

Hawker Fare invites you to jam to some fun tunes, have fun and be loud with a drink in hand while sharing the plates of food and eating with your hands.
It's really the best way to go.
Welcome!

Share Plates...

all can be eaten with rice

Kiep Moo	pork rinds fried in lard	who doesn't like chicharrones?	\$3
Beer Nuts	red peanuts roasted with kaffir lime leaves with chilis and salt	can be addictive	\$3
Pla Muek Hank	dried squid jerky toasted over the fire with fish sauce caramel	a fun bar snack	\$5
Cuttlefish Skewers	2-charcoal grilled cuttlefish dumplings glazed with chili vinegar and garlic	my favorite as a kid	\$6
Chicken Hearts	2- barbequed skewers basted with thai basil, chilis and garlic	best with sticky rice	\$6
Mung Bean Crepe	scrambled with bean sprouts and curry powder, lettuce and herbs ..with scallops, add \$2		\$9
Laab Nuea Diep	beefsteak tartare, shallot, herbs and toasted rice powder with plaa raa	best with sticky rice	\$9
Bowl of Mussels	coconut broth with charred chili jgm, galangal, kaffir lime leaves and lemongrass, basil		\$10
Blistered Green Beans	tossed prik king paste with pork bacon and dried shrimp	smokey/salty/sweet/spicy	\$8
Papaya Som Tum	Lao style with salted crab and dried shrimp, palm sugar, fish sauce, chilis & lime		\$8
Nam Prik Noom	charred shallot and green chili dip with pork rinds and crudites	gotta have sticky rice	\$7
Jaew Bong	spicy Laotian chili dip made with dried pork and dried shrimp,	delicious with everything	\$7
Fried Chicken	in the Hawker Fare fashion, regular or spicy	chicken & beer anyone?	\$10
Salt & Pepper Shrimp	fried soft shell shrimp with crab paste, chilis, garlic and thai basil	eat whole	\$11
Yum Khai Dao	fried egg salad with cilantro, tomatoes, celery and shallots, nam jim	can't be missed	\$10
Gai Yang	grilled half chicken, brined and rubbed with spices & lemongrass. spicy, sweet and sour sauce		\$12
Kao Mun Gai	poached chicken, salted mung bean sauce, fresh cucumber and cilantro over rice with livers		\$12
Sai Oua Sausage	spiced pork and fresh turmeric w/ braised pig's skin, kaffir lime leaves garlic and lemongrass		\$11
24hr Pork Belly	Duroc pork "tom kiem" style, five spice and sweet soy broth with fermented mustard greens		\$10
Moo Yang	BBQ pork marinated in whisky, white pepper, coriander and garlic, nam prik som on the side		\$10
Satay Beef Short Ribs	marinated in coconut milk, turmeric and garlic then grilled, cucumber relish, peanut sauce		\$10
Gang Dang Tofu	tofu and pumpkin simmered in a spicy coconut milk red curry with bamboo and basil		\$10
Phat Pak Ga Naa	chinese broccoli with garlic and oyster sauce		\$5

Extras

Sticky Rice to eat with your hands	\$2	Fermented Mustard Greens	\$3
Jasmine Rice	\$2, with a fried egg on top \$3.5	Ajat Cucumber Relish	\$3
"Kao Mun" chicken broth rice	\$2.5	Peanut Sauce	\$3

Our cooking is NOT amendable to certain modifications. Diners with allergies, please notify your server.

*We are small crew in a very tight kitchen. Dishes can only be served in the pace of "as it comes".

Thank you for understanding.

Chef Manuel Bonilla & Sous Chef Ajay Reyna