

Dishes from our kitchen will be served “as it is prepared” creating a mosaic spread on the table dish by dish meant for sharing.  
The culture of the cuisine suggest that all of the dishes are to be consumed with rice to chase the funk and spice.  
Utilizing your hands and double dipping during the meal is a must with friends or foes alike while knocking back whisky sodas.  
Our cooking is NOT amendable to certain modifications. Diners with allergies, please notify your server.  
Thank you for understanding and welcome to Hawker Fare.

### **KHONG GHIN LEN (snacking dishes)**

**KIEP MOO** pork rinds fried in lard

**BEER NUTS** red peanuts roasted with makrut lime leaves, chilis and salt

**PLA MUEK HANK** dried squid jerky toasted over the fire with chili vinegar

**BLISTERED GREEN BEANS** tossed with prik khing curry paste with pork bacon & dried shrimp

**GAI THOT** fried chicken, cilantro root, white pepper, soy sauce, served with nam prik pao

### **LARB, YUM, SOM TUM (aromatic & spicy salads)**

**SOM TUM THAI** Thai style with dried shrimp, palm sugar, fish sauce, chilis & lime, peanuts

**SOM TUM LAO** Lao style with salted black crab, fish sauce, pla raa, dried thai chilis & lime funky, spicier & less sweet

**LAAB SEEN DIEP** beefsteak tartare with tripe, shallots, mint, cilantro green onions toasted rice powder with pla raa

**LAAB MOO** minced pork with pork liver, shallots, mint, cilantro green onions tossed in a toasted rice powder & fish sauce

**YUM KHAI DAO** fried egg salad with cilantro, tomatoes, celery & fried shallots, nam jim

**NAM TOK HET PAH** grilled mushrooms dressed with fish sauce, rice powder, red onions and herbs

**YUM PLA MUEK** squid salad with sliced lemongrass, red onions, garlic, thai chilis, lime juice, nam plaa & herbs

### **GAENG (soups, stews, curries)**

**DTOM KHA HOI MAIANG PU** mussels in hot & sour coconut broth with galanga, makrut lime leaves & lemongrass

**GAENG NAW MAI** Laotian bamboo shoot stews with yanang leaf, straw & wood ear mushrooms, quail eggs

**DTOM SAAP** Isan spicy aromatic chicken soup, dried chilis, roast shallots, lime juice and fish sauce, herbs

**GAENG PA PED** funky, aromatic spicy jungle curry with duck, lots of lemongrass, kaffir lime leaves, galangal, shallots

### **JAAN PISET (specialty dishes)**

**KHAO MUN GAI** poached chicken, ginger & fermented bean sauce, fresh cucumber, cilantro, chicken fat rice

**DTOM KIEM** all natural duroc braised pork belly, five spice and dark soy broth with fermented mustard greens, chili vinegar

**KAI JEOW KLUP NAM PRIK GAPI** pea leaf egg omelette served with a shrimp paste dip, palm sugar, fish sauce, chilis, garlic

**JAEW BONG** laotian chili relish of caramelized galangal, shallots & dried shrimp, served with pork rinds & vegetables

**NAM PRIK MANG-DA** an Isan specialty, charred green chili & shallot dip muddled with thai water bettles, vegetables

**LAAB KUOM** country style Isan beefsteak tartare with tripe, shallots, herbs, toasted rice powder, made bitter with beef bile

**W/OM KRA-TOOG MOO** vegetable stewed in a pork rib broth with dill, cabbage, thai eggplants, long beans, chilis

### **AHHAAN PING/YANG (grilled items)**

**GOONG PAO** ½ pound of head-on soft shell shrimp with nam prik seafood for dipping

**SEEN PING** beef brisket cooked medium rare, a flavorful chew served with nam jaew

**GAI YANG** grilled half chicken, brined & rubbed with spices & lemongrass, nam chim

**SAI OUA SAUSAGE** herb & spiced northern east pork sausage with braised pig's skin, pork rinds & nam prik noom

**MOO YANG** BBQ pork shoulder chops marinated in whisky, white pepper, coriander root & garlic served with nam jaew

**SATAY BEEF NEAU** coconut milk marinade with turmeric, cucumber relish & fermented bean curd peanut sauce

### **JAAN PHAT (wok tossed dishes)**

**PAK GA NAA** chinese broccoli with garlic & oyster sauce

**GALUM KLUB NAM PLA** green cabbage with fish sauce & dried shrimp

### **KHAO (rice)**

**STICKY RICE** to eat with your hands

**JASMINE RICE**

**KHAO MUN** chicken fat rice

## **LHAO PA-SOM - cocktails \$12**

### **SINGAPORE SLING**

beefeater gin, lime juice, pineapple juice, triple sec, Benedictine, angostura bitters

### **MYSTIC LAMP**

barbancourt 8yr haitian rum, lychee liqueur, lime juice, orange juice, small hands foods' orgeat

### **DR. WONG**

el dorado 3yr white rum, appleton v/x jamaican rum, lime, home made grenadine, tonga mix (passion fruit nectar, grenadine), herbsaint anisette

### **POP SKULL**

appleton v/x jamaican rum, el dorado 3yr white rum, creme of coconut, guava nectar, home made lime cordial, grapefruit juice

### **WITCH DOCTOR**

neisson blanc rum, lime juice, grapefruit juice, dolin genepy, banana liqueur, chocolate bitters

### **PAGO PAGO**

angostura 7yr gold rum, pineapple juice, green chartreuse, lime juice, crème de cacao

### **TUK-TUK BOMB**

beer lao dark & a shot of "lhao kow" batavia arrack

### **FROZEN COCKTAIL OF THE DAY**

please ask your server

## **BOTTLE SERVICE - family style just like the food, very common in Thailand**

### **SERVED WITH SELTZER & ICE**

mehkong thai whiskey (actually a rum...long story)

appleton v/x rum

johnny walker black label

## **BEERS**

### **BOTTLES**

singha (thailand), large bottle

beer lao dark (laos)

### **DRAUGHT**

firestone walker union jack IPA

craftsman heavenly hefe

hen house lil' chicken saison

## **WINE - rotating house selection**

**RED OR WHITE** please ask your server