

FALL 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
Where's Linus 2020, California, 13/52
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)
Sand Point Chardonnay, 2020, California 10/40

Rosé & Sparkling

Chandon Blanc de Blancs, Napa, 15
Frico Rosato, 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
3 Stars Brewing Peppercorn Saison 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
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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)

Chesapeake Bay Oysters 12
melon chili vinaigrette

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 Hamachi Collar 22
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)

Coco Plum 8
preserved local plums, coconut sorbet,
candied fennel (gf, v)

SIGNATURE COCKTAILS

MF ZUCCA 14
Maggies Farm Rum, Passion Fruit,
Rabarbaro Zucca, Lime

Angkor What? 13
Szechuan-infused Bourbon, House-blend
Liqueur, Lemon

**The Kind You Find In A
Secondhand Store 13**
Mezcal, Raspberry, Maraschino,
Lemon, Egg white

The 101 Tower 14
Iwai Whisky, House Vermouth,
Cherry Bitters

Chinese Opera 13
Macchu Pisco, Lemongrass, St. Germain,
Lemon, Apple Shrub, Egg White

Brothers And Sisters 14
Four Rose Bourbon, Umeshu (Plum Wine),
Mandarin soda

Negroni Ceremony 13
Iwai Japanese Whisky infused with
Tieguanyin Tea, Campari infused with
Sencha Tea, Antica

**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. In lieu of tipping, a 20% service fee is included in your check.

v - vegan, gf - gluten-free

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