



## L.P NIGHT FOOD

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### PACIFIC OYSTERS

SERVED W/ RED CHILI, LIME & CILANTRO OR WHITE SOY & GINGER

\$18 HALF DOZ / \$36 FULL DOZ

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ALL ITEMS \$10

### SOFT SHELL CRAB BUN

CRISP FRIED SOFT SHELL CRAB W/ CORIANDER, PICKLED CARROT & DAIKON, SPICY MAYO

### THAI STYLE JERKY

SPICED BEEF, HOUSE MADE SRIRACHA, CUCUMBER & CABBAGE

### ORGANIC TOFU CHIPS

CRUNCHY TOFU W/ LEMON & 5 SPICE

### L.P. NACHOS

CHICKEN SIMMERED IN COCONUT CREAM W/ CASSAVA CRACKERS, LEMONGRASS & CHILI

### SWEET + SOUR WINGDINGS

STICKY CHICKEN WINGS TOSSED IN MINT, CORIANDER & ROASTED RICE.

### GRILLED SEASONAL CALIFORNIAN VEGETABLES

SEASONAL LOCAL VEGETABLES WOOD GRILLED W/ GINGER & YELLOW BEAN

### TURMERIC PORK SKEWERS

4 GRILLED SKEWERS SERVED WITH CUCUMBER RELISH, SWEET CHILI & LIME



SMALLER:

**PACIFIC OYSTERS \$18 HALF DOZEN / \$36 FULL DOZEN**

SERVED W/ RED CHILI, LIME & CILANTRO OR WHITE SOY & GINGER

**BABY GREEN LIP ABALONE ON THE HALF SHELL \$4**

WOOD GRILLED W/ CURRY PASTE & THAI AROMATS (EACH)

**KAKODA \$13**

FIJIAN STYLE SNAPPER CEVICHE WITH COCONUT MILK, LIME & CHILI

**NAMA SEA PEARLS \$11 V**

SEAWEED CEVICHE WITH FRESH COCONUT MILK, LIME & CHILI

**BISON CRACKER PARTY \$14**

HOT & SOUR BISON TARTAR WITH CRUNCHY CASSAVA & RICE CRACKERS

**WINGS & PEPPERS \$12**

STIR-FRIED SHISHITO PEPPERS & WINGS, HOUSE MADE SRIRACHA

**CHECK YO' NECK \$18**

WOOD GRILLED LAMB NECK, WRAP YOUR SELF WITH LETTUCE, HERBS & CHILI JAM

FRESH

**SWEET & SOUR CRISPY PORK \$14**

TWICE COOKED PORK W/ CHILI, LIME & ENDIVE

**CHIANG MAI LARB \$18**

SPICED SALMON, LEMONGRASS, KAFFIR LIME LEAF, VIETNAMESE MINT

**CHINESE BBQ DUCK \$16**

SMOKED CHILI, CASHEWS, TAMARIND, ROASTED RICE

**GRILLED TUNA \$18**

GREEN MANGO, THAI BASIL, ROAST COCONUT & CHILI

**SOM TUM \$14 V**

GREEN PAPAYA SALAD, TOMATO, LONG BEAN, TAMARIND, DRIED SHRIMP, PEANUT

**PERSIMMON & TOMATO \$14 V**

HEIRLOOM TOMATO, GINGER, PERSIMMON, CILANTRO & BLACKBEAN

LARGER:

**STEAMED MARKET FISH \$M.P.**

W/ BLACK BEAN, GINGER & SCALLION

**SCALLOP & MUSSEL CURRY \$32**

TURMERIC & COCONUT YELLOW CURRY W/ GALANGAL, KAFFIR LIME LEAF & THAI EGGPLANT

**GRILLED VEGETABLE CURRY \$22 V**

GREEN CURRY OF FENNEL, BABY SQUASH, SHISHITO PEPPER, THAI EGGPLANT & BASIL

**LOU DOGG'S CRISPY SKIN CHICKEN \$26**

½ MARY'S FARM CHICKEN W/ BLACK VINEGAR, CHILI & LEMON

**ASPEN RIDGE SHORT RIB \$34**

WOOD GRILLED ON THE BONE W/ GINGER & YELLOW BEAN

RICE & VEGETABLES

ASIAN PEAR, FARMERS MARKET GREENS, WHITE SOY & GINGER \$9 V

JT's STIR-FRIED CUCUMBERS W/ CHILI \$12 V

GRILLED BABY LEEKS W/ SPICED EGGPLANT YOGHURT \$12 V

STEAMED CHINESE BROCCOLI W/ HERBS, OYSTER SAUCE & SESAME DRESSING \$12 V

STIR-FRIED SEASONAL CALIFORNIAN VEGETABLES \$14 V

E.P VEGETABLE FRIED RICE \$12 V

ENDLESS BOWL OF RICE (THAI JASMINE OR BROWN) \$3 P.P V

SMALL SWEET BITES: \$5

SNOW CONES

DURIAN WAFERS

GINGER CRUNCHY

DESSERTS: \$12

MANGO PUDDING, DIAMONDS & PEARLS

MANGO PUDDING, SAGO PEARLS, PAPAYA, ROASTED COCONUT ICE CREAM

BLACK BEAUTY

BLACK STICKY RICE – (PUFFED & ICE CREAM), CUCUMBER CREAM, SZECHUAN COTTON CANDY

YOUNG PLUM

SPICED PLUM JELLY, YOUNG COCONUT SORBET, THAI BASIL

LOVE BUZZ

VITTORIA ESPRESSO, INFUSED RUM, SWEET CONDENSED MILK ICE

RUNYON IN THE MORNING?

THE BEST OF THE BEST SEASONAL FRUIT

V = this dish can be prepared Vegetarian or Vegan, Please advise your server.