



◀ **Bittersweet Treat**
Mezcal, Grapefruit, Salers,
Campari, Lime, Rosemary
\$19



◀ **To be Tamarind**
Blended Scotch Whisky,
Tamarind, Black Pepper,
Amaro, Lemon
\$19



◀ **Verdant Whisper**
Tequila Blanco, Basil Eau-de-vie,
Cucumber, Lime
\$19



R.T.D Garden ▶
Smoked Rosemary Gin,
Moletto Gin, Dry Curaçao,
Tomato, Lemon, Dill
\$19



South East Swizzle #2 ▶
Bataria-Arrack van Oosten,
Passion Fruit, Orgeat, Lime
\$19



▲ **Chared-Coco Briquette**
Old Tom Gin, Ve De Di Creme De Coconut,
Vermut Rojo, Campari, Islay Scotch
\$19

▲ **Panda with the "N"** ▶
Gin, Lemoncello, Pandan,
Coconut Cream
\$19



MITR THAI
มิตรไทย
Signature
Cocktails



Rum Long Fashioned
Phraya Thai Rum, Ten to One Dark Rum,
Longan Syrup, Earl Grey Vermouth
\$19 ▶



Lao Khao Jee ▶
Toasted Sticky Rice Old-Fashioned Iwai 45,
House made Rice Syrup, Toasted Sticky Rice
\$19



Amaretto Walnut
Banana Cake



◀ **Jakapat**
Lychee Gin Martini on draft!
Gin, Lillet Rose, St Germain,
Vermut Dry, Lychee Liqueur
\$19



▲ **Uncle Dang's Digestif**
Amaro Montenegro, Claridad Artesanal-
Espadin Mezcal, Vermut Blanco, Pandan
\$10/2 oz Shot



Ripen
Lustau Brandy Solera Reserva,
Yellow Chartreuse, Banana,
Fernet Branca
\$19

Signature
Mocktails

Counterpunch ▶
Figlia, Orgeat,
Orange, Lime
\$13



Erawadee ▶
Seedlip Notas de Agave,
Grapefruit, Lime,
Brown Sugar, Black Salt
\$13



Melon Must ▶
Cantaloupe, Brown Sugar,
Lemon, Lightly Whipped Cream
\$12



Keaw Wan ▶
Matcha, Rice Syrup,
Pandan
\$12



Nom Yen ▶
Sweet Pink Milk Tea
\$10



White Wine

Pinot Gris Willamette Valley / Oregon / Ponzi *Sustainable*	\$17 / \$68
Sauvignon Blanc Reserve Wairau Valley, Marlborough / New Zealand / Villa Maria *Organic*	\$17 / \$68
Grüner Veltliner "Am Berg" Wagram / Austria / Bernhard Ott	\$18 / \$72
Chenin Blanc Vin de France Loire Valley / France / Château De Plaisance / 100% Chenin Blanc *Organic*	\$19 / \$76
Chardonnay Sonoma Coast / California / Macrostie	\$18 / \$72
Vieilles Vignes Bourgogne Côte d'Or Burgundy / France / Rémi Jobard	\$148
Riesling Kabinett Mosel / Germany / Carl Loewen	\$18 / \$72

Red Wine

Chat Fou Red Blend / Rhône Valley / France / Éric Texier	\$17 / \$68
Pinot Noir Willamette Valley / Oregon / Planet Oregon *Organic*	\$18 / \$72
Tempranillo Viña Alberdi Reserva Rioja / Spain / La Rioja Alta *Organic*	\$95
Montepulciano d'Abruzzo Cvetic Abruzzo / Italy / Masciarelli Marina	\$95
Chianti Classico Le Masse Di Greve DOCG Tuscany / Italy / Lanciola / 100% Sangiovese	\$18 / \$72
Old Vine Zinfandel Saint Helena, Napa Valley / California / Turley *Organic*	\$98
Syrah Stellenbosch / Western Capr / South Africa / Keermont / 89% Syrah, 11% Mourvedre *Sustainable*	\$105
Cabernet Sauvignon Santa Ynez Valley / California / Land of Saints	\$18 / \$72
Cabernet Sauvignon Happy Canyon / California / Ad Ripa	\$130

Orange & Sparkling

Day Wines Vin de Days L'Orange Willamette Valley / Oregon / Day Wines / Riesling, Müller-Thurgau, Gewürztraminer and Pinot gris *Organic*	\$18 / \$72
Prosecco di Valdobbiadene Superiore Extra Dry D.O.C.G. / Veneto / Italy / Mongarda	\$17 / \$68
Champagne Blanc de Blancs d'Aÿ Grand Cru Brut NV Champagne / France / Gaston-Chiquet / 100% Chardonnay	\$155
Champagne Special Cuvée Champagne / France / Bollinger	\$222

Beer

- On Tap -	
Singha Lager / Thailand / 5%	\$11
Schilling Beer Co. "Jakobus" German Pilsner / NH / 5%	\$11
Talea Beer Co. "Sun Up" Hazy IPA / Brooklyn, NY / 6.5%	\$13
- Can -	
Singlecut Beersmiths "Frequently Lager" Lager / Queens, NY / 4.7%	\$11
Grimm "Light Cone" German Style Pilsner / Brooklyn, NY / 5.0%	\$12
Three Brewing Co. "All or Nothing" West Coast IPA / Brooklyn, NY / 6.8%	\$12
West Kill Brewing "Kaaterskill" IPA / NY / 6%	\$12
Grimm "Weisse" Hefeweizen / Brooklyn, NY / 5.5%	\$11
Artifact "Slow Down" Apple Cider (Gluten Free) / Florence, MA / 6%	\$11
- Non-Alcoholic -	
Sierra Nevada "Trail Pass Golden" Chico, CA Non-Alcoholic	\$10