

THE BAR

❖ WINE LIST ❖

WHITE WINES

CHARDONNAY

DAOU BODYGUARD, Santa Barbara, CA	17/64
FLOWERS, Sonoma Coast, CA	25/96
HARKEN BARREL FERMENTED, Monterey, CA	13/48

PINOT GRIGIO

LUNA NUDA, Alto Adige, Italy	13/48
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RIESLING

EROICA, Columbia Valley, WA	13/48
NIK WEIS URBAN, Mosel, Germany	12/44

ROSÉ

FLEURS DE PRAIRIE, Languedoc, France	13/48
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SAUVIGNON BLANC

SILENI, Marlborough, New Zealand	12/44
SILVERADO VINEYARDS, Yountville, CA	16/60
WHITEHAVEN, Marlborough, New Zealand	13/48

SPARKLING

LUNA NUDA Prosecco, Veneto, Italy	11/40
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RED WINES

CABERNET SAUVIGNON

CAYMUS, Napa Valley, CA	-/159
CHASING LIONS, Napa Valley, CA	14/52
FAUST, Napa Valley, CA	-/139
ROBERT MONDAVI, Napa Valley, CA	-/150
SILVERADO, Napa Valley, CA	-/129
TAGARO FUGA, Apulia, Italy	15/56

MALBEC

TRIVENTO 'GOLDEN RESERVE', Argentina	13/48
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MERLOT

BLAZON, Lodi, CA	14/52
NORTHSTAR POLARIS, Walla Walla, WA	15/56

PINOT NOIR

CLAY SHANNON, Long Valley, CA	13/48
RASCAL, Willamette Valley, CA	14/52

❖ SAKE + DRAFT BEER ❖

WARM DASSAI 45 (186 ml)	19
WARM SHO CHIKU BAI JUNMAI (186 ml)	10
SHO CHIKU BAI MIO SPARKLING (300 ml)	24
SHO CHIKU BAI GINJO SAKE (300 ml)	22
SHO CHIKU BAI NIGORI SILKY MILD (375 ml)	15
DASSAI 45 JUNMAI (150 ml/300 ml)	16/30
BANGKOK B-MER - Mekhong rum over Singha	12
SINGHA, Thailand (ABV 5.0%)	8
STELLA ARTOIS LAGER, Belgium (ABV 5.0%)	8
SAPPORO, Japan (ABV 4.9%)	8
SWEETWATER 420, Atlanta (ABV 5.7%)	8

❖ SIGNATURE COCKTAILS ❖

THAI TUK-TUK MARGARITA	16
Tequila, tamarind, lime, and chili salt. Sweet, sour, and spicy all at once. Finished with a dried lime wheel and tajin rim.	

GOLDEN LOTUS	14
Lemongrass vodka, honey-ginger, lemon, prosecco. Light and floral.	

THE OUTER RIM	15
Blanco tequila, pomegranate, ginger, raspberry essence. Finished with a glowing cube.	

THE EASTERN OLD FASHIONED	16
Hand-smoked for a bold aroma, this refined cocktail features your choice of Four Roses Bourbon or Skrewball Peanut Butter Whiskey, balanced with orange bitters.	

THE SPARE ROOM	15
Gin, St-Germain, sake, muddled cucumber. Crisp and botanical.	

CHAO PRAYA COOLER	14
Gin, cucumber, mint, lemongrass syrup, tonic. Cool and refreshing.	

BANGKOK LYCHEE ROSE MARTINI	15
Soho Lychee, Absolut Pear Vodka, rose syrup. Sweet and floral.	

BANGKOK MULE	15
Vodka, ginger beer, house pomegranate infusion. Bold and refreshing.	

ESPRESSO ELEGANCE	15
A smooth blend of Vodka, Baileys, cold brew espresso, and coffee liqueur—bold, creamy, and irresistibly sophisticated.	

SILK ROAD SOUR	15
Asian pear whiskey, yuzu, and sesame bitters, topped with silky foam. Creamy, aromatic, and finished with a rich golden hue.	

THAI MARGARITA	14
Our signature house margarita with a Thai ginger twist, served in a salt-rimmed glass. (Texas +2 Spicy Jalapeño +3)	

LONG LOST BEACH	15
Raspberry vodka, peach schnapps, fresh lemon, and blue curaçao. Served with a playful mini rubber duck.	

❖ SIGNATURE FROZEN COCKTAILS ❖

BLUE LAGOON	18
Vodka, Soho lychee liqueur, Real lychee syrup, Blue Curacao, lime, and pineapple juice.	
CUCUMBER LEMONADE	18
Cucumber vodka, fresh mint, cucumber, fresh lime squeezed lime juice.	
THE PIGGY LAGOON	18
A tropical blend of white rum, pineapple, Blue Curaçao, and coconut cream-smooth, vibrant, and island-ready.	

❖ ZERO-PROOF ❖

FROZEN BLUE LAGOON	14
Lychee essence, real lychee syrup, bluecitrus syrup, fresh lime, and pineapple juice.	
FROZEN CUCUMBER LEMONADE	14
Fresh cucumber, mint, and house lemonade with freshly squeezed lime.	
FROZEN THE PIGGY LAGOON	14
Pineapple juice, blue citrus syrup, coconut cream, and fresh lime.	
EMERALD CLOUD	11
Fresh muddled cucumber and mint blended with silky coconut cream and bright lime, finished with a light soda lift. Cool, creamy, and delicately tropical.	
SIAM SUNSHINE	11
Pineapple and orange juices brightened with ginger ale. Tropical citrusy, and refreshing.	

❖ SPIRITS ❖

+\$2 Martini or Up • *2 Double • +\$1 Modifications

Standard Pour: 2 oz, Neat: Straight pour, no ice, Up: Chilled, strained, no ice

VODKA

Absolut	10
Absolut Pear	10
Belvedere	12
Grey Goose	12
Ketel One	12
Ketel One Oranje	12
Stolichnaya	12
Svedka Citron	10
Tito's	12

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Bombay Sapphire	12
Bulldog	12
Hendrick's	14
McQueen & the Violet Fog	12
Tanqueray	12

Guests under 21, including infants, may not sit at the bar. Alcohol is served only to guests 21+ with valid ID. We reserve the right to refuse service to intoxicated guests or anyone providing alcohol to minors. Please drink responsibly. Corkage fee: \$30 per wine bottle.

❖ SPIRITS Spirit (continued) ❖

RUM

Bacardi Spiced	10
Bacardi Superior	10
Brugal 1888	13
Captain Morgan	11
Malibu	11
Myers's Dark Rum	11

TEQUILA

Altos Plata	12
Altos Reposado	13
Astral Tequila Anejo	13
Astral Tequila Blanco	12
Astral Tequila Reposado	12
Casamigos Blanco	21
Casamigos Reposado	23
Clase Azul Reposado	38
Don Julio 1942	45
Don Julio 70 Cristalino	36
Don Julio Anejo	19
Don Julio Blanco	15
Don Julio Reposado	17
Don Julio Reposado	17
Espolòn Blanco	12
Espolòn Reposado	13
Herradura Silver	17
Herradura Reposado	19
Patron Silver	15

WHISKEY + BOURBON

Blantons	32
Buffalo Trace	11
Bulleit Bourbon	12
Bulleit Rye	12
Crown Royal	12
Crown Royal Apple	12
Fireball	9
Four Roses Kentucky Straight	12
Jack Daniel's	12
Jameson Irish	11
Maker's Mark	13
Skrewball Peanut Butter Eggnog (Seasonal)	12
Skrewball Peanut Butter	12
Southern Comfort	10
Uncle Nearest	13
Woodford Reserve	13

SCOTCH

Chivas Regal	14
Dewar's 12 years	13
Dewar's White	12
Glenfiddich 12 years	17
Johnnie Walker Black	13
Johnnie Walker Red	12
The Glenlivet 12 years	15
The Glenlivet 14 years	18
The Glenlivet 15 years	22
The Glenlivet 18 years	38
The Macallan 12 years	20

BRANDY+ COGNAC

Hennessy VS	18
Hennessy VSOP	24
Remy Martin VSOP	20