

THE HAPPY HOUR MENU

(4-7PM | DAILY)

MINIMUM ONE BEVERAGE PURCHASE PER CUSTOMER TO GET THIS SHOW STARTED.

Drink Specials

DEALER'S CHOICE COCKTAIL (6)
DRAFT BEERS – KÖLSCH, IPA, IRA, SCHWARZBIER (4)
HOUSE RED & WHITE (6)
HOUSE BUBBLES – SPARKLING, SPARKLING ROSÉ, LAMBRUSCO (6)

2 Dollar Small Plates

CRISPY ROLLS ^{GF}
pork, taro, jicama, carrots, & noodles
VEGETARIAN CRISPY ROLLS ^V
tofu, celery, cabbage, & carrots
CREAM CHEESE WONTONS
cream cheese filled with house sweet and sour
CHARBROILED CHICKEN SKEWER
marinated w/ lemongrass & glazed w/ honey
CHARBROILED PORK SKEWER
marinated w/ lemongrass & glazed w/ honey
LA LOT ^{GF}
grilled minced beef rolled in wild betel leaves
GARLIC STRING BEANS ^V
wok-tossed with mushroom-garlic soy sauce

3 Dollar Small Plates

PORK & SHRIMP FRESH SPRING ROLLS ^{GF}
vermicelli noodles, romaine, sprouts and mint rolled in rice paper
SHRIMP FRESH SPRING ROLLS ^{GF}
vermicelli noodles, romaine, sprouts and mint rolled in rice paper
TOFU FRESH SPRING ROLLS ^{GF, V}
vermicelli noodles, romaine, sprouts and mint rolled in rice paper
CHARBROILED SHRIMP SKEWER
marinated w/ lemongrass & glazed w/ honey
SUGAR CANE SHRIMP ^{GF}
minced shrimp meat wrapped around sugar cane
STEAK ROLL
marinated round steak wrapped around grilled vegetables
CHICKEN WINGS
deep fried wings caramelized in fish sauce and garlic
COCONUT PRAWNS
coconut-panko battered prawns w/ sweet chili
BO TAI CHANH SALAD ^{GF}
rare slices of steak cooked with citrus, pineapple sauce, cilantro, onions, fresh herbs, peanuts and shallots
PAPAYA SALAD ^{GF}
julienne green papaya, shrimp, peanuts, bell peppers, onions, basil, & lime vinaigrette
CHICKEN SALAD ^{GF}
pulled chicken breast on a bed of cabbage with fried shallots & lime-ginger vinaigrette dressing
TOFU SALAD ^{GF, V}
shredded tofu mixed in roasted rice & sesame seasonings served on shredded lettuce



SORRY BROTHER, IN HOUSE DINING ONLY.
SUBSTITUTIONS ON FOOD ARE POLITELY
DECLINED.

V - VEGAN FRIENDLY
GF, GLUTEN FREE – PLEASE ASK FOR DETAILS BEFORE ORDERING. SOME MODIFICATIONS REQUIRED.

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Cocktails | BEST OF ALBUM [BANGERS]

HELLO & GOODBYE *CARBONATED ON TAP* (8)
white rum/ roasted coconut water/ lime

SASSY SOUR (9)
bourbon/ thai tea-kaffir lime leaf syrup/ mango/ lime

PARASOL PUNCH (9)
8 year aged rum/ white rum/ pho syrup/ lime/ grapefruit soda

ROOSTER FIGHT (9)
10 year highland single malt scotch/ islay scotch/ pineapple-chili/ bitters

SINGLE KNIGHT (10)
single barrel bourbon/ pho syrup/ angostura orange bitters/ lapsang souchuong tea ice cube

ROSÉ ALL DAY (9)
vodka/ lychee/ rose/ sparkling rosé

LUC LAC LUSH (10)
honey scotch liqueur/ jack fruit/ coconut cream/ mung bean/ lychee jellies

O MAI (9)
gin/ apricot liqueur/ ginger/ lemon/ herbsaint

SAMBA ZING! (9)
blanco tequila/ jalapeño-basil/ lime/ amaretto foam/ mezcal

Beer

DRAFT

STORMBREAKER TOTAL REKOLSH / PORTLAND (5)
PFRIEM BLONDE IPA / HOOD RIVER (5)
DOUBLE MOUNTAIN IRA / HOOD RIVER (5)
KÖSTRITZER SCHWARZBIER / GERMANY (5)
DELIRIUM TREMENS GOLDEN ALE 10oz / BELGIUM (8)

BOTTLES & CANS

TIGER BEER / SINGAPORE (5)
WEIHENSTEPHAN HEF WEISSEBIER / GERMANY (5)
PORTLAND CIDER COMPANY KINDA DRY/ PORTLAND (5)
MILLER HIGH LIFE / MILWAUKEE (3)
SAPPORO PREMIUM 22oz CAN / JAPAN (6)

Wine

WINE BY THE GLASS

SPARKLING GRAHAM BECK, BRUT (8)
SPARKLING ROSÉ CLETO CHIARLI, BRUT (8)
LAMBRUSCO CLETO CHIARLI, SORBARA SECCO/ 2014 (8)
SPANISH WHITE TRES OLMOS, VERDEJO / 2014 (8)
PINOT NOIR J. SCOTT 'LUC LAC CUVÉE' / 2014 (8)

HALF BOTTLES OF WINE

[BUBBLES]
CHAMPAGNE R.H. COUTIER, GRAND CRU, BRUT (33)
MOSCATO D'ASTI ELIO PERRONE 'SOURGAL' / 2012 (14)

[WHITE + ROSÉ]
PINOT GRIGIO ALOIS LAGEDER, DOLOMITI / 2013 (15)
DRY RIESLING POET'S LEAP, COLUMBIA VALLEY / 2013 (17)
TRAVEL ROSÉ CHÂTEAU DE TRINQUEVEDEL / 2013 (19)

[RED]
RIOJA CRIANZA CVNE 'CUNE' / 2010 (15)
SANGIOVESE ZERBINA 'CEREGIO' ROMAGNA/ 2013 (15)
BORDEAUX SAINT ANDRÉ CORBIN ST-GEORGES-ST-EMILION / 2012 (17)

Non Alcoholic Drinks

CA PHE COLA (4)
house carbonated vietnamese slow drip coffee on tap/ smoked salt and orange zest.

VIETNAMESE COFFEE (HOT OR ICED) BY COURIER COFFEE ROASTERS (4)
columbia valencia french roast coffee with condensed milk

THAI TEA CREAMOSA (4)
thai tea-kaffir lime leaf syrup, soda water, whipped salty coconut cream

COCONUT WATER GINGERALE (3)
house carbonated roasted coconut water, ginger, palm sugar, lemon on tap

JACKFRUIT-COLADA W/ LYCHEE JELLIES (5)
blended jackfruit/ coconut cream/ mung bean

ICED ROOIBOS TEA (3)
rooibos tea, black tea, orange, cinnamon

HOT TEA BY TEA ZONE (4)
jade dew drop (green), hunan (black), or rooibos (herbal)

VITA COCO COCONUT WATER (3)

GT'S SYNERGY ORGANIC KOMBUCHA (4)
guava goddess, gingerberry, multi-green

ASIAN JUICES (2)
lychee, guava, or mango

SAN PELLIGRINO (2 / 3)
blood orange, lemon, or grapefruit / sparkling water 500ml

MEXICAN COCA-COLA, SPRITE, OR DIET COKE (2)

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