

REDS

Ranging from light to full-bodied, these reds can add new complexity to your enjoyment of Thai food.

Man Vintners Shiraz
South Africa 9 / 29

Cycles Gladiator Pinot Noir
California 10 / 37

Edna Valley Merlot
California 10 / 37

Kaiken Reserva Malbec
Mendoza, Argentina 10 / 37

Louis Martini Cabernet Sauvignon
California 12 / 39

Pali Pinot Noir Riviera
Sonoma Coast, California 13 / 45

Alexander Valley Vineyards Merlot
California 45

Montes Alpha Merlot
Chile 47

La Crema Pinot Noir
California 49

Seghesio Zinfandel
Sonoma 57

Oberon Cabernet Sauvignon
Napa Valley 59

REDS CONT.

Pali Pinot Noir Summit
Santa Rita Hills, California 67

Archery Summit "Premier" Pinot Noir
Oregon 114

Orin Swift Papillon
Napa 142

Groth Cabernet Sauvignon
Napa Valley 145

NOT QUITE REDS

Rosés that pair surprisingly well with Thai cuisine

Susan Balbo Rose of Malbec
Mendoza, Argentina 9 / 34

Julliette Rose
France 10 / 37

La Crema Pinot Noir Rose
Monterey, California 11 / 39

Chateau Miraval Rose
France 54

Lychee Sangria
Sweet, delicious, kind of Thai-ish 8 / 29

DRAFT CRAFT*Full pint size pours on all our drafts***Singha lager**

Thailand, 5.0% ABV

7

Singha TOWER

100 oz Tower (6 glasses)

33

Saison, unfiltered farmhouse ale

Biscayne Bay Brewing, 6.9% ABV

8

Der Chancellor, kölsch

Tequesta Brewing Company 5.3% ABV

9

Duvel

Belgium, 8.5% ABV

10

Wynwood Brewery, La Rubia Ale

Miami, 5.0% ABV

7

ROTATING TAP IPAS**Dogfish Head 60 Minute IPA**

Delaware, 6.0% ABV

J. Wakefield Hop for Teacher, iPA

Wynwood, 6.0% ABV

8

ROTATING TAP AMBER ALES**Tank Freedom Tower Amber Ale**

Miami Springs, 6.2% ABV

J. Wakefield Amber Waves, ale

Wynwood, 6.9% ABV

8

Beer Flight / Sake Flight

Your choice of four 11

CRISP WHITES*These wines offer fruit and tanginess to compliment savory, salty dishes.***Kono Sauvignon Blanc**

New Zealand 10 / 37

Whitehaven Sauvignon Blanc

Marlborough, New Zealand 12 / 42

Silverado Sauvignon Blanc

California 49

Archery Summit "Vireton" Pinot Gris

Oregon 49

SPARKLES*For when you really need champagne with your Thai food...***Villa Sandi "Il Fresco" Prosecco**

Italy 10 / 37

Laetitia Brut

California 45

Billecart Salmon Brut Reserve

France 114



COOL WHITES

*With mellow mouth-feel & hints
of sweet nectar, these selections help
tame the heat of many Thai dishes.*

Falanghina

Italy 7 / 26

Santa Marina Pinot Grigio

Italy 9 / 32

Relax Riesling

Mosel, Germany 10 / 37

Storypoint Chardonnay

Sonoma 10 / 37

Pine Ridge Chenin-Viognier

California 10 / 37

Seghesio Vermentino

Sonoma 11 / 39

Maso Canali Pinot Grigio

Trentino, Italy 12 / 39

Schloss Vollrad Riesling Semi-Dry

Rheingau, Germany 49

Laguna Ranch Chardonnay

Russian River 42

Chateau Montelena Chardonnay

Napa 105

BOTTLES**Singha**

Thailand 7

Chang

Thailand 7

Tsingtao

China 7

Corona

Mexico 6

Heineken

Holland 6

Miller Lite

USA 5

Coors Lite

USA 5

CANS**JDubs Passion Wheat**

Sarasota, 4.2% ABV

7

MIA Beer Co Tourist Trappe

Miami, 10% ABV

9

BULWARK CIDER

*Naturally gluten free, tangy & delicious
cider from Canada*

Classic Apple

Nova Scotia 6

Mixed Berries

Nova Scotia 6

SAKE

Not your Mamasan's sake, a brave new world of flavor. Plus Sake cocktails!

Hot Sake 7 / 12

Sawasawa Sparkling Sake, 250 ml 15

Ozeki Nigori, 375 ml / 750 ml
cloudy & sweet 24 / 42

Ozeki Shirosasa Nigori, 300 ml
unfiltered yet more refined, like you 22

Yoshinosugi Taru, 300 ml
clear, light and delicate 22

Hiro
junmai ginjo, smoooooth 24

Omachi Toku, 720 ml
absolutely stunning, silky, WOW 47

“COCKTAILS”

Festive concoctions to augment your enjoyment of our Thai cuisine

Tokyo Mule
Hiro junmai Sake, ginger beer
12

Geisha Mule
Hiro junmai Sake, diet ginger beer
12

Bangkok Buzz
homemade ginger syrup, sake, lime
12

Down Under Lemonade
Kono Sauvignon Blanc, lemonade, basil
11 / 33

