

snacks

- oysters mangda-nette หอยนางรมน้ำปลาแมงดา 8 / 2p
kumamoto oysters, pineapple mignonette scented with fragrance from mangda water beetle
- stone fruit mah hor ม้าฮ้อ 12
pork, shrimp, peanuts, garlic, coriander roots, and coconut sugar
- miang เมียง 14
stone fruits, cured trout roe, coconut flakes, lemongrass, makrut lime, fish sauce-tamarind caramel served on betel leaves
- gaeng gradang bites แกงกระดังงอด 10
fried bites of northern thai headcheese
- pla haeng tangmo ปลาแห้งแดงโม 9
watermelon topped with sweet and salty crispy trout and shallots
- crispy veal sweetbreads ตับอ่อนทอด 9
fried sweetbreads glazed in sriraja-tamarind sauce, an ode to Kin Khao's wings

starters

- yum chrysanthemum greens ยำมะม่วงใบเบญจมาศ 15
green mangos, cashews, chili lime vinaigrette
- laab hed ลาบเห็ด 17
charred mushrooms, puffed rice, alliums, chili, lime, and herbs
- yum tawai ยำอย่างทวาย 16
haricots verts, torn chicken, peanuts and sesame in coconut tamarind dressing
- squid & pork jowl ปลาหมึกย่าง หมูหวาน 18
spicy monterey bay squid and sticky pork jowl in spicy chili lime vinaigrette and peanuts
- khao tung & ngob กงพะเล 24
mixed seafood curry roasted in banana leaf, served with brown rice crackers

mains

- gaeng ranjuan แกงริ้วจวน 14 (per person)
funky, spicy beef soup with sweet peppers, holy basil, and shrimp paste
- kapi plah กะปี่ปล่า 25
smashed gulf prawns and shrimp paste relish, green meyer lemons, samphires, served with seasonal vegetables
- nam prik ong น้ำพริกอ่อง 24
early girl tomatoes and pork cooked in northern thai curry paste, served with crispy pork skins and vegetables
- ribeye & nam prik makmaad เนื้อย่าง น้ำพริกหมากมาด 54
eye of ribeye served with prickly ash relish, grilled scallions, grilled sticky rice, and a pot of herbs and vegetables
- raka kin prik ระกากินพริก 38
spicy dry curry of chicken, bamboo shoots, makrut, peppers, and, bai yeera tree basil in turmeric curry paste
- massaman gae มัสมันแกะ 52
massaman curry of lamb shank, grilled onions, and nectarines
- gaeng bumbai aubergine แกงบู่มะเขือยาว 34
dry curry of eggplants, crispy shallots, and lemon basil
- gaeng moo chamuang แกงหมูแบบชะมวง 38
tangy, lightly sweet coconut-free curry of pork belly, collard greens, and sorrels
- gaeng rawaeng แกงระแวงไก่คอร์นโรตี 47
turmeric and lemongrass scented rawaeng curry of whole cornish game hen, served with roti
- caramelized fish sauce cabbage กระหล่ำผัดน้ำปลา 12
young seasonal cabbage wok-charred in fish sauce or our vegan sea sauce

cocktails 14

- orapim อรพิม
turmeric vodka, bird's eye chili tincture, lime
lime marmalade, mezcal, soda
- jansuda จันทร์สุดา
old tom gin, gin, jasmine liqueur, lemon, egg white
toasted brown rice, bitters
- rojana รจนา
light rum, smith & cross, lime cordial, pineapple gum
falernum, thai bitters
- sita สีดา
whiskey, toasted brown rice, benedictine, amaro, angostura
- kaki กากี
cognac, banana liqueur, amber vermouth, amaro, saffron

sessions 14

- kinnari กิณรี
tree sap liqueur, fino sherry, blanc vermouth, gin bitters
- ambhan อัมพันมาลา
sweet vermouth, amaro, plum liqueur, spiced angostura
- vasithi วาสิตฐิ
cynar, pink grapefruit liqueur, mezcal, grapefruit soda
- mora โมรา
cocchi americano, fino sherry, pomp & whimsey, lemon
- wimala วิมาลา
quinquina blanc, lemon, vanilla, basil, chareau

punch 45

- tangmo แดงโม
gin, watermelon juice, chareau, thai basil shrub, lime
- bai toey ไบเตย
coconut rum, yellow chartreuse, wray & nephew
lime cordial pandan
- linchee ลินจี
vodka, yuzu nigori sake, lychee liqueur, acid phosphate, soda
- tua kua ถั่วคั่ว
whiskey, amber vermouth, lime, peanut orgeat, cacao, bitters
- sapparot สัมประรด
cachaça, campari, falernum, pineapple gum, lime
banana liqueur

zero proof 14

- kusuma กุสุมา
spiced seedlip, pineapple sherbert, pineapple gum, lime
egg white, barrel spice bitters
- unakarn อุณาकरณ
juniper infused seedlip garden, acid phosphate, tonic, cucumber
- illa อิลลา
spiced seedlip, lime, passionfruit, orgeat, pineapple, bitters
- suwan สุวรรณมาลี
alcohol-free vermouth, seedlip spice jar, vanilla syrup, citrus oil
- matana มัทนา
non-alcoholic sparkling wine, cypress rosemary, lemon
juniper infused seedlip, tonic

wine by the glass

- nv meyer-fonné, crémant d'alsace, alsace, france 15/60
- '18 paul et jean-marc pastou sancerre, loire, france 15/60
- '13 maurer corvina, sremka, serbia 15/60
- '15 haart piesporter spätlese, mosel, germany 13/52
- '18 county line rosé, anderson valley, california 15/60
- '18 stc "sleepless nights" sunhawk field blend 16/64
- '17 nicole chanrion côte-de-brouilly, beaujolais, france 14/56
- '14 peay pomarium pinot noir, sonoma coast, california 21/80
- '16 domaine du grand montmirail gigondas, rhone valley, france 15/60

beer & cider

- singha, thai beer 6
- coedo, hefeweizen 7
- pacific plate, tom yum beer (16oz) 9
- cigar city, guayabera, citra american pale ale 7
- cellarmaker, ipa (16oz) 10
- maui brewing, coconut hiwa porter 7
- golden state, lemongrass ginger cider (16oz) 9

soft drinks 7

- blue flower limeade
- thai iced tea
- yuzu soda
- mexican cola