### WINE

#### Red
- Maketto Cabernet Sauvignon, Central Coast, California, 2017 11/44
- Molly Dooker, The Boxer, Shiraz, Australia 2020 12/45
- Mauvais Garçon Thunevin, Bad Boy, Red Bordeaux 2016 60/btl
- Clovis, Southern Rhone, France, 2019 12/48
- Valle Las Acedquias, Malbec, 2017 14/56
- Pas de Probleme, Pinot Noir, France, 2021 12/48
- Carro, Monastrell, Spain, 2021 12/48
- Altanza Crianza, Tempranillo Rioja, Spain, 2018 12/48

#### White
- Maketto Chardonnay, Central Coast, CA 2018 11/44
- Azahar, Vinho Verde, Portugal, 2020 12/47
- Prunus Branco, Portugal, 2019 13/52
- Pulpe F!#/?@N, Muscadet, Melon de Bourgogne, 2021 56/btl
- Ocean Road, Sauvignon Blanc, Australia, 2021 10/40
- Secreto Viu Manent, Sauvignon Blanc, Chile, 2022 10/40

#### Rosé & Sparkling
- Chandon Blanc de Blancs, Napa 15/60
- Famille Perrin, Reserve Cotes du Rhone, Rose 2022 12/42
- Principessa, Sparkling Rosé, NV, Italy 12/48
- L’Onesta, Lambrusco di Sorbara, Dry Red 10/40

### BEER
- DC Brau, TukTuk, Lager 6
- Ommegang, Gnommegang, Belgian-Style Blonde Ale 9
- Flying Dog, Bloodline Blood Orange, IPA 7
- Cigar City Brewing, Fancy Papers, Hazy IPA 7
- 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)
**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.

**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 egg, housemade pickles, fried garlic (gf)

- **Cambodian Noodle Salad 15**
  - pork shoulder or chicken or veggie, rice noodles, herbes, 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**
  - chili, 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

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

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

- **Chinese Opera 14**
  - Four Rose Bourbon, Umeshu (Plum Wine), Mandarin soda

- **The Kind You Find In A Secondhand Store 14**
  - Iwai Japanese Whisky infused with Tieguanyin Tea, Campari, Antica

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

v - vegan, gf - gluten-free

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