

# SUMMER 2022 MENU

Mon - Sat • 11 am - 10 pm

## WINE

### Red

Maketto Cabernet Sauvignon 2017, Central Coast, California 11/44  
Fermina Monastrell, Spain 2019 11/44  
Clovis 2019, Southern Rhone, France 12/48  
Alzania Syrah, Navarra, Spain 58 (btl)

### White

Maketto Chardonnay 2018, Central Coast, CA 11/44  
Azahar Vinjo Verde, Portugal 12/47  
Fento Albarino 2020, Rias Baixas 13/58  
Pulpe F!#/?@N, Melon de Bourgogne 56 (btl)  
Secreto de Viu Manent, Sauvignon Blanc 10/40  
Sand Point Chardonnay, 2020, California 10/40

### Rosé & Sparkling

Les Lys Rosé, France 10/40  
Princepessa Sparkling Rosé, Italy 12/48  
L'Onesta Lambrusco di Sorbara Dry Red 10/40

## BEER

DC Brau, TukTuk, Lager 6  
Cigar City Brewing, Jai Alai, IPA 7  
Flying Dog Bloodline Blood Orange Ale 7  
Fancy Papers IPA 7  
Stillwater Saison 8  
Union Old Pro Gose 7  
Kloud Malt Classic 7

## Non-Alcoholic Beverage

San Pellegrino Clementine, Blood Orange 4  
Hey Song Sarsparilla 3  
Apple Sidra 3  
Coke, Diet Coke, Sprite 3  
Bottled Water 3  
Mocktail 5  
Hot Chocolate 5

## Coffee & Tea

Espresso 3 | Americano 3 | Macchiato 3.5 | Flat White 4 | Cortado 3.5  
Cappuccino 4 | Latte 5 | Mocha 6 | Five Spice Honey Latte 6 | Cold Brew 3.8  
Nitro Cold Brew 6 | Drip Coffee 3 | Iced Tea 3 | Chai 4 | London Fog 5  
Matcha Latte 6 | Loose Leaf Teas 3 (Moroccan Mint, Sencha, Russian  
Caravan, Chamomile, Earl Grey, Turmeric & Ginger)

# MAKETTO

MAKETTO1351.COM

1351 H STREET NE, WASHINGTON DC

@MAKETTO1351

### SMALL PLATES

Pork Steamed Bao 8  
braised pork, hoisin sauce

Pan Seared Leek & Mushroom Bao 7  
glass noodle, hoisin sauce

Pidan Tofu 7  
fermented egg, fresh tofu, tare, cilantro (\*)

Strange Flavor Eggplant 12  
tofu purée, housemade bread (\*)

Soy Milk & Dough Sticks 4  
local soy milk, fried dough (v)

Vegetable Gyoza 6  
seasoned soy, herbs (v)

Sourdough Scallion Pancake 8  
ginger, sesame (v)

Crystal Shrimp Dumplings 8  
tuk Trey, herbs (gf)

Veggie Spring Rolls 8  
pickles, herbs

Crispy Gruyere Dumplings 13  
Chinese beef chili

Spicy Cauliflower 12  
sesame, pickled celery, puffed rice  
(v, gf)

### MEDIUM PLATES

Crispy Chicken Wings 16  
peanuts, cumin glaze (gf)

Num Pang Sandwich 12  
pork shoulder or chicken or tofu  
housemade bread, house spread,  
daikon, jalapeño (\*)

Spicy Beef & Rice Bowl 12  
braised beef, housemade pickles,  
fried egg, fried garlic (gf)

Tofu & Spicy Basil Sauce 14  
fried local tofu, spicy basil sauce,  
white rice (v, gf)

Cambodian Style Pho 13  
pork shoulder or chicken,  
rice noodle, chicken broth (\*)

Wok-Fried Yu Choy 18  
mushroom sauce, olives, anchovy (gf, \*)

Cambodian Noodle Salad 13  
pork shoulder or chicken or veggie,  
rice noodle, herbs, peanuts, cucumber (gf)

Duck Noodle Soup 18  
confit duck leg, wonton noodles,  
local greens, mushrooms (\*)

Lo Mein 16  
pork shoulder or chicken or tofu,  
assorted mushrooms, sweet soy sauce (\*)

### LARGE PLATES

Wok-Fried Rice Noodles 17  
mushroom sauce, local vegetables (\*)  
- add roasted red pork + 10

Drunken Shrimp Fried Rice 24  
jumbo shrimp, holy basil (gf)

Spicy Pork Sausage Laab  
& Bone Marrow 21  
chilis, fresh herbs (gf)

Roasted Trout 28  
red pumpkin curry, roasted hatch chili,  
herb salad (gf)

Maketto Fried Chicken 28  
five spice caramel, house made bread

Smoked Bison Short Ribs 32  
roti, cucumber salad,  
chili vinaigrette

Red Pork Bao Platter 32  
steamed buns, house ferments,  
local vegetables

Roast Duck 45/90  
sesame plum dressing, lettuce,  
house ferments, herbs (gf)

### DESSERT

Egg Custard Tart 8  
vanilla egg custard  
housemade pie crust

Apple Ginger Cake 8  
orange sherbet, buckwheat cake,  
candied kumquats (\*)

Mochi Beignets 8  
fried mochi, powdered sugar, lemon curd (gf, df)

### ABOUT MAKETTO

Our 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 & thank you so much for your support.

- Erik Bruner-Yang

v - vegan, gf - gluten-free

\* Can be made vegetarian/dairy-free/gluten-free

\*\*Kindly note: 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.