

## **GIN JUB GIN JIB/กินจ๊อบกินจิบ**

street market dishes

- MOO SARONG – crispy noodle wrapped pork meatball, white pepper, sambal chili 12
- PEEK GAI TOD – thai style chicken wings, plum sauce, toasted sesame seeds 16
- SAI KROK E-SAN – northeastern thai style pork sausage skewers, side ginger, cucumber 14
- YUM TAO HU – pan seared tofu, kale, onions, cherry tomatoes, roasted coconut flakes 17
- PLA MUK TOD – crispy calamari, creamy avocado dip, lime 21
- POH PIA PU – crab, truffle & black mushrooms spring rolls 20
- YUM NUA YANG – bbq beef, shallots, chilies, lime juice, roasted rice 19
- SOM TUM THAI – green papaya, dried shrimp, peanuts, lime, crushed chilies 15  
add grilled jumbo shrimp +9
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## **GUB KHAO/กับข้าว**

mains

- GAI YANG – Esan style grilled amish chicken, sweet chili and jeaw sauce 29
- LARB PLA TOD – whole fried branzino, shallots, fresh mint, lime , chilies 40
- TOM ZABB NUA – bone-in short ribs soup, lime juice, chili, lemongrass, galangal 32
- KUA KLING KUNG – wok-fried shrimp, galangal, spicy southern Thai chili paste 29
- SEE KRONG MOO YANG – bbq ribs, soy honey glaze, pickled vegetables 35
- NUA YANG – 12oz marinated bone-in ny strip steak, tamarind sauce 54
- GAENG SALMON – grilled salmon, curry, eggplants, basil, chilies 36
- KUNG PAD MED MAMUANG – sauteed shrimp, cashew nuts, roasted chili sauce 32
- KANANG PAD KRAPOW – brussel sprouts, holy basil, chilies 23
- TUA PAD PRIK KHING – wok-fried long beans, tofu, galangal chili paste 24
- MAA'S GAENG PAK – homestyle veggies, yellow curry, chili threads, coconut cream 25  
add grilled jumbo shrimp +9
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## **KHAO & SEN/ข้าว และ เส้น**

rice and noodles

- KHAO PAD PU – lump crab fried rice, egg, scallions 29
- KHAO PAD KRA PROW NUA – bbq beef fried rice, holy basil 27
- KHAO PAD PRIK KHING – vegetables fried rice, galangal chili paste 24
- SEN CHAN PAD LOBSTER – maine lobster, thin rice noodle, peanuts, flat chives, egg 51
- JASMINE RICE – medium grain 4
- RICEBERRY STICKY RICE – purple grain 5

## COCKTAILS/ เมาแน่ๆ

### SWAY WAYLA

roku gin, butterfly pea blossom, cucumber, lemon, shiso 18

### THE LAND OF SMILES

hornitos tequila, thai chili, tamarind, agave, mint, cucumber, smoked sea salt 18

### BASIL FRESCA

ketel one vodka, thai basil, yuzu, lemon, ginger syrup, processco 17

### GOLDEN CASSIA

legent bourbon infused with chrysanthemum, demerara, ginger, angostura bitters 17

### BANGKOK SURPRISE

amaras mezcal, suze, homemade thai grenadine, ginger syrup, fresh pineapple juice, lemon 18

### SIMILALA

captain morgan signature rum infused hibiscus & raisin, demerara, lime, mint 17

### WAKING UP IN KODAWARI

pierre almas mezcal, cynar infused with kodawari coffee, dolin, gran classico bitter 18

### THE LAZY BADGER

ron zacapa rum, mr. black, cynar, honey, velvet falernum, lime, yuzu bitters 19

### FIRE & BLOOD

copper dog scotch, legent bourbon, sweet vermouth, maraschino, pineapple, lime 19

### WINTER BLOOM

roku gin, kamoizumi nigori sake, genepy liqueur, cucumber thyme, yuzu juice 19

### MANGO TANGO

suntory toki, aperol, homemade mango-longan syrup, honey, lemon, lime, peychaud, club soda 20

### IMPERIAL OLD-FASHIONED

hibiki harmony infused tea, genepy, px sherry, demerara, yuzu bitter 25

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## WINE/ไวน์

### SPARKLING

Prosecco D.O.C. Ruffino Lumina, Italy (NV) 14/70

Brut Rose, Gratien & Meyer Cremant de Loire, Loire Valley, France 15/75

### ROSÉ

Rosé, Hogwash, California (2023) 15/75

### WHITE

Sauvignon Blanc, Babich, Marlborough, New Zealand (2023) 15/75

Chardonnay, Maddalena, Monterey, California (2022) 16/80

Sancere, Fournier Pere & Fils, Loire Valley, France (2022) 19/90

### RED

Pinot Noir, "San Luis Obispo", Bishop's Peak, California (2022) 15/75

Cotes du Rhone Rouge, "Chevrefeuille", Domaine Remejeanne, France (2022) 15/75

Cabernet Sauvignon, Serial, Paso Robles, California (2020) 17/85

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## BEER/ เบียร์

SINGHA - pale lager 9

BRONX AMERICAN - pale ale 8

HITACHINO NEST - white ale 11

BARRIER MONEY - IPA 10

## SAKE/ สาเก

AKITABARE "KOSHIKI JUNZUKURI" - junmai-clean, well-balance 12/22/60

DEWAZAKURA "IZUMI JUDAN"- ginjo-premium, crisp, extra dry 16/30/80

KAMOIZUMI - Nigori Ginjo, "Summer Snow" - unfiltered, rich, creamy (500ml) 14/26/55

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## REFRESHMENTS/ ดื่มแล้วสดชื่น

BASIL LEMONADE - thai basil, cane sugar, lemon, fever tree club soda 8

GINGER PEAR - homemade ginger pear, yuzu, seedlip spice, fever tree club soda 11

CUCUMBER THYME - Cucumber, lemon thyme, lime, fever tree club soda 8

HOUSEMADE THAI ICED TEA - black tea, cane syrup, oat milk 5

## WATER / น้ำ

SAN PELLEGRINO (1L) 9  
sparkling

ACQUA PANNA (1L) 9  
still