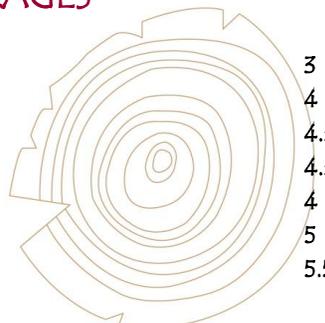


BEVERAGES

Coke, Diet Coke, 7up, Diet 7up	3
Pomegranates Iced Tea	4
Thai Iced Tea	4.5
Raspberry Lemonade	4.5
Apple Juice	4
Still or Sparkling water	5
Fresh squeezed Orange Juice	5.5



BEERS

add \$3 for sake bomb

Clausthaler Classic N.A.	6	Sapporo Reserve	6
Anchor Steam	6	Pyramid Hefeweizen	6
Leo Lager beer	6		
Mendocino Red Tail Ale	7	Big Eye IPA	7
DogfishHead 90 min IPA	8	1554 Enlightened Black Ale	8
Duvel (Belgium) Golden Ale	10		
Ommegang Three Philosopher	10		
Saint Ancher White Ale 22 oz.	15		
Anderson Valley Bourbon Barrel Stout 22 oz.	18		

New!! Soju Cocktail

Ginger Basil Margarita	10 / Jar 35
Berry Mojito	11 / Jar 37
Moscow Melon	11 / Pitcher 37

SAKES

Yaegaki Junmai Black 300ml	16/22
Full bodied, bit acidic, dry and smooth	
Okunomatsu Tokubetsu Junmai 300ml	16/22
Medium bodied, nice rice notes in the nose, fruit on the palate.	
Yaegaki Nigori 300ml	19/25
Unfiltered, authentic nigori from Japan, naturally sweet	
Yaegaki Draft Sake 300ml	16
Fresh stored sake with natural pale light gold color. Refreshing sweetness and delightfully subtle, complex flavors.	
Katana Junmai Ginjo 180ml	16
Full bodied, extra dry, thick flavor with no perceptible smell or sweetness	
Kurosawa Junmai Kimoto 300ml	24
Full bodied and natural, smooth sake with kimoto flavor. Gold Medal at 2012 BTI world Sake Challenge	
Yaegaki Mu-Sake Junmai Daiginjo "Blue" 300ml	26
Floral, medium fruity, pleasant and appetizing sake!	

SPARKLING WINES

Allure Bubbly, Pink Moscato, CA	9.5/35
Bright pink, festive nature. Apricot, peach, bergamot, and mint.	
Veuve Du Vernay Brut Rose, France	10/38
Red/citrus fruit aromas, well balanced, fine bubbles	
Domaine Laurier Brut, Methode Champenoise, CA	10/38
Toasty aroma and fine bead, added fruit, depth, and complexity	
Pasqua Prosecco Treviso, Extra Dry, Veneto, Italy	11/40
Gently floral, with a mixture of peach, pear and tropical fruit notes. Refreshing, dry and light-bodied.	

ROSÉ WINES

Sables d'Azur Rosé, France,	10/38
Elegant nose with delicate hints of small red fruits (red currant) and sweet citrus fruits (clementine, sweet grapefruit)	



Water Served Upon Request

WHITE WINES

Pasqua Pinot Grigio, Venetie, Italy	10/37
Pleasantly floral, hints of apricot and pear.	
Rancho Sisquoc Riesling, Santa Maria, CA	10/37
Nicely balanced with sweet tropical fruits and pear, clean & off dry	
Chateau de la Roche Sauvignon Blanc, Loire, France	10/38
Crisp and clean, zesty grapefruit and peach flavors	
Laurier Vineyards Chardonnay, Carneros, CA	11/40
Apple and fig flavors coupled with butter and vanilla. Round yet soft.	
Robert Hall Viognier Paso Robles CA	12/42
Featuring Honeysuckle, orange blossom and sweet spice aromas, It's medium bodied, dry with crisp acidity. Pair with spicy dishes.	
Manzoni Pinot Gris, Santa Lucia Highlands, CA 2013	55
The flavors on the palate are rich and more akin to the wines of Alsace than typical North American or Italian Pinot Grigio. Apple, pear and citrusy notes blend nicely and the bright acidity keeps the wine clean and fresh on the finish.	
Rusack Sauvignon Blanc, Santa Barbara, CA 2014	59
This beautiful dry white wine is gifted with ripe fruit flavors suggesting grapefruit and white peach. Aromas merge with flavors of tangerine zest, underscored by a hint of Meyer lemon, and finishes on the palate with a sensation that is both fruity and crisp.	
Balletto Chardonnay <u>Unoaked</u> Russian River, CA	59
Complex tropical aromas of guava mango and pineapple, lingered honey and fig finish. Viscosity and weight normally found on high-alcohol, barrel fermented chardonnay.	
<h2>RED WINES</h2>	
Picket Fence Pinot Noir, Russian River Valley, CA	11/39
Sustainably grown, burgundian style, fresh ripe fruit with a hint of spice	
Bell Syrah, Canterbury Vineyard, CA	11/39
The 2015 vintage opens with a dried floral, potpourri bouquet with a dark fruit center.	
Haraszthy Zinfandel, Sonoma, CA	11/38
Luscious and round on the palate with rich, deep fruit flavors. aromas of raspberry, vanilla, nutmeg and white pepper. a beautiful bouquet and lingering finish.	
Robert Hall Merlot, Central Coast CA	11/40
Rich aromas of black cherry accentuated by hints of cedar, silky tannins on the finish.	
Filus Malbec, Mendoza, Argentina	12/42
In the nose, black fruit, licorice and violet aromas stand out. In the mouth, it is a mild and ripe wine with sweet tannins and Medium body. It displays an elegant finish with light mint notes.	
Van Ruiten Cabernet Sauvignon, Lodi, CA	12/45
The aromas are rich with black cherry, earth, cedar and plum. The cherry flavor continues to show in the palate which also expresses black currant, leather and an elegant white pepper. Barrel flavors of dark chocolate and dusty tannins round out the finish.	
Chateau Pey La Tour, Bordeaux, France 2012	59
This wine has a fine garnet-red colour. The nose is marked by aromas of red fruit with peppery notes. Supple, medium bodied and remarkably well-balanced.	
Nimbus Pinot Noir single vineyard, Casablanca, Chile 2011	65
Smoky and ripe, macerated cherry and dark currant notes woven w/ hints of tobacco and game. Lingers with an aftertaste of hot stone.	
Summers Andriana's Cuvee Cabernet, Sonoma-Napa 2013	65
A medium-bodied wine with a deep ruby plum color and notes Of black currant, cedar and spice.	

Please inform us of your food allergies

APPETIZERS

Mushroom Rolls	10
Egg roll skin wrapped, shiitake mushroom, silver noodles, carrot, plum dipping sauce	
Pumpkin Fries	10
Tempura kabocha served with peanut, cilantro, garlic, sweet & sour dipping sauce	
Samosa	10
Yellow curry puffs stuffed with creamy red Norland potato, caramelized onion, and carrot, served with cilantro spicy yogurt dip and crispy yam	
Five Spice Belly	12
Slow braised Kurobuta pork belly, arugula, spicy dark ginger sauce	
Crispy Calamari	12
Red curry battered Monterrey squid with spicy pepper, garlic aioli and cucumber salad	
"Mieng Kum Kung"	13
Crispy crusted tiger prawns, spinach leaf wrapped with a zesty mixture of kaffir lime, ginger, onion, roasted sesame & peanuts crusted, red bell pepper and shredded coconut, tamarind sauce	
Marina Strips	14
Grilled certified Angus beef strips wrapped baby hearts of palm, spicy lime beetroot sauce	
Ahi Scoops	14
Pan-seared sesame crusted Ahi tuna served with spicy cucumber seaweed salad, wasabi cream sauce	
Marina Tower	14
Tuna ceviche, roasted rice, kaffir lime, lemongrass, mango, avocado with crispy chips	
Millionaire's Way	14
Millionaire's Bacon [®] , grilled organic asparagus and homemade smoky Maple syrup sauce	

SOUPS

"Tom Kha" coconut soup w/ chicken	9
chicken breast, galangal, kaffir lime, lemongrass, mushroom, red onion, green onion and tomato	
"Tom Yum" spicy & sour soup w/ shrimp	10
Shrimp, mushroom, galangal, kaffir lime, lemongrass, red onion, green onion and tomato	

SALADS

Asian Papaya Salad w/ Crispy Tofu	13
Add \$3 for grilled prawns substitution Green papaya, garlic, cherry tomato, chili, Thai long bean, cashew dressing	
E-Sarn Chicken Salad	14
Grilled chicken breast, cucumber, spinach, lemongrass, roasted rice, cilantro, onion, tomato, smoky lime dressing	
Crispy Pork Belly Salad	15
Mint, cucumber, red onion, green onion, tomato, roasted rice, cilantro with spicy lime dressing	
Ahi Salad	15
Diced tuna, mango, avocado, crispy yam, with kaffir lime dressing.	
Mango Salad with grilled Tiger prawns	16
Yellow mango, cilantro, scallion, red onion, tomato, cashew nut, smoky lime dressing	
Crying beef Salad	17
Grilled certified Angus beef, cucumber, heart of palm, lemongrass, roasted rice, cilantro, spicy lime dressing	

Please inform us of your food allergies

CHEF' SPECIALS

King Salmon	23
Pan seared, grilled organic asparagus, bell peppers, kachai, young pepper corn, basil, red curry sauce and jasmine rice	
Marina Treasure	23
Our famous Millionaire's bacon [®] wrapped bay U-10 scallop, grilled eggplant, spicy cilantro sauce and garlic egg noodle	
Tsunami (Medium Spicy)	22
Asian wok mixed pacific seafood with smoky red chili sauce and jasmine rice	
Fried Chick'	19
Fried chicken breast, extra crispy russet wedges, coconut yellow curry dipping sauce, crispy shallot, cucumber salad	
After Shock	20
Wok fried crispy chicken, onion, bell pepper, dry chili, cashew nuts, scallion, water chestnut with sweet chili paste sauce & jasmine rice	
Short-Rib Tāco	21
With Kimchi Pico de gallo, Salsa, crispy yam, spicy guacamole	
One Percenter's Burger	20
Housemade gourmet patty, millionaire's bacon [®] , Vermont white cheddar, arugula, aioli, housemade pickle with super-crispy russet wedges & salad	
Blackhawk Belly	23
48 hours slow cooked Kurobuta pork in five spices, turmeric curry rice, grilled Chinese broccoli with fermented bean sauce	
24 Hours Beef Noodle Soup	23
Slow cooked bone-in Beef Short Rib, Egg noodles, veal broth, basil, Spinach, Jalapeño, bean sprouts, cilantro, green onion & garlic chips	
Dinner Stone pot	21
Minced pork, prawns, egg, mushroom, carrot, cilantro, bean sprout	
Braised Rib	26
Slow braised bone in short rib, panang curry sauce, asparagus, bell peppers, fried basil on crispy yam	
Last Mid Night	29
Grilled certified Angus beef served with garlic long bean, spicy roasted rice sauce, homemade 151 rum sauce & ginger rice	

NOODLE SOUPS

Chicken Noodle Soup	14
Chicken breast, spinach, bean sprouts, shallot, garlic, scallion & cilantro	
Tom Yum Noodle Soup	17
Mixed seafood, bean sprouts, garlic, scallion, cilantro & peanut	
Beef Noodle Soup	18
American certified Angus beef, broccoli, bean sprouts, basil, Jalapeño, garlic, scallion & cilantro	

CURRIES WITH RICE

Choice of tofu, chicken, pork.
Add \$3 for prawns or beef substitution.

Red Curry ; bell pepper, bamboo shoots, basil	14
Green Curry ; grilled eggplant, bell pepper, bamboo, string bean, basil	15
Yellow Curry ; crispy russet wedges, onion & crispy shallot	15
Panang Curry ; avocado, peanut, bell pepper, basil, crispy yam	16
Pumpkin Curry ; bell pepper, basil, crispy yam	16

Please inform us of your food allergies

WOK FRIED NOODLES

Choice of tofu, chicken, pork.

Add \$3 for prawns or beef or house crispy pork belly substitution.

- Pad Thai** 14
Thin rice noodle, egg, fried tofu, bean sprouts, chive and peanut
- Pad See You** 14
Flat rice noodle, egg, carrot and broccoli
- Pad Kee Mow** 14
Spicy flat rice noodle, bamboo shoots, tomato, onion, bell pepper & basil
- Cumin Noodle** 14
Flat rice noodle, egg, bean sprouts, scallion, cumin & peanut

FRIED RICES

Choice of tofu, chicken, pork.

Add \$3 for prawns or beef or house crispy pork belly substitution.

- Thai Fried Rice** 15
Egg, onion, tomato, scallion and cilantro
- Green Curry Fried Rice** 16
Bamboo shoot, bell pepper, string bean, basil, scallion and cilantro
- Sexy Aloha w/ prawns** 19
Egg, onion, yellow curry powder, raisin, cashew nuts, scallion & cilantro

THAI STREET DISHES

Choice of tofu, chicken, pork.

Add \$3 for prawns or beef or house crispy pork belly substitution.

- Spicy Basil** 14
Basil, onion, bell pepper
- Thai Ginger Sauce** 14
Ginger, onion, shiitake mushroom, scallion
- Black Pepper Sauce** 14
Onion, green onion
- Spicy Red Chili Sauce** 16
Kaffir lime, kachai, young pepper corn, jalapeño, basil
- Smoky Cashew Nut** 16
Onion, bell pepper, dry chili
- Spicy String Bean** 14
With red curry paste
- Spicy Eggplant** 15
bell pepper and basil

SIDE ORDER

- | | | | |
|---------------------|---|----------------|-----|
| Jasmine Rice | 3 | Brown Rice | 3.5 |
| Crispy Roti | 5 | Ginger Rice | 3.5 |
| Steamed Vegetable | 5 | Steam Noodle | 3.5 |
| Coconut Sticky Rice | 4 | Cucumber Salad | 7 |
| Seaweed Salad | 7 | | |

KID'S MENU

Under the age of 10

- Cheeseburger** w/potato wedges 10
- Stir fried noodle** w/beef 10
- Thai fried rice** w/chicken 10

Please inform us of your food allergies

DESSERTS

- Trio Gelato** 9
Cremeux Ex Machina Organic California Style Gelato
Coconut Gelato
Salted Caramel Gelato
Vanilla Gelato
- Fried Ice Cream** 9
Vanilla Ice cream with caramelized banana & caramel sauce
- Choco Cake** 9
Moist chocolate cake filled with rich chocolate,
Mixed berries, Vanilla ice cream
- Uncle "Tai" (Seasonal)** 9
Sweet mango, sticky rice, creamy coconut milk,
Black sesame seeds

New!!

- Pineapple Ripieno** 9
Smooth and creamy pineapple sorbet in the natural fruit shell
- Berry Crumble** 10
A moist buttery cake studded with red currants & blueberries
Topped with a crunchy crumble, vanilla ice cream
And blueberries sauce
- New Orleans's Bread Pudding** 10
Organic salted caramel gelato, cashew nut candy caramel sauce

Granny in Town

10
Crispy French toast, caramelized banana,
Vanilla Ice cream, whiskey chocolate sauce

Tropics Coconut

8
Coconut ice cream served with fresh mango.

HOT DRINKS

- | | | | |
|-------------------------------|------------|-------------------------|----------|
| Coffee | 3.5 | Espresso | 3.5 |
| Cappuccino | 4.5 | Americano | 4 |
| Latte | 4.5 | Chai Latte | 4.5 |
| Mocha | 5 | Green Tea Latte | 5 |
| Hot Chocolate | 5 | Dirty Chai (rum) | 7 |
| Spiced Almond Lavender | 5.5 | Apple Pear Toddy | 6 |
| Tea Forte' Selections | 5.5 | | |
| English Breakfast | | Earl Grey | |
| Jasmine Green | | Chamomile Citron | |
| Raspberry Nectar | | White Ginger Pear | |
| African Solstice | | Citrus Mint | |

For parties of five or more, 20% gratuity will be included.
\$15 corkage fee.

Please limit three credit cards per party.
We are not responsible for lost or stolen items.

