

International Small Plates

Citrus marinated olives – 8

Grilled lamb skewers – 12

Peruvian quinoa and broccoli tabouli,
aji amarillo vinaigrette

White bean and artichoke hummus – 11

Cucumber, pita, zatar spiced pumpkin
seeds

Grape lollipops – 7

Port wine, goat cheese, crushed almond

Crispy fried shrimp – 12

Green mango, Cambodian tuk Trey slaw,
peanut, mint

Togarashi Fries – 7

Aioli, wasabi furikake, sweet pear soy,
scallions

Beer & Wine

Sauska Cellars (Hungary)

White: Furmint Tokaj – 12

Red: Kekfrankos – 14

Saigon Export Lager (Vietnam) – 7

Travel Inspired Cocktails

*Fourteen USD

Konbini

Green tea shochu, lemon, Japanese
Knotweed honey, white miso, matcha



Fifty-Five Hundred Miles

Aged pisco, camu camu syrup, lemon,
quinoa broth



The Treaty of Manila

Don Papa rum, tamarind cordial, coconut
water, curry powder, egg white



Nothing to See Here

Raicilla, prickly pear, pear juice, lime,
agave nectar



Lion's Milk

Raki, yogurt, dried mint, sea salt,
orange blossom, carbonated water



Glossary

Camu Camu - a small bushy riverside tree from the Amazon rainforest in Peru, which grows to a height of 9.8–16.4 ft and bears a red/purple cherry-like fruit. As much as 2-3% of the fresh fruit by weight is vitamin C.

Raicilla - Like tequila and mezcal, raicilla is made from the agave plant. It is roasted like mezcal, not steamed like tequila. It hails from Jalisco, which lies outside the states in which official mezcal must be produced. Once a humble beverage, primarily enjoyed by farmers, raicilla was rendered verboten and taxed heavily after the Spanish conquest. Production moved underground. When tax collectors came to small villages, locals lied, saying the spirit they were making didn't use the piña of agave like mezcal (it did); rather, it was from the "roots" of the agave (same thing). They gave their spirit the name raicillia, or "little root."

Raki - Traditionally produced from raisin/grape spirit called suma that is distilled to a maximum of 94.55% abv. The suma is diluted with water and re-distilled with aniseed and the spirit is collected at around 79-80% abv. The flavored distillate is diluted and sweetened and rested for minimum of 30 days prior to sale in order to allow the flavors to harmonize

