



drink menu

SAKE

GEKKEIKAN SAKE

Japan. Served warm (15.6%) 11

SOJU

FLAVORS: ORIGINAL

STRAWBERRY

LYCHEE

Korean. Served Chilled (350ml) 20

*(Please ask your server for more soju
flavors)*

BEERS

DRAFTS

TUCKERMAN PALE ALE 7

SAMUEL ADAMS SEASONAL 7

SAPPORO 8

ALLAGASH WHITE 7

STELLA ARTOIS 8

STONEFACE IPA 8

*(Please ask your server
about our rotating draft beer)*

CANS/BOTTLES

SAPPORO (22oz) (JAPAN) 10

KIRIN ICHIBAN (JAPAN) 6

SINGHA (THAILAND) 6

HOUSE BREWS

THAI ICED TEA sm 6, lg 8
(with coconut milk +1)

VIETNAMESE ICED COFFEE 6

HOT TEA 3
(Ginger - Jasmine - Green)

SODAS 3

Coke, Diet, Sprite

Ginger Ale

Pink Lemonade

COCKTAILS

PHO-JITO

Tanqueray Gin, Pho Herbs, Simple Syrup, Lime, Mint, 14
Thai Basil, Soda

VIETNAMESE SUNSET SIPPER

Tequila, Apricot Wine, Salted Plum, Togarashi 14
Mixed,

MANGO CHILI MARGARITA

El Jimador Tequila, Lime Juice, Mango Juice, 13
Thai Chili
Spice up your life with Ghost Tequila! (+2)

THAI BASIL MOJITO

White Rum, Lime Juice, Ginger Juice, Simple Syrup, 13
Thai Basil Leaves, Soda

ESPRESSO MARTINI

Stoli Vanilla Vodka, Kahlua, Frangelico, 14
Vietnamese Coffee

RAZZLE DAZZLE

Stoli Vodka, Prosecco, Simple Syrup, Lemon Juice, 13
Fresh Raspberries

SAIGON OLD FASHION

Woodford Reserve Bourbon, Simple Syrup, Ginger 15
Juice, Orange Bitters, Angostura Bitters,
Luxardo Cherries

BUBA MAI TAI

White Rum, Dark Rum, Orange Curacao, Orgeat, Lime 13
Juice, Myers's Dark Rum

SCORPION BOWL

Gin, Vodka, White Rum, Dark Rum, Pineapple Juice, 13
Orange Juice, Lemon Juice, grenadine
For 1: \$12/For 2: \$22

WINE & SPARKLING

RUFFINO "LUMINA" PINOT GRIGIO

Italy 9/34

BONTERRA CHARDONNAY (Organic)

California 11/38

NATURA PINOT NOIR

Chile 10/36

LEESE - FITCH CABERNET SAUVIGNON

California 10/36

KIM CRAWFORD ROSE

France (187ml) 10/36

RUFFINO PROSECCO

Italy (187ml) 13