## Fatty CUE

Daily Selection of Oysters | ½ dz or dz, smoked tomato water mignonette | 18/33
Fluke Crudo | lady jayne's bay vinegar, smoked seaweed | 14
Caviar & Corn | smoked corn cream, corn salad, chili | 18
Ham, Jam, Butter & Bread | edward's ham, warm pretzel bread, cincalok | 13
Chilies & Cheese | salted chilies, house made buffalo milk cheese, soft roll | 9

Shaved Raw Vegetables | flowering dill, crème fraîche roasted garlic-chili dip | 12
Kale Salad | "caesar", cincalok & green peppercorn dressing | 11
Spicy Greens | yuzu, watercress seed, tumbleweed farm's cheese sauce | 12
Late Summer Tomato | cubeb pepper, fresh coriander, charcoal, olive oil | 11
Steamed & Crushed New Potatoes | smoky-sweet corn, green chili curry | 13

Isaan-Style Duck Laab | fazio farms duck, sawtooth coriander, lettuce leaves | 22 Poached Chicken & Smoked Eggplant | hyssop, sesame, pickled jalapeño | 15 Broiled Sardines | olive nam prik, husk cherries, almonds | 17 Bacon & Clams | manila clams, house smoked bacon, fresh curry leaf | 21

Trippa "Malaysiana" | smoked tomato curry, crusty bread | 15 Smoked Lamb Shoulder | house made pita, spiced goat yogurt | 21 Smoked Goat Ragu | buttermilk pappardelle, capra sarda, roasted pepper & chilies | 24 Smoked Brandt Beef Brisket | clothbound cheddar, blistered chilies, roasted onion, shiso, cider vinegar, soft rolls | 26 Heritage Pork Ribs | indonesian long pepper, fish sauce, palm sugar | 14 1/2 Pound Deep-Fried Bacon | 'Cue coriander bacon, sweet & spicy salsa verde | 18

### LARGE PLATES

Buttermilk Fried 1/2 Rabbit | cincalok marinade, green chili-lemon shaker | 38 Roasted Whole Turbot | sea urchin emulsion | 48

#### COCKTAILS

**Chupacabra** | tequila, chili-infused domaine de canton, fresh watermelon, lime | 12

**Straits Sling** | beefeater gin, muddled lime, benedictine, kirsch, ginger beer | 12

**Dark & Stormy** | gosling's black seal rum, ginger beer, lime, sugar cane | 13

**Smokin' Bone** | bourbon, lime, smoked pineapple, lime, chocolate bitters, tabasco | 13

Foreplay Cock Tail | aperol, yuzu, sparkling wine, grapefruit zest | 14

**Rum and Coconut Water** I cruzan black strap rum, fresh young coconut water, sugar cane | 14

**Fatty Manhattan** | ri1, vermouths, smoked cherry coke, angostura bitters, lemon zest | 15

**Fatty Punch** | wray & nephew overproof rum, pineapple, yuzu, pernod, ginger ale, nutmeg | 12

### **Other Than Booze**

strawberry-indonesian peppercorn soda | 7 blood orange-indian cinnamon tonic | 7 smoked pineapple yuzu | 7 ginger beer | 4 coconut water | 7 mexican coke | 4

# THAI STYLE BOTTLE SERVICE

Many restaurants in Thailand offer simple bottle service. Bottles of alcohol are brought to your table with the basic mixers. Here's our take...

### **BASE SPIRITS**

Vodka | tito's 65 | ultimat 75 | ketel one 85 Gin | beefeater 65 Rum | don q 60 | gosling's 65 Tequila | cabo wabo blanco 75 | milagro añejo barrel select 125 American Whiskey | maker's mark 70 | hudson baby rye 110 Scotch / Irish Whiskey | jameson 65 | johnnie walker black 75

"THE BASIC" | base spirit + club soda + choice of: coke | ginger ale | tonic

### "FATTY STYLE" | base spirit + \$10

Vodka, Gin or Tequila | strawberry-indonesian peppercorn soda, blood orange-indian cinnamon tonic, sliced strawberries
Rum | ginger beer, coconut water, lime soaked sugar cane
& lime wedges
American, Scotch or Irish Whiskey | smoked pineapple yuzu soda,

candied pineapple, mint sprigs & lemon wedges

### **TABLE SIDE COCKTAILS** | base spirit + \$15 martini | gimlet | daiquiri | margarita | old fashioned manhattan | sazerac | negroni



### TABLE SIDE PUNCH | \$80

wray & nephew overproof rum, pineapple, yuzu, absinthe, ginger ale

**BEER & BACKS** | base spirit + \$25 **Recession Special** | 1 btl base spirit + 1 btl pickle back + 6-pack PBR **Panchito Special** | 1 btl base spirit + 1 btl sangrita + 6-pack tecate