

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 malaysian chicken 5, add oak smoked salmon 6</i>	
Crunchy Cabbage Salad ginger vinaigrette, daikon, red onion pickles . . .	10
<i>+ add 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 yuzu kosho aioli, lime, sunburst tomato	5
Garlic Rice Noodles pineapple, mint, currants, cashews, fish sauce	4.5
Chicken Karaage chili aioli, szechuan salt.	9.5

MEATS

add coconut scented rice 4

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 Belly house hoisin sauce, celery	12
Thai Green Curry Sausage papaya salad, thai chili sauce, peanuts	11
Smoked Prime Bavette shishito salsa verde, cilantro, pickled onion. . . .	18
Oak Smoked Salmon cucumber-yuzu broth, parsley, lemon	18
👉 Smoked Baby Back Duroc Pork Ribs (Sun & Mon starting at 5pm). . 12	
<i>Loro bbq sauce, cauliflower pickles, green onion</i>	

SANDWICHES

papaya salad, peanuts, chili aioli, thai herbs

Thai Green Curry Sausage	11
Smoked & Grilled Brisket	12
👉 Crispy Pork Katsu (11am-5pm)	12
<i>mustard, shishito aioli, slaw, turmeric steamed bun</i>	

RICE BOWLS

coconut rice, seasonal pickles, thai herbs

Crispy Szechuan Tofu	11.5
Malaysian Curry Chicken	13.5
Char Siew Pork Belly	13.5
Smoked Prime Bavette	13.5

SWEET

Salted Chocolate Chip Toffee Cookie	3.25
Whipped Chocolate Mousse bacon cookie crumble, caramel, whip . . .	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
Real Ale Brewing Co. "Swifty" Pale Ale	5.50
Adelbert's Brewery "Philosophizer" Saison	5.75
The Lone Pint Brewery "Yellow Rose" IPA	7
Suds Monkey "Funky Monkey" IPA	7
Live Oak Brewing Co. Hefeweizen	6
Pinthouse Pizza Rotating Selection	6.25
Skull Mechanics "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	45
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	48
Fowles Wine "Farm to Table" Shiraz	45
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