

FOOD

BAR FOOD

Candied Kettle Corn brisket burnt ends, togarashi, sea salt	3.5
Wonton Chips & Dip thai green salsa, peanut sambal	5.5

SNACKS AND VEGGIES

Crunchy Sweet Corn Fritters sriracha aioli, cilantro	7.5
Oak Grilled Snap Peas kimchee emulsion	6.5
Kale & Asian Pear Salad hazelnut, cabbage, dashi, mint	10
<i>+ add pulled malaysian chicken 5, add oak smoked salmon 6</i>	
Coconut Scented Rice lime leaves, lemongrass	4
Green Papaya Salad peanuts, thai chili vinaigrette, cabbage, tomato	5
Texas Sweet Corn shiso, miso-yuzu butter, edamame	5
Garlic Rice Noodles pineapple, mint, currants, cashews, fish sauce	4.5
Chicken Karaage chili aioli, szechuan salt	9

MEATS

<i>add coconut scented rice 4</i>	
Smoked Beef Brisket chili gastrique, thai herbs (Starting at 5pm)	15.5
Malaysian Chicken Bo Ssam yellow curry-yuzu vinaigrette, thai basil	14
Smoked Turkey Breast apricot gastrique, orange, mint	13.5
Char Siew Pork Shoulder house hoisin sauce, celery	12
Thai Green Curry Sausage papaya salad, thai chili sauce, peanuts	11
Smoked Prime Bavette shishito salsa verde, cilantro, pickled shallot	18
Oak Smoked Salmon cucumber-yuzu broth, parsley, lemon	18

SANDWICHES

<i>papaya salad, peanuts, chili aioli, thai herbs</i>	
Thai Green Curry Sausage	11
Smoked & Grilled Brisket	12

RICE BOWLS

<i>coconut rice, seasonal pickles, thai herbs</i>	
Crispy Szechuan Tofu	11.5
Grilled Malaysian Chicken	13.5
Char Siew Pork Shoulder	13.5

GOOD POPS by donation.

Net proceeds will go towards Austin Pets Alive!



DRINK

BATCH COCKTAILS \$8

Ginger Old Fashioned	Lemongrass Daiquiri
Peach Margarita	Negroni
Apple Scotch Sour	Vodka Lychee Arnold Palmer

BOOZY SLUSHIES \$8

Frozen Gin & Tonic	Mango Sake Slushie
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HIGH BALL

Tito's Vodka, New Amsterdam Gin, Cruzan Aged White Rum, Cruzan Aged Dark Rum, Sauza Blanco Tequila, Wild Turkey Bourbon, Wild Turkey Rye, J&B Scotch

MIXERS

Coke, Diet Coke, Dr. Pepper, Sprite, Fanta, Tonic, Soda Water, Cranberry Juice, Grapefruit Juice, Orange Juice, Ginger Ale

BEER

DRAFT

Sapporo Premium Lager	5.5
Kirin Ichiban Lager	5.5
Bell's Brewery "Kalamazoo Stout"	6.5
Celis Brewery "White" Witbier	6
Real Ale "Fireman's #4" Blonde Ale	5
Live Oak Brewing Co. "Pilz" Czech-style Pilsner	6
Adelbert's Brewery "Philosophizer" Saison	5.75
Oasis Texas Brewery "Metamodern" Session IPA	6
Sweet Water Brewery "420" Extra-Pale Ale	5.75
Odell Brewing Co. "Rupture" Fresh Grind Ale	6.25
Lagunitas Brewing Co. "Little Sumpin' Sumpin'" Pale Wheat	5.75
Deschutes Brewing "Fresh Squeezed" IPA	6.25

BOTTLES AND CANS

Austin Beerworks "Fire Eagle" IPA	6
Blue Owl Brewing "Little Boss" Sour Session Wheat	6
Austin Eastciders "Original"	6
Stiegl Grapefruit Radler (16.9oz)	8
Lone Star (16oz)	4.5
Shiner Bock	5.5
Pacifico	5.75
Budweiser	4
Bud Light	4

WINE + SAKE

GLASS / BOTTLE

JP Chenet Brut Blanc de Blanc Sparking Wine	8 / 31
Dry Creek Vineyard Chenin Blanc (on tap)	7.5
Biscaya Baie Sauvignon Blanc	9 / 35
"A" by Acacia Chardonnay	10 / 39
Stemmari Rose (on tap)	7.5
Stemmari Pinot Noir (on tap)	7.5
Tintonegro Malbec	9 / 35
Ivory & Burt Cabernet Sauvignon	10 / 39
Ty Ku Junmai Sake (on tap)	8

Iced Tea, Fountain Soda 2.95

Lemonade 3.5

Cuvee Nitro Cold Brew (can) 5

Wunderpilz Oye "Sun Bear" Kombucha 6

Richard's Sparkling Rainwater 3.5