Alcoholic) | Ireland | 0.05% ABV**\$6.00**

notes of honey, caramel malts, and toasted bread

SAKE + UMESHU 3**Joto "Graffiti" One Cup Sake | Japan | 14.5 - 15.5% ABV****\$12.50**

this one is a single "one cup" serving of honjozo sake, light and fresh, hints of green melon and grapes

Bushido Ginjo Genshu Premium Sake (On Tap) | Japan | 18% ABV**\$22.00**

"the way of the warrior", powerful sake that is still smooth and crisp, hints of watermelon rind and tart berries

Akashi-tai "Shiraume" Ginjo Umeshu | Japan | 14.0% ABV**\$13.00**

dried dates and plum nose yield way to sweet, rich prune and almond notes, served neat or on the rocks with a splash of seltzer

VODKA 3**Mahalo Mule****\$11.00**

pau maui vodka, cock n' bull ginger beer, ginger extract, lime juice, pineapple juice

Jaded Buddha**\$13.00**

both hangar one buddha's hand citron and makrut lime vodkas, matcha, thai basil, simple syrup, lime juice, fennel and basil crystals

Kimchi Bloody Mary**\$12.00**

tito's vodka, e&o signature kimchi bloody mary mix, lime, celery, gochugaru rim

GIN 2**Tradewinds G+T****\$11.00**

pea flower-infused hendrick's orbium quinated gin, e&o signature lemongrass tonic water, "star-dusted" lemon zest

Hana Highball **\$12.00**
suntory roku japanese gin, st germain, just a whisper of blue curacao, club soda, lemon zest, flowers

WHISK[E]Y ²

Momiji "Old Fashioned" **\$13.00**
suntory toki japanese whisky, housemade maple bourbon bitters sake reduction syrup, orange zest, japanese maple leaf

Membara Manhattan **\$15.00**
smoked in glass, amrut single malt indian whisky, hibiscus and darjeeling-infused carpano antica, spiced orange

AGAVE ⁴

Rickshaw **\$11.00**
pueblo viejo tequila blanco, triple sec, basil-infused pomegranate juice thai basil, lime juice, agave, basil crystal rim

Ohana Margarita **\$12.00**
teremana tequila reposado, cointreau, tamarind puree, chilies, lime juice, togarashi

Kelsey's Kool-Aid **\$12.00**
metiche mezcal salmiana, velvet falernum, guava purée, jalapeño essence, lime juice, cock n' bull ginger beer

El Samurai **\$13.00**
domingo mezcal espadin, yuzuri yuzu liqueur, yuzu extract pineapple-chipotle syrup, chipotle puree, shiso furikake rim

BRANDY & RUM ²

Sangri-La **\$14.00**
frisco pisco, dry white wine, grapefruit and cranberry juices lychee syrup, lemon-lime soda, peach bitters

Manila Thrilla' **\$12.00**
tanduay asian rum, lime, orange, and lilikoi juices, grenadine, san miguel cerveza negra beer float

REFRESHMENTS ⁸

E&O Signature Housemade Refreshers **\$6.00**
choice of: lemongrass tonic water | tamarind lime soda | turmeric lemonade

Iced Numi Teas (Oakland) **\$4.50**
NUMI fair trade and organic. choice of: black, green, or amber (caffeine free)

Arnold Palmer **\$5.00**
signature turmeric lemonade, choice of black, green, or amber (caffeine free)

Cock N' Bull Ginger Beer **\$6.00**
the extra ginger soft drink made with real cane sugar

Zoa Zero Sugar Original Energy Drink

\$8.50

all natural flavor from camu camu berries and acerola cherries,
natural kick of clean caffeine from green coffee beans and green
tea

Acqua Panna or San Pellegrino

still or sparkling mineral water

AVAILABLE OPTIONS

Small: \$7.00

Large: \$14.00

Cardamom Cold Brew - The "C.C.B."

24 hour cold-steeped coffee with cardamom, oat milk, brown
sugar syrup

AVAILABLE OPTIONS

\$6.50

Add a Shot of Jameson Cold Brew Whiskey for a Li'l Buzz for the Buzz:

\$6.00

Natural Thai Iced Tea - "The Black N' Orange"

no artificial coloring, naturally flavored, dairy free, vegan, and
gluten free! made with oat milk, orange zest, pre-sweetened with
brown sugar syrup

AVAILABLE OPTIONS

\$7.50

Add Boba: \$1.00

Make It "Dirty" with a Shot of Espresso: \$2.50

SPARKLING 7

Faire La Fete, Cremant, de Limoux, France

vibrant, baked apples, white cherry, refreshing and alive

AVAILABLE OPTIONS

\$12.00

\$60.00

Marques de Gelida, Cava Brut Rosé, Spain

cherry, strawberry and spice, dry

AVAILABLE OPTIONS

\$11.00

\$55.00

Keush "Origins" Sparkling Bru, Armenia

aromas of pear and melon rind, very bright citrus notes, a touch of minerality with an extremely fresh finish

\$70.00

Henriot, Champagne Brut Souverain, France

brisk, zesty and grand, combined flavors of fresh lemon and fennel

\$105.00

Schramsberg "Mirabelle" Sparkling Rosé, Healdsburg, CA

bright citrus entry on the palate, gives way to subtle honey and caramel

\$85.00

Billecart-Salmon, Champagne Brut Rosé, France

radiant pale pink and graceful effervescence, creamy and smooth with hints of brightness underlined by a slightly
raspberry finish

\$165.00

Saracco, Moscato d'Asti, Italy

light effervescence, sweet sensations of honey, white flower, tangerine

\$32.00

WHITE 20

Bidaia, Txakolina, Basque Country, Spain

(pronounced CHA-koh-lee-nah) vibrant and spritzy, aromas of lime and quince, immediate brightness lingering minerality

AVAILABLE OPTIONS

\$14.50

\$58.00

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|---|--------------------------|
| Harles Smith "Kung Fu Girl" Riesling, Prosser, WA | AVAILABLE OPTIONS |
| semi-sweet expression of stone fruit and lime blossom | \$11.00 |
| | \$44.00 |
| Laurenz V. "Singing" Grüner Veltliner, Austria | AVAILABLE OPTIONS |
| attractive bouquet of ripe peach and apple, dry yet soft | \$12.50 |
| | \$50.00 |
| Honig, Sauvignon Blanc, Napa, CA | AVAILABLE OPTIONS |
| shimmering acidity, grapefruit peel, honeysuckle, lime | \$14.50 |
| | \$58.00 |
| Tangent, Pinot Gris, Edna Valley, CA | AVAILABLE OPTIONS |
| bright tangerine and grapefruit notes, crisp peachy finish | \$12.00 |
| | \$48.00 |
| Longavi "Glup!" Chenin Blanc, Chile | AVAILABLE OPTIONS |
| this unique expression is the only chenin blanc hailing from chile, bursting with notes of grapefruit, minerality, and soft fleshy yellow fruit | \$14.50 |
| | \$58.00 |
| Annabella, Chardonnay, Napa Valley, CA | AVAILABLE OPTIONS |
| fresh mango, passion fruit, only a touch of oak in the background | \$11.25 |
| | \$45.00 |
| Hahn Family "SLH" Chardonnay, Santa Lucia, CA | AVAILABLE OPTIONS |
| sublime honeysuckle and vanilla, full-bodied yet bright | \$15.00 |
| | \$60.00 |
| Middle Earth, Sauvignon Blanc, New Zealand | \$50.00 |
| "you shall not pass..." without trying this wine! bright and crisp with a distinct passionfruit aroma, touch of "green" and dried flowers on the finish | |
| Groth, Sauvignon Blanc, Napa Valley, CA | \$65.00 |
| bright and lively, big juicy mouthfeel, tropical fruit notes | |
| Pratsch, Grüner Veltliner, Austria | \$60.00 |
| crisp pepper, nuts, herbs, light and perfect with ceviche | |
| Terlato, Pinot Grigio, Italy | \$64.00 |
| complex layers of ripe peach, apricot, and pear, crisp mineral finish | |
| William Fevre, Chablis, France | \$75.00 |
| unmatched in "yum" if you like crisp mineral and citrus, fresh white fruit | |
| Claiborne & Churchill, Dry Gewürtztraminer, Central Coast, CA | \$60.00 |
| intensely aromatic, lush and tropical notes of lychee and fresh flowers | |
| Nik Weis "Urban" Riesling, Germany | \$46.00 |
| fresh clean apple, lime, and floral notes, elegant juicy frame | |
| Gundlach Bundschu, Gewürtztraminer, Sonoma, CA | \$50.00 |
| orchard fruit, flowers, brisk acidity, summer in a bottle | |

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|--|-----------------|
| Pala I Fiori, Vermentino, Italy | \$54.00 |
| floral and vegetal perfume, notes of lime, long lingering finish | |
| Mer Soleil "Silver" Unoaked, Chardonnay, Monterey, CA | \$62.00 |
| fresh from start to finish, aromas of flower blossoms and pears enticingly vibrant and lingering on the palate | |
| Chalk Hill, Chardonnay, Russian River Valley, CA | \$80.00 |
| orange and slight vanilla nose, creamy custard and poached pear finish | |
| Kistler "Les Noisetiers" Chardonnay, Sonoma Coast, CA | \$135.00 |
| full-bodied, buttery with ripe fruit, earthy notes... a classic | |

ROSÉ 3

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|---|--------------------------|
| Famille Perrin, Rosé, France | AVAILABLE OPTIONS |
| elegant and exotic aromas, hint of minerality with dried citrus rinds | \$11.25 |
| | \$45.00 |
| Esprit Gassier, Rosé, France | AVAILABLE OPTIONS |
| white flower and white fruits on the nose, hints of citrus on the palette | \$13.75 |
| | \$55.00 |
| Meiomi, Rosé, Acampo, CA | \$75.00 |
| delicate and dry yet vibrant, rosey nose, stone fruit and mineral finish | |

RED 26

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|--|--------------------------|
| Murphy Goode, Pinot Noir, California | AVAILABLE OPTIONS |
| vibrant raspberry, red cherry, soft tea-like tannins | \$11.25 |
| | \$45.00 |
| Macrostie, Pinot Noir, Sonoma Coast, CA | AVAILABLE OPTIONS |
| vibrant raspberry, red cherry, soft tea-like tannins | \$15.00 |
| | \$60.00 |
| Komodo Dragon, Merlot Blend, Washington | AVAILABLE OPTIONS |
| "pacific rim" blend, rich ripe plums, black tea, velvety tannins | \$12.00 |
| | \$48.00 |
| Boneshaker, Zinfandel, Lodi, CA | AVAILABLE OPTIONS |
| opens with boysenberry and plum, vanilla and oak finish | \$13.00 |
| | \$52.00 |
| Robert Biale "Black Chicken" Zinfandel, Napa, CA | AVAILABLE OPTIONS |
| vibrant pomegranate and black cherries, smooth and velvety | \$22.00 |
| | \$88.00 |
| Clos de Los Siete, Malbec Blend, Argentina | AVAILABLE OPTIONS |
| purple fruit bouquet, fleshy plum with rounded tannins | \$13.75 |
| | \$55.00 |

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|---|--------------------------|
| Trig Point "Diamond Dust" Cabernet Sauvignon, Alexander Valley, CA | AVAILABLE OPTIONS |
| deep and inky, black currant and black tea notes, rich yet supple finish | \$16.25 |
| | \$65.00 |
| Maldonado "Proprietary Red" Bordeaux Blend, Calistoga, CA | AVAILABLE OPTIONS |
| delightfully bright and tart cherry flavors up front with a smooth range of black fruit, hint of tobacco on an otherwise silky finish | \$22.00 |
| | \$88.00 |
| Verum "Patagonia" Pinot Noir, Argentina | \$65.00 |
| prevalent red fruits like cherries and currants, slightly flinty, silky finish | |
| Emeritus "Hallberg Ranch" Pinot Noir, Russian River, CA | \$105.00 |
| flavors of cherry tart, bruléed sugar and red fruit, fine-grained tannin finish | |
| Wente "Riva Ranch" Pinot Noir, Monterey, CA | \$78.00 |
| opens with deep cherry, continues with hints of vanilla, supple tannins | |
| Skywalker Estate, Pinot Noir, Marin County, CA | \$150.00 |
| deep ruby, cranberry, rose petals, allspice... may the force be with you | |
| Cantine Povero, Dolcetto, Italy | \$44.00 |
| slightly sweeter as the name suggests, light and bright, vibrant red fruit flavors, flirty tannins | |
| Thorn, by the Prisoner, Merlot, Napa Valley, CA | \$85.00 |
| elegant balance of plum and anise, cedar, velvety chocolate tannins | |
| Opolo "Summit Creek" Zinfandel, Paso Robles, CA | \$64.00 |
| fruit forward, gentle tannins, dark berries with a kiss of sea salt | |
| The Prisoner, Zinfandel Blend, Napa Valley, CA | \$99.00 |
| bing cherry, roasted fig, boysenberry, pomegranate, luscious finish | |
| Zuccardi Q, Malbec, Argentina | \$64.00 |
| deep purple, blackberries, blueberry jelly, tabacco, chocolate finish | |
| Inkblot, Cabernet Franc, Lodi, CA | \$85.00 |
| ripe black cherry, complex dark fruit nose, decadent liquid velvet | |
| Mitolo "Jester" Shiraz, Australia | \$70.00 |
| juicy and plush with silky, lingering tannins, dry and savory finish | |
| Damilano, Barolo, Italy | \$95.00 |
| rich depth of flavor, firm tannins, white smoke, dried roses | |
| Ancient Peaks, Cabernet Sauvignon, Paso Robles, CA | \$56.00 |
| cherry, black currant, hint of olives and black tea | |
| St. Supéry Estate, Cabernet Sauvignon, Napa, CA | \$90.00 |
| elegantly long finish with slight oakiness, notes of blackberry and cassis | |
| Honig, Cabernet Sauvignon, Napa Valley, CA | \$120.00 |
| plenty of ripe wild berry and plum, framed with vanilla and oak | |

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|--|-----------------|
| Round Pond Estate, Cabernet Sauvignon, Napa Valley, CA | \$145.00 |
| intense candied fruit, fleshy plums, roasted almonds | |
| Silver Oak, Cabernet Sauvignon, Alexander Valley, CA | \$160.00 |
| opens with delightfully bright cranberry, yielding to black olives and raspberry, finishes with silky tannins and a hint of cedar | |
| Opus One, Red Bordeaux Blend, Oakville, CA | \$395.00 |
| aromas of sumptuous blue fruit, baking spices, and spring florals followed by juicy blackberry and cassis notes on the palate. the finish is harmoniously framed by creamy round tannins and an enduring finish of espresso and dark chocolate | |

HAPPY HOUR BITES 8

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|--|----------------|
| Oysters* | \$9.00 |
| red pepper mignonette | |
| Butternut Squash Dumpling | \$1.50 |
| thai red curry & lemongrass sauce, basil oil (shellfish in sauce) | |
| Fritter Bites | \$5.00 |
| sweet chili soy sauce | |
| Steamed Pork Buns | \$2.50 |
| soy-braised pork, pickled daikon radish, hoisin, chilies | |
| Salt & Pepper Calamari | \$9.00 |
| sweet and sour chili sauce | |
| Tamarind Hoisin Glazed Ribs | \$2.75 |
| citrus coleslaw | |
| Kamayan Be Happy Hour Platter | \$28.00 |
| 2 of each: butternut squash dumplings, fritter bites, steamed pork buns, chicken satay with a miso peanut sauce, tamarind hoisin glazed ribs, served with jasmine rice | |

Satay Skewers

price per skewer

AVAILABLE OPTIONS

Chicken: \$3.50

Steak: \$3.50

Mushroom: \$3.00

BEER 4

| | |
|--|---------------|
| Kirin Ichiban Lager Japan 4.9% ABV | \$5.00 |
| Golden Road Mango Cart Wheat Ale Los Angeles 4.0% ABV | \$5.00 |
| San Miguel Cerveza Negra Lager Philipines 5.0% ABV | \$5.00 |
| Deschutes Fresh Haze IPA Eugene, OR 5.2% ABV | \$5.00 |

WINE 4

Red

White

Rose

Sparkling

SAKE 1

Joto "Graffiti" One Cup Sake | Japan | 14.5% ABV

\$7.00

COCKTAIL 5

Momiji Old Fashioned

suntory toki japanese whisky, whiskey maple bitters, sake reduction syrup, japanese red maple leaf, orange zest

Mahalo Mule

pau maui vodka, pineapple juice, lime juice, ginger beer

Rickshaw-Rita

pueblo viejo tequila blanco, triple sec, basil-infused pomegranate juice thai basil, lime juice, agave, basil crystal rim

Tradewinds G&T

peaflower-infused hendrick's orbium quinated gin, housemade lemongrass tonic, star-dusted lemon rind

Kimchi Bloody Mary

tito's vodka, e&o signature kimchi bloody mary mix, lime, celery, gochugaru rim
