



Ros Niyom Thai Restaurant

10-91 Jackson Ave Long Island City, NY 11101
718-440-9752

Hours

Mon-Thu : 11.30am - 3.30pm
4.30pm - 10.00pm (Last call 9.45 pm)

Fri : 11.30am - 3.30pm
4.30pm - 10.30pm Last call 10.15 pm)

Sat : 12 pm - 3.30pm
4.30pm - 10.30pm (Last call 10.15 pm)

Sun : 12 pm - 3.30pm
4.30pm - 10.00pm (Last call 9.45 pm)

Lunch Specials

Choice of : Plain/ Chicken/ pork/ Vegetables/ tofu \$14.95
Beef/ Shrimp/ Squid/ Vegetables + tofu \$15.95

*****Served with crispy spring roll and salad with thai peanut dressing*****

Pad Thai ***GF*** (Noodle)

Stir fried thin rice noodles with egg, scallions, bean sprouts with special tamarind sauce top with lime wedge and ground peanuts



Kimao (Noodle)

Stir fried flat rice noodles with garlic, fresh chili, roasted chili, egg, bell peppers, onion, carrots, baby corn and thai basil leaves

Street Noodle (Noodle)

Stir fried flat rice noodles with garlic, egg, chinese broccoli, white pepper and chef special black sweet sauce

Wonsen (Noodle)

Stir fried glass noodles with garlic, egg, onion, napa, scallions, carrots, celery and white pepper



Basil Sauce (Wok)

Stir fried with garlic, fresh chili, bell peppers, onion and thai basil leaves

Garlic Sauce (Wok)

Stir fried with fresh garlic, onion, baby corns, napa, carrots and sprinkle with fried garlic

Mixed Vegetables (Wok)

Stir fried with garlic, napa, baby corn, broccoli, zucchini, carrots and bok choy



Red Curry ***GF***

Spicy red chili curry sauce, coconut milk, **fish sauce**, bell peppers, bamboo shoots and thai basil leaves



Massaman Curry ***GF***

Sweet and mild massaman curry sauce, coconut milk, **fish sauce**, onion, potatoes, carrot and peanuts



Green Curry ***GF***

Green chili curry sauce, coconut milk, **fish sauce**, eggplants, bell peppers, bamboo shoots and thai basil leaves



Basil Fried Rice

Stir fried jasmine rice with garlic, fresh chili, roasted chili, egg, onion, bell peppers and thai basil leaves



Tom Yum Fried Rice

Stir fried jasmine rice with garlic, herbs, egg, spicy & sour chili paste, onion, bell pepper and scallion

Thai Fried rice

Stir fried jasmine rice with garlic, egg, onion, scallion, tomato and white pepper



Medium spicy *VG = vegan *GF = Gluten free


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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

**** Please limit credit card payment to 4 cards per party. An 20% gratuity will be added to parties of 5 or more ****

APPETIZER (Kin Len)

*VG	Edamame Steamed soy bean sprinkled with sea salt	\$7
*VG	Scallion Pancake Served with black sweet soy sauce vinaigrette	\$8
	Roti Massaman Roti bread with potato, onion, peanuts in massaman curry sauce sprinkle with fried onion	\$10
	Green Garden Steamed bok choy with sesame oil, oyster sauce sprinkled with fried onion	\$10
*VG	Fresh Summer rolls Rice paper wrap, lettuce, carrots, cucumber, mint, tofu served with hoisin tamarind sauce and ground peanut	\$8
*VG	Fried Tofu Served with sweet chili sauce and ground peanuts	\$8
*VG	Crispy Spring Rolls (6 pcs.) Cabbage, carrots, glass noodles served with pineapple sauce	\$9
*VG	Vegetarian Dumplings (6 pcs.) Steamed or fried top with sesame oil and sprinkle with fried onion served with black sweet soy sauce vinaigrette	\$10
	Thai Dumplings (5 pcs.) Steamed or fried shrimp & chicken, shiitake mushroom, water chestnut, sesame oil, scallions, cilantro sprinkle with fried garlic served with black sweet soy sauce vinaigrette *contains egg and flour*	\$10
	Chicken Satay (5pcs.) Grilled chicken marinade on skewers served with thai peanut sauce and cucumber vinaigrette	\$12
	Lemongrass Chicken Wings (6pcs.) Crispy marinated chicken wings Served with spicy sweet chili sauce	\$10
	Thai Zaab Wings (6 pcs.) Crispy chicken wings with thai spice seasoning consisting of chili and lime	\$11
	Chicken Curry Puffs (3 pcs.) Ground chicken, potato, onion, curry powder in puff pastry served with cucumber vinaigrette	\$11
	Cheese Puff (6 pcs.) Imitation crab with cream cheese, scallion, celery, carrot served with cucumber vinaigrette	\$10
	Sai grok E-san Northeast style fermented pork & rice sausage served with lettuce, peanuts, fresh chili, red onions and pickled ginger	\$13
	Golden Shrimp Rolls (6 pcs.) Marinated Shrimps wrapped with rice paper roll served with sweet chili sauce	\$11
	Crispy Calamari With sweet chili sauce	\$10
	Spicy Calamari With spicy mayo sauce on top and sprinkled with scallions	\$12
	Thai Steamed Mussels Black mussel with herbs, fish sauce , thai basil leaves with chili lime juice	\$12
	Black Pepper Pork Ribs Thai style pork ribs with garlic, black pepper with special sauce and a bed of steamed bok choy.	\$15.95
	Tom Zaab Leng Thai aromatics are spicy and sour broth with pork bone, chili, lime, fish sauce and sprinkled with cilantro and scallion.	\$16.95

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SOUP (Tom)

- *VG Clear Soup** \$12
Mixed vegetables, tofu, clear broth, scallion, cilantro sprinkle with fried garlic
-  **Shrimp Tom Yum Soup *GF** \$12
Shrimp, spicy & sour broth, **fish sauce**, thai herbs, bell pepper, red onion, mushroom, scallion and cilantro
-  **Creamy Shrimp Tom Yum Soup *GF** \$12
Shrimp, spicy & sour broth, milk, **fish sauce**, thai herbs, bell pepper, red onion, mushroom, scallion and cilantro
- Chicken Galangal Coconut Soup *GF** \$12
Chicken, coconut milk broth, **fish sauce**, thai herbs, mushroom scallion and cilantro

SALAD (Yum)

- *VG House Salad** \$9
Mixed green salad, fried tofu, red onion, tomato, radish with thai peanut dressing
- *GF Papaya Salad** \$12
Shredded green papaya, tomato, string bean, carrot, peanuts with fish sauce lime dressing
- *GF Mango Salad** \$12
Fresh mango, tomato, red onion, scallion, mint, peanuts with fish sauce lime dressing
-  **Nam Tok Nuer (Beef Salad) *GF** \$16
Beef frank with dry chili, red onions, toasted rice powder, cilantro, scallion, mints and fish sauce lime dressing
-  **Yum Ped (Crispy Duck Salad) *GF** \$16
Crispy roasted duck, fresh chili, roasted chili, red onions, tomato, pineapple, green apple, cashew nut, mint, cilantro and scallions and fish sauce lime dressing
-  **Plah Talay (Spicy seafood salad) *GF** \$16
Shrimp, Squid, Mussel with fresh chili, lemongrass, kaffir lime leaves, roasted chili, red onion, scallion, cilantro, mint and fish sauce lime dressing

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FRIED RICED (Khao Pad)

Choice of : Plain/ Chicken / pork/ Vegetables / tofu	\$17.95
Squid / vegetables +Tofu	\$18.95
Shrimp / Beef / Mock Duck	\$19.95
Scallop	\$20.95
Mixed Seafood / Grilled Salmon	\$23.95
Crispy Roasted Duck (half duck)	\$27.95

Thai Fried rice

Stir fried jasmine rice with garlic, egg, onion, scallion, tomato and white pepper

Pineapple Fried Rice

Stir fried jasmine rice with garlic, egg, onion, scallion, white pepper, pineapple, ketchup and cashew nuts

Basil Fried Rice

Stir fried jasmine rice with garlic, fresh chili, roasted chili, egg, onion, bell pepper And thai basil leaves

Tom Yum Fried Rice

Stir fried jasmine rice with garlic, egg, spicy & sour chili paste, herbs, onion, bell pepper and scallion

Crab Meat Fried Rice

\$25

Stir fried jasmine rice with garlic, egg, jumbo lump crab meat, onion, scallion and white pepper

Noodle (Kuay teaw)

Pad Thai **GF***

Stir fried thin rice noodles with egg, scallions, bean sprouts with **special Tamarind sauce** top with lime wedge and ground peanuts

Kimao

Stir fried flat rice noodles with garlic, fresh chili, roasted chili, egg, bell peppers, onions, carrots, baby corn and thai basil leaves

Udon Kimao

Stir fried Udon noodles with garlic, fresh chili, roasted chili, egg, bell peppers, onions, carrots, baby corn and thai basil leaves

Street Noodle

Stir fried flat rice noodles with garlic, egg, chinese broccoli, white pepper and chef special black sweet sauce


Woonsen

Stir fried glass noodles with garlic, egg, onions, napa, scallions, carrots, celery and white pepper

Kua Gai

\$17.95

Stir fried Chicken, flat Noodles, egg, sesame Oil, scallions and white pepper served with Thai hot sauce.

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CURRY (Khang)

*** served with Jasmine Rice ***

Choice of: Plain / Chicken / pork / Vegetables / tofu	\$18.95
Squid / vegetables +Tofu	\$19.95
Shrimp / Beef / Mock Duck	\$20.95
Scallop	\$21.95
Mixed Seafood / Grilled Salmon	\$24.95
Crispy Roasted Duck (half duck)	\$28.95



Red Curry *GF

Spicy red chili curry sauce, coconut milk, **fish sauce**, bell peppers, bamboo shoots and Thai basil leaves.



Green Curry *GF

Green chili curry sauce, coconut milk, **fish sauce**, eggplants, bell peppers, bamboo shoots and Thai basil leaves.



Panang Curry *GF

With spicy curry paste, kaffir lime leaves, coconut milk, **fish sauce**, bell peppers, string beans, pineapple and carrots.



Peanut Curry *GF

Spicy red chili curry sauce, coconut milk, **fish sauce**, broccoli, string beans, carrots top with ground peanuts.



Massaman Curry *GF

Sweet and mild massaman curry sauce, coconut milk, **fish sauce**, onions, potatoes, carrot and peanuts.

Wok (Pad)



Basil Sauce

Stir fried with garlic, fresh chili, bell peppers, onions and Thai basil leaves.



Spicy Eggplant

Stir fried with roasted chili, fresh garlic, fresh chili, eggplants, bell peppers, scallions, Thai basil leaves.



Prik Khing

Stir fried with Thai herb curry paste, fresh garlic, string beans, bell peppers, Kaffir lime leaves.



Cashew Nut

Stir fried with roasted chili, bell pepper, onions, baby corn, mushroom, carrot, napa and cashew nut.

Healthy Ginger

Stir fried with fresh ginger, onion, baby corn, bell pepper, mushroom and scallion.

Garlic Sauce

Stir fried with fresh garlic, onions, baby corn, napa, carrots and sprinkle with fried garlic.

Mixed Vegetables

Stir fried with garlic, napa, baby corn, broccoli, zucchini, carrots and bok choy.

Praram

Crispy choice of protein with steamed broccoli top with Thai peanut sauce and sprinkled with ground peanuts.



Kana Moo Grob

\$21.95

Stir fried crispy pork belly with garlic, fresh chili and Chinese broccoli.



Prik Khing Moo Grob

\$21.95

Stir fried pork belly with Thai herb curry paste, fresh garlic, string beans, bell peppers and Kaffir lime leaves.



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Over rice (Rad khao)

- Moo Gra-tiem khai dao** \$18.95
Stir fried pork with garlic and pepper sauce sprinkle with fried garlic and top with fried egg
-  **Ga Prow Gai sub khai dao** \$18.95
Stir fried ground chicken with garlic, fresh chili, basil leaves in thai style sauce top with fried egg
-  **Ga Prow Moo sub khai dao** \$18.95
Stir Fried ground pork with garlic, fresh chili, basil leaves in thai style sauce top with fried egg
-  **Ga Prow Nuer sub khai dao** \$19.95
Stir Fried ground beef with garlic, fresh chili, thai basil leaves in thai style sauce top with fried egg
-  **Ga prow Moo grob khai dao** \$20.95
Stir Fried crispy pork belly with garlic, fresh chili, thai basil leaves in thai style sauce top with fried egg
-  **Ga Prow Nuer tun khai dao** \$20.95
Stir Fried stewed beef with garlic, fresh chili, thai basil leaves in thai style sauce top with fried egg
-  **Moo Grob Prik Kluea khai dao** \$20.95
Stir fried crispy pork belly, garlic, chili, salt, white pepper, scallions and top with cilantro served with jasmine rice

Whole Fish (Red Snapper / Branzino /Sea Bass)S/P

*** served with Jasmine Rice ***

- Pla Pow (Grilled fish)** Grilled whole fish stuff with thai herbs served with Side of steamed mixed vegetables, thai chili lime dipping and spicy jaew dipping sauce.
- Pla Neung See-ew (Steamed fish)** Steamed whole fish with scallion, bell pepper, cooking wine, sesame oil with chef special soy sauce.
-  **Pla Neung Manow (Steamed fish)** Steamed whole fish with lime, fresh garlic with fish sauce, spicy chili lime juice sauce.
-  **Pla Lui Suan (Deep Fried whole fish)** with red onion, ginger, lime, Mint, Peanuts, lemongrass, roasted chili, fish sauce with spicy chili lime dressing on a bed of lettuce.
-  **Basil Sauce Deep Fried Whole fish** with garlic, fresh chili, bell pepper, onion and thai basil leaves.
-  **Prik Khing Deep fried whole fish** with thai herb curry paste, fresh garlic, string beans, bell peppers, Kaffir lime leaves.
-  **Cashew Nut Deep Fried Whole fish** with garlic, fresh chili, roasted chili, bell pepper, onion, baby corn, mushroom, carrot and napa.
- Healthy Ginger Deep Fried Whole fish** with garlic, fresh ginger, onion, baby corn, Bell pepper, mushroom and scallion.
- Garlic Sauce Deep Fried Whole fish** with garlic, fresh chili, onion, baby corn, napa, carrot sprinkled with fried garlic.


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Niyom's Attractions

- Khao Mok Gai (Niyom style biryani)** **\$19.95**
Southern thai style marinated grilled chicken breast curry sprinkled with fried shallots Served with turmeric rice and thai chili lime dipping sauce
- Goong ob woonsen** **\$20.95**
Baked shrimp, glass noodle, bacon, garlic, black pepper, ginger, scallions, cilantro and celery serve thai chili lime dipping sauce
- Baa Mee Phu (Dry noodle)** **\$25**
Egg noodle with bok choy, crab meat, jumbo lump crab meat, scallions, cilantro top with fried garlic and crispy wonton
- Thai Suki-yaki (Shrimp, Squid, pork, chicken)** **\$20.95**
Napa, bok choy, celery, scallion, carrots, baby corn, glass noodle and egg in clear broth Served with homemade special sauce
- Niyom Beef Noodle Soup** **\$21.95**
Steamed thin rice noodles with Chef special thai dark soup, braised beef conical with Beef balls, bean sprout, chinese broccoli sprinkle with scallion, cilantro, celery and fried garlic
- Duck Noodle Soup** **\$21.95**
Steamed thin rice noodles with Chef special thai dark soup, roasted duck, bean sprout, Chinese broccoli sprinkle with scallion, cilantro, celery and fried garlic
-  **Tom Yum Noodle Soup** **\$20.95**
Steamed noodles with Tom Yum spicy & sour broth, **fish sauce**, shrimp, ground pork, pork, fish balls, ground peanut, bean sprout, scallions, cilantro, crispy wonton and sprinkled with fried garlic
-  **KanomJeen Num Ngiew *GF** **\$20.95**
Northern style Rice vermicelli with slow cooked ground pork, pork ribs, tomatoes in full Flavor spicy sour pork broth, **fish sauce**, scallions, cilantro, sprinkle with fried garlic served with side of Pickled mustard green, lime wedge and chili oil.
-  **KanomJeen Num Ya Phu *GF** **\$25**
Southern style spicy curry paste, crab meat, coconut milk, **fish sauce** and rice vermicelli noodles served with boiled egg, pickled mustard green and bean sprout.
-  **Khao Soi Chicken *GF** **\$20.95**
Northern style curry steamed egg noodles in creamy coconut curry broth, **fish sauce**, grilled breast chicken top with crispy egg noodles, red onion, cilantro, scallion served with side Pickled mustard green, lime wedge and chili oil.
-  **Khao Soi Beef *GF** **\$21.95**
Northern style curry steamed egg noodles in creamy coconut curry broth, **fish sauce**, grilled beef top with crispy egg noodles, red onion, cilantro, scallion served with side of Pickled mustard green, lime wedge and chili oil.
-  **Laab Moo Tod *GF** **\$21.95**
Fried crispy ground pork with dry chili, red onions, mints, scallion, cilantro, toasted rice powder mixed with **fish sauce** lime dressing served with sticky rice
-  **Laab Muang *GF** **\$21.95**
Northern style Thai spices and herb with ground pork, pork liver, red onion, **fish sauce**, Scallion, cilantro and sprinkled with fried onion and fried garlic served with mixed green salad and sticky rice.

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Niyom's Specials

Niyom Grilled Pork Chop * **\$25.95**

Grilled Thai Style Marinated pork chop sprinkled **sesame seed** and side of steamed mixed vegetables and jaew dipping sauce served with Jasmine Rice.

Niyom BBQ Chicken **\$25.95**

Grilled thai style marinated half chicken with chef special seasoning, papaya salad, jaew dipping sauce and sweet chili sauce served with sticky rice.

Nuer Yang **\$26**

Grilled thai style marinated flank steak with side of papaya salad served with sticky rice and jaew dipping sauce.

Mango Salmon **\$26**

Grilled salmon top with mango, red onions, mints, peanuts, tomatoes, scallions and cilantro with lime juice dressing served with Jasmine Rice.

Duck Tamarind **\$30**

Crispy roasted duck in an aromatic tamarind sauce and sprinkled with fried shallots and scallion served with Jasmine Rice.

Roasted Duck Curry **\$30**

Spicy curry paste, coconut milk, **fish sauce**, tomatoes, pineapples, bell peppers, string beans, thai basil leaves served with Jasmine Rice.

Karee Talay (mixed seafood) **\$27**


Stir fried shrimps, squid, scallops, new zealand mussels with **egg**, curry powder, roasted chili, **milk**, bell peppers, scallions, onions and celery served with Jasmine Rice.

Pad cha talay (Mixed seafood) **\$27**

Stir fried shrimps, squid, scallops, new Zealand mussels with garlic, fresh chili, herbs, young peppercorn, fingerroot, bell peppers and thai basil leaves served with Jasmine Rice.

Niyom Spaghetti (Mixed seafood) **\$28**

Squid ink spaghetti with shrimps, squids, new zealand mussel, scallops, fresh garlic, dry chili, cherry tomatoes, thai basil leaves, lemon & pepper seasoning.

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Sides

Jasmine Rice	\$3
Brown Rice	\$3
Sticky Rice	\$3.50
Coconut Rice	\$3.50
Roti Bread	\$3.50
Fried egg	\$3
Steamed Broccoli	\$7
Steamed Bok choy	\$7
Steamed Mixed Vegetables	\$8
Steamed Noodles	\$3
<i>(thin rice noodles/ flat rice noodles/ glass noodles)</i>	
Peanut Sauce	\$3
Sweet Chili Sauce	\$3
Pineapple Sauce	\$3
Spicy Mayo	\$3
Dumpling Sauce (Black Sweet Soy Sauce Vinaigrette)	\$3
Hoisin Tamarind Sauce (Summer rolls sauce)	\$3
Hot Sauce	\$3
Thai Chili powder	\$3
Thai Chili fish sauce (prik num pla)	\$3

Dessert (Kanom Whan)

Homemade Ice Cream (Ruammitr Ice Cream (Mixed), coconut)	\$9
Taro Custard (Sprinkled with sugar powder)	\$10
3 Thai Coconut Custard (sprinkled with sesame seed)	\$10
3 Fried Banana with honey (sprinkled with sesame seed)	\$10
Sweet Sticky Rice with Ice Cream	\$12
<i>(Ruammitr Ice Cream, thai coconut homemade)</i>	
3 Fried Banana with Ice Cream	\$12
<i>with honey and sesame seed (Ruammitr Ice Cream, thai coconut homemade)</i>	
Sweet Sticky Rice with Mango sprinkled with sesame seed	\$12

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Cocktails

Mojito	\$13
Classic, Strawberry, Peach, Mango, Pineapple, Yuzu, Lychee +\$1 (Rum, lime Juice, syrup, seltzer, lime, mint)	
Martini	\$13
Classic, Strawberry, Peach, Mango, Pineapple, Yuzu, Lychee+\$1 (Vodka, triple sec, lime juice)	
Margarita	\$13
Classic, Strawberry, Peach, Mango, Pineapple, Yuzu, Lychee +\$1 (Tequila, triple sec, lime juice, syrup)	
Cosmopolitan	\$13
Vodka, Lime juice, triple sec, syrup, cranberry juice	
Mai Tai	\$14
Rum, OJ, PJ, grenadine, Mekhong (Thai spice rum)	
Manhattan	\$15
Bourbon, sweet vermouth, bitter	
Moscow Mule	\$15
Vodka, lime, ginger beer	
Yuzu Drop	\$16
Citron vodka, yuzu, triple sec, lime juice, syrup	

Signature Cocktails

Chao Phraya  *Must try*	\$18
Thai gold rum, thai tea, PJ, lime juice, syrup and aromatic bitter	
Phraya Classic	\$18
Thai gold rum, sweet vermouth, triple sec, aromatic bitter and grenadine	
Bangkok Mule	\$18
Thai gold rum, lime and ginger beer)	
Jeed Jard  *Must try*	\$18
Thai gold rum , OJ, Lime juice, syrup with tamarind chili salt rim	
Lychee Genie	\$18
Gin (Bombay sapphire), lychee, oj, syrup	
Ros' Niyom Sour	\$18
Bourbon (Maker's mark), Gin, lime juice, syrup, grenadine	
Zaab Zaab  *Must try*	\$17
Mekhong (thai spice rum), lime juice, syrup, thai basil leaves, Seltzer with spice rim	
Mekhong Mojito	\$17
Mekhong Thai spice rum, lime juice, syrup, seltzer, lime and mint	

White Wine

Pinot Grigio/Italy 24	\$13/42
Sauvignon Blanc/France 21	\$13/42
Riesling/Germany 23	\$14/45
Chardonnay/Italy 23	\$14/45
Rose' /Greece 21	\$14/45
Prosecco/Italy	\$14/45

Red Wine

Malbec /Long Island, NY 21	\$14/45
Cabernet Sauvignon/Chile 21	\$14/45
Cotes du Rhone /France 20	\$14/45
Pinot Noir / New Zealand 21	\$15/48

Beer \$8

Singha	Thailand
Chang	Thailand
Asahi	Japan
Sapporo	Japan
Lao Lager	Laos
Corona	Mexico

Sake \$9

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Soft Drinks

Spring Water (16 oz)	\$2
Coke/Diet Coke/Sprite/	\$3
Ginger Ale/Sunkist/Seltzer	
Thai Iced Tea (with milk)	\$6
Thai Iced Coffee (with milk)	\$6
Lime Thai Ice Tea	\$6
Lychee Thai Iced Tea	\$7
Green Soda	\$6
(Cream soda flavored syrup and seltzer)	
Nom Yen (Sweet Thai Pink Milk)	\$6
Dang Soda	\$6
(Sala Cider flavored syrup and seltzer)	
Dang Manow Soda	\$6.5
(Sala Cider flavored syrup, lime juice and seltzer)	
Lychee Soda	\$7
(Lychee juice, butterfly pea flower syrup and seltzer)	
Lychee Juice	\$6.5
Tamarind Juice	\$5
Pineapple Juice	\$5
Mango Juice	\$5
Coconut Juice	\$5.5
San Pellegrino	\$7
Unsweetened Ice Tea	\$5
(Green tea, Jasmine, Black, Camomile honey & vanilla)	
Hot Coffee	\$4
Hot tea	\$4
(Green tea, Jasmine, Black, Camomile honey & vanilla)	

Happy Hours

Weekday : 11.30 am.-6.00 pm.

Weekend : 12.00 pm.-6.00 pm.

Cocktails \$10

Mojito

Classic, Strawberry, Peach, Mango, Pineapple, Yuzu, Lychee +\$1
(Rum, lime Juice, syrup, seltzer, lime, mint)

Martini

Strawberry, Peach, Mango, Pineapple, Yuzu, Lychee +\$1
(Vodka, triple sec, lime juice)

Margarita

Classic, Strawberry, Peach, Mango, Pineapple, Yuzu, Lychee +\$1
(Tequila, triple sec, lime juice, syrup)

Cosmopolitan

(Vodka, Lime juice, triple sec, syrup, cranberry juice)

White Wine: Happy Hours

Pinot Grigio	\$10
Sauvignon Blanc	\$10
Riesling	\$11
Chardonnay	\$11
Rose'	\$11

Red Wine : Happy Hours

Pinot Noir	\$12
Malbec	\$11
Cabernet Sauvignon	\$11
Cotes Du Rhone	\$11

Beer \$6 : Happy Hours

Singha	Thailand
Chang	Thailand
Asahi	Japan
Sapporo	Japan
Corona	Mexico
Lao Lager	Laos

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