

WINE

Red

Maketto Cabernet Sauvignon 2017, Central Coast, California 11/44
Molly Dooker, The Boxer Shiraz Sarah Marquis 2020 12/45
Mauvais Garcon Thunevin Bad Boy Red Bordeaux 2016 60/btl
Clovis 2019, Southern Rhone, France 12/48
El Cipres Malbec 2020 Mendoza AG 14/52
Pas de Probleme 2021 Pinot Noir, France 12/48
Carro 2021 Spain 12/48

White

Maketto Chardonnay 2018, Central Coast, CA 11/44
Azahar Vinjo Verde, Portugal 12/47
Prunus Branco 2019, Portugal 13
Pulpe F!#/?@N, Melon de Bourgogne 56 (btl)
Ocean Road Sauvignon Blanc 2021, Australia 10/40
Secreto Viu Manent Sauvignon Blanc 2022 10/40

Rosé & Sparkling

Chandon Blanc de Blancs, Napa, 15
Cherry Pie Rosé 2021, California 12/40
Principessa Sparkling Rosé, NV, 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 IPA 7
Cigar City Brewing, Fancy Papers, Hazy IPA 7
Stillwater, Extra Dry, Sake Style Saison Ale 8
Dogfish Head, 60 Minute IPA 7
Burley Oak, Sorry Chicky, Sour Ale 7

NON-ALCOHOLIC BEVERAGE

San Pellegrino Orange, Blood Orange 4
Hey Song Sarsaparilla 3
Apple Sidra 3
Coke, Diet Coke, Sprite 3
Still/Sparkling Water 4
Mocktail 10
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 | 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)

SUMMER 2023 MENU

Tues - Sat • 11 am - 10 pm

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 8
glass noodle, hoisin sauce

Chesapeake Bay Oysters 16
melon chili vinaigrette, trout roe

Pidan Tofu 8
fermented egg, fresh tofu, tare, cilantro (*)

Strange Flavor Eggplant 12
tofu purée, house-made bread (*)

Soy Milk & Dough Sticks 5
local soy milk, fried dough (v)

Vegetable Gyoza 8
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 18
peanuts, cumin glaze (gf)

Num Pang Sandwich 13
pork shoulder or tofu, house-made bread,
house spread, daikon, jalapeño

Fried Chicken Sandwich 14
house-made bread, house spread,
daikon, jalapeño

Spicy Beef & Rice Bowl 13
braised beef, housemade pickles, fried
egg, fried garlic (gf)

Cambodian Noodle Salad 15
pork shoulder or chicken or veggie,
rice noodles, herbs, peanuts, cucumber,
spring roll (*)

Cambodian Style Pho 15
pork shoulder or chicken, rice noodle,
chicken broth, dough stick (*)

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

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

Tofu & Spicy Basil Sauce 18
fried local tofu, spicy basil sauce,
white rice (v, gf)

Lo Mein 18
pork shoulder or chicken or tofu, assorted
mushrooms, sweet soy sauce

LARGE PLATES

Wok-Fried Rice Noodles 18
mushroom sauce, local vegetables
(v, gf)
- add roasted red pork + 10

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

**Spicy Pork Sausage Laab
& Bone Marrow 24**
chilis, fresh herbs (gf)

Roasted Hamachi Collar 22
sweet potato 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,
root vegetable purée, 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,
house-made pie crust

Apple Ginger Cake 8
orange sherbet, buckwheat cake,
white chocolate

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

Coco Melon 8
seasonal melon, coconut sorbet,
candied fennel (gf, v)

SIGNATURE COCKTAILS

MF Zucca 15
Maggies Farm Rum, Passion Fruit,
Rabarbaro Zucca, Lime

Angkor What? 14
Szechuan-infused Bourbon, House-blend
Liqueur, Lemon

**The Kind You Find In A
Secondhand Store 14**
Mezcal, Raspberry, Maraschino,
Lemon, Egg white

The 101 Tower 15
Iwai Whisky, House Vermouth,
Cherry Bitters

Chinese Opera 14
Macchu Pisco, Lemongrass, St. Germain,
Lemon, Apple Shrub, Egg White

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

Negroni Ceremony 15
Iwai Japanese Whisky infused with
Tieguanyin Tea, Campari, 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. 20% auto gratuity is
added to all checks and paid directly to the service staff.

v - vegan, gf - gluten-free

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