



## SMALL PLATES\*

**Shishito Peppers** curried pepper salt | 7

**Fries** spice mixture, hot & sweet sauce | 6

**Chili Cheese Toast** hot & sweet sauce | 7

**Chicken Wings** korean red pepper glaze | 10

**Fried Calamari** sweet chili sauce | 9

**Prawn Patia** black mustard seeds, curry leaves, spicy garlic masala | 13 🌶️

**Chicken Satay** marinated chicken breast, peanut sauce | 12

**Pork Ribs** fish palm sugar & spur chili BBQ sauce | 12

**Chicken Gua Bao** fried chicken, herbs & pickles, yuzu aioli | 12

**Fried Rice** | 7

add fried egg +1, add pork belly +3, add shrimp +3

**Wild Mushrooms** kaffir lime leaf, shrimp crackers | 9

*taro chips available on request +1*

**Crab & Toast** blue crab, crab gravy, pullman toast | 12

## NOT SMALL PLATES

**Steak Salad** gochujang marinade, popped tamaki, herbs, shallots, dried chili, cacao | 15 🔥

**Char Kway Teow** flat rice noodles, shrimp, chinese sausage, garlic chives, soy glaze | 12

**Spicy Miso Ramen** pork belly, scallions, nori, poached egg, chili crisp | 16

## SOMETHING SWEET?

**Sweet Mantou Bao** sweet dipping sauce | 6

FOOD MENU CREATED BY:  
DERIK ALFARO

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

*\*Please inform your server of any allergies*

*20% gratuity will be added for parties of 6 or more*



## COCKTAILS

### 7 Long Years\* - 16

*Sugar, spice and everything nice, that's what Asian margaritas are made of*  
tequila | green chili | pineapple | lime | sesame



### Sambie – 18 F.M.

*BBBRRRAAAIIINNNSSSSS!!!*

rums | chai | banana | pineapple | lemon | absinthe | fire



### Lucy Liu – 16 F.M.

*Beauty with a kick*

chili oil washed tequila | lychee | coconut | vanilla | lime



### Samurai Pancakes\* – 18

*Defender of the Golden Shaker*

gin | aperol | 'pancake mix' | starfruit | orange | lime | cinnamon



### Mighty Minnow\* – 16 / 45

*Catch of the day!*

rums | pisco | mango | cumin | mint | calpico



### Bangkok Bangarang\* – 15

*Bananas, booze & battle cries*

don papa rum | thai tea | banana milk | tamarind



### Papa's Pie (hot/cold) – 16

*Fall in the Philippines*

don papa rum | rye | cognac | 5-spice | ginger | lemon



COCKTAIL MENU CREATED BY:  
DAVID MUHS

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## WINE

**White – 14 / 52**

*macabeo, spain*

**Red – 12 / 44**

*morgan, france*

**Sparkling – 12 / 44**

*graham beck brut, south africa*

## BEER

**Asahi – 6**

*lager, japan*

**Tiger - 6**

*lager, singapore*

**Echigo – 8**

*stout, japan*

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