

**REDS**

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

**Man Vintners Shiraz**

South Africa 10 / 33

**Cycles Gladiator Pinot Noir**

California 11 / 39

**Pali Pinot Noir Riviera**

Sonoma Coast, California 13 / 45

**Sterling Merlot**

Napa Valley 11 / 39

**Alexander Valley Vineyards Merlot**

California 45

**Kaiken Reserva Malbec**

Mendoza, Argentina 11 / 39

**Louis Martini Cabernet Sauvignon**

California 12 / 42

**Oberon Cabernet Sauvignon**

Napa Valley 15 / 57

**Seghesio Zinfandel**

Sonoma 57

**Pali Pinot Noir Summit**

Santa Rita Hills, California 57

**GIGANTIC REDS**

*Life is short. Drink expensive wine first.*

**Orin Swift Papillon**

Napa 142

**Groth Cabernet Sauvignon**

Napa Valley 145

**NOT QUITE REDS**

*Rosés & a Spanish Sangria that pair surprisingly well with Thai cuisine*

**Susan Balbo Rose of Malbec**

Mendoza, Argentina 10 / 37

**Julliette Rose**

France 10 / 37

**Malene Rose**

Central Coast, California 11 / 39

**Chateau Miraval Rose**

France 54

**Lychee Sangria**

Sweet, delicious, with a Thai twist 8 / 29

**DRAFT CRAFT**

*Full pint pours on all our drafts*  
\$8

**Singha lager**

Thailand, 5.0% ABV

**La Rubia blonde ale**

Wynwood Brewery, 5.0% ABV

**Der Chancellor, kölsch**

Tequesta Brewing Company 5.3% ABV

**Gunfighter hefeweizen**

Nightlife Brewing Co., Miami, 5.5% ABV

**"El Jefe" coconut hefeweizen**

J. Wakefield, Wynwood, 5.5% ABV

**El Farito IPA**

Tank Brewing Co., Doral, 6.5% ABV

**Freedom Tower amber ale**

Tank Brewing Co., Doral, 5.3% ABV

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**BEER TOWERS !**

100 ounces (6-7 glasses) of pure beery goodness in a self-tapping tower at your table

**Singha TOWER**

37

**Craft Beer TOWER**

42

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**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 11 / 39

**Whitehaven Sauvignon Blanc**

Marlborough, New Zealand 12 / 42

**Silverado Sauvignon Blanc**

California 49

**SPARKLES**

*For when you really need champagne with your Thai food...*

**Villa Sandi "Il Fresco" Prosecco**

Italy 10 / 37

**Laetitia Brut**

California 45

**Veuve Clicquot**

France 89

**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 9 / 29

**Bodega Norton Moscato**

Mendoza, Argentina 9 / 29

**Santa Marina Pinot Grigio**

Italy 10 / 37

**Maso Canali Pinot Grigio**

Trentino, Italy 11 / 39

**Relax Riesling**

Mosel, Germany 11 / 39

**Schloss Vollrad Riesling Semi-Dry**

Rheingau, Germany 49

**Banyan Gewürztraminer**

Monterey, California 11 / 39

**Storypoint Chardonnay**

Sonoma 11 / 39

**Stags' Leap Chardonnay**

Napa Valley 16 / 49

**Chateau Montelena Chardonnay**

Napa Valley 95

**Pine Ridge Chenin-Viognier**

California 11 / 39

**Seghesio Vermentino**

Sonoma 11 / 39

**BOTTLES****Singha**

Thailand 7

**Chang**

Thailand 7

**Tsingtao**

China 7

**Corona**

Mexico 6

**Heineken**

Holland 6

**Lagunitas IPA**

California 7

**Fin du Monde**

Canada 7

**Miller Lite**

USA 5

**Coors Lite**

USA 5

**CIDER****Classic Apple Cider**

*Naturally gluten free, tangy & delicious*

7

**SAKE**

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

**Hot Sake** 8 / 13

**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 24

**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**  
Sake with regular or diet ginger beer  
12

**Singha-Rita**  
Agave nectar, lime juice, fermented  
“tequila,” splash of Singha  
12

**Bangkok Buzz**  
House-made ginger syrup, sake, lime  
12

