SMALL PLATES

Pork Steamed Bao 9
Braised Pork, Hoisin Sauce

Pan Seared Leek & Mushroom Bao 9
Glass Noodle, Hoisin Sauce

East Coast Oysters 16
Melon Chili Vinaigrette, Trout Roe

Cherry Tomato & Tofu Salad 9
(V, GF)
- Add Fermented Duck Egg 3

Spicy Cucumber Salad 9
Pickled Cucumber, Chili Crisp, Black Vinegar (V, GF)

Strange Flavor Eggplant 14
Tofu Purée, House-Made Bread (*)

Soy Milk & Dough Sticks 6
Local Soy Milk, Fried Dough (V)

Ginger Chicken Soup Dumplings 12
Peanut Chili Vinaigrette, Ginger, Scallions

Vegetable Gyoza 9
Seasoned Soy, Herbs (V)

Sourdough Scallion Pancake 9
Ginger, Sesame (V)

Crystal Shrimp Dumplings 9
Tuk Trey, Herbs (GF)

Veggie Spring Rolls 9
Pickles, Herbs

Crispy Gruyere Dumplings 16
Chinese Beef Chili

Spicy Cauliflower 12
Sesame, Pickled Celery (V, GF)

Jumbo Scallop Red Curry 19
Coconut Milk, Kroueng, Slaw (GF)

MEDIUM PLATES

Crispy Chicken Wings 19
Peanuts, Cumin Glaze (GF)

Num Pang Sandwich 14
Pork Shoulder Or Tofu, House-Made Bread, House Spread, Daikon, Jalapeño

Fried Chicken Sandwich 16
House-Made Brioche, House Spread, Daikon, Jalapeño

Spicy Beef & Rice Bowl 14
Braised Beef, Housemade Pickles, Fried Egg, Fried Garlic (GF)

Cambodian Noodle Salad 15
Pork Shoulder, Chicken Or Veggie, Rice Noodles, Herbs, Peanuts, Cucumber, Spring Roll (*)

Cambodian Noodle Soup 15
Pork Shoulder Or Chicken, Rice Noodle, Chicken Broth, Dough Stick (*)

Duck Noodle Soup 19
Confit Duck Leg, Wonton Noodles, Local Greens, Mushrooms (*)

Wok-Fried Yu Choy 19
Mushroom Sauce, Olives, Anchovy (GF, *)

Tofu & Spicy Basil Sauce 19
Fried Local Tofu, Spicy Basil Sauce, White Rice (V, GF)

Lo Mein 19
Pork Shoulder, Chicken Or Tofu, Assorted Mushrooms, Sweet Soy Sauce

LARGE PLATES

Wok-Fried Rice Noodles 19
Mushroom Sauce, Local Vegetables
(V, GF)
- Add Roasted Red Pork 10

Drunken Shrimp Fried Rice 24
Jumbo Shrimp, Kaffir Lime, Chili Paste
- Add Maryland Crab Meat 4

Spicy Pork Sausage Laab & Bone Marrow 28
Chilis, Fresh Herbs (GF)

Maketto Fried Chicken 32
Five Spice Caramel, House-Made Bread

Smoked Dry Aged Brisket 38
Cucumber Salad, Root Vegetable Purée, Chili Vinaigrette, Roti

Signature Bao Platter
Steamed Buns, House Ferments, Herbs
With Choice Of:
-Smoked Pork Shoulder 32
-Dry Aged Half Peking Duck 45
-Dry Aged Whole Peking Duck 90

DESSERT

Egg Custard Tart 8
Coconut Cream, House-made Pie Crust

Banana Matcha Tiramisu 8
Banana Syrup, Matcha Cream, Ladyfingers (DF)

Mochi Beignets 8
Fried Mochi, Powdered Sugar, Lemon Curd (GF, DF)

Coco Melon 8
Seasonal Melon, Coconut Sorbet, Candied Fennel (V, GF)

V - Vegan, GF - Gluten Free, DF - Dairy 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. 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.

MAKETTO

ESPRESSO

Grace Street Coffee Roasters
3210 Blend 4
Guatemala & Mexico - medium roast
Notes: stone fruit, caramel, chocolate

Espresso Bon Bon 5
Espresso topped with sweet cream and brown sugar rim. Hot. 4 oz.

COFFEE

Macchiato 4.5
Hot. 3 oz.
Cortado 4.5
Hot. 4 oz.
Flat White 4.5
Hot. 6 oz.
Cappuccino 4.5
Hot. 6 oz.
Drip Coffee
12 oz. / **4** 16 oz. / **5**

Cold Brew
16 oz. / **4** 20 oz. / **5**
Latte 5
Hot or iced. 12 oz.
Five Spice Honey Latte 6
Hot or iced. 12 oz.
Lavender Latte 6
Hot or iced. 12 oz.
Mocha 6
Hot or iced. 12 oz.

NON-ALCOHOLIC

Coke, Diet Coke, Sprite 3
San Pellegrino Orange 4
San Pellegrino Blood Orange 4
Apple Sidra 3
Hey Song Sarsaparilla 3
San Benedetto Natural Spring Water 4
San Pellegrino Sparkling Water 4

TEA

Seasonal Loose Leaf Tea 5
Turmeric & Ginger, Fresh Mint, Jasmine, Genmai Matcha, Houjicha, Yame Black, Earl Grey
Hot. 12 oz.

Chai Tea Latte 6
Masala, Turmeric & Ginger, Cardamom Rose. Hot Or iced. 12 oz.

Matcha Latte 6
Kaori Matcha Powder With Steamed Milk.
Hot Or iced. 12 oz.

Houjicha Latte 6
Shirakawa Houjicha Powder With Steamed Milk.
Hot or iced. 12 oz.

London Fog 6
Earl Grey Concentrate, Vanilla Bean Syrup, Steamed Milk. Hot or iced. 12 oz.

Iced Tea
Peach Black, Green Tea Citrus, Elderberry Hibiscus
16 oz. / **4** 20 oz. / **5**

SIGNATURE

Milk Cloud 5
Shaken espresso topped with sweet cream.
Chilled. 12 oz.

Sesame Mocha 6
Sesame chocolate with espresso and tahini cream. Iced. 12 oz.

Cascara Lemonade 6
Cascara soda and fresh squeezed lemon.
Iced. 12 oz.

Espresso Tonic 6
Espresso over ice topped with tonic and orange. Iced. 12 oz.

Pandan Latte 6
Pandan sweetened condensed milk with espresso. Hot or iced. 12 oz.

OTHER NA OPTIONS

UNIFIED FERMENTS
48/750 ml

Wen Shan Bao Zhong – A lightly oxidized oolong from Taiwan. Delicate, floral, and complex.

Jasmine Green – Bright, fresh, and aromatic with soft florals and a dry finish.

Hojicha – A roasted Japanese green tea, deeply savory with warm, nutty notes.

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