

DRINK ME

~ well spirits ~

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

PINK SLIPPER \$16

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

TEACHER'S PET \$17

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

HELLO KITTY IS NOT A CAT \$14

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

TRH LYCHEE MARTINI \$16

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

UBE COLADA \$14

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

TRH OLD FASHIONED \$16

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

N/A GRONI \$14

~ non-alcoholic ~

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

I DREAMED I WAS A BUTTERFLY

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

BE YOUR OWN BEST FRIEND \$16

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

WHITE NEGRONI \$15

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

JOURNEY TO THE WEST \$16

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

HONG BAO NA LAI \$15

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

TRH MANHATTAN \$15

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

PASSION & NO PURPOSE \$14

~ non-alcoholic ~

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

Tea NO EVIL \$15

~ warm drink, smoky & earthy ~
lapsang souchang tea**, Daimyo-no Shinobu whisky, Heering cherry liqueur, brown sugar syrup, bitters

BANANA RABBIT 2.0 \$16

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

SHE'S SO SHISO MARTINI \$15

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

OLD GOLD MOUNTAIN \$17

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

BOPOMOFO \$14

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

CUCUMBER MARGARITA \$16

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

COCORITA \$12

~ non-alcoholic ~

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

BAIJIU \$12

~ flight, 1 oz pours ~

Luzhou Laojiao San Ren Xuan
Kinmen Kaoliang 58
Xifeng Jiu Bai Xifeng

MAKGEOLLI \$20

~ flight, 3 oz pours ~

Hana Takju
Hana Hwaju with chrysanthemum & hydrangea
Hana Yakju (clarified)

SAKE \$22

~ flight, 3 oz pours ~

Rihaku "Dreamy Clouds" nigori
Rihaku "Wandering Poet" junmai ginjo
Rihaku "Origin of Purity" nama

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

ICED MILK TEA \$8

Assam tea**, brown sugar, milk

MATCHA LATTE \$8

Marukyu Koyamaen matcha**, milk, brown sugar syrup

ROASTED BARLEY TEA \$5

served chilled

KOMBUCHA \$9

Health-Ade Pink Lady Apple**

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

COLD BREW COFFEE \$5

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

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

** Contains caffeine



eat me

steamed rice \$3 | pork belly \$4 | braised tofu \$4

PEANUTS \$5 GF V

Sichuan peppercorns, red chili

EDAMAME \$7 GF V

steamed shell-on soy beans, furikake, salt

CUCUMBERS \$9 GF V S

sesame oil, garlic, chili

HOUSE SALAD \$11 GF V

mixed greens, scallions, sesame ginger dressing
+ popcorn or grilled chicken \$7
+ popcorn tofu \$7

ATCHARA JICAMA SALAD \$13 GF V

pickled green papaya, jicama, mixed greens,
tomatoes, pepitas, ginger calamansi dressing
+ popcorn or grilled chicken \$7
+ popcorn tofu \$7

BOK CHOY \$12 GF V

charred, roasted sesame seeds

SCALLION PANCAKES \$12 V S

served with a sesame soy dipping sauce

SESAME PEANUT NOODLES \$12 V S

fresh wheat noodles, fried garlic, cucumber, scallions
+ soy-braised tofu \$4
+ soy-braised pork belly \$4

BAO \$12

each set of soft bao comes with house pickles,
scallions, cilantro, and crunchy garlic

choose:

- two soy-braised tofu bao V S
- two soy-braised pork belly bao S
- two fried chicken with peanut sauce bao S
- two Asian sweet potato bao V S

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 options on the other side of the menu)

TUNA POKE \$16 GF S

wild caught yellowfin tuna*, mixed greens, avocado,
scallions, chili, sesame seeds

RIBEYE \$31 GF S

bulgogi-glazed steak, root vegetables, charred bok choy

SPARE RIBS \$19 GF S

pork spare ribs, char siu marinade, house bbq sauce

POPCORN CHICKEN \$16 GF

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

POPCORN TOFU \$15 GF V S

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

FRIES \$8 GF V

finished with furikake salt, 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, cilantro, pickled red
onions
+ avocado \$3

FRIED FISH SANDWICH \$17

wild-caught cod, gluten-free beer-batter, sweet potato flour
blend, cheddar, tartar sauce, brioche bun

FISH & CHIPS \$19 GF

wild-caught cod, gluten-free beer-batter, sweet potato flour
blend, tartar sauce, served with furikake fries

SWEET POTATO MOCHI \$12 GF V

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

DESSERT

ICE CREAM SANDWICH \$9 VG

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

ICE CREAM TRIO \$9 GF V DF

featuring 3 rotating flavors

LUNCH WEEKDAYS 11AM - 3PM

dine-in, delivery & take-out

BRUNCH SATURDAYS & SUNDAYS 11AM - 3PM

steak & eggs, beef roll, fan tuan, lu rou fan, loco moco, xi fan, fried chicken & mochi waffles, musubi, boba

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

* Consuming undercooked eggs and fish may increase your risk of foodborne illness, especially if you have certain medical conditions.
A gratuity of 20% will be added for parties of 6+ people.

Tabs left open overnight will be charged a 20% service charge. Thanks for visiting.