

TIKI THAI PETALS & POURS

Appetizer



Sai Ua Corn Dog \$16 (ไส้อั่ว คอรั่นต็อก)

Northern Thai sausage wrapped in crisp corn batter, fried golden and served with smoky Nam Prik Noom chili mayo

Entrée

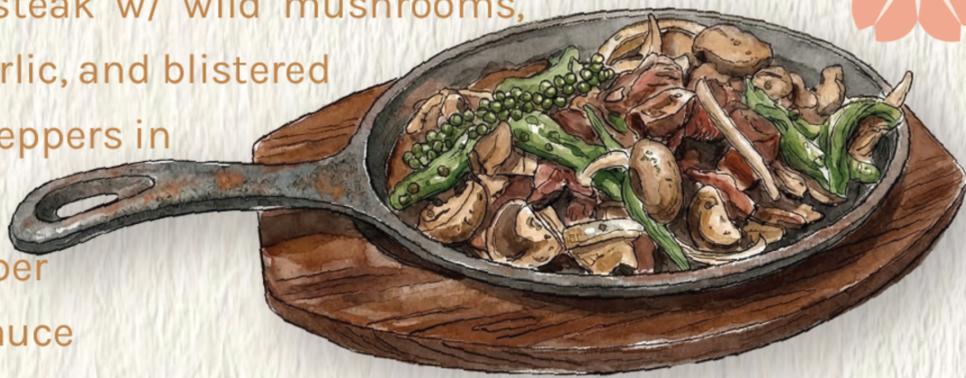


Wagyu Garlic Fried Rice \$30 (ข้าวผัดวากิว)

Seared Wagyu patty over fragrant garlic fried rice and egg, served sizzling in a hot stone bowl

Sizzling Pepper Steak \$32 (เนื้อย่างกระเทียมร้อน) 🌶️

Flat iron steak w/ wild mushrooms, onions, garlic, and blistered shishito peppers in aromatic black pepper sesame sauce



Tamarind Glazed Duck \$32 (เป็ดซอสมะขาม)

Roasted duck lacquered w/ rich Thai tamarind glaze, finished w/ wok-tossed seasonal vegetables



Wagyu Larb 🌶️ \$24 (ลาบ วากิว)

Hand-cut Wagyu tossed w/ shallots, mint, roasted rice, and bright lime chili dressing, served w/ a fresh vegetable bouquet for wrapping



🌶️ = spicy

The Cherry Blossom Season

TIKI THAI



LET'S CELEBRATE PETALS & POURS



First Bloom

Vodka, Mango, Passionfruit, Cinnamon, Pineapple
-Lemongrass Shrub, Sparkling Wine

Pretty in Pink

White Rum, Raspberry, Vanilla, Lemon, Strawberry
Oleo, Bubbles



The Gardener

Tequila, Mezcal, Scotch-Honey Liqueur, Ginger,
Lime, Herbal Bitters



Float Like a Petal

Japanese Gin, Ginger, Yuzu, Lemon, Anise, Plum
Wine Float



Not a BIRD

Coconut Fat-Washed Bonded Rye, Cynar, Lime,
Cinnamon, Pineapple, Mint

Plum Luck

Umeshu Plum Wine, Tequila Lime, Italian Bitters,
Seltzer



\$16

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