



FOR SHARING 6

Thai Salad **\$11.00**

Napa cabbage / red bell pepper / celery / carrots / edamame / cilantro leaves / crushed peanuts / crispy won tons / bang bang dressing

Calamari Fries **\$12.00**

Tempura / mint / furikake / yuzu aioli

Krazy Fries **\$13.00**

Frites street fries / hoisin / tonkatsu / black pepper garlic aioli / pork belly / scallion / sesame

Korean Fried Mushrooms **\$11.00**

Maitaki mushrooms / red sriracha vinaigrette / celery leaves / sesame seeds

Koi Kung Pao Vegetables **\$12.00**

Curry cauliflower / napa cabbage / celery / carrots / bean sprouts / chili de arbol / red miso beets / celery leaves / sesame seeds / rice

Tuna Chips **\$13.50**

Prawn chips / honey chili tuna crudo / herb aioli / pickled carrots / soy marinated fresno chilies / daikon sprouts

STEAMED BUNS 4

Pork Belly

Peanuts / cilantro / house pickles / hoisin

Soft Shell Crab

Cucumber slaw / sesame / yuzu aioli / szechuan garlic

Korean Hot Chicken

Crispy chicken thigh / gochujang hot sauce / house pickles / crispy shallots

Kimchi Cauliflower

Fuji apple / sesame seeds / gochujang aioli / scallions

DUMPLINGS 2

Pig Face

Braised pork cheeks / house red sriracha / kimchi

Short Rib

Gastrique onions / lemongrass broth / shiitake tare / cilantro leaves / garlic oil

SANDWICH 1

Katsu	\$15.00
Crispy chicken cutlet / tonkatsu / house aioli / cabbage / toasted white bread. Choice of frites street fries or thai salad	

NOODLES 5

Pork Ramen	\$17.00
Tonkotsu tare / house stock / chashu pork / soft egg / kimchi / bean sprouts / mushrooms / scallions / garlic oil	
Spicy Kimchi Ramen	\$17.00
5 spice shoyu tare / paitan / house stock / soft egg / confit kimchi chicken / house kimchi / bean sprouts / scallions / chili oil / chili crisp	
Lemon Pepper Chicken Ramen	\$17.00
Paitan / house stock / confit lemon chicken / soft egg / bean sprouts / mushrooms / confit tomatoes / corn / scallions	
Vegan Shoyu	\$17.00
Shitake tare / lemongrass stock / tofu chashu / confit tomatoes / mushrooms / miso beets / gastrique red onions / bean sprouts / scallions / garlic oil	
Chilled Sesame Noodles	\$12.00
Bang bang sauce / gastrique onions / pickled carrots / cucumbers / corn / cilantro / peanuts / chili crisp / scallions / sesame seeds	

FROM THE WOK 6

Fried Rice	\$12.00
Scrambled egg / carrots / red bell pepper / edamame / scallion / garlic / ginger / crispy shallots / napa cabbage / soy / seasame oil	
Shaking Beef	\$17.00
Woked filet cuts / broccolini / grape tomato / soy marinated fresco chilies / gastrique onions / bok choy / scallion batons / sesame oil / furikake / served with rice	
House Pad Thai	\$12.00
Rice noodles / scrambled egg / carrots / daikon / bean sprouts / scallion / peanuts / cilantro / sesame seeds	
Chow Mein	\$12.00
Yakisoba noodle / snap peas / carrots / napa cabbage / bean sprouts / bok choy / radish sprouts / soy	
XO Noodles	\$17.00
Yakisoba noodle / shrimp & scallops / pork belly / bean sprouts / snap peas / daikon / crispy shallots / scallions	
Szechuan Catfish	\$17.00
Bok choy / ginger / chili oil / arbol chili / fresh garlic / snap peas / broccoli / served with rice	

PROTEINS 10

Grilled Lemongrass Chicken	\$7.00
Kimchi Braised Chicken	\$7.00
Crispy Chicken Thigh	\$7.00
Braised Chicken Thigh	\$7.00

Pork Belly	\$6.00
Steak	\$9.00
Shrimp	\$6.00
Grilled Tofu	\$4.00
Soft Egg	\$1.00
Scrambled Egg	\$1.00

HAPPY HOUR DAILY 9

\$2 Off - Thai Salad

Napa cabbage / red bell pepper / celery / carrots / edamame / cilantro leaves / crushed peanuts / crispy won tons / bang bang dressing

\$2 Off - Koi Kung Pao Vegetables

Curry cauliflower / napa cabbage / celery / carrots / bean sprouts / chili de arbol / red miso beets / celery leaves / sesame seeds / rice

\$2 Off - Katsu

Crispy chicken cutlet / tonkatsu / house aioli / cabbage / toasted white bread. Choice of frites street fries or thai salad

\$2 Off - Pork Ramen

Tonkotsu tare / house stock / chashu pork / soft egg / kimchi / bean sprouts / mushrooms / scallions / garlic oil

\$2 Off - Vegan Shoyu

Shitake tare / lemongrass stock / tofu chashu / confit tomatoes / mushrooms / miso beets / gastrique red onions / bean sprouts / scallions / garlic oil

\$2 Off - Chilled Sesame Noodles

Bang bang sauce / gastrique onions / pickled carrots / cucumbers / corn / cilantro / peanuts / chili crisp / scallions / sesame seeds

\$2 Off - XO Noodles

Yakisoba noodle / shrimp & scallops / pork belly / bean sprouts / snap peas / daikon / crispy shallots / scallions

Classic Cocktails & Glasses of Wine	\$7.00
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Draft Beers	\$4.00
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HAPPY HOUR - IT TAKES TWO 1

Any Two Rice or Noodle Dishes + 4 Classic Cocktails -or- A Bottle of Wine	\$60.00
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HOUSE COCKTAILS 12

The Enabler	\$12.00
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George dickel 12yr whiskey / hibiscus bitters / grilled lemon juice / grade b maple syrup / smoked maldon sea salt. Our og whiskey sour.
Served short with a 2x2 ice cube

Riding the Pine	\$12.00
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Gun club 100 proof gin / lillet rouge aperitif / lime juice / passionfruit syrup. A tropical aperitif. Served short, on the rocks

Lemongrass Swizzle	\$12.00
Monopolowa vodka / cucumber water / yuzu / lime / lemongrass syrup. Light and crushable. Served tall, over crushed ice	
Long Thailand Iced Tea	\$12.00
Denizen rum / el destilador blanco tequila / evan williams 100 proof bourbon / jelinek fernet / thai tea / coconut syrup. Just like the good old days. Served tall, over crushed ice	
BA New New	\$12.00
Denizen rum / heirloom genepey / tempus fugit banane / vanilla syrup / lime / muddled banana / angostura float. Doctor recommended. Served tall, over crushed ice	
Lt. Pandan	\$12.00
Rayu mezcal / ramazotti / tamarindo / lemon / pandan foam. Citrus smokes herbs. Served up	
Almost Always Bad News	\$12.00
Hamilton 86 proof & 151 proof demerara rum / house zombie mix / lime. "One for the ditch". Served tall, over crushed ice	
Mr. Cool Breeze	\$12.00
Suntori toki whisky / maison rouge cognac / spiced vanilla syrup / trinity bitters / absinthe rinse. "Who is spencer rattler?". Served short	
Scorpion Bowl (For Two)	\$24.00
Denizen rum / monopolowa gin / el presidente brandy / orgeat / passionfruit syrup / orange / lime. Must be good at sharing. Served in a scorpion bowl	
Rum Old Fashion	\$12.00
Ron colon rum / plantation o.f.t.d / Demerara syrup / blackstrap bitters. My first pair of timberlands. Served short, on a 2x2 cube	
Pagoda	\$12.00
Baijiu / green chartreuse / velvet falernum / grilled pineapple bitters / pineapple / lemon. Love is a battlefield. Served up	
License to Drive	\$12.00
Rittenhouse rye / house sweet vermouth / solera cream sherry / angostura & peychauds bitters. JJ's favorite. Served up	

CLASSICS 24

Gimlet

Vodka or gin / thai basil / lime / simple

Koismo

Vodka / curacao / lime / peychauds bitters / simple

Moscow Mule

Vodka / lime / ginger syrup / soda

French 75

Dry gin / sparkling wine / lemon / simple

Bees Knees

Dry gin / lemon / lavender honey

Aviation

Dry gin / maraschino / creme de violet / lemon / simple

Daiquiri

White rum / lime / simple

Martini

Vodka or gin / house dry vermouth / orange bitters

Caipirinha (Swizzled)

Cachaca / simple / muddled limes

Paloma

Blanco tequila / lime / grapefruit soda / salt / lemongrass syrup

French 95

Bourbon / sparkling wine / lemon / simple

Mojito

White rum / mint / lime / simple

Piña Colada

White + coconut rum / pineapple / coconut cream

Dark & Stormy

Dark rum / bitters / soda / lime / ginger syrup

Mai Tai

White rum / dark rum / orange curacao / orgeat / lime

Tommy's Margarita

Blanco tequila / lime / agave

Old Fashion

Bourbon / bitters / demerara

Oaxacan Old Fashion

Reposado tequila / mezcal / bitters / hibiscus agave

Rusty Nail

Scotch / drambuie / lemon twist

Manhattan

Rye / sweet vermouth / bitters

Penicillin

Scotch / lemon / runny hunny / ginger syrup

Pimms Cup

Pimms / fernet / cucumber / lemon / simple

Sidecar

Brandy / lemon / orange curacao / simple

Negroni

Dry gin / campari / house sweet vermouth

DRAFT BEER 2

Dragoon IPA	\$6.00
Beer Shop Co. Crispy Lager	\$6.00

BOTTLES & CANS 5

Miller Lite	\$4.00
Kirin Ichiban (Lrg)	\$10.00
Left Hand Milk Stout	\$6.00
Rotating Sour	
Rotating Cider	

WHITE 6

Milou / Rose / France	AVAILABLE OPTIONS
	\$10.00
	\$38.00
J.P Chenet / Blanc de Blanc (Sparkling) / Bordeaux, France	AVAILABLE OPTIONS
	\$10.00
	\$38.00
Griffin / Riesling / Mosel, Germany	AVAILABLE OPTIONS
	\$10.00
	\$38.00
Tiki / Sauvignon Blanc / Marlborough, New Zealand	AVAILABLE OPTIONS
	\$10.00
	\$38.00
Ca di Alte / Pinot Grigio / Veneto, Italy	AVAILABLE OPTIONS
	\$10.00
	\$38.00
Mirth / Chardonnay / Columbia Valley, Washington	AVAILABLE OPTIONS
	\$10.00
	\$38.00

RED 4

Sean Minor / Pinot Noir / Sonoma Coast, California	AVAILABLE OPTIONS
	\$10.00
	\$38.00

Barricas / Malbec / Mendoza, Argentina	AVAILABLE OPTIONS	
		\$10.00
		\$38.00
Jean Marc / Bordeaux Rouge (Natural) / Bordeaux, France	AVAILABLE OPTIONS	
		\$12.00
		\$46.00
Corte Majoli / Valpolicella / Veneto, Italy	AVAILABLE OPTIONS	
		\$11.00
		\$42.00

SAKE 4

Kiku Masamune Dry / Futsu-Shu	\$9.00
Momokawa / Junmai Ginjo Nigori / Oregon / 750ml	AVAILABLE OPTIONS
	\$11.00
	\$38.00
Kuro Kabuto / Junmai Daiginjo / Fukuoka / 720ml	AVAILABLE OPTIONS
	\$13.00
	\$42.00
Arizona Sake / Junmai Ginjo / Holbrook, AZ	\$36.00

SHAKEN 19

Gimlet

Vodka or Gin / Thai Basil / Lime / Simple

Koismo

Vodka / Curacao / Lime / Peychauds Bitters / Simple

Moscow Mule

Vodka / Lime / Ginger Syrup / Soda

French 75

Dry Gin / Sparkling Wine / Lemon / Simple

Bees Knees

Dry Gin / Lemon / Lavender Honey

Aviation

Dry Gin / Maraschino / Creme de Violet / Lemon / Simple

Daiquiri

White Rum / Lime / Simple

Mojito

White Rum / Mint / Lime / Simple

Piña Colada

White + Coconut Rum / Pineapple / Coconut Cream

Dark & Stormy

Dark Rum / Bitters / Soda / Lime / Ginger Syrup

Mai Tai

White Rum / Dark Rum / Orange Curacao / Orgeat / Lime

Tommy's Margarita

Blanco Tequila / Lime / Agave

El Diablo

Blanco Tequila / Cr me de Cassis / Lime / Ginger Syrup

Paloma

Blanco Tequila / Lime / Grapefruit Soda / Salt / Lemongrass Syrup

French 95

Bourbon / Sparkling Wine / Lemon / Simple

The Avenue

Rye / House Dry Vermouth / OJ / Lemon / Passion Fruit

Penicillin

Scotch / Lemon / Runny Hunny / Ginger Syrup

Pimms Cup

Pimms / Fernet / Cucumber / Lemon / Simple

Sidecar

Brandy / Lemon / Orange Curacao / Simple

STIRRED 17

Martini

Vodka or Gin / House Dry Vermouth / Orange Bitters

Caipiroska (Swizzled)

Vodka / Simple / Muddled Limes

The Wizard

Vodka / Dry Vermouth / Yellow Chartreuse / Orange Bitters

Negroni

Dry Gin / Campari / House Sweet Vermouth

Martinez

Old Tom Gin / Cherry Liquor / Sweet Vermouth / Bitters

El Presidente

White Rum / Dry Vermouth / Orange Curacao / Grenadine

Ti Punch

Rhum Agricole / Lime / Sirop de Canne

Rosita

Reposado Tequila / Campari / Sweet Vermouth

Oaxacan Old Fashion

Reposado Tequila / Mezcal / Bitters / Hibiscus Agave

Old Fashion

Bourbon / Bitters / Demerara

Manhattan

Rye / Sweet Vermouth / Bitters

Boulevardier

Bourbon / Campari / Sweet Vermouth

Vieux Carré

Rye / Cognac / Benedictine / Sweet Vermouth

Rusty Nail

Scotch / Drambuie

Adonis

Cream Sherry / Bitters / Sweet Vermouth

Caipirinha (Swizzled)

Cachaca / Lime / Simple

Champagne Cocktail

Sparkling White Wine / Curacao / Bitters / Sugar Cube

DRINKS 14

Lemongrass Swizzle \$12.00

Monopolowa Vodka / Cucumber Water / Lime + Yuzu / Lemongrass Syrup. Bright, aromatic & citrus forward. Swizzled, served tall

Almost Always Bad News \$12.00

Hamilton 86 + 151 / Skipper Demerara / Lime / House Zombie Mix. Baking spice, bright & boozy. Swizzled, served in a tiki glass

Riding the Pine \$12.00

Gun Club Gin / Lillet Rouge / Lime / Passion Fruit. Juniper & currants w/ a tropical twist. Shaken, served on the rocks

License to Drive \$12.00

Rittenhouse Rye / Cappelletti Vino Aperitif / Solera Cream Sherry / House Bitters. Nutty, bright orange, bitter, hints of fig. Stirred, served up

Summer Nights \$12.00

Rayu Mezcal / Rainwater Tinta Madeira / Lime + Aquafaba + Jalapeño / Pineapple Gum Syrup. Spicy with tropical notes w/ a velvety finish. Shaken, served up

Rum & Coke	\$12.00
Ron Zacapa Solera Rum / Nardini Mandorla / Amaro Averna / Ginger Syrup + Lime. Sarsaparilla, herbs & citrus. Shaken, served on the rocks	
House Nigori	\$12.00
Toasted Sesame Vodka / Kuro Kabuto Sake / Buddhas Hand Cordial / Yuzu + Calpico. Take a walk on the wild side. Shaken, served tall	
The Enabler	\$12.00
Smoked Dickel 12yr / Grilled Lemon Juice / Grade B Maple / Smoked Sea Salt. Our OG whiskey sour. Shaken, served on a big cube	
Rum Old Fashion	\$12.00
Richland Park Rum / Plantation O.F.T.D / Blackstrap Bitters / Demerara Syrup. Smokey stone fruit & burnt caramel. Stirred, served on a big cube	
Herbie Hancock	\$12.00
Green Chartreuse / Muddled Lime / Thyme / Gum Syrup. Herbal, citrus forward & dry. Shaken, served on a big cube	
Honor Your Dojo	\$12.00
St. George Dry Rye / Snap Pea Blanc Vermouth / Green Chartreuse / Green Tea Bitters. Vegetal, dry w/ hints of herbs. Stirred, served up	
Drink Formerly Known As the Spritz	\$12.00
Strawberry Aperol / Sauvignon Blanc / Lemon / Spritzer Syrup. This is what it sounds like. Built in glass, served tall	
Scorpion (For Two)	\$24.00
Rum + Gin + Brandy / Orange + Lime / Orgeat / Passion Fruit. Trader Vic's classic punch. Served in a scorpion bowl	
Banana Boat	\$12.00
Banana Rittenhouse Rye / Strawberry Aperol / Amaro Nonino / Lemon Juice. A tropical version of the paper plane. Shaken, served up	

DRAFT 2

Dragoon IPA	\$6.00
Helton Pilsner	\$6.00

WHITES 7

The Countess / Rose / 17' Paso Robles, California	AVAILABLE OPTIONS
	\$9.00
	\$32.00
Casas del Mar / Cava Pinot Noir (Sparkling) / Catalonia, Spain	AVAILABLE OPTIONS
	\$9.00
	\$32.00
J.P Chenet / Blanc de Blanc (Sparkling) / Bordeaux, France	AVAILABLE OPTIONS
	\$9.00
	\$32.00
Karl Josef / Kabinett Riesling / 16' Mosel, Germany	AVAILABLE OPTIONS
	\$9.00
	\$32.00

Maui / Sauvignon Blanc / 16' Marlborough, New Zealand	AVAILABLE OPTIONS	
		\$9.00
		\$32.00
Era / Pinot Grigio / 16' Trentino, Italy	AVAILABLE OPTIONS	
		\$9.00
		\$32.00
Mirth / Chardonnay / 14' Columbia Valley, Washington	AVAILABLE OPTIONS	
		\$10.00
		\$36.00

REDS 4

Sean Minor / Pinot Noir / 16' Sonoma Coast, California	AVAILABLE OPTIONS	
		\$9.00
		\$32.00
Barricas / Malbec / 16' Mendoza, Argentina	AVAILABLE OPTIONS	
		\$9.00
		\$32.00
Les Traverses / Cabernet Sauvignon / 16' Languedoc, France	AVAILABLE OPTIONS	
		\$11.00
		\$38.00
Corte Majoli / Valpolicella / 15' Veneto, Italy	AVAILABLE OPTIONS	
		\$10.00
		\$36.00