

## bar menu | food

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### small plates

#### roti canai (v)

two malaysian flatbreads served warm with our spicy curry dipping sauce \$7.95

#### korean bbq chicken wings

half dozen. served with yuzu mint yogurt dipping sauce \$8.95

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### wagyumama beef sliders

made from snake river farms wagyu beef, pick your favorites

\$6.95 for 1 | \$13 for 2 | \$19 for 3

#### korean fire

wagyu beef patty\* glazed with korean bbq sauce, lettuce, kimchi slaw + chili garlic mayo

#### backyard

wagyu beef patty\* with american cheese, lettuce, tomato, pickle + mayo

#### bbq

wagyu beef patty\* with hoisin bbq sauce, lettuce, crispy onions + spicy mayo

#### teriyaki

wagyu beef patty\* topped with teriyaki, swiss cheese, pineapple, red onion + pickled ginger mayo

#### add togarashi french fries for \$4

shoestring french fries tossed in togarashi seasoning

(v) vegetarian | \*consuming raw or undercooked items may increase your risk of foodborne illness

## bar menu | cocktails

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**pitchers** \$37.50 each (serves 6)

**thai chili margarita**

ghost tequila, chili liqueur, coconut syrup, fresh lime juice, japanese chili + lime bitters, cayenne + cinnamon salt rim

**lychee + blood orange sangria**

cabernet sauvignon, blood orange liqueur, lychee syrup + fresh lime juice

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**asian-inspired cocktails** \$9.95 each

**thai chili margarita**

ghost tequila, chili liqueur, coconut syrup, fresh lime juice, japanese chili + lime bitters, cayenne + cinnamon salt rim

**spicy korean mary**

ghost tequila, cucumber syrup, gochujang, fresh lime juice, agave, shichimi-salt, chili + cilantro

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**wine | by the glass** \$9.50 each

**cabernet sauvignon** grounded wine co.

**pinot noir** the pinot project

**sauvignon blanc** grounded wine co.

**chardonnay** the fableist

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## beer

sam adams boston lager

harpoon ipa

blue moon belgian white

sapporo light

german style lager

american ipa

american lager

light japanese rice lager

\$8

\$8

\$8

\$8.50