



## Wine

glass | bottle

CLINE FARMHOUSE  
RED BLEND \$8 | \$24

WESTMOUNT  
PINOT NOIR \$12 | \$36

DELILLE METIER  
CABERNET SAUVIGNON \$13 | \$39

CLINE FARMHOUSE  
WHITE BLEND \$8 | \$24

WESTMOUNT  
CHARDONNAY \$12 | \$36

LOVEBLOCK  
SAUVIGNON BLANC \$14 | \$45

CLINE DRY ROSE \$9 | \$27

POGGIO COSTA  
PROSECCO \$8 | \$24



## Non-Alcoholic Beverages

LOTUS THAI ICED  
BEVERAGE \$6

Choose between Thai iced tea, Thai iced green tea or Thai iced coffee. Served over ice with coconut cream

♦♦ Upgrade to ‘Thai Coconut Style’ +\$5  
(comes in a fresh coconut, no added cream)

COKE \$3

DIET COKE \$3

SPRITE \$3

GINGER ALE \$3

LEMONADE \$3

REGULAR ICED TEA \$3

ORANGE JUICE \$5

PINEAPPLE JUICE \$5

CRANBERRY JUICE \$5

HOT TEA \$3



## Drink

### House Cocktails

SABAI SABAI \$13

The official Thai welcome drink! Kraken spiced rum, lemon, simple and soda - served over ice with thai basil.

SINGAPORE SLING \$14

Stillweather american gin, luxardo, grand marnier, benedictine, pineapple, lime and grenadine - served over ice with a cherry.

THAI-TINI \$14

Empress gin, st germain, lime, simple and thai basil - served up.

HARD THAI ICED TEA \$12+

Your choice of vodka or rum mixed with Thai iced tea and topped with coconut cream - served over ice.

BANGKOK HEAT \$14

\*Spicy\* Haku vodka, grand marnier, yuzu, simple and thai chili - served up with a sugared tajin rim and a lime.

PAT'TAYA PINA \$14

Bacardi Silver, malibu, blue curacao, pineapple, lime and simple - served over ice with a cherry.

MY THAI \$14

Our tropical play on the classic 'Mai-Tai'. Bacardi gold, grand marnier, pineapple, lime, simple and Thai coconut cream - served over ice with a cherry.

THAI-RITA \$13

Tequila, grand marnier, mango and lime - served over ice with a tajin salt rim.

BOURBON GINGERADE \$12

Old forester bourbon, lychee, lime and ginger beer - served over ice with mint.



**LAO MULE** \$13

Kraken spiced rum, pineapple and ginger beer - served over ice with mint.

**THAI-JITO** \$13

Bacardi silver, lime, simple, mint and thai basil - served over ice.

**HOT PEPPER MANGO** \$12

**\*Spicy\*** New deal hot pepper vodka, mango, lemon and soda - served over ice with a tajin sugar rim.

**THAI-TODDY** \$13

**\*Warm\*** Kraken spiced rum, yuzu, honey - served hot with lemon and star-anise.



*Classics & Well-Known Cocktails*

**OLD FASHION** \$12

Old forester bourbon, simple, angostura bitters - served over a large cube with an orange peel and bordeaux cherry.

**MANHATTAN** \$13

Rittenhouse rye, sweet red vermouth and angostura bitters - served chilled and up with a bordeaux cherry.

**PAPER PLANE** \$14

Rittenhouse rye, amaro di montenegro, aperol and lemon - served up with a lemon slice.

**DAIQUIRI** \$11

Bacardi silver, lime and simple - served up.

**GIMLET** \$14

Stillweather west coast gin, lime and simple - served up.

**LEMON DROP** \$11

Ketel one citreon vodka, triple sec, lemon and simple - served up with a sugared rim.

**COSMO** \$12

Ketel one citreon vodka, grand marnier, cranberry, simple - served up.

**NEGRONI** \$13

Roku gin, campari, sweet red vermouth - served over a large rock with an orange peel.

**APEROL SPRITZ** \$12

Aperol, prosecco, soda - served over ice with an orange peel.

**WHISKY SOUR** \$12

Old forester bourbon, lemon, simple and angostura bitters - served over a large rock with a bordeaux cherry.

♦♦ *Add egg white +\$1*

**SPANISH COFFEE** \$13

151 Rum (toasted), khalua, triple sec, coffee, whip cream, cinnamon and nutmeg - served hot with a sugared rim.

*\*Liquors can normally be substituted for an upcharge depending on the choice of liquor\**



*Beer & Cider*

**DRAFT**

Singha	\$6
Kirin	\$6

*\*Other rotating taps - please ask server\**

**CAN/BOTTLE**

Local IPA Can	\$5
Asahi Bottle	\$4
Tsingtao Bottle	\$4
Taiwan Fruit Beer Cans	\$4

*\*Ask server for current flavors\**

**CANNED HARD CIDER** \$5-\$6

*\*Ask server for current flavors\**