



HAPPY HOUR

5 - 7 PM TUESDAY - SATURDAY

FOOD 7

PORK EGGROLL

FRIED OKRA

SPICY RICE ROLLS

PHỞ CARPACCIO

DRINKS

SAPPORO 5

8TH WONDER THC SELTZER 6

HOUSE WINE 6

KEEP CALM & LEMONGRASS ON with TITO's 7

LYCHEE TO THE LIMIT 9



DAILY SPECIALS

TUESDAY

Crispy Porkbelly Bánh Mì 11

TITO's Cà Phê Martini 7

WEDNESDAY

HALF-OFF SELECT WINE BOTTLES

THURSDAY

highball 7

old fashion 9

FRIDAY & SATURDAY

HOUSE SHOT 7



House Cocktails

KEEP CALM & LEMON GRASS ON lemongrass infused TITO's vodka & earl grey, rhubarb, grapefruit, soda	\$11
UPSIDE-DOWN crafted pineapple-shishito-thai red chili-jalapeno cordial, coconut, soda, Pueblo Viejo Blanco Tequila	\$13
DARK MATTER black garlic sochu, gin, fig leaf tincture, lime	\$13
LYCHEE TO THE LIMIT garam masala tamarind shrub, gin, lychee	\$12
PanDAM Kat crafted toasted rice milk, coconut, caramelized mango with clove, fresh pandan infused rum and lemon	\$14
BAN ANARCHY crafted banana liqueur, lemon, cardamom, BENCHMARK bourbon	\$12
ROOT OF THE PROBLEM crafted galangal liqueur, lemon, local honey, SAZERAC rye	\$12
HERB YOUR ENTHUSIASM shiso tincture, shiso oil, calamansi, lemon, MONTELOBOS mezcal	\$15
COLD BREW & CHILL crafted spiced chicory cold brew, coconut, MEYER'S rum & overproof rum	\$14

Non-Alcoholic

*Add 5mg THC to any mocktail \$5

XE ÔM strawberry shrub, pho spices, orange, coconut cream	\$11
ẤN ĐỘ garam masala tamarind shrub, lychee, lemon	\$11

KITCHEN HOURS

TUES - SAT: 5:00 - 11:30PM

HAPPY HOURS: 5:00 - 7:00PM

20% gratuity will be added to parties of 6 or more
we reserve the right to refuse service to anyone



Appetizers

PORK EGGROLLS - CHẢ GIÒ THỊT wood ear mushroom, grounded pork, glass noodle, crispy wrapper	\$9
GRILLED SHRIMP SKEWERS - Tôm Nướng gulf shrimp, green seafood sauce	\$9
PHO CARPACCIO - BÒ TÁI CHANH rare seared beef tenderloin, arugula, herbs, hoisin vinaigrette	\$11
GREEN MANGO SALAD - GỎI XOÀI XANH shredded mango, radish, peanuts, kumquat dressing	\$10
SPICY RICE ROLLS - BÁNH CUỐN CHIÊN crispy rice rolls, spicy tamarind glaze, sesame, scallion	\$8
KIMCHI BUTTER DUMPLINGS - BÁNH XẾP chicken filling, gochujang butter reduction	\$12

Entrees

CRISPY PORK BELLY - Heo Quay five spice, seasonal pickles, nước chấm	\$18
TUMERIC ROASTED FISH - Bún Cá Nướng vermicelli rolls, Asian herbs, peanuts, tamarind, nước chấm	\$21
SHAKEN BEEF - BÒ LÚC LẮC seared tenderloin, pickled onion, heirloom medley tomatoes	\$20
WOKKER FRIED RICE - Cơm Chiên kim chi, fried egg, choice of smoked chicken, pork belly or tofu	\$16

Sides

WOVEN RICE VERMICELLI - Bánh Hời	\$4
STEAMED RICE - Cơm	\$4
PERILLA CUCUMBER SALAD heirloom cherry tomatoes, red perilla herb, roasted garlic, maggi vinaigrette	\$7
BABY OKRA - Đậu Bắp Chiên fried okra, vietnamese miso sauce	\$8
STREET CORN - Bắp Xào roasted corn, crispy shallot, scallion oil	\$6

*consuming raw or uncooked meats may increase your risk of foodborne illness.



Drafts

ART CAR st. arnold, ipa 7.1%	7
ASAHI SUPER DRY japanese rice lager 5%	8
MODELO ESPECIAL mexican lager	7
SAPPORO japanese lager 4.9%	8
BEACH BREAK WATERMELON 8th wonder, delta 9 thc seltzer 5mg	7

Bottles & Cans

SHINER BOCK spoetzi, bock 4.4%	5
CRAWFORD BOCK karbach, single bock 4.5%	6
LONE STAR lone star brew, lager 4.7%	6
713 PILSNER eureka heights, pilsner 5.1%	7
MINI BOSS eureka heights, ipa 6.2%	7
TSINGTAO chinese lager 4.7%	7
SAPPORO RESERVE japanese lager 5%	7
SAPPORO BLACK japanese lager 5%	11
STRAWBERRY KIWI CIDER st. arnold, cider 5.6%	7
TROPICAL MIMOSA CIDER st. arnold, cider 5.6%	7
ST. ARNOLD HAZY IPA juicy ipa 7.1%	7
HIGH NOON HARD SELTZER real vodka seltzer, assorted flavors 4.5%	9
HOD CUCUMBER PILSNER vietnamese, cucumber-infused pilsner 4.5%	11
HOD Passionfruit Mango vietnamese, passionfruit and mango wheat beer 4.5%	11
HIGHRISE BLOOD ORANGE delta 9 thc seltzer 5mg & 10mg cbd• non-alcoholic	15



Wine

SPARKLING: MISTINGUETT CAVA brut cava, spain	9 / 32
BESSERAT DE BELLEFON BRUT brut champagne, france	14 / 52
ARNAUD LAMBERT CREMANT DE LOIRE ROSE brut rose sparkling, loire valley, france	15 / 56
PIPER-HEIDSIECK brut champagne, France	130
WHITE: FAULTLINE SAUVIGNON BLANC sauvignon blanc, marlborough, new zealand	12 / 44
ROSE: BME DU VIN ROSE grenache/cinsault rose, provence, france	12 / 44
RED: CASTILLO DEL BARYN MONASTRELL monastrell, spain	9 / 32
SANTA JULIA RESERVA malbec / cabernet franc, mendoza, argentina	12 / 44
PLANET OREGON pinot noir, oregon	14 / 52
CHICKEN RUN carmenere, central valley, chile	40
RIDGE GEYSERVILLE (375ML) 2019, zinfandel blend, california	40
MAISON DU MIDI grenache blend, cotes du rhone, france	48

Sake

NIHON SAKARI "DEMON SLAYER" japan, futsushu-style sake 180ml juice box	7
NIHON SAKARI JUNMAI japan, junmai sake 720ml	9 / 34
MO HAT BA LYCHEE SAKE vietnam, lychee-infused sake 360ml	15
KIKU-MASAMUNE KINUSHIRO NIGORI japan, junmai nigori sake 500ml (unfiltered, creamy)	10/ 28