

Hawker Fare invites you to jam to some fun tunes, have fun and be loud with a drink in hand while sharing the plates of food and eating with your hands.  
It's really the best way to go.  
Welcome!

## Share Plates...

all can be eaten with rice

Kiep Moo	pork rinds fried in lard	<b>who doesn't like chicharrones?</b>	\$3
Beer Nuts	red peanuts roasted with kaffir lime leaves with chilis and salt	<b>can be addictive</b>	\$3
Pla Muek Hank	dried squid jerky toasted over the fire with fish sauce caramel	<b>a fun bar snack</b>	\$5
Cuttlefish Skewers	2-charcoal grilled cuttlefish dumplings glazed with chili vinegar and garlic	<b>my favorite as a kid</b>	\$6
Chicken Hearts	2- barbequed skewers basted with thai basil, chilis and garlic	<b>best with sticky rice</b>	\$6
Mung Bean Crepe	scrambled with bean sprouts and curry powder, lettuce and herbs ..with scallops, add \$2		\$9
Laab Nuea Diep	beefsteak tartare, shallot, herbs and toasted rice powder with plaa raa	<b>best with sticky rice</b>	\$9
Bowl of Mussels	coconut broth with charred chili jgm, galangal, kaffir lime leaves and lemongrass, basil		\$10
Blistered Green Beans	tossed prik king paste with pork bacon and dried shrimp	<b>smokey/salty/sweet/spicy</b>	\$8
Papaya Som Tum	Lao style with salted crab and dried shrimp, palm sugar, fish sauce, chilis & lime		\$8
Nam Prik Noom	charred shallot and green chili dip with pork rinds and crudites	<b>gotta have sticky rice</b>	\$7
Jaew Bong	spicy Laotian chili dip made with dried pork and dried shrimp,	<b>delicious with everything</b>	\$7
Fried Chicken	in the Hawker Fare fashion, regular or spicy	<b>chicken &amp; beer anyone?</b>	\$10
Salt & Pepper Shrimp	fried soft shell shrimp with crab paste, chilis, garlic and thai basil	<b>eat whole</b>	\$11
Yum Khai Dao	fried egg salad with cilantro, tomatoes, celery and shallots, nam jim	<b>can't be missed</b>	\$10
Gai Yang	grilled half chicken, brined and rubbed with spices & lemongrass. spicy, sweet and sour sauce		\$12
Kao Mun Gai	poached chicken, salted mung bean sauce, fresh cucumber and cilantro over rice with livers		\$12
Sai Oua Sausage	spiced pork and fresh turmeric w/ braised pig's skin, kaffir lime leaves garlic and lemongrass		\$11
24hr Pork Belly	Duroc pork "tom kiem" style, five spice and sweet soy broth with fermented mustard greens		\$10
Moo Yang	BBQ pork marinated in whisky, white pepper, coriander and garlic, nam prik som on the side		\$10
Satay Beef Short Ribs	marinated in coconut milk, turmeric and garlic then grilled, cucumber relish, peanut sauce		\$10
Gang Dang Tofu	tofu and pumpkin simmered in a spicy coconut milk red curry with bamboo and basil		\$10
Phat Pak Ga Naa	chinese broccoli with garlic and oyster sauce		\$5

## Extras

Sticky Rice <b>to eat with your hands</b>	\$2	Fermented Mustard Greens	\$3
Jasmine Rice	\$2, with a fried egg on top \$3.5	Ajat Cucumber Relish	\$3
"Kao Mun" chicken broth rice	\$2.5	Peanut Sauce	\$3

Our cooking is NOT amendable to certain modifications. Diners with allergies, please notify your server.

\*We are small crew in a very tight kitchen. Dishes can only be served in the pace of "as it comes".

Thank you for understanding.

**Chef Manuel Bonilla & Sous Chef Ajay Reyna**

# Desserts

**Jello Shots \$1.50**

pineapple and rum

**Sugar Cone \$3**

condensed milk Straus Organic Dairy soft serve ice cream

**Ovaltine Sundae \$6**

soft serve with ovaltine fudge and crushed peanuts, palm seeds  
coconut whip cream

**Hawker Sundae \$6**

salted palm sugar caramel with candied red beans and puffed rice  
jasmine whip topping

**Hawker Affogato \$6**

condensed milk soft serve with a shot of thai coffee,  
toasted coconut biscuit

**Mango Sticky Rice \$7**

sticky rice with a salty/sweet coconut cream scented with  
pandan leaf, fresh mango

**JELLO SHOTS** pineapple and rum **\$1.50**

**COCKTAILS** on the rocks **\$8**

Strip & Go Naked - orange, lime, gin, vodka, grenadine, Singha lager

Vic's Original Mai Tai - lime, orgeat, triple sec, rum

Doug Re-Fresh - cucumber juice, mint, gin

Jackfruit Daiquiri - jackfruit, lime juice, rum

Bruce Lee-Chee - lychee, vodka, white wine, rose petal

Thai Coffee Gone Hard - thai ice coffee, bourbon

Dying Bastard - ginger beer, bitters, gin, brandy, whisky and lime

Tamarind Honey Cooler - tamarind, honey, rum, lime, dried chili

**PUNCH \$5** - glass or **\$33** - bottle

One of Sour, Two of Sweet, Three of Strong, Four of Weak

**BEERS ON TAP** by our friends at Linden Street Brewery

**\$5.50 /pint or \$20/pitcher**

“Supafly” Rice Lager brewed exclusively for Hawker Fare

Rotating Linden Street Tap

**Bottled Beers \$4.50**

Singha (Thailand)

Boont Amber Ale

Racer 5 IPA

Miller High Life **\$3**

**WINES**

Kung Fu Girl Riesling (Washington) glass **\$8** / bottle **\$30**

House Red Wine glass **\$9** / bottle **\$35**

**SOFT DRINKS \$2.75**

Coca-Cola, real cane sugar

Sprite, real cane sugar

Thai Ice Tea or Coffee

Thai Palm Juice

Ginger Beer

Diet Coke

## **SPIRITS**

**all shots \$8.00**

### **RUM**

appleton reserve v/x - jamaica  
flor de cana 7yr gold reserve - costa rica  
gosling's black seal - trinidad  
cruzan black strap - st. croix  
brugal anejo - dominican republic  
clement premiere canne agricole - martinique  
smith & cross navy strength - jamaica  
diplomatico reserva - venezuela  
pampero ron aniversario - venezuela  
el dorado 3yr old demerara - guyana  
el dorado 12yr old demerara - guyana  
neisson agricole blanc - martinique  
lemonhart demerara 151 - guyana  
hamilton collection pot still gold - jamaica  
batavia arrack - indonesia

### **OTHER**

geo. dickel rye  
four roses bourbon  
jack daniels  
beefeater gin  
tanqueray gin  
gruven vodka  
torres 10yr old brandy