

BEVERAGES

Coke, Diet Coke, 7up, Diet 7up	3.5
Pomegranates Iced Tea / Ginger Beer	4
Shirley temple / Roy Rogers	4
Apple Juice / Cranberry Juice	4
Raspberry Lemonade / Thai Iced Tea	5
Still or Sparkling water	5
Fresh squeezed Orange Juice	5.5

BEERS

add \$3.5 for sake bomb

House Beer (<i>Staff's favorite</i>)	7
Clausthaler Classic N.A. 0.5% ALC, Germany	7
Sapporo Reserve 5% ALC, Canada	7
Pyramid Hefeweizen 5.2% ALC, Seattle	7
Leo Lager 5% ALC, Thailand	7
Anchor Steam 4.9% ALC, SF	7
Mother Earth Boo Koo IPA 6.5% ALC, Vista CA	8
DogfishHead 90 min IPA 9% ALC, Delaware	8
1554 Enlightened Black Ale 6% ALC, Belgium	8
Almanac Hoppy Pilsner 16 oz. 5.3% ALC, Alameda CA	10
Duvel (Belgium) Golden Ale 8.5% ALC, Belgium	10
Ommegang Three Philosophers 9.70% ALC, New York	10
Saint Ancher White Ale 22 oz. 5% ALC, San Diego CA	16
Anderson Bourbon Barrel Stout 22 oz. 6.9% ALC, CA	18

CRAFTED COCKTAILS

Ginger Basil Margarita (<i>Soju, rim w/umami orange peel</i>)	11 / 42
Berry Mojito (<i>Soju, fresh mixed berries, mints, lemon</i>)	12 / 45
Moscow Melon (<i>Soju, fresh watermelon, ginger beer</i>)	12 / 45
Lychee Dragon Fruit (New)	12 / 45
<i>Fermented gin, lychee dragon fruit juice, fresh lemon</i>	
Rosemary Lemon Cream Soda (New)	11 / 42
<i>Soju, rosemary syrup, fresh lemon, cream & sparkling water</i>	
CLASSIC (<i>craft Sake blend in spirits to capture flavors & aromas</i>)	
Yuzu Tonic (Yuzu citrus vodka, lemon juice, tonic)	11
Cucumber G-N-T (Cucumber gin, lime juice, tonic)	11
Gold and Stormy (Golden rum, lime juice, ginger beer)	11
Long Island Iced Tea (4 blended spirits, sweet & sour, coke)	12

SAKES

Yaegaki Junmai Black 200ml / 300ml	16/22
Full bodied, bit acidic, dry and smooth	
Okunomatsu Tokubetsu Junmai 200ml / 300ml	16/22
Medium bodied, nice rice notes in the nose, fruit on the palate.	
Yaegaki Nigori 200ml / 300ml	19/25
Unfiltered, authentic nigori from Japan, naturally sweet	
Yaegaki Draff Sake 300ml	16
Fresh stored sake with natural pale light gold color. Refreshing sweetness and delightfully subtle, complex flavors.	
Katana Junmai Ginjo 180ml	16
Full bodied, extra dry, thick flavor with no perceptible smell or sweetness	
Kurosawa Junmai Kimoto 300ml	24
Full bodied and natural, smooth sake with kimoto flavor. Gold Medal at 2012 BTI world Sake Challenge	
Yaegaki Mu-Sake Junmai Daiginjo "Blue" 300ml	26
Floral, medium fruity, pleasant and appetizing sake!	
PARTY SIZE 720ml	50
Yaegaki Junmai Black / Okunomatsu / Yaegaki Nigori	

SPARKLING WINES

Veuve Du Vernay Brut Rose , France	12/48
Red/citrus fruit aromas, well balanced, fine bubbles	
Domaine Laurier Brut , Methode Champenoise CA	11/44
Toasty aroma and fine bead, added fruit, depth, and complexity	
Stellina Di Notte Prosecco Brut , Veneto, Italy	12/48
A brut-style sparkling wine that offers crisp citrus, white peach and almond brioche flavors.	

Corkage 25 per 750 ml
Up to 2 bottle/table

ROSÉ WINES

De Chansac Rosé, Languedoc-Roussillon, France **10/40**
Elegant bright pink colour. This crisp rose wine shows notes of strawberry aromas combined with fresh notes of lychee.

SANGRIA w/fresh fruits

RED Sangria (<i>w/fresh strawberries, limes & lemons</i>)	11/44
WHITE Sangria	11/44
<i>(w/fresh green apples, oranges, blueberry, blackberry and mints)</i>	

WHITE WINES

Castelfeder Pinot Grigio Pertico , Trentino-Alto Adige, Italy 11/44
Fruit intensity- green apple, green pear, white peach, strong mineral presence and balanced by fresh acidity and smooth body.
Trefethen Dry Riesling , Napa Valley CA 11/44
Fresh and fragrant with gorgeous jasmine, honeyed white peach and grapefruit aromas. Dry, bright and refreshing minerality.
Chateau de la Roche Sauvignon Blanc , Loire, France 11/44
Crisp and clean, zesty grapefruit and peach flavors
Matua Sauvignon Blanc , Marlborough, New Zealand 11/44
Pure, bursting with citrus notes with a hint of grapefruit & basil
Laurier Vineyards Chardonnay , Carneros, CA 11/44
Apple and fig flavors coupled with butter and vanilla.
Ryan Patrick Chardonnay , Columbia Valley, CA 12/48
Tropical fruit with hints of apricot and pineapple, vanilla and butterscotch flavors on the finish
De Chansac Viognier , Languedoc-Roussillon, France 12/48
Intense and charming white pear and apricot aromas combined with a delicate and perfumed palate.
Rusack Sauvignon Blanc , Santa Barbara, CA 2014 59
Dry white wine with ripe fruit flavors suggesting grapefruit and white peach. Aromas merge with flavors of tangerine zest, hint of Meyer lemon, and finishes on the palate with a sensation of both fruit & crisp.

RED WINES

Niner Pinot Noir , Edna Valley, CA 12/48
Raspberry and dried cranberry notes raped over brushy herbs, sarsaparilla and tobacco.
Bell Syrah , Canterbury Vineyard, CA 12/48
Dried floral, potpourri bouquet with a dark fruit center.
Lake Sonoma Zinfandel , Dry Creek Valley, CA 11/44
Elegant and powerful, savor notes of blackberry cobbler, baking spice and blueberry.
Aromas of cherry, blueberry, violet & toasted hazelnut
Rancho Sisquoc Merlot , Santa Barbara Country, CA 12/48
Coffee, clove, cedar and a hint of cinnamon on the nose. Powerful blackberry, rich plum fruit with a hit of acid, vanilla oak on the finish.
Bousquet Reserve Malbec , Mendoza, Argentina 12/48
Made with organic grapes, deep violet color, ground-mushrooms and berries aromas, medium body, soft & silky tannins and a flavorful finish
Penfolds Max's Cabernet Sauvignon , South Australia 12/48
Rich and full nose that offers notes of sun-dried tomato, blackcurrant and black olive. Furry, firm tannins and supportive oak on the palate.
Les Chevaux De Patache de'Aux Bordeaux , Medoc, France 15/58
Deep ruby color with aromas of dark plums, stewed figs and blackberries. Full, rich, sweet fruity taste with firm tannins.
Etude Pinot Noir , Grace Benoist Ranch 2015 85
Carneros estate grown, complex aromas and flavors of dark cherry, pomegranate, raspberry, plum, black tea and the signature cinnamon graham cracker spice.
Beringer KVR Cabernet , Knights valley 2014 95
Full body with muscular tannins, aromas and flavors of blackberry, currants, smoked meats and baking spices, with menthol and cedar cigar box notes accented by rich pipe tobacco.

*** Our wine selections are focusing to support the family own vineyard, small-hot production, sustainable farm and organic grape ***

Please enjoy our wine responsibly ☺

Corkage 25 per 750 ml
Up to 2 bottle/table

***Please inform us of your food allergies
All ingredients are not list ***

APPETIZERS

- Crispy Spring Rolls** 12
Egg roll skin wrapped, shiitake mushroom, silver noodles, carrot, Cilantro, plum dipping sauce
- Pumpkin Fries** 12
Tempura kabucha served with peanut, cilantro, garlic, sweet & sour dipping sauce
- Samosa** 10
Yellow curry puffs stuffed with creamy red Norland potato, caramelized onion, and carrot, served with cilantro spicy yogurt dip and crispy yam
- Lady in the blanket** 14
Tiger prawns wrapped with crispy rice paper served w/sweet plum sauce
- Five Spice Belly** 13
Slow braised Kurobuta pork belly, arugula, spicy dark ginger sauce
- Crispy Calamari** 14
Red curry battered Monterrey squid with spicy pepper, garlic aioli and cucumber salad
- "Mieng Kum Kung"** 14
Crispy crusted tiger prawns, spinach leaf wrapped with a zesty mixture of kaffir lime, ginger, onion, roasted sesame & peanuts crusted, red bell pepper and shredded coconut, tamarind sauce
- Marina Strips** 15
Grilled certified Angus beef strips wrapped baby hearts of palm, spicy lime beetroot sauce
- Ahi Scoops** 14
Pan-seared sesame crusted Ahi tuna served with spicy cucumber seaweed salad, wasabi cream sauce
- Marina Tower** 15
Spicy tuna ceviche. roasted rice, kaffir lime, lemongrass, green onion, cilantro, mango, avocado with crispy chips
- Millionaire's Way** 14
Try out our famous Millionaire's Bacon[®], grilled organic asparagus and homemade smoky Maple syrup sauce
Enjoy to mix and match the flavors: Original / Citron / Cinnamon / Rosemary
#1 Best Bacon Award in San Francisco 2018
"United State of Food" discovery Channel Destination America by Chef Todd Fisher.

SOUPS

- "Tom Kha" coconut soup w/ chicken (+2 for shrimps)** 10
chicken breast, galangal, kaffir lime, lemongrass, mushroom, red onion, green onion and tomato
- "Tom Yum" spicy & sour soup w/ shrimp** 11
Shrimp, mushroom, galangal, kaffir lime, lemongrass, red onion, green onion and tomato

SALADS

- Asian Papaya Salad w/ Crispy Tofu** 15
+\$3 for grilled prawns substitution
Green papaya, garlic, cherry tomato, chili, Thai long bean, cashew dressing
- E-Sarn Chicken Salad** 16
Grilled chicken breast, cucumber, spinach, lemongrass, roasted rice, cilantro, scallion, tomato, spicy smoky lime dressing
- Crispy Pork Belly Salad** 17
Mint, cucumber, red onion, green onion, tomato, roasted rice, cilantro with spicy lime dressing
- U10 Rainbow Salad** 17
Pan-seared U10 scallops, avocados, cherry tomatoes, mixed vegetable and radishes.
Dressed with house-made spicy cream sauce.
- Ahi Salad** 17
Diced tuna, mango, scallion, cilantro, avocado, crispy yam, with spicy kaffir lime dressing.
- Mango Salad with grilled Tiger prawns** 18
Yellow mango, cilantro, scallion, red onion, tomato, cashew nut, spicy smoky lime dressing
- Crying beef Salad** 19
Grilled certified Angus beef, cucumber, heart of palm, lemongrass, roasted rice, cilantro, spicy lime dressing

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CHEF' SPECIALS

- King Salmon** 26
Pan seared, grilled organic asparagus, bell peppers, kachai, young pepper corn, basil, red curry sauce and jasmine rice
- Marina Treasure** 25
Our famous Millionaire's bacon[®] wrapped bay U-10 scallop, grilled eggplant, spicy cilantro sauce and garlic egg noodle
- Tsunami (Medium Spicy)** 25
Asian wok mixed pacific seafood w/ smoky red chili sauce, bell pepper, Kachai, young peppercorn, bamboo shoot, basil & jasmine rice
- Fried Chick'** 22
Fried chicken breast, extra crispy russet wedges, coconut yellow curry dipping sauce, crispy shallot, cucumber salad
- After Shock** 21
Wok fried crispy chicken, onion, bell pepper, dry chili, cashew nuts, scallion, water chestnut with sweet chili paste sauce & jasmine rice
- Short-Rib Taco** 23
With Kimchi Pico de gallo, Salsa, crispy yam, spicy guacamole
- One Percenter's Burger** 22
Housemade gourmet patty, millionaire's bacon[®], Vermont white cheddar, arugula, tomatoes, aioli, housemade pickle with super-crispy russet wedges & salad
- Blackhawk Belly** 24
48 hours slow cooked Kurobuta pork in five spices, turmeric curry rice, grilled Chinese broccoli with fermented bean sauce
- 24 Hours Beef Noodle Soup** 25
Slow cooked bone-in Beef Short Rib, Egg noodles, veal broth, basil, Spinach, Jalapeño, bean sprouts, cilantro, green onion & garlic chips
- Dinner Stone pot** 24
Minced pork, prawns, egg, asparagus, mushroom, spinach, bell pepper, carrot, cilantro, bean sprout over jasmine rice
- Braised Rib** 28
Slow braised bone in short rib, panang curry sauce, asparagus, bell peppers, fried basil on crispy yam serves with jasmine rice
- Last Mid Night** 29
Grilled certified Angus beef served with garlic long bean, spicy roasted rice sauce, homemade 151 rum sauce & ginger rice
- Bangkok Cowboy (Thai version of Last Mid Night)** 29
Grilled certified Angus beef, asparagus, bell peppers, heart of plam, basil served with green curry sauce and khao jee

CHEF'S SELECTION!!

- MARINA PLATTER (Fish & Chip style)** 20
+ \$5 for crispy calamari
Crispy crusted fried Tilapia, tiger prawns and potatoes wedges cheesy fries served with gourmet spicy tomato and garlic cream sauce. Top with fine chili, cilantro and scallion
- SKILLET HALIBUT (Seasonal)** 27
Poached 6 oz wild-caught halibut filet with bok choy, Shimeji mushroom and fresh chili in Thai ginger broth serves with jasmine rice
- RUBY RACKS** 28
Seared rack of lambs with artichokes, arugula, cherry tomatoes and rosemary. Glazed with rich pomegranate sauce and serve with jasmine rice.....hmmm YUMM!!
- MOM's FAVORITE (Seasonal)** 26
Tempura 1 lbs fresh water prawns with fried turmeric rice with mixed vegetable wrapped in egg, serves with sweet chili sauce and spicy tasty garlic sauce
- STEAK SKEWER (New)** 18
Grill skirt steak beef from Snake River Farm in the skewer with Roasted onion, Cherry tomatoes, bell pepper and rosemary serve with fresh arugula, Kiwi and spicy ginger black-bean sauce
- On menu, we use organic chicken, sustainable seafood pacific wild-caught and Waygu beef from Snake River Farms**

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FRIED RICES

Choice of veggie, tofu, chicken, pork.

+\$3 for prawns or beef / +\$4 for house crispy pork belly / +5 for Seafood

Thai Fried Rice	16
Egg, onion, tomato, scallion and cilantro	
Green Curry Fried Rice	17
Bamboo shoot, bell pepper, string bean, basil, scallion and cilantro	
Sexy Aloha w/ prawns	20
Egg, onion, yellow curry powder, raisin, cashew nuts, pineapple, scallion & cilantro	

NOODLE SOUPS

Chicken Noodle Soup	16
Chicken breast, spinach, bean sprouts, shallot, garlic, scallion & cilantro	
Tom Yum Noodle Soup	19
Mixed seafood, bean sprouts, garlic, scallion, cilantro & peanut	
Beef Noodle Soup	19
American certified Angus beef, broccoli, bean sprouts, basil, Jalapeño, garlic, scallion & cilantro	

CURRIES WITH RICE

Choice of veggie, tofu, chicken, pork.

+\$3 for prawns or beef / +\$4 for house crispy pork belly / +5 for Seafood

Red Curry; bell pepper, bamboo shoots, basil	16
Green Curry; grilled eggplant, bell pepper, bamboo, string bean, basil	17
Yellow Curry; crispy russet wedges, onion, cilantro & crispy shallot	17
Panang Curry; avocado, bell pepper, basil, crispy yam	18
Pumpkin Curry; bell pepper, basil, crispy yam	18

WOK FRIED NOODLES

Choice of veggie, tofu, chicken, pork.

+\$3 for prawns or beef / +\$4 for house crispy pork belly / +5 for Seafood

Pad Thai	16
Thin rice noodle, egg, fries tofu, bean sprouts, chive and <u>peanut</u>	
Pad See You	16
Flat rice noodle, egg, carrot and broccoli	
Pad Kee Mow	16
Spicy flat rice noodle, bamboo shoots, tomato, onion, bell pepper & basil	
Cumin Noodle	16
Flat rice noodle, egg, bean sprouts, scallion, cumin & <u>peanut</u>	

THAI STREET DISHES

Choice of tofu, chicken, pork.

+\$3 for prawns or beef / +\$4 for house crispy pork belly / +5 for Seafood

**** All Thai street dishes are contained fresh garlic in the dish ****

Spicy Basil; Basil, onion, bell pepper	16
Thai Ginger Sauce; Ginger, onion, shiitake mushroom, scallion	16
Black Pepper Sauce; Onion, green onion	16
Spicy Red Chili Sauce	17
Kaffir lime, kachai, young pepper corn, jalapeño, basil	
Smoky Cashew Nut; Onion, bell pepper, dry chili	17
Spicy String Bean With red curry paste	16
Spicy Eggplant; bell pepper and basil	17

FYI : Everything is thoughtfully prepared from scratch using the most natural, organic, sustainable ingredients we can find.

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KID'S MENU

Under the age of 10

Cheeseburger w/potato wedges	11
Stir fried noodle w/beef	11
Thai fried rice w/chicken	11
Fried Chicken w/jasmine rice	11

SIDE ORDER

Jasmine Rice	3	Brown Rice/ Ginger rice	3.5
Crispy Roti	5	Steamed Vegetable	5
Steam Noodle	4	Coconut Sticky Rice	4
Cucumber Salad	7	Seaweed Salad	7

DESSERTS

Trio Gelato	10
Cremeux Ex Machina Organic California Style Gelato	
Coconut Gelato	
Salted Caramel Gelato	
Vanilla Gelato	
Fried Ice Cream	11
Vanilla Ice cream with caramelized banana & caramel sauce	
Choco Cake	11
Moist chocolate cake filled with rich chocolate, Mixed berries, Vanilla ice cream	
Uncle "Tai" (Seasonal)	11
Sweet mango, sticky rice, creamy coconut milk, Black sesame seeds	
Berry Crumble	12
A moist buttery cake studded with red currants & blueberries Topped with a crunchy crumble, vanilla ice cream And blueberries sauce	
New Orleans's Bread Pudding	12
Organic salted caramel gelato, cashew nut candy caramel sauce	
Granny in Town	12
Crispy French toast, caramelized banana, Vanilla Ice cream, whiskey chocolate sauce	
Tropics Coconut	10
Coconut ice cream served with fresh mango.	

HOT DRINKS

Coffee	3.5	Espresso	3.5
Cappuccino	4.5	Americano	4
Latte	4.5	Chai Latte	5
Mocha	5.5	Matcha Latte	5.5
Hot Chocolate	5	Thai Tea Latte	5.5

Spiced Almond Lavender 6.5
Organic Almond milk, maple syrup, cinnamon, almond, lavender buds

Apple Pear Toddy 7
Apple cider, white ginger pear tea, all spices, cinnamon stick, star anise

Boozy Cloud Coffee 8
Whiskey, espresso, hazelnuts, cream, dark chocolate, cinnamon

Tea Forte' Selections	5.75	
English Breakfast	Earl Grey	Jasmine Green
White Ginger Pear	Chamomile Citron	Citrus Mint
Raspberry Nectar	African Solstice	Ginger Lemongrass

- 4% will be added for SF employer mandate, including Health Care Security Ordinance, sick days, SF Minimum Wage Ordinance.
- For parties of FIVE or more, 20% gratuity will be included.
 - Please limit three credit cards per party.
 - We are not responsible for lost or stolen items.