

DINNER MENU

5-10 pm M-Th • 5-11 pm F-Sat

MAKETTO

MAKETTO1351.COM
1351 H STREET NE, WASHINGTON DC
@MAKETTO1351

Beer

Funky Buddha, Floridian Hefeweizen, FL 6
3 Stars, Peppercorn Saison, DC 6
Atlas Brew Works, Blood Orange Gose, DC 7
Right Proper, Raised by Wolves, Pale Ale, DC 6
Dogfish Head, Truth Serum, IPA, DE 8
Deschutes Black Butte Porter, OR 6

Non-Alcoholic Beverages

San Pellegrino 3
- Clementine
- Blood Orange
Hey Song Sarsparilla 3
Apple Sidra 3
Coke, Diet Coke, Sprite 3

Coffee & Tea

Espresso 3 • Americano 3
Cortado 3.5 • Cappuccino 4
Latte 5 • Mocha 6
Five Spice Honey Latte 6
Nitro 5 • Iced Tea 3
Chai 4 • London 5 • Matcha 6

Loose Leaf Teas 3

Moroccan Mint • Sencha
Russian Caravan • Earl Grey
Turmeric Ginger • Chamomile

Welcome to Maketto

Our 60 seat restaurant is our interpretation of Cambodian and Taiwanese cooking, inspired by the people and flavors of those respective cultures.

Our mission is to build a sense of community through quality, consistency, and accessibility.

The doors are always open. Our home is your home.

Please enjoy and thank you for spending your time with us.

— Chef Erik Bruner-Yang &
Pastry Chef Rebekka Baltzell

SMALL PLATES

Pork Steamed Bao 7

braised pork, hoisin sauce

Crispy Gruyere Dumplings 11

chinese beef chili

Pan Seared Leek & Mushroom Bao 7

glass noodle, hoisin sauce

Spicy Cauliflower 12

sesame, pickled celery, puffed rice

Crystal Shrimp Dumplings 8

tuk trey, herbs

Strange Flavor Eggplant 12

tofu puree, house made bread

Veggie Spring Rolls 8

pickles, herbs

Vegetable Gyoza 6

seasoned soy, herbs

LARGE PLATES

Wok Fried Rice Noodles 16

mushroom sauce, local vegetables
- add roasted red pork +10

Maketto Fried Chicken 28

five spice caramel, house made bread

Wok Fried Gai Lan 17

oyster sauce, fresh wasabi

Red Pork Bao Platter 32

steamed buns, ferments,
local vegetables

Spicy Laab & Bone Marrow 18

spicy ground pork, mixed herbs, chilis

Steamed Branzino Fillet 26

ginger, scallions
mixed herbs

Spicy Lamb Noodles 20

fermented chili paste, chilis,
mixed herbs

*not all ingredients are listed on the menu. please notify server about all allergies. may contain shellfish and/or oyster sauce. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Please note: 20% gratuity will be added to parties of six or more.

COCKTAILS

Maketto on Tap 12

Fernet Francisco & Hey Song Sarsparilla

Let it Burn 13

Rye, Midori, Demerara,
Orange Bitters, Rosemary

French '71 13

Suntory Toki, Strega, Lemon, Demerara

Sunday Scaries 14

Ford's Gin, Midori, Boomsma, Strega, Capitoline Tiber,
Demerara, Orange Bitters, Peychaud's

Por Daniel 13

Suntory Toki, Campari, Strega, Capitoline White,
Orange Bitters
*Send it - 14

Ami 13

Old Forester, Capitoline White, Giffard Peach, Lime

You're Taboo 13

Leblon Cachaça, Aloe Liqueur, Lime, Blue Curacao,
Demerara

Cool Cat on a Hot Tin Roof 14

Barr Hill Tom Cat Gin, Carpano Antica, Chocolate Bitters

WINES

White

Crios Torrentes 11/44
Mendoza, Argentina

Glazebrook Sauvignon Blanc 13/52
Marlborough, New Zealand

Sean Minor 4 Bears Chardonnay 12/48
Central Coast, CA

Anne Amie Pinot Gris 12/48
Willamette Valley, OR

Rosé & Skin Contact

Buonamico Particolare 12/48
Tuscany, Italy

Wölffer Rosé 13/52
Sagaponack, NY

Cardedu 'Nuo' Vermentino 14/56
Sardinia, Italy

Sparkling

Le Vigne de Alice 'Tajad' Spumante Brut
12/48
Carpesica, Italy

Red

Highway 12 Cabernet Sauvignon 12/48
Sonoma, CA

Chateau Villa Bel Air 17.5/70
Graves, France

'Caladu' Cannonau di Sardegna 13/52
Sardinia, Italy

Oregon Trails Wine CO Pinot Noir 13/52
Santa Rosa, CA

"Raisins Goulois" Vin de France 13/52