

Lunch: Fri - Sun, 12PM - 4:30PM

LUNCH LIBATION

Thai Chili Margarita Mijenta blanco, triple sec, lime, thai chili. Spicy!	20
Mimosa Prosecco, orange juice	16
Strawberry Colada Strawberry lemonade vodka, strawberry water, coconut cream, lemon	18
Spicy Pineapple Daiquiri Mekhong thai spiced rum, jaja añejo, pineapple juice, strawberry, lime, thai chili	18
Spiked Thai Tea Hera the dog vodka, thai tea, coconut cream	18
Thai Peach Cooler Jim beam peach bourbon, iced jasmine tea, lemongrass, lemon	18



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Allergies? Let your server know!

They will alert the kitchen. Modifications politely declined. MAXIMUM of 4 credit cards per table.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.

[V] = vegan
[VO] = vegan option available [GF] = gluten-free
[GFO] = gluten-free option available

WINE	
ORANGE Night + Potion Xarel - Lo Clos Lentiscus, Catalonia Spain '21 Lemon rind, lime blossoms, sea salt. Bright & mouth watering	18
RED Wabi-Sabi Zinfandel Carignane, Grenache, Sangiovese Populis, California '22 Rustic dark and mountain fruit. Elegant and refined Sunday evening!	17
RED Gamay Hervé Villemade	16
Loire France '22 Juicy red berries with harmonious hint of violet and gentle peppery notes	d · · · ·
WOK & RICE	
Chicken Fried Rice Egg, peas & carrots with a hint of sesame	21
Chow Fun Marinated beef, rice noodles, green onion, ginger, bean sprouts laced with stir fry sauce	26
Chicken Katsu Furikake rice, mac salad, tonkatsu sauce	24
Fried Whole Seabream	50
Chicken Pad Thai Thin rice noodles, chicken, egg, lime	17
and crushed peanuts. [VO] [GFO] Miso Soup Tofu, wakame, green onion	8
SNACKS	
Spam Musubi Island favorite in the tradition of Japanese onigiri crispy marinated Spam, rice, sweet soy, nori	6
Yakitori Chicken thigh most shown tare	9
Chicken thigh meat, shoyu-tare	

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Green Beans

Garlic, stir fry sauce