



HAWKER FARE
[SAN FRANCISCO]

Our cooking is not amendable to certain modifications. Diners with allergies, please notify your server. Our dishes will be served as ready and are intended for family style dining. Thank you for understanding & welcome to Hawker Fare.

MENU

TIKI HOUR(+)

DINNER

DRINKS

HAWKER FARE TIKI HOUR

Tiki Hours : Monday to Thursday 5:30pm – 7pm

TROPICAL DRINKS \$9

HAWKER GROG no one knows except Admiral Vernon

DAIQUIRI rum, lime juice, sugar

PEGU CLUB gin, lime juice, orange liqueur, bitters

NEPTUNE'S LOCKS bourbon, lime juice, falernum, grenadine, bitters

SCORPION BOWL rum, brandy, lemon juice, orange juice, orgeat \$30 (Serves 4)

FROZEN PINA COLADA \$7

FOOD

FRIED BRUSSELS SPROUTS prik khing sauce \$7

THAI PAPAYA SALAD dried shrimp, palm sugar, fish sauce, chilies & lime, peanuts \$7

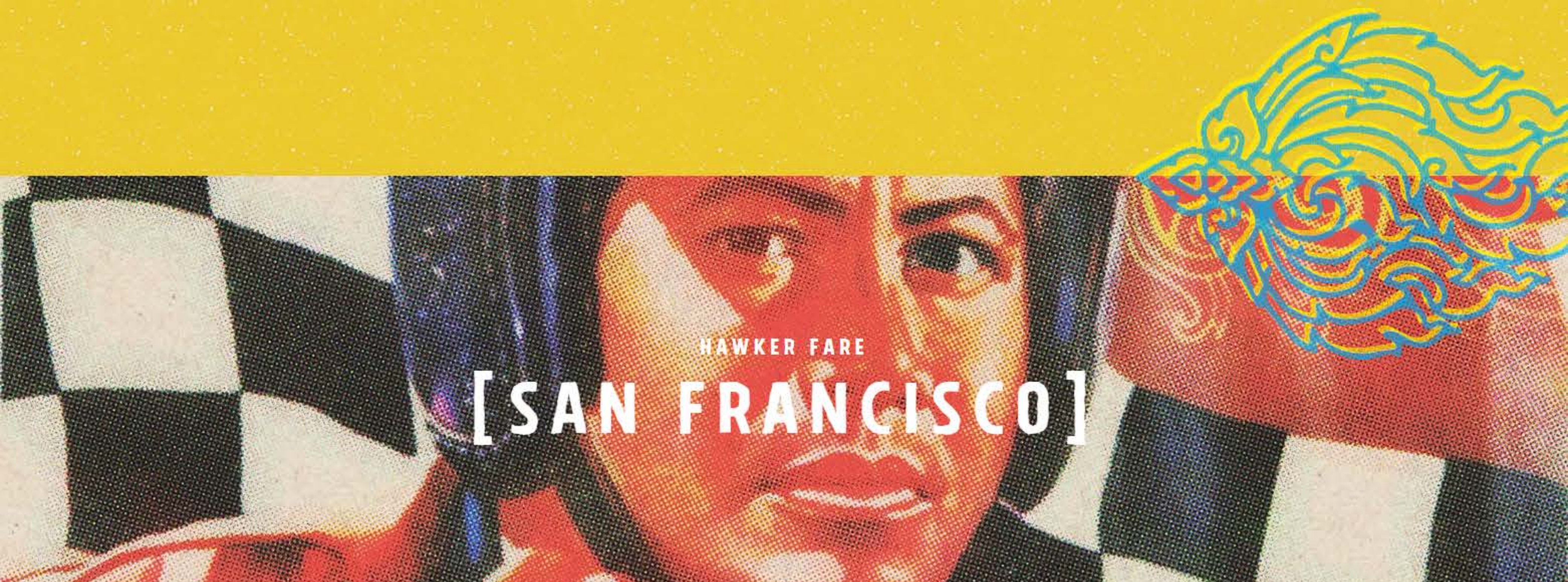
BBQ SHORT RIBS peanut sauce & cucumber relish \$9

FRIED CHICKEN prik pao sauce \$8

BEER

SINGHA \$3

To offset the costs of the San Francisco benefit ordinance, a 4% charge will be added to all food and beverage sales.



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DRINKS

SMALL SHARE PLATES & AROMATIC SALADS (KHONG GIN LEN)

BEER NUTS (TUA DIN) A fun & addictive bar snack to keep you drinking. Red peanuts roasted with makrut lime leaves, chilies, garlic and salt

BLISTERED GREEN BEANS My mother's original recipe: tender beans tossed with Prik Khing curry paste with smoked bacon (can be made without bacon)

BRUSSELS SPROUTS IN BEAN SAUCE (PHAT PAK TALAT FAI DANG) Wok-tossed with fermented yellow bean paste, garlic & Thai chilies. A common, simple preparation of vegetables found at street vendors & in shophouses throughout Thailand & Laos.

STIR FRY NAPA CABBAGE WITH PEANUT SAUCE (PARAM LONG SONG) With seasonal vegetables in oyster sauce and garlic topped with peanut sauce and crushed peanuts.

FRIED CHICKEN (GAI TOD) Thai-style: boneless chicken thighs marinated then fried in a rice flour batter & tossed in Nam Prik Pao charred chili jam

THAI PAPAYA SALAD (SOM TUM THAI) A quintessential dish of Thai food: green papaya pounded with dried shrimp, palm sugar, fish sauce, chilies & lime, topped with crushed peanuts. A balanced & refreshing salad of sweet, tart & savory – all mildly spiced. Add the BBQ chicken & sticky rice to the order to call it a Hawker Fare "Happy Meal."

LAO PAPAYA SALAD (TUM MAK HUONG) Called Tum Som in Laos, where papaya salads were born. This papaya salad packs a punch. It's pounded with salted black river crab (a Lao delicacy), fish sauce, Pladek fermented fish, dried Thai chilies, tomatoes, tamarind & lime. This papaya salad is still balanced & refreshing, but it's definitely funkier & spicier than the Thai-style.

MINCED PORK SALAD (LARB MOO) Tossed with shallots, mint, cilantro, green onions, rice powder & dried Thai chilies & seasoned with fish sauce & lime. Served with lettuce cups & cucumbers.

BEAN THREAD NOODLE SALAD (YUM WOON SEN) Bean threads with minced pork, shrimp and wood ear mushrooms, tossed with Nam Prik Pao charred chili jam, lime juice, mint and green onions, topped with fried shallots.

CRISPY RICE BALL SALAD (NAM KHAO TOD) A Lao classic: Jasmine rice seasoned with coconut meat & red curry paste, the rice is then formed into balls, fried, broken apart & tossed with fermented pork, peanuts, cilantro, dried Thai chilies, fish sauce & lime juice. Served with a bouquet of herbs & lettuce. This crunchy salad can be made without pork.

LARGE SHARE PLATES

GREEN CURRY WITH HOMEMADE FISH DUMPLINGS & MONTEREY BAY CALAMARI
Aromatic green curry paste simmered in coconut milk with basil and Thai eggplant. Spicy.

MUSSELS STEAMED IN COCONUT MILK (DTOM KHA HOI MALANG PU) Taylor Shellfish Farms mussels in a flavorful coconut broth made with fresh galangal, makrut lime leaves, lemongrass & fish sauce, spiked with Nam Prik Pao charred chili jam & garlic chives.

HOMEMADE PENANG TOFU CURRY (GAENG PENANG TOFU) A rich, homemade red coconut milk curry spiced with nutmeg & mace, with makrut lime leaves. Sweetened with palm sugar & then simmered with pumpkin, cabbage, fried tofu & basil.

RED CURRY RICE VERMICELLI NOODLES WITH CHICKEN (KHAO POON NAHM KATI GAI) Laotian noodle dish of rice vermicelli noodles in a spicy coconut milk curry broth with bamboo shoots. Spiced with our homemade red curry paste & enriched with chicken broth, finished with bean sprouts, shaved cabbage & herbs.

TAMARIND CURRY NOODLES WITH PEANUTS (MEE KATI) Flat rice noodles in a rich egg drop curry broth seasoned with peanuts, fermented bean paste & tamarind, garnished with bean sprouts, green onions, cilantro & fried shallots. (add shrimp or tofu)

"CHICKEN & RICE" (KHAO MUN GAI) Hainese-style chicken & rice made the Hawker Fare way. Poached chicken thigh served with a ginger & fermented bean sauce, with cucumbers & cilantro over chicken fat rice. A hugely popular one dish meal found at most street vendors & shophouses, every vendor & household has their own original recipe, ours is no different in spirit & celebrates a classic.

BRAISED PORK BELLY (DTOM KIEM) Tender pork belly, tofu and a hard-boiled egg. We braise the belly in a rich broth that's made by first making a caramel, then adding garlic, ginger, "seasoning sauce," fish sauce and star anise. Topped with house-fermented mustard greens, Chinese celery & cilantro. We recommend pouring the side of sriracha over every single bite

GRILLED SHARE PLATES(AHAAN PING, AHAAN YANG)

ISAAN BBQ CHICKEN (GAI YANG) An Isaan staple, BBQ chicken is found every in Isaan: cooking along roadsides, in shophouses & even on bikes! Our half-chicken is brined for 24 hours (the meat can look a little pink) & then rubbed with spices, lemongrass & turmeric. This dish is served with two sauces: Nam Jim Waan, a sweet chili-garlic sauce, & Jaew Makham, a tart tamarind dip. Quantities are limited.

ISAAN HERBED PORK SAUSAGE (SAI OUA) Made in-house, this aromatic spicy pork sausage is made with braised pig skin, garlic, shallots, fresh yellow turmeric, makrut lime leaves, & sun-dried Thai chilies. The sausage is grilled & served with pork rinds, cucumber slices & Nam Prik Noom, a roasted green chili relish.

BBQ PORK RIBS (KRA-TOOG MOO PING) Schmitz Ranch natural baby back ribs marinated in whiskey, white pepper, coriander root & garlic, brushed with honey white grilling. Served with Jaew Mak Len, a charred tomato chili dip.

SATAY BEEF SHORTRIBS (SATAY NEUR) Satay are typically on skewers, but this original recipe by my mother allows the bones to be the natural skewers. Natural Angus beef ribs are marinated in coconut milk & turmeric, lemongrass & garlic, then grilled & served with a tangy cucumber relish & homemade mildly spiced peanut sauce.

RICE & SIDES

KHAO NIAO sticky rice to eat with your hands

JASMINE RICE

KHAO MUN chicken fat rice

KHAO JEE grilled sticky rice

VERMICELLI NOODLES (KHAO POON)

AJAT cucumber relish

PEANUT SAUCE

FERMENTED MUSTARD GREEN

DESSERTS (KHONG WAAN)

TAPIOCA PEARL PUDDING coconut milk and seasonal fruit with palm sugar syrup, crushed ice

COCONUT ICE CREAM with "kanom dok jok" lotus blossom sesame cookie & caramel-roasted bananas

DURIAN STICKY RICE over pandan-scented sticky rice sweetened with palm sugar

PARTY TRAYS

SALADS

RICE BALL SALAD

Small (Serves 10-15) \$70

Large (Serves 20-25) \$135

A lao classic: Jasmine rice seasoned with coconut milk & red curry paste tossed with fermented pork, peanuts, cilantro, dried Thai chilies, fish sauce & lime juice.

THAI PAPAYA SALAD

Green papaya pounded with dried shrimp, palm sugar, fish sauce, chilies & lime top with crushed peanuts.

Small (Serves 10-15) \$70

Large (Serves 20-25) \$135

LAAB MOO

Tossed with shallots, mint, cilantro, green onions, rice powder, Thai chilies seasoned with fish sauce & lime.

Small (Serves 10-15) \$70

Large (Serves 20-25) \$135

SOUP

PENANG TOFU CURRY

A rich, homemade red coconut milk curry spiced with nutmeg & mace, with makrut lime leaves. Sweeten with palm sugar, then simmered with pumpkin, cabbage, fried tofu & basil. (Vegetarian)

Small (Serves 10-15) \$70

Large (Serves 20-25) \$135

SATAY & GRILL

MIX GRILL PLATTER

SCHMITZ RANCH NATURAL BABY BACK RIBS– marinated in whiskey, white pepper, coriander root & garlic, brushed with honey white grilling.

Platter (Serves 8-10) \$90

SATAY BEEF SHORTRIBS- Natural Angus beef marinated in coconut milk & turmeric, lemongrass & garlic.

Platter (Serves 8-10) \$90

ISAAN BBQ CHICKEN- Brined for 24 hours then rubbed with spices, lemongrass, & turmeric.

Platter (Serves 8-10) \$90

GREEN BEANS

Tossed in Prik Khing curry paste with smoked bacon.

Small (Serves 10-15) \$70

Large (Serves 20-25) \$135

BRUSSELS SPROUTS

Wok-tossed with fermented yellow bean, garlic & Thai chilies

Small (Serves 10-15) \$70

Large (Serves 20-25) \$135

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MENU

TIKI HOUR

DINNER

DRINKS (+)

TROPICAL DRINKS \$13

MONTEGO BAY navy strength Jamaican rum, pimento dram, honey, lime juice, grapefruit juice, absinthe, bitters

NUI-NUI Venezuelan aged rum, orange juice, lime juice, cinnamon syrup, Don's spices #2, bitters

PAINKILLER dark rum, coconut cream, pineapple juice, orange juice

MAUNA KEA KIAHA aged Haitian rum, coffee liqueur, coconut cream

FEATHERED SERPENT mezcal, Cocchi Americano, creme de cacao, coconut rum, lemon juice, grapefruit juice

SATURN dry gin, falernum, orgeat, passion fruit, lemon juice

EASTERN SOUR bourbon, orange juice, lemon juice, orgeat

VIRGIN'S SACRIFICE tequila, mezcal, lime juice, passion fruit, pineapple gum, chili

KING TUBBY'S CROWN Pimm's, Jamaican rum, Old Tom Gin, cucumber, lemon juice, seltzer

SCORPION BOWL rum, brandy, lemon juice, orange juice, orgeat (\$30 – serves 4)

"PHUCKET BUCKET" BOTTLE SERVICE – 375 ML

FOUR ROSES YELLOW LABEL BOURBON \$35

APPLETON V/X RUM \$35

BEEFEATER GIN \$35

JOHNNIE WALKER BLACK LABEL \$40

SERVED WITH SELTZER, TONIC, COKE OR GINGER

PARTIES OF FOUR OR MORE ONLY...

WINE – ROTATING HOUSE SELECTION

RED OR WHITE

Glass \$9

Bottle \$36

BEER

BEER LAO DARK OR LAGER – Laos \$5

LEO BEER – Thailand \$5

SINGHA LAGER – Thailand \$5 / \$10

TIGER BEER – Singapore \$6

DRAFT 12 OZ.

ROTATING SELECTION \$6