



Starters	Sesame Cucumbers <i>japanese kyuri cucumber. sesame. black lava salt.</i>	4
	Sweet Potato Fries <i>house banana catsup.</i>	6
	Grilled Edamame <i>smoked alderwood salt.</i>	4
	Brussel Sprouts <i>shichimi pepper brussel chips. bonito flakes.</i>	7.5
♯	Ahi Tuna Poke <i>hook 'n line tuna raw. gyoza chips. shaved red onions. seaweed. daikon sprouts. scallions. sesame seeds.</i>	15
	S&P Calamari <i>5 spice. chilis. scallions. cilantro. sweet & sour sambal.</i>	9
	Lumpia Cigarillos <i>pork. shrimp. water chestnuts. carrots. scallions. shitake. tamarind sweet & sour sauce.</i>	7.5
	Red Quinoa & Kale Salad <i>korean pear. grilled fennel. red bells. eggplant. nori. sesame soy vinaigrette.crispy shallots.</i>	9
	Gambas al Ajillo <i>shrimp. olive oil. garlic. chilis. paprika. grilled bread.</i>	7
Mains	Adobo Wing Lollipops <i>rocky jr chicken. adobo glaze. (please allow 15-20 minutes)</i>	half 9 16 dozen
	5 Spice Lettuce Cups <i>grilled mary's chicken. rice noodles. pickled veggies. peanuts. nuoc mam. crispy shallots. fresh herbs.</i>	16
	Shaking Beef <i>filet mignon. onions. watercress. tomatoes. lemon pepper sauce.</i>	17
	Salpicao <i>5 oz. filipino cubed beef filet. garlic. leeks. lemon agrumato. onion strings. add bone marrow w/ onion jam & bread</i>	15 12
	Roti Curry <i>roasted cauliflower. singaporean style curry. flatbread. crispy thai basil.</i>	11
	Sizzling Sisig <i>pork medley. onions. chilis. garlic.</i>	12
	<i>cage free egg</i>	1
	Korean BBQ Beef <i>11 oz. grilled meyer ranch beef. lettuce wraps. kimchee. bean sprouts. pickled daikon.</i>	21
	Crispy Pork Binagoongan <i>eggplant. long beans. mango. tomatoes. pork belly. shrimp sauce. chicharrones.</i>	13
	Pea Sprout Stir Fry <i>shrimp. sugar snap peas. garlic. crispy shallots.</i>	13
♯	Long Life Garlic Noodles <i>fresh egg noodles. garlic. house special sauce. add fresh dungeness crabmeat</i>	10 MP
	Crab 'Butter' Fried Rice <i>crab tomalley. onions. scallions. sesame. add fresh dungeness crabmeat</i>	10 MP
	Kimchee Fried Rice <i>shitake mushrooms. onions. garlic. scallions. sesame.</i>	10
	Death by Pork (upon availability, serves 4-6)	39
	<i>housemade sinigang chicharonnes (pork rinds). spiced vinegar dip. lechon kawali (deep fried pork belly). 'mang tomas' sauce. crispy pata (braised, roasted, and fried pig trotter). garlic soy vinegar dip.</i>	
	<i>add sisig</i>	10
	Steamed Jasmine Rice	2
	Toasted Coconut Rice	3
	Garlic Rice	2.5



Cocktails	The British Embassy		10
	muddled cucumber. pimms no.1. nigori sake. fresh squeezed orange juice. simple syrup.		
	Weng-Weng		9
	vodka. gin. rum. brandy. mango puree. pineapple juice. grenadine & the kitchen sink.		
	Thai Mojito		10
	muddled lemongrass and mint. rum. lime juice. simple syrup. soda water.		
	Cucumber Kiss		10
	vodka. muddled cucumber. lime. nigori sake. lychee puree. simple syrup.		
	Lychee Go Mango		10
	mango and lychee puree. rum. nigori sake. lime juice. simple syrup.		
	Calamansake		9
	muddled ginger. vodka. nigori sake. calamansi syrup. lime juice. simple syrup.		
Wine	Sparkling		
	Zardetto Prosecco <i>Italy</i>		8 gls 32 btl
	Gruet Brut Rosé <i>New Mexico</i>		8 gls 32 btl
	White		
	Charles Smith Kung Fu Girl 2012 Riesling <i>Washington State</i>		8 gls 32 btl
	Morgan Sauvignon Blanc 2011 <i>Monterey</i>		12 gls 49 btl
	Castle Rock Chardonnay 2010 <i>Central Coast</i>		5 gls 25 btl
	Domaine Eden Chardonnay 2010 <i>Eden Valley</i>		11 gls 44 btl
	Red		
	Morgan "12 Clones" Pinot Noir 2011 <i>Santa Lucia</i>		12 gls 49 btl
	Stephen Vincent Merlot 2011 <i>California</i>		5 gls 25 btl
	Carol Shelton "Wild Thing" Zinfandel 2009 <i>Mendocino County</i>		9 gls 37 btl
	Renard Syrah 2008 <i>Sonoma</i>		11 gls 44 btl
	End Post Cabernet Sauvignon 2010 <i>Paso Robles</i>		8 gls 32 btl
	The Show Malbec 2012 <i>Mendoza, Argentina</i>		8 gls 32 btl
	Bedrock Shebang 4 th Cuvée Red Wine <i>North Coast</i>		6 gls 35 btl
Beer	Heineken	Corona	5
	Stella Artois	Amstel Light	
	Lagunitas IPA	Shock Top Belgian White	
	Sierra Nevada Pale Ale	Guinness Draught	
	21 st Amendment Seasonal (upon availability)		5
	Blue Moon Seasonal Ale (upon availability)		5
Sake	Eiko Fuji Ban Ryu "Ten Thousand Ways" <i>soft, versatile, easy-going</i>		7 gls 75 btl (1.8 L)
	Chikurin "Fukamari" Junmai <i>chewy and delicious</i>		9 gls 95 btl (1.8 L)
	Yuki No Bosha <i>tropical and showy, a northern beauty</i>		10 gls 50 btl (720 ml)
	Sho Chiku Bai Nigori <i>sweet with a clean aftertaste, lightly filtered</i>		7 gls 75 btl (1.8 L)
Refresh	Calamansi Mint Refresher		5 glass (pint)
	muddled mint. calamansi syrup. squeeze of lime. soda.		
	Basil Mango Refresher		
	muddled thai basil. mango puree. squeeze of lime. ginger ale. soda.		
	Fresh Lemonade	Calamansi Juice	3.25 glass
	Mango Juice		
	Sweet Thai Iced Tea with Almond Milk		3 glass
	Mighty Leaf Assorted Tea - Green, Black, Herbal		3.5 glass

* an 18% gratuity will be added to parties of 6 or more. All menu items subject to change based on seasonal availability.