

BAR MENU

PACIFIC OYSTER red chile nahm jim	\$1½ea
GREEN MANGO DIPS chile sugar salt	\$3
GRILLED BEEF IN LETTUCE roasted tomato sambal	\$1ea
KABOCHA CHIPS sesame salt	\$3
MIANG- roll your own betel leaves	\$6
LON OF CRAB fresh veg	\$6
CHICKEN SATE peanut sauce	\$1½ea
BERKSHIRE PORK BELLY SKEWERS chile tamarind sauce	\$1½ea
CRISP GREEN PAPAYA FRITTERS soy, black vinegar & garlic	\$4

DAILY FROM 4-7PM



ADULT BEVERAGES

BEER

TAP

Breck Avalanche	3
Great Divide Samurai	3
Steamworks Third Eye Pale Ale	3
New Belgium Mothership Wit	3
Left Hand 400 Pound Monkey IPA	3
Oskar Blues Momas lil Yella Pils	3

WINE

WHITE

IMT Monkeyshine White, CO	5
'10 Masciarelli Trebbiano, Italy	5
'10 Muirwood Chardonnay, CA	5
Kunde Sauvignon Blanc, CA	5

RED

IMT Monkeyshine Red, CO	5
'09 Volteo Tempranillo, Spain	5
Root:1 Cabernet Sauvignon, Chile	5
'10 Hang Town Red Blend, Lot 42, CA	5

COCKTAILS

GINGER COSMO house-made ginger vodka, cranberry, lime. up.	4
PHAT MAI THAI rum, coconut rum, amaretto, orange liqueur, orange and pineapple juice; dark rum float. rocks.	4
PHAT MARG house-infused ginger tequila, triple sec, lime juice. up. no salt. WARNING: spicy	4
FRENCH MARTINI house-infused pineapple vodka, crème de cassis, pineapple juice. up.	4
PHAT ASS house-infused lemongrass & lime leaf vodka fresh lemon, sugar rim. up.	4
PINEAPPLE TINI house-infused pineapple vodka splash pineapple juice, UP.	4
GINGER MARTINI house-infused ginger vodka, chilled, up.	4
ALL WELL DRINKS	3

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