

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 **49**

VEG OUT **V**

Charred Salted Edamame, Chips & Guac, Edamame Hummus, Char-Buff Cauliflower, Thai Hippie Tofu **49**

VEGGIES+COOL

CHARRED EDAMAME **V**

house smoked

SALTED **GF** sesame oil, Maldon sea salt **6.6**

SPICY sesame oil, garlic, yuzu kosho, togarashi, Maldon sea salt **7**

CHIPS & GUAC **V**

ginger & yuzu guacamole, Polynesian pico, pickled jalapeños, tortilla chips **9**

EDAMAME HUMMUS **V**

nori-salt dusted lavosh, cucumber, smoked paprika olive oil **10**

CHAR-BUFF CAULIFLOWER **V**

charred & beer-battered vegan tempura cauliflower, wasabi pea panko, Sriracha buffalo sauce, vegan Thai green goddess dressing **12**

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 **13**

THAI HIPPIE TOFU **V**

house smoked & fried, Thai peanut sauce, red onion, Thai basil, cilantro, scallion, toasted cashews, sesame seed, cucumber sunomono **10**

EGGS² **V**

deviled egg, kewpie mayo, yuzu kosho, bottarga, Korean hot sauce, kizami nori **9**

FURIKAKE FRIES

with Sriracha ketchup **5.5**

SWEET POTATO WAFFLE FRIES **V**

with truffle yuzu & miso aioli **5.5**

WARM

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 **11**

SHISHITO PEPPER QUESO **V**

fire roasted shishito peppers & veggies, white queso, tortilla chips **8**

QUESO LOCO

shishito pepper queso, chopped five spice bbq brisket, ginger & yuzu guacamole, Polynesian pico, tortilla chips **16**

CRAWFISH HUSHPUPIES

yellow curry, buttermilk, jalapeño sweet chili sauce **11**

JFC POPCORN CHICKEN

karaage fried, cucumber sunomono, miso ranch

KUNG PAO toban djan sweet & sour sauce, crispy garlic, scallion, cilantro, toasted cashews, sesame seeds **12**

HONEY SRIRACHA crispy garlic, chives, sesame seeds **12**

MISO MAC DADDY

tempura mac & cheese balls, panko, miso butter corn, scallion, sweet soy sauce, spicy aioli, bonito, ginger shoots **11**

SWEETS

HONG KONG WAFFLE

green tea bubble waffle, vanilla or chocolate ice cream, oreo cookie crumble, salted caramel, mochi candy, chocolate pocky sticks **8**

V VEGAN

V 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.