

MENU

SCAN TO SEE
OUR BEER
MENU



LATE NIGHT MUNCHIES
Friday-Saturday 10 p.m.-12 a.m.

PUPU PARTY PLATTERS

serves 4-6 people, no substitutions, please

THE CURE

Brisket Rangoons, Shishito Pepper Queso, Salted Charred Edamame, Miso Mac Daddy, JFC Honey Sriracha Popcorn Chicken **54**

VEG OUT

Charred Salted Edamame, Chips & Guac, Edamame Hummus, Char-Buff Cauliflower, Thai Hippie Tofu **56**

VEGGIES + COOL

CHARRED EDAMAME

house smoked

SALTED  sesame oil, Maldon sea salt **7**

SPICY sesame oil, garlic, yuzu kosho, togarashi, Maldon sea salt **8**

CHIPS & GUAC

ginger & yuzu guacamole, Polynesian pico, pickled jalapeños, tortilla chips **11**

EDAMAME HUMMUS

nori-salt dusted lavosh, cucumber, smoked paprika olive oil **12**

CHAR-BUFF CAULIFLOWER

charred & beer-battered vegan tempura cauliflower, wasabi pea panko, Sriracha buffalo sauce, vegan Thai green goddess dressing **15**

YUMMY FRIES

sweet potato waffle fries, spicy aioli, truffle yuzu & miso aioli, sweet soy sauce, furikake, scallion, pickled ginger shoots, sesame seeds, bonito, kizami nori **16**

THAI HIPPIE TOFU

house smoked & fried, Thai peanut sauce, red onion, Thai basil, cilantro, scallion, toasted cashews, sesame seed, cucumber sunomono **11**

SALMON POKE

sweet onion, wakame & avocado, sesame dressing, nori crisps, cucumber sunomono **16**

FURIKAKE FRIES

with Sriracha ketchup **5.5**

SWEET POTATO WAFFLE FRIES

with truffle yuzu & miso aioli **5.5**

WARM

ITCHY SALMON

baked atlantic salmon on top of spicy crab mix, topped with serrano, cilantro and ponzu (2 PCS) **9**

BRISKET RANGOONS

chopped five spice bbq brisket, cream cheese, cheddar cheese, dill pickles, red onion, toban djan sweet & sour sauce, Chinese grain mustard aioli, scallion **12**

SHISHITO PEPPER QUESO

fire roasted shishito peppers & veggies, white queso, tortilla chips **10**

QUESO LOCO

shishito pepper queso, chopped five spice bbq brisket, ginger & yuzu guacamole, Polynesian pico, tortilla chips **18**

JFC POPCORN CHICKEN

karaage fried, cucumber sunomono, miso ranch

KUNG PAO toban djan sweet & sour sauce, crispy garlic, scallion, cilantro, toasted cashews, sesame seeds **14**

HONEY SRIRACHA crispy garlic, chives, sesame seeds **14**

MISO MAC DADDY

tempura mac & cheese balls, panko, miso butter corn, scallion, sweet soy sauce, spicy aioli, bonito, ginger shoots **13**

SWEETS

HONG KONG WAFFLE

green tea bubble waffle, vanilla or chocolate ice cream, oreo cookie crumble, salted caramel, mochi candy, chocolate pocky sticks **11**


 VEGAN



VEGETARIAN (MEATLESS)

 GF GLUTEN FREE

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

 GF These items can be made gluten-free upon request. Our suppliers certify these ingredients are gluten-free. Our kitchen is not flour-free & cross-contamination is possible.

Please notify your server of food allergies prior to ordering. We are not responsible for allergic reactions to ingredients used in our menu items.

Some of our vegan items share same fryer space as non-vegan items.

DRINKS

COCKTAILS



CAUTION

These cocktails are strong.
They should be sipped & savored.

FROZEN BANANA DAIQUIRI

Cruzan, banana rum

Add a floater +4

Screwball PB

Caffe Del Fuego

12

KEGGED MAI TAI

Clément Select Barrel Vieux Agricole rum,
Plantation Original Dark rum, lime,
Dry Curaçao, orgeat

14

DRUNKEN DRAGON

Plantation O.F.T.D. Overproof rum, Flor de Caña 7 Year
Gran Reserva rum, grenadine, Giffard Pamplemousse
liqueur, lime

14

CARIBBEAN COWBOY

Blue Chair Bay Coconut Rum, El Jimador Reposado,
Crème de Pêche, pineapple, orange, lemon

14

SPLASH

Your choice of Hayman's Old Tom Gin or Tito's Vodka,
Dolin Blanc vermouth, strawberry, lemon, mint

13

PIÑA OLD FASHIONED 2.0 (TONY'S FAVORITE)

Plantation O.F.T.D. rum, Plantation Pineapple rum,
demerara, tiki bitters

15

Optional

Serve with Misunderstood Ginger Spiced Whiskey

MANDARIN SANGRIA

white wine, Hangar One Mandarin Blossom Vodka,
vanilla, mandarin, lemon

11

ZOMBIE

Agricole rhum, myers dark rum, Bacardi, falernum,
grenadine, orgeat, oj, lime

14

SHISO MOJITO

Bacardi rum, peach, shiso, mint, lime, bubbles

12

FROZEN BLOOD ORANGE MARGARITA

El Jimador Silver tequila, el Jimador Reposado tequila

12

EXSW MARGARITA

El Jimador Silver tequila, Gekkeikan Junmai, yuzu,
lemon, frozen blood orange

12

CHEECH + CHONG

Mi Campo blanco tequila, atomized Montelobos
Mezcal Joven, jalapeño, charred shishito pepper, lime

14

RAINEY RICKEY (PREMIUM RANCH WATER)

LALO tequila, Richards Sparkling Rainwater, lime

14

LYCHEE LOWDOWN

Grey Goose L' Orange, yuzu, lychee, ginger, lemon

13

MAGNUM, P.I. (TOM SELLECK'S FAVORITE)

pineapple-infused Cruzan rum,
Luxardo Maraschino liqueur, lime

11

PEACH FUZZY

Haku Vodka, peach, cranberry, lime, sparkling sake

12

ESPRESSO MARTINI 2.0

Tito's Vodka, cold brew espresso, frangelico foam

15

WINE + SAKE

RED	GLASS	BOTTLE
CK MONDAVI CABERNET SAUVIGNON California	8	32
JOSEPH CARR CABERNET SAUVIGNON Napa County, California	10	40
SIMPLE LIFE PINOT NOIR California	10	90
BOUCHAINE PINOT NOIR Napa Valley, California	13	52
WHITE		
CK MONDAVI CHARDONNAY California	8	32
STEMMARI PINOT GRIGIO Sicily	9	36
TANGENT SAUVIGNON BLANC San Luis Obispo, California	10	40
NO CURFEW CHARDONNAY California	10	40
KUNG FU RIESLING Columbia Valley, Washington	10	40
TINTO REY ROSÉ Dunnigan Hills, California	10	40
BUBBLES		
SEGURA VIUDAS BRUT CAVA Penedes, Spain	8	35
RUFFINO SPARKLING ROSÉ Tuscany, Italy	12 (187ml)	
DOMAINE CARNEROS BRUT Napa Valley, California		65
SOCIAL PINK HIBISCUS CUCUMBER SPARKLING SAKE (organic, gluten free, 88 cal) United States	10	
SOCIAL PINK GRAPEFRUIT GINGER SPARKLING SAKE (organic, gluten free, 88 cal) United States	10	
SAKE		
HANA WHITE PEACH California	8	32
SHO CHIKU BAI JUNMAI NIGORI California	8	32
JOTO (GRAFFITI CUP) HONJOZO Japan	12 (200ml)	
YUKI NO BOSHA JUNMAI GINJO Japan		65
GEKKEIKAN HOT SAKE Japan	10	

SAKE + SHOCHU

SAKE + SHOCHU BOMBS

7

AUTUMN BOMB

Takara Ikkomon Sweet Potato Shochu + Amber Beer

CLOUDY BOMB

Sho Chiku Bai Junmai Nigori + Hefeweizen

FUZZY BOMB

Hana White Peach Sake + Hefeweizen

STINK BOMB

Mizu Saga Barley Shochu + IPA

SHOCHU

Slirp (\$10): on the rocks
Sip (\$10): chu-hai
Shoot (\$17): 187ml carafe & shooters (min. 2 guests)

MIZU SAGA BARLEY, GREEN TEA OR LEMONGRASS

CHOOSE YOUR SHOCHU

Mizu Saga Barley

Mizu Green Tea

Mizu Lemongrass

SIP

chu-hai

10

SLIRP

on the rocks

10

SHOOT

187ml carafe
& shooters
(min. 2 guests)

17

ENJOY!

Kampai

