

# FOOD

## BAR FOOD

<b>Candied Kettle Corn</b> brisket burnt ends, togarashi, sea salt . . . . .	3.5
<b>Wonton Chips &amp; Dip</b> thai green salsa, peanut sambal . . . . .	5.5

## SNACKS AND VEGGIES

<b>Crunchy Sweet Corn Fritters</b> sriracha aioli, cilantro . . . . .	7.5
<b>Oak Grilled Snap Peas</b> kimchee emulsion . . . . .	6.5
<b>Kale &amp; Asian Pear Salad</b> hazelnut, cabbage, dashi, mint . . . . .	10
<i>+ add malaysian chicken 5, add oak smoked salmon 6</i>	
<b>Coconut Scented Rice</b> lime leaves, lemongrass . . . . .	4
<b>Green Papaya Salad</b> peanuts, thai chili vinaigrette, cabbage, tomato . . . . .	5
<b>Texas Smoked Sweet Corn</b> yuzu kosho aioli, lime, sunburst tomato . . . . .	5
<b>Garlic Rice Noodles</b> pineapple, mint, currants, cashews, fish sauce . . . . .	4.5
<b>Chicken Karaage</b> chili aioli, szechuan salt . . . . .	9.5

## MEATS

*add coconut scented rice 4*

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

## SANDWICHES

*papaya salad, peanuts, chili aioli, thai herbs*

<b>Thai Green Curry Sausage</b> . . . . .	11
<b>Smoked &amp; Grilled Brisket</b> . . . . .	12

## RICE BOWLS

*coconut rice, seasonal pickles, thai herbs*

<b>Crispy Szechuan Tofu</b> . . . . .	11.5
<b>Grilled Malaysian Chicken</b> . . . . .	13.5
<b>Char Siew Pork Belly</b> . . . . .	13.5
<b>Smoked Prime Bavette</b> . . . . .	13.5

## SWEET

<b>Salted Chocolate Chip Toffee Cookie</b> . . . . .	3.25
<b>Dark Chocolate Budino</b> bacon shortbread, salted caramel . . . . .	5.25



# DRINK

## BATCH COCKTAILS \$8

Ginger Old Fashioned  
Peach Margarita  
Malaysian Mule

Lemongrass Daiquiri  
Thai Watermelon Punch  
Vodka Lychee Arnold Palmer

## BOOZY SLUSHEES \$8

Frozen Gin & Tonic

Mango Sake Slushee

## 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
Left Hand Brewing "Milk Stout"	6.5
Celis Brewery "White" Witbier	6
Live Oak Brewing Co. "Pilz" Czech-style Pilsner	6
Adelbert's Brewery "Philosophizer" Saison	5.75
Oasis Texas Brewing Co. "Metamodern" Session IPA	6
Suds Monkey "Monkey Wrench" Session IPA	5.75
Bell's Brewery "Oberon" Wheat Ale	6.5
Pinthouse Pizza Rotating Selection	6.25
Skull Mechanix "Gully Cat" IPA	6
Odell "90 Shilling" Amber Ale	5.5

### BOTTLES AND CANS

Austin Beerworks "Fire Eagle" IPA	6
Blue Owl Brewing "Little Boss" Sour Session Wheat	6
Hops & Grain "A Pale Mosaic" IPA	6.5
Fairweather Cider Co. "Common" Cider	7
Stiegl Grapefruit Radler (16.9oz)	8
Uncle Billy's "Knuckleballer" Kölsch (16oz)	8
Lone Star (16oz)	4.5
Live Oak "Grodziskie"	6
Pacifico	5.75
Bud Light	4

## WINE + SAKE

### GLASS / BOTTLE

JP Chenet Brut Blanc de Blanc Sparkling Wine	8 / 31
Stemmari Pinot Grigio (on tap)	7.5
Biscaye Baie Sauvignon Blanc	9 / 35
"A" by Acacia Chardonnay	10 / 39
Loimer "Lois" Grüner Veltliner	4.5
Stemmari Rose (on tap)	7.5
Stemmari Pinot Noir (on tap)	7.5
Tintonegro Malbec	9 / 35
Ivory & Burt Cabernet Sauvignon	10 / 39
Benton Lane Pinot Noir	4.8
Fowles Wine "Farm to Table" Shiraz	4.5
Ty Ku Junmai Sake (on tap)	8

Iced Tea or Fountain Soda 2.95

Ramune Japanese Soda 3

Lemonade 3.5

Cuvee Nitro Cold Brew 5

Wunderpiltz Oye "Sun Bear" Kombucha 6

Richard's Sparkling Rainwater 3.5