

WINE

GLASS

RED

14 HANDS MERLOT | 11
WASHINGTON

DIORA LE PETIT GRACE PINOT NOIR | 14
CALIFORNIA

TRUTH BE TOLD CABERNET | 14
WASHINGTON

ROSE

THE PALE ROSE | 12
SOUTH OF FRANCE

WHITE

OYSTER BAY SAUVIGNON BLANC | 12
NEW ZEALAND

GROTH SAUVIGNON BLANC | 18
CALIFORNIA

SUN GODDESS PINOT GRIGIO | 14
ITALY

FLEUR DU CAP CHARDONNAY | 11
SOUTH AFRICA

MULDERBOSH CHENIN BLANC | 14
SOUTH AFRICA

HYLAND ESTATES RIESLING | 13
OREGON

BOTTLE

RED

FAUST CABERNET | 100
CALIFORNIA

THE PRISONER RED BLEND CABERNET | 100
CALIFORNIA

ALEKSANDER MERLOT | 150
CALIFORNIA

MIRAFIORE BAROLO | 100
ITALY

WHITE

FREIXENET PROSECCO | 55
ITALY

FAIRE LA FETE CREMANT | 60
FRANCE

TAITTINGER CHAMPAGNE | 110
FRANCE

ILLUMINATION SAUVIGNON BLANC | 90
CALIFORNIA

HANZELL ESTATE SEBELLA CHARDONNAY | 80
CALIFORNIA

BEER

DRAFT | 9

ANGEL CITY IPA

TRUMMER PILSNER

805

SAPPORO

BOTTLE | 8

CORONA

MODELO ESPECIAL

TSING TAO



HAPPY HOUR

Monday - Friday

4PM - 9PM

SIGNATURE COCKTAILS

SICARU | 16

MEZCAL, PINEAPPLE, LIME, BASIL

FLOR DE MARGARITA | 16

CHOICE OF: GRAPEFRUIT, MANGO-SRIRACHA OR MINT BERRY

TIATO | 16

VODKA, LYCHEE LIQUOR, FRESH CUCUMBER JUICE

ROSÉ SANGRIA | GLASS 14 | CARAFE 50

BLEND OF ROSÉ & WHITE WINE, KUMQUAT LIQUOR, RUM

THE EMPRESS | 16

GIN, CHAMPAGNE, ELDERFLOWERS, LEMON JUICE

GARDEN FAIR PUNCH | 15

GLUTEN-FREE VODKA, COCONUT RUM, HOUSE MADE PUNCH

MAD MAN OLD FASHIONED | 17

UNCLE NEAREST WHISKEY, AROMATIC BITTERS

HOUSE COCKTAILS

ESPRESSO MARTINI | 17

VODKA, AMARETTO, FRESH ESPRESSO

FRENCH SPRITZER | 16

SAUVIGNON BLANC, LILLET, ELDERFLOWER, PROSECCO

APEROL SPRITZ | 16

APEROL, PROSECCO, SODA WATER

CRAFTED MOCKTAILS

BLUEBERRY FIELDS | 8

BLUEBERRY, ELDERFLOWER, MINT, HONEY, SPARKLING WATER

VITALITY SUNSET | 8

CARROT JUICE, LIME, PINEAPPLE, GINGER, AGAVE

TIATO'S GARDEN | 8

GARDEN-GROWN LEMONGRASS, SEEDLIP SPICE ESSENCE, CUCUMBER JUICE, TIATO LEAF, SPARKLING WATER

SMALL BITES

SWEET & SPICY FRIES | 9

SAVOR BIRD'S EYE CHILI AIOLI, SOY GLAZE, CILANTRO, CHILI OIL CRISP & SESAME NORI SPICE

MUSHROOM CALAMARI | 11

SALT & PEPPER OYSTER MUSHROOMS WITH SCALLION GINGER DIPPING SAUCE

CORN FRITTERS | 9

MANCHEGO CHEESE, SPICED AIOLI & TAJIN

SHORT RIB BEEF DUMPLINGS | 9

PAN SEARED CHAR SIU BRAISED SHORT RIBS DRIZZLED WITH CHILI SESAME SAUCE

CHICKEN PORCINI DUMPLINGS | 9

STEAMED WITH HERB CHILI SAUCE

LARGE PLATES

MARKET SALAD | 12

SHAVED CARROTS, CUCUMBERS, PICKLED RED ONIONS, AVOCADO, MINT, MANGO, CILANTRO & CRISPY QUINOA, WITH GREEN GODDESS VINAIGRETTE

KALE CAESAR SALAD | 13

WITH LEMONGRASS CAESAR DRESSING, SHAVED PARMESAN CHEESE & CORNBREAD CROUTONS

VIETNAMESE FRIED CATFISH | 19

PANKO CRUSTED, FRESH HERBS, TOASTED PEANUTS, CRISPY GARLIC, PICKLED RED ONIONS, SWEET FRESNO CHILIS, SHAVED GREEN PAPAYA & COCONUT NUOC CHAM

CHEESEBURGER | 16

ALL AMERICAN GRASS-FED BEEF, WHOLE GRAIN DIJON AIOLI, WITH CRISP LETTUCE & CARAMELIZED ONIONS

SIDES

JASMINE RICE | 3

COCONUT STICKY RICE | 4

GARLIC FRIES | 6

SWEET POTATO FRIES | 7

CHICKEN PATE | 7

WITH TOASTED BAGUETTE, FRESH HERBS & VIETNAMESE PICKLES

BEEF WONTON NACHOS | 19

LEMONGRASS FLANK STEAK WITH CHEDDAR CHEESE SAUCE, SCALLIONS

SCORPION SHRIMP | 14

WITH SWEET AND SOUR GLAZE

AHI TUNA CRUDO | 14

WITH RICE CRACKERS, CABBAGE SLAW FRESH HERB TRIO & MANGO

LOBSTER MAC & CHEESE | 19

CREAMY CHEESE SAUCE, TENDER LOBSTER CHUNKS, & CRISPY PANKO CRUST

PORK BELLY HAWAIIAN PIZZA | 13

WITH PICKLED RED ONIONS, SWEET JALAPENOS, & FRESH HERBS

CLASSIC CHEESE & PEPPERONI PIZZA | 12

COCONUT CURRY CHICKEN | 14

THAI-INSPIRED CURRY WITH CHINESE LONG BEANS, SERVED ALONGSIDE STEAMED JASMINE RICE

SWEETS

MANGO STICKY RICE | 7

AFFOGATO | 6

WARM COOKIES | 5

ADD ICE CREAM | 2

MATCHA ICE CREAM SANDWICH | 11

