



COCKTAILS

~ well spirits ~

Hangar 1 • Spring44 • Four Roses • Rittenhouse • Espolón Blanco • Amaras Verde • Flor de Caña • Daimyo-no Shinobu

~ brunch cocktails ~

TASTE THE RAINBOW \$15

Bandoeng 22 pandan liqueur, coconut milk, oat milk, brown sugar syrup, fruity breakfast cereal

TRH PALOMA \$14

iichiko barley shochu, grapefruit juice, lime juice, simple syrup, Fever Tree club soda

BROWN & GOLD \$13

Mr. Brown iced coffee**, Kinmen Kaoliang 58° baijiu, brown sugar syrup

TRH BLOODY MARY \$15

Hangar 1 straight vodka, Spring44 gin, tomato juice, tamari, wasabi, pink peppercorns, black pepper

TRH MICHELADA \$15

Dokkaebier kimchi sour, tomato juice, tamari, wasabi, pink peppercorns, black pepper

MIMOSA \$15

sparkling brut, fresh squeezed orange juice

BOOZY BOBA \$13

Hangar 1 straight vodka, Assam tea**, brown sugar, milk, boba

FORMOSAN MOUNTAIN DOG \$15

Taiwanese milk oolong** and coconut tea, Hangar 1 straight vodka, grapefruit juice

MO' MOSA \$32

~ 500 ml ~

sparkling brut, fresh squeezed orange juice

~ non-alcoholic cocktails ~

N/A GRONI \$14

Ritual Zero Proof gin, The Pathfinder, Mionetto aperitivo, orange peel

PASSION & NO PURPOSE \$14

Ritual Zero Proof tequila, passion fruit, blood orange, lime juice + tequila or mezcal \$2

COCORITA \$12

Harmless Harvest coconut water, lime juice, coconut habanero syrup, apple cider vinegar

~ all day cocktails ~

PINK SLIPPER \$16

Verde Amaras joven mezcal, Italicus Rosolio di Bergamotto, passion fruit, lime juice, dragon fruit, habanero syrup, vegan foam

I DREAMED I WAS A BUTTERFLY

\$16 Rihaku "Dreamy Clouds" nigori sake, Mancino cherry blossom vermouth, Verde Amaras joven mezcal, hibiscus

TRH MANHATTAN \$15

Rittenhouse straight rye whiskey, Cynar amaro, orange and angostura bitters, cherry

TEACHER'S PET \$17

Marukyu Koyamaen Ayame matcha**, Hangar 1 straight vodka, Luxardo Italian coffee liqueur, milk, pocky

BE YOUR OWN BEST FRIEND \$16

Kaikyo 135 East hyōgo dry gin, Barr Hill honey gin, Mancino cherry blossom vermouth, Sichuan peppercorn bitters, onion

BANANA RABBIT 2.0 \$16

Luzhou Laojiao Zisha Daqu baijiu, plantain liqueur, Mount Gay Black Barrel aged rum, vermouth blanc, lime juice, citrus, saline

HELLO KITTY IS NOT A CAT \$14

Awayuki strawberry gin 88, açai liqueur, pomegranate juice, coconut syrup, mochi

WHITE NEGRONI \$15

Kinmen Kaoliang 38 baijiu, Haiken yuzu vodka, Bitter Bianca aperitif, vermouth blanc, orange bitters, orange peel

SHE'S SO SHISO MARTINI \$15

housemade shiso liqueur, Hangar 1 straight vodka, salted Kiuchi umeshu (plum liqueur), lemon bitters, shiso

TRH LYCHEE MARTINI \$16

Haiken lychee vodka, Hangar 1 straight vodka, lychee, Lillet Rosé, vermouth blanc

JOURNEY TO THE WEST \$16

Etsu orange Japanese gin, Barr Hill gin, orange liqueur, Génépy le Chamois liqueur, lemon juice, vegan foam

OLD GOLD MOUNTAIN \$17

Olehna turmeric and ginger spirit, Kunhai Whisky "Sun," Lillet Blanc, turmeric glitter

UBE COLADA \$14

ube rum liqueur, coconut syrup, pineapple juice, lime juice

HONG BAO NA LAI \$15

rose & hibiscus black tea-infused gin**, Madre mezcal ensamble, five spice honey, lemon bitters, turmeric glitter

BOPOMOFO \$14

Taiwanese milk oolong** & coconut tea-infused Kunhai Whisky, lemon juice, brown sugar, preserved plum

TRH OLD FASHIONED \$16

~ it's back! ~

Four Roses bourbon, Mugi Hokka roasted barley shochu, brown sugar syrup, bitters, orange peel

TEA NO EVIL \$15

~ warm drink, smoky & earthy ~

lapsang souchang tea**, Daimyo-no Shinobu whisky, Heering cherry liqueur, brown sugar syrup, bitters

CUCUMBER MARGARITA \$16

~ new ~

Lalo blanco tequila, lime juice, agave syrup, cucumber water, shichimi togarashi, chili sesame cucumber

** Contains caffeine

Gratuity of 20% will be added for parties of 6+ people.

Tab's left open overnight will be charged a 20% service charge. Thanks for visiting.

BRUNCH

~ sides ~

steamed rice \$3 | soy-braised pork belly \$4 | soy-braised egg* \$4 | fried egg* \$4

MUSUBI \$7 ^{GF S}

fried egg*, avocado, rice, seaweed, soy glaze, furikake, soy dipping sauce (1 piece), choose:

- seared spam
- braised tofu ^{VG}

CUCUMBERS \$9 ^{GF V S}

sesame oil, garlic, chili

FAN TUAN \$13 ^S

sweet rice, you tiao, soy-braised egg*, pork floss, pickles

XI FAN \$12 ^{VG S}

rice porridge, vegetable broth, you tiao, soy braised egg*, peanuts, cilantro, scallions
+ braised pork belly \$4

BEEF ROLL \$19 ^S

scallion pancake, bulgogi-glazed ribeye, fried egg*

LU ROU FAN \$16 ^{GF S}

soy and ginger braised pork belly and mushrooms, steamed rice, soy braised egg*, Asian greens, scallions

LOCO MOCO \$16 ^{GF}

hamburger, fried egg*, steamed rice, mushroom gravy, scallions

+ avocado \$3

+ cheese \$2

SCALLION PANCAKES \$12 ^{V S}

served with a sesame soy dipping sauce

SWEET POTATO MOCHI \$12 ^{GF V}

fried mochi balls stuffed with sweet potato and served with a sweet chili sauce

KIDS

~ for kids 9 and under ~

YĪ-ÈR-SĀN \$9 ^{GF}

choose:

[1] popcorn chicken or popcorn tofu

[2] steamed rice or small fries

[3] pineapple juice, apple juice, oat milk, whole milk, or box drink (see below)

BOBA \$9

Assam tea**, brown sugar, milk, boba

ICED MILK TEA \$8

Assam tea**, brown sugar, milk

MATCHA LATTE \$8

Marukyu Koyamaen matcha**, milk, brown sugar syrup

HOT TEA \$9

~ 24 oz carafe ~

choose: Taiwanese milk oolong with coconut**, jasmine**, pu-er**, sticky rice pu-er**, genmaicha (green tea with roasted brown rice)**, black tea** with rose & hibiscus, lapsang souchang**, Golden Emperor chrysanthemum, Egyptian chamomile, fresh mint, roasted barley

ROASTED BARLEY TEA \$5

served chilled

KOMBUCHA \$9

Health-Ade Pink Lady Apple**

(caffeine similar to the amount in a cup of decaf coffee)

TOMATO EGG \$14 ^{GF VG S}

charred tomatoes, scrambled eggs, sesame oil, soy sauce, green onions, steamed rice

+ avocado \$3

+ popcorn tofu \$5

+ seared spam \$3

+ soy-braised pork belly \$4

+ bulgogi-glazed ribeye \$5

MOCHI WAFFLE \$13 ^{GF VG}

five spice powdered sugar, butter & maple syrup

FRIED CHICKEN & MOCHI WAFFLE \$18 ^{GF}

five spice, Sichuan butter maple glaze

STEAK & EGGS \$31 ^{GF S}

bulgogi-glazed ribeye, two fried eggs*, steamed rice

POPCORN CHICKEN \$16 ^{GF}

sweet potato flour blend, five spice, basil, citrus sauce

POPCORN TOFU \$15 ^{GF V S}

sweet potato flour blend, five spice, basil, soy dipping sauce

FRIES \$8 ^{GF V}

finished with furikake, served with gochujang ketchup

SMASHED BURGER \$15

brioche bun, cheddar, house pickles, aioli, served with gochujang ketchup

+ avocado \$3

+ fried egg* \$4

SPICY FRIED CHICKEN SANDWICH \$16

nam pla honey glaze, mint cilantro aioli, pickled onions

DESSERT

~ our ice creams are dairy-free ~

ICE CREAM SANDWICH \$9 ^{VG}

two mini sandwiches with dairy-free ube ice cream & almond cookies

ICE CREAM TRIO \$9 ^{DF GF V}

featuring 3 rotating flavors

COLD BREW COFFEE \$5

slow-brewed Grand Coffee Lights On dark roast** over ice

HOT COFFEE \$5 CUP/\$9 CARAFE

Grand Coffee La Llave**

BOX DRINK \$3

choose: Binggrae Banana Flavored Milk Drink, Binggrae Strawberry Flavored Milk Drink, Yeo's Chrysanthemum Tea, Yeo's Lychee Drink, Yeo's Soy Milk

MORE DRINKS

Jarritos Mineragua Sparkling Water (12.5 oz bottle) \$5

Harmless Harvest coconut water \$7

housemade sparkling grapefruit \$7

housemade sparkling lemonade \$7

Mr. Brown's Iced Coffee** (330 ml can) \$5

Apple Sidra (11 oz can) \$5

Fieldwork root beer \$7

Fever Tree ginger ale or ginger beer \$7

Coca Cola**, Diet Coke**, Sprite \$6

grapefruit, pineapple, cranberry or apple juice \$5

GF gluten-free **V** vegan **VG** vegetarian **S** contains soy **DF** dairy-free

* Consuming undercooked eggs may increase your risk of foodborne illness, especially if you have certain medical conditions