

BAR MENU

COCKTAILS

FIGHTING TIGER

White Tiger Lao Whisky, Cotton & Reed
Allspice Dram, Lemon, Guava 17

HERBAN BOURBON

Four Roses Bourbon, Basil, Mint,
Lemongrass, Lemon 16

SUNNY TALES

Altos Reposado Tequila, Aperol,
French Orgeat, Mango, Pineapple, Chili 17

THE HUMMINGBIRD

Hendrick's Gin, St-Germain, Cointreau,
Orange Blossom, Lemon 17

THIS SIDE OF NOMA

Cotton & Reed White Rum, Thai Basil,
Lychee, Lemon 16

MIDNIGHT TREASURE

Hendrick's Gin, Luxardo, Lemon, Butterfly
Pea Flower 16

PAINTED LADY

Citadelle French Gin, Butterfly Pea
Flower, Pineapple, Lemon 15

BANANA LAGOON

Altos Reposado Tequila, Mint, Banana,
Guava, Lime 16

NOT JUST ANOTHER MULE

Tito's Vodka, Ginger Beer,
Pineapple, Tamarind 15

LAO WHISKY *(SERVED NEAT or ROCKS)*

White Tiger 14

Mekhong 14

White Tiger Rye 14

LAO WINE *(SERVED by the glass)*

(Traditional Lao Sato)

VILLAGE GHOST

Sweet Rice Wine 18

SPARKLING WINE

PROSECCO

PROSECCO, FOSSI
Tuscany, Italy 14 | 48

CAVA ROSE

SALASAR BRUT ROSE
Languedoc-Roussillon
France 14 | 49

CHAMPAGNE

CHARLES ORBAN BRUT
Triossy, France 85

ROSE WINE

CAP AU Large Rose

Provence, France 14 | 49

LAUVERJAT SANCERRE ROSE

Sancerre, France 70

WHITE WINE

SAUVIGNON BLANC

LAKE CHALICE THE FALCON
Marlborough, New Zealand 15 | 55

PINOT GRIGIO

BORGHI AD EST, Friuli, Italy 13 | 48

SANCERRE

KARINE LAUVERJAT Sancerre,
France 70

CHARDONNAY

VALRAVN, Sonoma, California 14 | 53

CHENIN BLANC

REYNEKE, Cape Region South
Africa 14 | 52

ALBARINO

LA VAL, Rias Baixas, Spain 15 | 56

RED WINE

PINOT NOIR, VIOLET HILL

Willamette Valley, Oregon 15 | 56

MALBEC

MAYOL PRIMOS, Mendoza
Argentina 14 | 53

GRENACHE, "VINTAGE"

Las Covatillas Calatayud, Spain 14 | 52

SANGIOVESE "VINTAGE"

CAPARSA ROSSO TOSCANO
Toscana, Italy 67

CABERNET SAUVIGNON

CORDILLERA, Maipo Valley, Chile 14 | 51





AFTER-MEAL DRINK (DIGESTIF)

NAKA Lao brandy

Aged in Oak 14

FRANCIS DARROZE 8 YEAR

Bas-Armagnac 17

BEER

HOUSE DRAFT LAOS BEER (DRAFT)

Vientiane, Laos | Lager 9

LOST WEEKEND (DRAFT)

Blue Jacket, Washington DC | IPA 8

HAZE FOR DAYS (DRAFT)

Crooked Crab, Odenton Maryland | Pale Ale 8

ALE MAX (DRAFT)

Collaboration of Blue Jacket & Soul Mega, Washington DC
Blonde Ale 9
It's a limited drop

TUK TUK (CAN)

DC Brau, Washington DC
International
Style Lager 8

EAST COAST CIDER (CAN)

ANXO, Washington DC | Dry Cider 8

MOCKTAIL

Emerald Isle

Elderflower, Lychee, Pandan, Lemon 11

Ivory Cloud

Toasted Sticky Rice, Elderflower,
Coconut, Honey, Lemon 10

Amber Bloom

Hibiscus, Lemongrass, Pineapple,
Clove, Lime 11

The Century Pearl

Lychee, clove, ginger, Lemon 11

Lemongrass Fizz

Lemon, Jasmine, Lychee 9

Marigold

Grapefruit, Turmeric, Basil, Lemon 10

Butterfly Pea Lemonade

Butterfly Pea, Lemon, Sparkling 9

JUICE

Lychee Juice 6

Mango Juice 6

Guava Juice 6

SODA

Coke 3

Diet Coke 3

Ginger Beer 4

SPARKLING & STILL WATER

San Pellegrino 6.5

Acqua Panna Still Water 5.5

FROM THE CAFE

Espresso 3.50

Americano (hot/iced) 4/4.50

Flat White 5

Cortado 4.50

Cappucino 5

Latte (hot/iced) 5.75/6.50

Mocha (hot/iced) 6 /6.75

Macchiato 4.50

TEA

Green Tea (hot/iced) 4

Thai Iced Tea 6

Jasmine Blooming Flower Hot Tea 8

A 20% service charge will be added to your check.

100% of this service charge is used to pay our front of the house team members in base wages and above base wages if applicable.

Additional tips are not expected but always appreciated.