

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
IZZE Sparkling water (Raspberry Watermelon OR Mandarin Lime)	5.5

BEERS

add \$3 for sake bomb

Clausthaler Classic N.A.	6	Sapporo Reserve	6
Anchor Steam	6	Pyramid Hefeweizen	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

Prickly Pear Sour	10	Prickly Jar	35
Ginger Basil Margarita	10		

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

Heritages Cotes Du Rhone Rosé, France,	10/38
Pale pink, Intense nose of red berries, citrus and rose. Freshness and vivacity supported by hints of 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 Unoaked 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.	
Picket Fence Pinot Noir, Russian River Valley, CA	11/39
Sustainably grown, burgundian style, fresh ripe fruit with a hint of spice	
Peirano Estates Petite Sirah, Lodi CA	11/39
The palate is filled with ripe boysenberry, black raspberry, plum and sweet black cherry and firm tannins, with a hint of smoke and dark chocolate.	
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.	
Altocedro Ano Cero Malbec, Mendoza, Argentina	12/42
Medium bodied, firm yet roundish on the palate; dry, very good acidity, well balanced; excellent dust and earth in the flavors	
Rutherford Vintners Cabernet Sauvignon, Napa Valley	12/45
This wine is rich and dark in color. The aromas and flavors have many layers including plum, cedar, black pepper, and vanilla. Soft silky tannins provide a lingering 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.	

APPETIZERS

Mushroom Rolls Egg roll skin wrapped, shiitake mushroom, silver noodles, carrot, plum dipping sauce	10
Pumpkin Fries Tempura kabocha served with peanut, cilantro, garlic, sweet & sour dipping sauce	10
Samosa Yellow curry puffs stuffed with creamy red Norland potato, caramelized onion, and carrot, served with cilantro spicy yogurt dip and crispy yam	10
Satay Chicken breast served with homemade red curry peanut sauce, cucumber salad and Roti bread	11
Five Spice Belly Slow braised Kurobuta pork belly, arugula, spicy dark ginger sauce	12
Crispy Calamari Red curry battered Monterrey squid with spicy pepper, garlic aioli and cucumber salad	12
"Mieng Kum Kung" 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	13
Marina Strips Grilled certified Angus beef strips wrapped baby hearts of palm, spicy lime beetroot sauce	14
Ahi Scoops Pan-seared sesame crusted Ahi tuna served with spicy cucumber seaweed salad, wasabi cream sauce	14
Marina Tower Tuna ceviche, roasted rice, kaffir lime, lemongrass, mango, avocado with crispy chips	14
Millionaire's Way ® Millionaire's Bacon, grilled organic asparagus and homemade smoky Maple syrup sauce	14

SOUPS

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

SALADS

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

CHEF' SPECIALS

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

NOODLE SOUPS

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

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, bean sprouts, chive and <u>peanut</u>	
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 & <u>peanut</u>	

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, jalapeño, 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, 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	Peanut Sauce	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
Chicken Skewers w/peanut sauce and rice	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	
Golden Floss	11
Moist egg floss cake with homemade coconut Ice cream, Toasted coconut chip, brazil nut, rum 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.	

New Orleans's Bread Pudding	10
Organic salted caramel gelato, cashew nut candy caramel sauce	

Taro-Mosa	10
Crispy pastry with savory filling of sweet aromatic Taro root paste served with Vanilla ice cream	

Cambridge Burnt Cream	9
Traditional French custard with caramelized Sugar top and fresh berries	

Berry Crumble	10
A moist buttery cake studded with red currants & blueberries Topped with a crunchy crumble, vanilla ice cream And blueberries sauce	

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	Black Currant

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.

