

Khmai Cocktails

Spicy Mango \$14

Ten to One Rum, Mango juice, candied bird's eye chili, caramelized ginger, lemon, sour cherry.

Savory Coconut \$15

Brovo Spirits Gin, Sweet lemongrass, fresh lime, and basil infused coconut with crispy coconut flakes.

Ginger This! \$15

Brovo Spirits Vodka, Caramelized ginger, basil simple syrup, candied tamarind, ginger beer.

Guava Taste \$16

El Destillador Tequila Blanco, Fresh guava, fresh lime, orange juice, lime soda, with a candied guava rim.

Holy Lychee Sour \$15

Brovo Spirits Vodka, Lychee, candied lemon, lemongrass simple syrup, holy basil.

Tropical Medley \$16

El Destillador Tequila Blanco, Fresh watermelon juice, sour cherry syrup, pineapple juice, fresh jackfruit

Beer

Corona, Heineken, Tsing Tao, Sapporo, Kirin Ichiban, Kirin Light, Lagunitas IPA \$7.00

WARNING: MANY OF OUR DISHES MAY CONTAIN ALLERGENS. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Red Wine

House of Brown 2021

\$12 Glass/\$50 Bottle

Red Blend Cabernet Sauvignon and Pinot Noir. Light body and crisp acidity meet lush fruit and spices. Hibiscus, tea rose, pomegranate, and cherry notes. Vegan friendly. From Lodi, California.

Cooper Hill 2021

\$16 Glass/\$65 Bottle

Pinot Noir. Dark berry and pomegranate notes, dark, dry but fruity. Fresh and tart. From Willamette Valley, Washington State.

Cocodrilo 2021

\$18 Glass/\$73 Bottle

Corte. Aromas of blueberries, red plum, sweet spices, and a hint of graphite. Medium-body with firm tannins. From Mendoza province of Argentina.

Terranoble Azara 2021

\$12 Glass/\$52 Bottle

Cabernet Sauvignon. Intense, elegant, and complex notes of cherries and plums, complemented by spices. Structured, fresh, with velvety tannins. From Valle Central region of Chile.

Sparkling

Zardetto Brut Treviso

\$12 Glass/\$52 Bottle

Prosecco. Refined bubbles, with. Aromas of flowers, apricots, and orange blossoms. Fresh citrus and floral notes linger on the finish. From Veneto region of Italy.

Huber Sparkling Rose

\$13 Glass/\$54 Bottle

Sparkling Rose. Delicate, fresh, and fruity with hints of fresh cherries and forest berries. Dry, fruit-driven and creamy on the palate. From Reichersdorf, Austria.

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White Wine

Figuiere Signature Magali Rose 2023

\$14 Glass/\$57 Bottle

Rose white. Medium Body with flavors of strawberry, orange peel, and white flowers. Fresh acidity and salty minerality from the Mediterranean Sea. From Provence region of France.

The Vincent Board Track Racer 2022

\$12 Glass/\$50 Bottle

Chardonnay. Ripe pear and granny smith apple aromas. Vibrant acidity and rich texture. Notes of creamy meringue from barrel fermentation. From Woodinville, Washington State.

Garzon Reserva Albarino 2023

\$14 Glass/\$57 Bottle

Albarino. Bright peach, citrus, jasmine, and mineral aromas. From Maldonado region of Uruguay.

Le Petit Salvard 2022

\$12 Glass/\$52 Bottle

Sauvignon Blanc. French white wine vinified in temperature controlled cuves and aged on fine lees. From the Loire Valley region of France.

“H” Riesling 2021

\$12 Glass/\$52 Bottle

Riesling. Clear and juicy Mosel classic with fine grip and salinity from Riesling grapes bottled young. From Mosel, Germany.

Champagne

Laurent-Perrier La Cuvee

\$16 Glass/\$70 Bottle

Brut. French Champagne

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