

FOOD

BAR FOOD

- Candied Kettle Corn** brisket burnt ends, togarashi, sea salt 3.5
Wonton Chips & Dip thai green salsa, peanut sambal 5.75

SNACKS AND VEGGIES

- Crunchy Sweet Corn Fritters** sriracha aioli, cilantro. 7.75
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, red onion pickles . 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, thai herbs 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 14.5
Smoked Turkey Breast apricot chutney, crispy chicken skin 13.5
Char Siew Pork Belly house hoisin sauce, celery 12.5
Smoked Pork 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

👉 SUN & MON STARTING AT 5PM

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

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

- Smoked Pork Sausage** 11
Oak Smoked Beef Brisket 12

👉 DAILY FROM 11AM-5PM

- Crispy Katsu** duroc pork, mustard, shishito aioli, slaw, turmeric bun . . 12
Turkey Reuben bacon braised cabbage, muenster, sourdough 12

RICE BOWLS

coconut rice, seasonal pickles, thai herbs

- Crispy Szechuan Tofu** 11.75
Malaysian Curry Chicken 13.75
Char Siew Pork Belly 13.75
Smoked Prime Bavette 13.75
Oak Smoked Salmon 13.75

SWEET

- Salted Chocolate Chip Toffee Cookie** 3.25
Whipped Chocolate Mousse bacon cookie crumble, caramel, whip . . 5.25



DRINK

FAVORITES

BATCH COCKTAILS

Ginger Old Fashioned
Peach Margarita
Kyūri Mule
Thai Berry Smash
Lychee Arnold Palmer
Mai Thai

BOOZY SLUSHEES

Frozen Gin & Tonic
Mango Sake Slushee

\$8

MILKSHAKE

Hanuba Snowstorm
Wild Turkey bourbon,
cacao, coconut cream



HIGH BALL

Tito's Vodka, New Amsterdam Gin, Cruzan Aged White 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
Real Ale Brewing Co. "Swifty" Pale Ale	5.5
Live Oak Brewing Co. Hefeweizen	6
Skull Mechanix "Gully Cat" IPA	6.5
Odell "90 Shilling" Amber Ale	5.5
Hi Sign "Violet" Blueberry Blonde	7
Pinthouse "Electric Jellyfish" IPA	7.5
Dogfish Head "90 Minute" Imperial IPA	9
St Elmo "Carl" Kolsch	6
Jester King Rotating Selection	MKT

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
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
Proverb 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

Wunderpilz Oye "Sun Bear" Kombucha 6

Richard's Sparkling Rainwater 3.5