

snacks

BBQ PORK MEAT STICKS \$6

BRAISED OYSTER MUSHROOM & TALEGGIO **EMPANADAS** \$7

LUMPIA SHANGHAI 10 FOR \$5

CRISTI'S **DEVILED EGGS** \$5

PICKLES \$4

appetizers

PREPARED MEATS \$18

Peking duck rillettes, chicken liver mousse w/adobo aspic, grilled kimchi-pork pate

BURRATA \$13

grilled spring onions, pandesal, coco-jam

LECHON KAWALI \$11

crispy pork belly, lightly grilled watercress, soy sauce & Thai chile relish

CHARRED **OCTOPUS** \$12

Chinese broccoli, "chocolate sauce," pickled banana peppers

GREEN PAPAPYA & RAW BEET **SALAD** \$11

citrus fruits, mint, toasted peanuts, crispy garlic, fish sauce vinaigrette

MANILA CLAMS \$13

triple threat, oyster sauce, Serrano chile, ramps, wrinkled green beans

"BISTEK-STYLE" **TENDON** \$16

thin rice noodles, popcorn puree, fried shallots, **morels**, herbs

entrees

HALF **CHICKEN ADOBO** \$16

national dish of the Philippines; served w/jasmine rice and pickled green papaya

SPICY **PEI MUSSELS** \$17

shrimp paste, lime, cilantro, tamarind, rice cakes

CRISPY **PORK LOIN** a la NADIM \$21

spicy pork-shrimp broth, roasted fennel, braised pork shoulder, Manila clams

PANCIT **PALABOK** \$20

thick rice noodles cooked in shrimp sauce w/pork belly, more shrimp, smoked mackerel, chicharons, boiled egg

BROILED **MACKERAL** \$18

beetroot broth, curried sweet potato cutlet, grated daikon, pickled carrots

"SINGAPORE" **NOODLES** \$17

thin egg noodle stir-fried w/spring's bounty, shiitakes, bean sprouts and egg

LB BURGER \$14

Slagel beef, Taleggio, wasabi fumi furikake, bread & butter pickles, garlic crackers

rice and sides

CRAB FRIED RICE \$16

CHICKEN LIVER FRIED RICE \$8

JASMINE RICE \$2

PUMPKIN LEAF **LAING** \$7

EGGPLANT in garlic sauce \$7

KAI LAN w/oyster sauce \$6

desserts

HALO HALO \$8

a delicious mix of sweet mung beans, macapuno (coconut) strings, palm jellies, flan, crushed ice, milk and ube (oooh-bay) soft serve

SOFT SERVE \$7

ube, vanilla bean or TWIST w/goodies of the day

cocktails \$11

HANKY PANKY

CH London Dry gin, Carpano Antica, Fernet Branca

JAMAICAN BLACK STRAP

Myers dark rum, blackstrap molasses, Angostura, pineapple

"Pouffle" FIZZ

"This is a fine stomachic, and inspires interest in foods."

Amer Picon, egg white, grenadine, club soda

THE SAHARA GLOWING HEART

"Watch this one when out under the moon in a desert overnight camp, riding camels out across the vast dunes, or strolling in the moonlight..."

CH London Dry gin, absinthe, apricot brandy, grenadine

AVIATION #2

lavender-infused Tito's vodka, Luxardo maraschino, lemon

THE MANILA "Leap Frog"

"...another Memory of the Crisp Days & Cool Nights up in Baguio, back in the Igorote Country of Luzon."

Bacardi rum, apricot brandy, lime, grenadine

LAST WORD

Smalls gin, green chartreuse, Luxardo maraschino, lime

"Rhubarb" RICKEY

Death's Door gin, rhubarb, lime, club soda

PRESBYTERIAN

Old Overholt rye whiskey, ginger, club soda

PIMM'S GINGER CUP

Pimm's, cucumber, ginger beer

<u>sparkling</u>	<u>glass</u>	<u>bottle</u>
NV <i>Gruet</i> BRUT (Pinot Noir, Chardonnay, Pinot Meunier), Alberquerque-New Mexico	10	35
NV <i>Mercat</i> BRUT (Parellada, Macabeo, Xa-Relo), Penedes- Spain		35
NV <i>Meyer-Fonne Cremant d'Alsace</i> BRUT (???), ??y- France		65

2013 rose!!

<i>Castano</i> (Monastrell), Yecla-Spain	9	32
<i>Domaine du Salvard</i> CHEVERNY (Pinot Noir/Gamay), Loire-France	11	37
<i>Chateau Puech-Haut</i> PRESTIGE (Grenache/Syrah), Saint Drezery-France		46

white

2011 <i>Domaine Luneau-Papin</i> PIERRE de la GRANGE (Melon de Bourgogne), Muscadet Sevre-et-Maine-France	10	35
2012 <i>Ant Moore</i> (Pinot Gris), Marlborough-New Zealand		40
2011 <i>Kuentz-Bas</i> TROIS CHATEAU (Sylvaner), Pfalz- Germany		62

red

2011 <i>Chateau de Boisfranc</i> (Gamay), Beaujolais-France	10	35
2011 <i>Ercavio</i> TEMPRANILLO ROBLE (Tempranillo), La Mancha-Spain		33
2010 <i>Domaine Sainte Croix</i> LE FOURNAS (Carignan/Syrah/Mouvedre), Corbieres-France		35

riesling - There's a reason we dedicated almost half
our list to Riesling. We love it. It's such an
expressive grape w/so much personality, and despite
its reputation, not all are sweet. It also happens to
go really well with our food. Try one...or all of
them. ☺

<u>DRY</u>	<u>glass</u>	<u>bottle</u>
2011 <i>Seven Hills</i> , Columbia Valley-Washington	9	30
2012 <i>Weingut Huff</i> NIERSTEINER HIPPIING, Rheinhessen-Germany	11	35
2011 <i>La Francuska Vinarija</i> ISTINA BLANC, Rogljevo-Serbia	10	33
2011 <i>Domaine Martin Schaetzel</i> CUVÉE RESERVE, Alsace-France		37
2008 <i>Weingut Keller</i> VON DER FELS, Rheinhessen- Germany		75
2011 <i>Burklin-Wolf</i> ESTATE, Pfalz-Germany		47
2010 <i>Maximin Grunhauser</i> , Mosel-Saar-Ruwer- Germany		50
2011 <i>Salomon Undhof</i> KOGEL, Kremstal-Austria		55

NOT SO DRY

2012 <i>Balthasar Ress</i> HATTENHEIMER SCHUTZENHAUS, Rheingau-Germany	12	40
2006 <i>Schloss Schonborn</i> ESTATE, Rheingau- Germany	11	35
2012 <i>Dr. F. Weins-Prum</i> , Mosel-Germany		44

beer/cider

ON TAP

<i>Allagash</i> WHITE, Portland-Maine (5%)	\$6
<i>Lagunitas</i> IPA, Petaluma-California (????%)	\$6
<i>5 Rabbit</i> GRINGOLANDIA SUPER PILS, Bedford Park, Illinois (7.2%)	\$5
<i>Ale Syndicate</i> OMEGA MIDNIGHT F.E.S., Chicago-Illinois (9.5%)	\$8
make it a float w/our vanilla bean soft serve	add \$3

BOTTLE/CAN

<i>San Miguel</i> PREMIUM LAGER, Mandaluyong City-Philippines (5%)	\$5
<i>Stiegl</i> RADLER, Salzburg-Austria (2.5%)	\$6
<i>Two Brothers</i> EBEL'S WEISS, Warrenville-Illinois (4.9%)	\$6
<i>North Coast</i> LE MERLE SAISON, Fort Bragg-California (7.9%)	\$7
<i>Brouwerij Bosteels</i> TRIPEL KARMELIET, Buggenhout, Belgium (8.4%)	\$11
<i>Arcadia Brewing</i> ARCADIA WHITSUN, Battle Creek-Michigan (6.8%)	\$6
<i>Furthermore</i> FATTY BOOMBALATTY, Spring Green-Wisconsin (7.2%)	\$7
<i>Oskar Blues</i> MAMAS LITTLE YELLA PILS, Longmont-Colorado (5.3%)	\$5
<i>Half Acre</i> DAISY CUTTER, Chicago-Illinois (5.2%)	\$6
<i>Lagunitas</i> HOP STOOPID, Petaluma-California (8%)	\$6
<i>Off Color Brewing</i> SCURRY, Chicago-Illinois (5.3%)	\$6
<i>Aspall</i> DRY ENGLISH DRAFT CIDER, Suffolk-England (6.8%)	\$7

tea

GREEN

HIGH ELEVATION, Nantou-Taiwan \$10

delicate soybean flavor at the front, velvety
mouthfeel, floral

OOLONG

FOUR SEASONS OF SPRING, Nantou-Taiwan \$9

green oolong, sweet & floral (think gardenias), light
& buttery

ORIENTAL BEAUTY, Anhui-China \$11

dark oolong, dates, prunes, moscato, toasted grain
aroma

DARK ROAST TieGuanYin, Fujian-China \$10

roasted oolong, smoky, caramel-y, dark chocolate,
cinnamon

PU-ERH (poo-ear)

2010 MENGHAI BING, Yunnan-China \$12

mild molasses, fresh earth, malt

HERBAL

CHAMOMILE \$8