



Starters	Sweet Potato Fries with Banana Ketchup	5
	sweet potato fries. housemade spicy banana ketchup.	
	Grilled Edamame with Smoked Salt	3.5
	edamame. alderwood smoked salt.	
	Shichimi Brussel Sprouts	7
	sautéed sprouts & brussel chips. bonito. japanese red pepper	
	'White' Tuna Poke	13
	tombo tuna raw. crispy gyoza chips. sesame seaweed salad. daikon sprouts. scallions. shaved red onions. black sesame seeds.	
	S&P Seven Spice Calamari	9
	5 spice. chilis. scallions. cilantro. sweet & sour sambal.	
	Olive Oil Poached Gambas Al Ajillo	12
	fresh rock shrimp. meyer lemon olive oil. bird chilis. soy vinegar. lots of garlic. french bread.	
	Lumpia Shanghai Cigarillos	9
	pork. tiger shrimp. water chestnuts. shitake mushrooms. tamarind sweet & sour sauce.	
	Chicken Sesame Salad	9
	red leaf lettuce. house made sesame soy vinaigrette. grape tomatoes. cucumbers. crispy rice noodles. sesame seeds.	
Mains	Adobo Wing Lollipops	half 9 15 dozen
	fried chicken wings. adobo glaze.	
	Chicken & Mushroom Lettuce Cups	9
	minced chicken. king trumpet mushrooms. chilis. crispy noodles.	
	Beef & Bone 'Bulalo'	18.5
	roasted marrow. crispy oxtail. napa cabbage. oxtail reduction. grilled bread. chives.	
	Beef Salpicao	14
	filet mignon. brown butter. garlic. crispy onions. meyer lemon olive oil.	
	Bo Luc Lac Shaking Beef	15
	filet mignon. red onions. cress. tomatoes.	
	Sizzling Sisig	11
	pork medley. shallots. chilis. garlic. fresh calamansi.	
	<i>add cage free egg</i>	1
	Korean BBQ Lettuce Wraps	13
	grilled beef short ribs. kimchee. spinach. sesame bean sprouts.	
	Crispy Pork & Gailan Stir Fry	11
	chinese broccoli. pork belly. garlic. thai chilis.	
	Sweet Scallop & Pea Sprout Stir Fry	13
	pea sprout. garlic. crispy shallots.	
	Long Life Garlic Noodles	10
	fresh egg noodles. garlic. house special sauce.	
	<i>add fresh dungeness crabmeat</i>	MP
	Death by Pork (upon availability)	39
	serves 4-6. housemade sinigang chicharonnes (pork rinds). pinakurat vinegar dip. lechon kawali (deep fried pork belly). house made 'mang tomas' sauce. spicy crispy pata (braised, roasted, and fried pig trotter). calamansi-soy sauce.	
	<i>add sisig with "pork egg" (cage free egg fried in Hobbs bacon fat)</i>	8
Sides	Crab Butter Fried Rice (upon availability)	7
	crab tomalley. onions. scallions. sesame.	
	<i>add fresh dungeness crabmeat</i>	MP
	Coconut Rice	3
	Steamed Jasmine Rice	2

MP= Market Price/ 🌶️ this indicates the dish is spicy. can be made mild upon request
 * an 18% gratuity will be added to parties of 6 or more
 All menu items subject to change based on seasonal availability

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Cocktails	The British Embassy		10	
	muddled cucumber. pimms no.1. nigori sake. fresh squeezed orange juice. simple syrup.			
	Weng-Weng		9	
	vodka. gin. rum. brandy. mango puree. pineapple juice. grenadine & the kitchen sink.			
	Thai Mojito		10	
	muddled lemongrass and mint. rum. lemon juice. simple syrup. soda water.			
	Mangosteen		10	
muddled thai basil. hendricks gin. mangosteen puree. simple syrup.				
	Lychee Go Mango		10	
mango and lychee puree. rum. nigori sake. lime juice. simple syrup.				
	Calamansake		9	
muddled ginger. vodka. nigori sake. calamansi syrup. lime juice. simple syrup.				
Wine	Sparkling			
	Zardetto Prosecco <i>Italy</i>		8 gls 32 btl	
	Gruet Brut Rosé <i>New Mexico</i>		8 gls 16 half btl 32 btl	
	White			
	Fess Parker Riesling 2009 <i>Santa Barbara</i>		8 gls 32 btl	
	Guenoc Pinot Grigio 2009 <i>Lake County</i>		7 gls 28 btl	
	Fortress Sauvignon Blanc 2009 <i>Lake County</i>		8 gls 32 btl	
	Castle Rock Chardonnay 2010 <i>Central Coast</i>		5 gls 25 btl	
	Fort Ross Chardonnay 2007 <i>Sonoma Coast</i>		12 gls 49 btl	
	Red			
	Morgan "12 Clones" Pinot Noir 2009 <i>Santa Lucia</i>		12 gls 49 btl	
	Babcock "Under the Radar" Merlot 2008 <i>Santa Barbara</i>		5 gls 25 btl	
	Carol Shelton Monga Zin Old Vine Zinfandel 2007 <i>Cucamonga Valley</i>		9 gls 37 btl	
	Hitching Post "Big Circle" Syrah 2006 <i>Santa Barbara</i>		11 gls 44 btl	
	Stephen Vincent Cabernet Sauvignon 2009 <i>California</i>		5 gls 25 btl	
	The Show Malbec 2010 <i>Mendoza, Argentina</i>		8 gls 32 btl	
	Bedrock Shebang 4 th Cuvée Red Wine <i>North Coast</i>		6 gls 35 btl	
	Beer	Heineken	Corona	5
		Stella Artois	Amstel Light	
Lagunitas IPA		Shock Top Belgian White		
Sierra Nevada Pale Ale		Guinness Draught		
Speakeasy White Lightning (upon availability)			5	
Blue Moon Winter Abbey Ale (Seasonal)			5	
Sake	Kasumi Tsuru Kimoto Extra Dry <i>umami, smokiness, classic</i>		8 gls 45 btl (720 ml)	
	Eiko Fuji Ban Ryu "Ten Thousand Ways" <i>soft, versatile, easy-going</i>		7 gls 75 btl (1.8 L)	
	Chikurin "Fukamari" Junmai <i>chewy and delicious</i>		9 gls 95 btl (1.8 L)	
	Yuki No Boshu <i>tropical and showy, a northern beauty</i>		10 gls 50 btl (720 ml)	
	Sho Chiku Bai Nigori <i>sweet with a clean aftertaste, lightly filtered</i>		7 gls 75 btl (1.8 L)	
Refresh	Calamansi Mint Refresher		5 glass (pint)	
	muddled mint. calamansi syrup. squeeze of lime. soda.			
	Basil Mango Refresher			
	muddled thai basil. mango puree. squeeze of lime. ginger ale. soda.			
	Lemonade	Raspberry Herbal Iced Tea	2.5 glass	
Mango Juice	Calamansi Juice			
	Mighty Leaf Assorted Tea - Green, Black, Herbal	2.5 glass		

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