



# LUNCH MENU

OFFERED 11:30 AM TO 3:00 PM DAILY

EXECUTIVE CHEF/OWNER PATTIE LAWLERTRATANA

## THAI LOBSTER ROLL COMBO 26

Maine lobster meat, celery, jicama, lettuce, Thai chili lime mayo, butter toasted New England bun, served with truffle fries and a cup of tom kha clam chowder

**\*no substitutions\***

## LOBSTER & WAFFLES 42

Thai-style crispy cold-water lobster tail, Belgian waffle, Vermont maple syrup, whipped butter

**\*sub chicken 17 , sub fish 19\***

*Add 3 oz of Whistlepig Rye Whiskey Barrel-Aged Maple Syrup \$12*

*Add an extra 3 oz of maple syrup \$4*

*Add two extra fried eggs \$4*

## KATSU CHICKEN (GAENG KAREE KAI) 17

chicken cutlet coated with crispy panko, Japanese yellow curry, onions, carrots, apple, potato, jasmine rice

## FISH TACOS 19

Thai-style crispy Asian white fish, white corn tortillas, lettuce, mango salsa, sour cream, Thai chili lime sauce

## CRISPY FISH GREEN CURRY (PLA KHEW WAN) 19

Thai-style crispy Asian white fish, green curry, seasonal vegetables, jasmine rice

## CRISPY OYSTER OMELETTE (HOI TOD) 20

fresh oysters, egg, scallions, leek, beansprouts, sweet chili sauce

## BASIL WAGYU BEEF (KLA PAO NUEA) 20

ground wagyu beef, basil, onion, garlic, bell peppers, Thai chili, jasmine rice

**\*sub ground chicken 17\***

## THAI STIR FRIED NOODLE SHRIMP (PAD SEE EW) 21

flat rice noodle, shrimp, broccolini, carrots, egg

# LUNCH COCKTAILS

**MIMOSA**  
12 glass 42 carafe

**BLOODY MARY**  
13 glass

**KIR ROYALE**  
12 glass 42 carafe

**FROSÉ**  
46 carafe

**PEAR BELLINI**  
12 glass 42 carafe

**PIÑA COLADA**  
46 carafe

**APEROL SPRITZ**  
12 glass 42 carafe

The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food-borne illness. Our restaurant offers dishes containing peanuts, tree nuts, soy, milk, eggs, and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg, or wheat allergies. Parties of 4 or more subject to a 20% gratuity



# HAPPY HOUR

Monday to Friday from 11:30 am to 5:30 pm

## HAPPY HOUR BITES

### \$1.50/OYSTER HAPPY HOUR SPECIAL

select east & west coast oysters served with Thai chili lime, traditional cocktail sauce, fresh horseradish. Minimum order of 6 oysters required.



### SHRIMP CHIPS WITH MANGO SALSA 5

crispy shrimp chips served with Chef Pattie's mango salsa

### CRISPY OKRA 6

served with aigre-doux sauce

### TRUFFLE WEDGES 6

served with ketchup

### POH PIA THOD 7

crispy spring rolls, cabbage, carrot, mushroom, onion, vermicelli rice noodles, aigre-doux sauce

### POT STICKERS 8

crispy vegetable dumplings, ponzu

### CRISPY SHRIMP TEMPURA 8

served with ponzu sauce

## HAPPY HOUR DRINKS

### COCKTAILS 10

#### JUST PEACHY

Ketel One Peach & Orange Blossom  
Vodka, Lemon, Peach, Cointreau

#### STAR BOY

Alma Del Jaguar Blanco Tequila,  
Lime, Star Anise, Cucumber,  
Jalapeno

#### RUBY ROSE

Ketel One Grapefruit & Rose Vodka,  
Lime, Agave, Ginger Beer

#### THE REDEMPTION

Redemption Rye, Sweet Vermouth,  
Bitters, Luxardo Cherry

### BEER & SELTZERS 5

#### STELLA ARTOIS

European Pale Lager, Belgium

#### SWEETWATER 420

American Pale Ale, Atlanta, GA

#### TRULY SELTZER

strawberry lemonade

#### HIGH NOON

mango flavor

### WINE 10

#### PINOT NOIR

Josh Cellars Pinot Noir, California

#### CHARDONNAY

Josh Cellars Chardonnay, California

#### SPARKLING

Prince de Richemont Blanc de  
Blancs Sparkling Brut, France