

Wines by the glass

Sparkling	<i>Chardonnay, Calsac, "1er Cru Blanc de Blancs", Champagne, France</i>	24
White	<i>Romorantin (dry), François Cazin, Cour-Cheverny, France</i>	15
Skins	<i>Parellada Field Blend, Azimut, "Brisat", Penedes, Spain</i>	15
Red	<i>Pinot Noir, Domaine Armoux, "Bourgogne", Burgundy, France</i>	16
Red	<i>Zinfandel/Pinot Noir, Stoumen, "Post Flirtation", Mendocino, CA</i>	15
Red	<i>Syrah, Eric Texier, Côtes du Rhône "Chat Fou", France</i>	15

May 8, 2022

Smashed cucumbers, vinegar, coriander seed	7
Papaya Salad, peanuts, dried shrimp	14
Sashimi of Japanese Kinmedai, ikura, hainanese ponzu	21

Laab Tot, northern-style pork meatballs	15
Southern-Thai Fried Chicken	26
caviar supplement, kaluga hybrid, 30 grams	90
Chicken Satay	13
Crispy Garden Rolls	12
Fried Chicken Wings, tamarind sauce	15
Pork ribs, pineapple-glaze	22

Grilled Dry-aged Fish, black sea bream, nam jim seafood	48
BBQ Pork Collar, coriander molasses, soy, sesame	28
Haw Mok, steamed fish curry custard	24
Massaman Brisket Curry	26
Panang Curry, chicken	15
Green Curry, shrimp & eggplant	17
Roti	7

Noodles Supreme	15 / 17
Pad Siew	15 / 17
Pad Thai	15 / 17
Drunken Noodles	15 / 17
Spicy Fried Rice	15 / 17
add fried egg	3
Prik King Green Beans	14
Farmer's Market Greens	14
Jasmine Rice / Sticky Rice	3



Purveyors:

The Joint Seafood
Fresno Evergreen
TransparentSea
Weiser Family Farms

Peads and Barnetts
Gonestraw Farms
Valdivia Farms
Coleman Family Farms

McGrath Family Farms
Astrea Caviar
Inland Lobster
LAX-C

Flannery Beef
Pure Wagyu Family