



****We politely refuse any modifications or substitutions to our dishes.**

GF: gluten free VO: vegan optional upon request

HAPPY HOUR

Monday - Saturday, 4:30pm-6:00pm

Dine-In Only

COCKTAILS

Old Fashioned 7

Bourbon, Turbinado, Angostura Aromatic Bitters

Manhattan 7

Rye, House Blend Sweet Vermouth, Angostura Aromatic Bitters, Regan's Orange Bitters No. 6

Horsefeather 7

Whiskey, Ginger, Lemon, Angostura Aromatic Bitters

Daiquiri 7

Rum, Lime, Turbinado

Moscow Mule 7

Vodka, Ginger, Lime, Soda Water

Cosmopolitan 7

Vodka, Dry Curacao, Cranberry, Lime

Margarita of the Day 7

Tequila, Dry Curaçao, Lime, Flavor of the day

Paloma 7

Tequila, Grapefruit, Lime, Soda

WINES of the Day

Red / White / Sparkling 7

BEERS + SHOTS

PBR + JTS Brown 5

BEER 25% off

FOOD

Giaw Grob Cheese เกี้ยวกรอบครีม 5

fried wontons (6) with cream cheese, surimi, sweet & sour sauce

Gui Chai กุยช่าย (VO) 6

flash fried chive cakes (2), spicy soy vinaigrette, cilantro, fried shallot

Giaw Neung เกี้ยวหนึ่ง 7

steamed pork & shrimp dumplings (6) with ginger, shiitake mushroom, ginger garlic hoisin sauce, cilantro

Gra-Dook Moo Tord กระดูกหมูทอด 7

fried marinated pork riblet, cilantro, Thai Sriracha

Poh Piah Sod Goong ปลอเปี้ยะสดกึ่ง (VO) 8

Fresh spring rolls (2) with tempura shrimp, seasoned bean thread noodle, leaf lettuce, bean sprout and cilantro, served with hoisin peanut sauce

Peek Gai Gra Tiam ปีกไก่กระเทียม 8

crispy wings(6), garlic, scallion, cabbage

Pla Meuk Gra Ta ปลาหมึกกระตะ 8

Tempura calamari with ginger, serrano, garlic, scallion and cabbage

Khao Tod Nam Sod ข้าวทอดแหนมสด (GF) 9

crispy seasoned rice salad with cured pork sausage, scallion, red onion, cilantro, peanut, dried chili, leaf lettuce