



HAPPY HOUR MENU **\$4**

4 - 7PM | DAILY

EDAMAME CROQUETTES crispy soy beans, truffle oil

SWEET POTATO SAMOSA chili tamarind sauce

VEGGIE SPRING ROLL w/chipotle-plum dipping

EDAMAME DUMPLING tapioca wrap, truffle butter

SHRIMP ROMESCO roasted pepper-almond, crostini

FRIED CALAMARI roasted tomato-cumin dipping and chipotle chili aioli

SINGAPORE CHICKEN/BEEF SATAY gourmet peanut sauce

KAYA BEEF oven dried jerky w/sriracha chili sauce

TEQUILA CEVICHE shrimp-scallop, tomato-avocado relish

LAMB SAMOSA crispy wrap w/ herb, spices

CRISPY SAIGON ROLL chicken-shrimp, plum dipping

SHU-MAI SHRIMP water chestnut, garlic oil, ponzu sauce

MEATBALLS LOLLIPOP sweet chili glazed

GRILLED CALAMARI SKEWER cucumber-red onion relish

TAMARIND GLAZED SPARE RIBS bali style

JUNNAJET HURAPAN, EXECUTIVE CHEF

**We use various nuts in our cooking. Please inform us immediately of any allergies. Eating raw or undercooked meat, poultry, eggs, or shellfish may increase the risk of food borne illness. Please ask your server for assistance if you have any specific dietary needs. 18% Gratuity on tables of 6 or more*



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DOMESTIC DRAFTS 2

BUDWEISER

BUDLIGHT

PABST

IMPORT/SEASONAL 3

ST. ARNOLD'S CHRISTMAS ALE

NEW CASTLE

SHOCK TOP

WINE 5

FIRST PRESS CHARDONNAY

POLKA DOT RIESLING

CANYON ROAD CHARDONNAY

CANYON ROAD MERLOT

COPPERIDGE CABERNET SAUVIGNON

COCKTAILS 5

CUCUMBER LEMONADE

Vodka, cucumber, lime juice, low calorie sweetener

ISLAND COSMO

Blue curacao, vodka, tonic water, splash of lime, sprite

SOUTHERN LEMONADE

Southern Comfort, splash of sour, sprite, grenadine