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AG Heuer

BORG-WARNER WORTHY

AMBROSIA

THE
COMMODORE

BOCCA

ONLY FOR WINNERS

\$18 | Apricot infused bourbon and rum, spiced pear liqueur, demerara sugar and milk
Decadent, fun and empowering

KISS THE BRICKS

\$15 | House made melon liqueur, Sotol, sugar, lemon and egg white
A classic made fruity, gotta love it

PITT STOP

\$13 | Meili vodka, PF dry curaçao, Campari, orange and lemon
Straight from the oil rig, engineered

PACE CAR

\$15 | Olive oil washed Engine gin, sweet vermouth, Averna Amaro cardamom bitters
Steady sipper, for leaders and speed-setters

SNAKE PITTERS

\$16 | Reposado tequila, Ancho Reyes Verde, Meletti amaro, Nixta corn liqueur, All Spice Dram, Scotch Bonnet pepper tincture
A little spicy, but not really enough

SILLY BIMPSON

\$11 | A beer and a shot of tequila
If you ain't here for the cocktails

PENN'Z OIL

\$15 | Pineapple and cinammon infused mezcal, Rum Fire, banana syrup, lime juice
Tall, tiki and handsome

16th STREET

\$15 | Lemon tea infused vodka, Pimm's, grape syrup, lime and fresh basil
Summer, fresh, tailgate goodness

CHECKER FINISH

\$16 | Peanut butter Angostura bitters, brandy honey and lemon
It's a trinidad sour, but evil.

OLD FASHIONED

\$16 | House pick whisky, demerara syrup, Angostura bitters, orange bitters, saline solution

ESPRESSO MARTINI

\$16 | Reposado tequila, Borghetti coffee liqueur, Averna amaro, demerara sugar, chocolate bitters

AMARETTO SOUR

\$15 | Amaretto, high proof brandy, sugar, lemon, egg white

MEZCAL NEGRONI

\$14 | Mezcal, Campari, Sweet Vermouth

SIDECAR

\$14 | Brandy, orange liqueur, cane syrup, lemon

DIRTY MARTINI

\$14 | Vodka, house made olive brine, blue cheese olives

PORNSTAR MARTINI

\$14 | Vodka, passionfruit, vanilla, lime, sugar, cava

HAKU HIGHBALL

\$11 | Haku vodka, club soda, lime

ROKU HIGHBALL

\$11 | Roku gin, tonic water, lime

TOKI HIGHBALL

\$11 | Toki japanese whiskey, club soda, lime

BUCK

\$12 | Choice of spirit, ginger beer, lime

AMARO BUCK

\$11 | Amaro blend, ginger beer, lime

AMARO BLEND SHOT

\$6 | Never Malört... *unless...*

HIBISCUS SODA

\$10 | Carbonated, made in house

AMERICANA

\$13 | Lyre's Dry London, Ly're's Italian Orange, tonic

NOT A SPRITZ

\$12 | DHOS aperitivo, club soda, orange

HOLE IN A CUP

\$12 | Pineapple juice, lime juice, cucumbers
sugar and absimthe

N/A BEER

\$8 | Heinekken 0.0

\$8 | Wave Hazy IPA

\$6

Coors Banquet
Miller High Life
Pacifico

\$9

Zombie Dust IPA
Candy Crushable APA
Ash & Elm Tart Cherry Cider

Cava \$8/\$36

Dry Lambrusco \$10/\$40

Cabernet Sauvignon (small bottle) \$30

Barolo (small bottle) \$40

Casal Di Serra (Verdicchio) \$12/\$36

Sauvignon Blanc (small bottle) \$25

Pinot Gris (small bottle) \$20

SMASHED CUCUMBERS

\$9 | mint, sesame, black vinegar, tamari, gochugaru



BEEF DUMPLINGS (4)

\$13 | scallion, leek, garlic, ginger, aromatic chili oil, black vinegar dipping sauce

LEMONGRASS DEVEILED EGGS (6) (vg)

\$12 | crispy shallot, cilantro, lime leaf, chili

CURRY SMASHED POTATOES

\$12 | yellow curry spice, cilantro, lemongrass, coconut-cashew crema, garlic



NUT MIX

\$6 | pistachio, almond, cashew, peanut, chili lime seasoning, garlic



RICE NOODLE SALAD

\$14 | pickled carrot & daikon, mint, cilantro, lime, sweet chili vinegar, peanut, romaine



STEAMED BUNS (3)

\$13 | crispy pork belly, hoisinaise, pickled cucumber, cilantro

\$13 | marinated tofu, sweet miso-black pepper mayo, ginger-scallion sauce, pickled cucumber



BAHN MI

\$15 | pork belly, pickled carrot & daikon, mushroom pate, maggi's mayo, jalapeño, cilantro

\$15 | marinated tofu, pickled carrot & daikon, mushroom pate, maggi's mayo, jalapeño, cilantro



TAMARIND HOISIN RIBS

\$16 | cabbage & carrot miso slaw, ginger, pistachio-sesame crust, scallion & herb mix

We endeavor to accommodate dietary restrictions, but cannot guarantee any menu item is free of trace allergens.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

v vegan | vg vegetarian | gf gluten free



THERE'S MORE. SO MUCH MORE.