



◀ **Melon Water**
Watermelon, Aperol, Chambéryzette Strawberry,
Sparkling Rose, Mint
\$19



◀ **Good Day, Afternoon**
Cognac, Earl Grey, Dry Curaçao,
Sweet Vermouth
\$19



◀ **Yaam Yen**
Old Forester Bourbon, Pineapple Shrub,
Yuzushu, St Germain
\$20



◀ **Sunti**
Smoked Rosemary Gin,
Cocchi Americano,
Salers, Masitha
\$19



Lao Khao Jee
Toasted Sticky Rice Old-Fashioned Iwai 45,
House made Rice Syrup, Toasted Sticky Rice
\$20



Bua Roie ▶
Moletto Gin, Rhubarb, Guanabana,
Lime, Tonic
\$19



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

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



MITR THAI
มิตรไทย
Signature
Cocktails

Rum Long Fashioned ▶
Phraya Thai Rum, Ten to One Dark Rum,
Longan Syrup, Earl Grey Vermouth
\$20



South East Swizzle #2
Bataria-Arrack van Oosten,
Passion Fruit, Orgeat, Lime
\$20



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



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



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



Signature
Mocktails

Tamarind Iced Tea ▶
Tamarind, Thai Tea (Non-Dairy),
Lime, Salt Chili Powder
\$14



Erawadee ▶
Seedlip Notas de Agave,
Grapefruit, Lime,
Brown Sugar, Black Salt
\$14



Melon Must ▶
Cantaloupe, Brown Sugar,
Lemon, Lightly Whipped Cream
\$14



Keaw Wan ▶
Matcha, Rice Syrup,
Pandan
\$14



White Wine

Sauvignon Blanc Reserve <i>Waipara Valley, Marlborough / New Zealand / Villa Maria *Organic*</i>	\$18 / \$72
Grüner Veltliner "Am Berg" <i>Wagram / Austria / Bernhard Ott</i>	\$18 / \$72
Chenin Blanc "Amador County" <i>California / Sandlands *Practicing Organic*</i>	\$20 / \$80
Chardonnay <i>Sonoma Coast / California / Macrostie</i>	\$18 / \$72
Vieilles Vignes Bourgogne Côte d'Or <i>Burgundy / France / Rémi Jobard</i>	\$148
Riesling Kabinett <i>Mosel / Germany / Carl Loewen</i>	\$18 / \$72

Rosé & Orange & Sparkling

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

Red Wine

Tavel 'La Releve' <i>Blend / Rhone Valley / France / Domaine Lafond 75% Grenache, 25% Syrah *Certified biodynamic*</i>	\$19 / \$76
Cerasuolo a'Abruzzo Terre Aquilane Superiore DOC <i>Italy / Praesidium / 100% Montepulciano *Chilled*</i>	\$19 / \$76
Pinot Noir <i>Willamette Valley / Oregon / Planet Oregon *Organic*</i>	\$18 / \$72
Montepulciano d'Abruzzo Cvetic <i>Abruzzo / Italy / Masciarelli Marina</i>	\$95
Chianti Classico Le Masse Di Greve DOCG <i>Tuscany / Italy / Lanciola / 100% Sangiovese</i>	\$18 / \$72
Old Vine Zinfandel <i>Saint Helena, Napa Valley / California / Turley *Organic*</i>	\$85
Cabernet Sauvignon <i>Santa Ynez Valley / California / Land of Saints</i>	\$18 / \$72
Cabernet Sauvignon <i>Happy Canyon / California / Ad Ripa</i>	\$130

Beer

- On Tap -

Singha <i>Lager / Thailand / 5%</i>	\$11
Other Half "Snap" <i>Pilsner Style Lager / NY / 4.5%</i>	\$11
Trillium "Fort Point" <i>IPA / MA / 6.6%</i>	\$14

- Can -

Three Brewing Co. "All or Nothing" <i>West Coast IPA / Brooklyn, NY / 6.8%</i>	\$12
West Kill Brewing "Kaaterskill" <i>IPA / NY / 6%</i>	\$12
Grimm "Weisse" <i>Hefeweizen / Brooklyn, NY / 5.5%</i>	\$11
Artifact "Slow Down" <i>Apple Cider (Gluten Free) / Florence, MA / 6%</i>	\$11

- Non-Alcoholic -

Sierra Nevada "Trail Pass Golden" <i>Chico, CA Non-Alcoholic</i>	\$10
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