

FOOD

BAR FOOD

- Candied Kettle Corn** brisket burnt ends, togarashi, sea salt 4.25
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, cucumber, cashews 10
+ add malaysian chicken 5, add oak smoked salmon 6
Coconut Scented Rice lime leaves, lemongrass. 4
Tomato & Cucumber Salad cantaloupe, cilantro oil, lemon zest, mint. . . 5.5
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 9.75

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

- Smoked Pork Sausage** papaya salad, peanuts, chili aioli, thai herbs . . . 11
Oak Smoked Beef Brisket papaya salad, peanuts, chili aioli, thai herbs 12

👉 DAILY FROM 11AM-5PM

- Crispy Katsu** duroc pork, mustard, shishito aioli, slaw, turmeric bun . . 12
Turkey BLT smoked tomato jam, bacon, sweet peppers, herb aioli . . . 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** 3.5
Whipped Chocolate Mousse bacon cookie crumble, caramel, whip. . . . 5.5



DRINK

FAVORITES

BATCH COCKTAILS

Ginger Old Fashioned
Mandarin Margarita
Kyūri Mule
Thai Berry Smash
Yuzu Kozmo
Mai Thai

BOOZY SLUSHEES

Frozen Gin & Tonic
Mango Sake Slushee
Peach Bourbon Smash



HIGH BALL

Tito's Handmade Vodka, New Amsterdam Gin, Bacardi Superior Rum, Espolòn Blanco Tequila, Wild Turkey Bourbon, Wild Turkey Rye, Dewar's Scotch

MIXERS

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

BEER

DRAFT

St Elmo "Carl" Kolsch 6
The ABGB "Industry" Pilsner 6
Sapporo Premium Lager 5.5
Kirin Ichiban Lager 5.5
Real Ale Brewing Co. "Swiftly" Pale Ale 6
Live Oak Brewing Co. Hefeweizen 6
Odell "90 Shilling" Amber Ale 5.5
Pinthouse "Electric Jellyfish" IPA 8
Skull Mechanix "Gully Cat" IPA 6.5
Bell's Two Hearted IPA 6.5
Austin Beerworks Seasonal 6
Jester King Rotating Selection MKT

BOTTLES AND CANS

Fireman's 4 Light 4.5
Blue Owl Brewing "Little Boss" Sour Session Wheat 6
Pacifico 5.75
Karcher Crawford Bock 6.5
Lone Star (16oz) 4.5
Live Oak "Pils" 6
Hi Sign "Violet" Blueberry Blonde 6.5
Adelbert's Hibiscus Saison 6.5
Hops & Grain "A Pale Mosaic" IPA 6.5
Fairweather Cider Co. "Common" Cider 7
Hops & Grain Porter Culture 5.5
Tupps Double Dry Hops IPA 8

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
Loveblock Sauvignon Blanc 48
Sand Point Chardonnay 10 / 39
Smith Story Riesling 45
Stemmari Rose (on tap) 7.5
Stemmari Pinot Noir (on tap) 7.5
Tintonegro Malbec 9 / 35
Excelsior Cabernet Sauvignon 10 / 39
Argyle Pinot Noir 48
Alexander Valley Cabernet Sauvignon (375ml) 26
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