

# 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  
+ add malaysian chicken 5, add oak smoked salmon 6  
**Crunchy Cabbage Salad** ginger vinaigrette, daikon, candied cashews . . . 10  
+ add malaysian chicken 5, add oak smoked salmon 6  
**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

## 👉 MON-SUN STARTING AT 5PM

- Smoked Baby Back Duroc Pork Ribs** cauliflower pickles, green onion . 12

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

- Thai Green Curry Sausage**. . . . . 11  
**Smoked & Grilled Brisket** . . . . . 12

## 👉 DAILY FROM 11AM-5PM

- Crispy Pork Katsu** mustard, shishito aioli, slaw, turmeric steamed bun 12  
**Turkey Ruben** bacon braised cabbage, muenster, sourdough . . . . . 12

## 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 . . . . . 5.25



# DRINK

## FAVORITES

### BATCH COCKTAILS

- Ginger Old Fashioned
- Peach Margarita
- Malaysian Mule
- Tiki Rum Yum
- Thai Watermelon Punch
- Vodka Lychee Arnold Palmer

### BOOZY SLUSHEES

- Mango Sake Slushee
- Frozen Gin & Tonic

\$ 8

### MILKSHAKE

- Hanuba Snowstorm
- Wild Turkey bourbon, cacao, coconut cream



## 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
- Independence "Convict Hill" Oatmeal Stout ..... 6
- Celis Brewery "White" Witbier. .... 6
- Real Ale Brewing Co. "Swiftly" 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 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
- Live Oak "Pilz" ..... 6
- Pacifico ..... 5.75
- Bud Light ..... 4
- Stiegl Grapefruit Radler (16.9oz) ..... 8
- Lone Star (16oz) ..... 4.5

## 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

Wunderpils Oye "Sun Bear" Kombucha 6

Richard's Sparkling Rainwater 3.5