

Happy Hour

Everyday 3 - 6 pm

PATTANA
RESTAURANT GROUP

BOARDING PASS

COCKTAILS

\$12

Pope's Cask

Blended Scotch, Quebranta Pisco, Orgeat, Ginger, Trinidad Bitters, Peated Scotch, Lemon

El Diablo

Reposado Tequila, Creme de Cassis, Ginger, Lime, Trinidad Bitter, Bubbles

Mimas

Prickly Pear Mexican Gin, Falernum, Orgeat, Apple, Allspice, cardamom, tamarind, lemon

Clarified MaiTai

Aged Jamaican Rum, Rhum Agricole, Dry Curaçao, Pistachio, Lime, Orange Blossom & Bitters

HH Old Fashioned

+\$2

Bonded Bourbon, Trinidad Bitters, Demerara, Orange Crusta

Cumbersome Buck

Bonded Bourbon, Cucumber, Lime, Ginger

Free as a Bird

Vodka, Lychee, Pomegranate, Lime, Grapefruit

151 Swizzle

Puerto Rican 151 Rum, Pomegranate, Lime, Mint, Herbsaint & Bitters

BEER & SHOT

\$13

PICK A BEER :

- Topo Chico
- Corona
- Singha
- Honor Lite Lager

PICK A SHOT :

- Tiki Shooter
- Thai Shooter

WINE

\$9

Rosé | France

Pinot Grigio | Italy

Tempranillo | Spain

Cava Brut | Spain



TIKI THAI
BKK - IAD

11A



APPETIZERS

Charred Shishito Peppers

\$8

Crispy Brussels Sprouts

\$8

Parmesan, Toasted sesame, scallions, Sriracha aioli

Tater Tots

\$7

Parmesan, Sriracha aioli

Larb Gai



\$10

Minced chicken mixed with spicy lime juice, red onions, scallions, and roasted rice powder

Phuket Rangoons

\$7

Fried smoked salmon & crab stick wontons, cream cheese

Tofu Wings



\$7

Calamari

\$8

Batter fried calamari, Sriracha aioli

Hot Gai Wings

\$8

Southern style fried whole wings

Fry Basket

\$18

Spring rolls + Shrimp Cigars + Gyozas



Spicy



Halal



Gluten Friendly

Late Night

Sun - Thurs 10 pm - Close
Fri - Sat 11 pm - Close

Cocktails \$15

APPETIZERS

Charred Shishito Peppers	\$9	Tofu Wings 🌶️ G	\$12
Crispy Brussels Sprouts	\$9	Calamari	\$16
Parmesan, Toasted sesame, scallions, Sriracha aioli		Batter-fried calamari, Sriracha aioli	
Tater Tots	\$9	Hot Gai Wings	\$17
Parmesan, Sriracha aioli		Southern style fried whole wings	
Shrimp Cigars	\$15	Fry Basket	\$18
Crispy-fried wrapped shrimp in wheat flour, spicy sweet chili sauce		Spring rolls + Shrimp Cigars + Gyozas	
Fried Dumplings 🍲	\$15	Spring Rolls	\$11
Shrimp, chicken, crabmeat, onions, carrots, water chestnuts, shiitake mushrooms		Cabbage, carrots, bean noodles, celery	
		Pork Rinds	\$10

ENTRÉE

Choice of
Chicken \$19 | Pork \$20 | Steak \$23 | Shrimp \$23

Drunken Noodles 🌶️	Spicy Basil 🌶️
Flat rice noodles, Thai basil, cherry tomatoes, onions, carrots, bell peppers, finger peppers	Thai basil, finger peppers, green beans, bell peppers, fried egg
Fried Rice	Panang 🌶️ G +\$1
Scallions, cherry tomatoes, egg, onions	Panang curry, coconut milk, broccoli

SPECIAL

Midnight Fried Rice	\$19
Crispy chicken, fried rice w/ egg	
Heaven Beef Fried Rice	\$20
Fried marinated beef, fried rice w/ egg	

SHOOTERS \$7

Tiki Shooter
Puerto Rican White Rum, Passionfruit, Pomegranate, Hibiscus, Lime
Thai Shooter
Reposado Tequila, Lychee, Grapefruit, Honey, Lime

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BKK - IAD 11A

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