Green Acres 13
Jalapeño-infused Rancho Alegre blanco tequila, Del Maguey Vida mezcal, celery, lime, smoked celery salt rim

Droppin’ Dimes 13
Lavender-infused Sipsmith gin, Cocchi Rosa, honey, grapefruit, lemon

Browning Derby 13
Elijah Craig small batch bourbon, Pierre Ferrand dry curaçao, grapefruit oleo saccharum, honey, lemon, Angostura bitters

Benton’s Old Fashioned 14
Four Roses bacon-washed bourbon, maple syrup, Bittermens molé & Angostura bitters

Pineapple Daiquiri 11
Silver rum, palm sugar, pineapple, lime

Tamarind Whiskey Sour 12
Four Roses bourbon, tamarind, palm sugar, lime, soda

Mango Alexander 12
Mango vodka, almond, coconut cream, palm sugar, lime

House Manhattan 14
Rittenhouse rye, Soi house sweet vermouth, Angostura bitters, orange twist

House Negroni 14
Tanqueray gin, cinnamon-orange tea infused house vermouth, Campari--carbonated in-house

Seedless Mule 11
El Dorado 3yr rum, Capitol Hill Ginger Beer, mint, watermelon, lime

Moscow Mule 11
ALOO vodka, Capitol Hill Ginger Beer, lime

Mekhong Mule 12
Rum, Capitol Hill Ginger Beer, pineapple, mango, lime

Gin Gin Mule 11
ALOO gin, Capitol Hill Ginger Beer, mint, lime

Kentucky Mule 11
Four Roses bourbon, Capitol Hill Ginger Beer, orange, lime

Market Mule 12
Rancho Alegre blanco tequila, Capitol Hill Ginger Beer, grapefruit, lime

Our friends at the health department would like us to let you know that, consuming raw or under cooked food, while delicious, can increase your risk of foodborne illness. Some of our cocktails contain nuts.
**BUCKET OF BEERS!**
Choose 6 bottles, mix and match any of our Thai beers! $25

<table>
<thead>
<tr>
<th>DRAFT</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>House Handle 8</td>
<td></td>
</tr>
<tr>
<td>Fremont Handle 7</td>
<td></td>
</tr>
<tr>
<td>Bad Jimmy’s Handle 7</td>
<td></td>
</tr>
<tr>
<td>Stoup Pilsner 7</td>
<td></td>
</tr>
<tr>
<td>Seasonal Handle 7</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>BOTTLES/CANS</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Singha 12oz/22oz</td>
<td>$5/8</td>
</tr>
<tr>
<td>Chang</td>
<td>$5</td>
</tr>
<tr>
<td>Leo</td>
<td>$5</td>
</tr>
<tr>
<td>Black Raven Trickster IPA</td>
<td>$7</td>
</tr>
<tr>
<td>Ballast Point</td>
<td></td>
</tr>
<tr>
<td>Sculpin IPA (Rotating)</td>
<td>$7</td>
</tr>
<tr>
<td>Deschutes Black Butte Porter</td>
<td>$6</td>
</tr>
<tr>
<td>Seattle Cider:</td>
<td></td>
</tr>
<tr>
<td>Semi-Sweet or Dry</td>
<td>$6.5</td>
</tr>
<tr>
<td>Cheap Beer:</td>
<td></td>
</tr>
<tr>
<td>Can of whatever we’re feeling</td>
<td>$4</td>
</tr>
<tr>
<td>Rainier Tall Boy</td>
<td>$4.5</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>WINE</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>RED</td>
<td></td>
</tr>
<tr>
<td>House 7/26</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>WINE</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>WHITE</td>
<td></td>
</tr>
<tr>
<td>House 7/26</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>WINE</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>BUBBLY</td>
<td></td>
</tr>
<tr>
<td>Not available at this time</td>
<td></td>
</tr>
</tbody>
</table>

SOI
NO PROOF DRINKS

HOT TEAS
3
Jasmine
Green
Black
Peppermint (decaf)
Lemon Ginger (decaf)

CAPITOL HILL GINGER BEER
4

THAI ICED TEA OR COFFEE 3.5
Traditional sock-filtered Thai tea or coffee, chilled, cream

JASMINE SODA
3.25
Hale’s Blue Boy Malí & Soda

SHRUBS 3.5
Lychee
Honey
Raspberry
Pomegranate

CAFE VITA FRENCH PRESS

JUICE 4
Young Coconut
Lychee
Mango
Grapefruit
Cranberry
Pineapple
Orange
Lemonade

ON THE GUN 3.25
Coke
Diet Coke
Sprite
Root Beer
Tonic

ICED TEA 3
Fresh brewed, unsweetened
COCKTAILS $8

Moscow Mule
ALOO vodka, Capitol Hill Ginger Beer, lime

Mekhong Mule
Rum, Capitol Hill Ginger Beer, pineapple, mango, lime

Gin Gin Mule
ALOO gin, Capitol Hill Ginger Beer, mint, lime

Market Mule
Rancho Alegre blanco tequila, Capitol Hill Ginger Beer, grapefruit, lime

Kentucky Mule
Four Roses bourbon, Capitol Hill Ginger Beer, orange, lime

Pineapple Daiquiri
El Dorado 3 yr rum, palm sugar, pineapple, lime

Paloma
Rancho Alegre blanco tequila, palm sugar, grapefruit, lime, soda, salt

Tamarind Whiskey Sour
Four Roses bourbon, tamarind, palm sugar, lime, soda

**All cocktails regular price outside of Happy Hour**

BEER: $4

ALL DRAFT BEER

WELLS $5

AS SOUR OR HIGHBALL

WINE

½ Carafe House Wine $10
Red, White, or Rosé

Sparkling By the Glass $6
Cava, Lambrusco
<table>
<thead>
<tr>
<th>DRINKING FOOD</th>
<th>VEGETABLES</th>
<th>SWEETS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spicy Curried Prawns</td>
<td>Skillet Spinach ผัดผักขม</td>
<td>Sticky Rice with Coconut Ice Cream ไอศครีมกะทิสด</td>
</tr>
<tr>
<td>Banana Chips กล้วยกรอบ</td>
<td>Phad Kana ผัดคะน้า</td>
<td>4.5</td>
</tr>
<tr>
<td>Moo Dat Deaw หมูแดดเดียว</td>
<td>Phad Prik ผัดพริก</td>
<td>5</td>
</tr>
<tr>
<td>Soi Sai Uah ใส่ผัก</td>
<td></td>
<td>7</td>
</tr>
<tr>
<td>Naam Si Krong Moo แกงกะหริ้ง</td>
<td></td>
<td>5</td>
</tr>
<tr>
<td>Peek Gai Tod Krateam ปีกไก่ทอดกระเทียม</td>
<td></td>
<td>8</td>
</tr>
<tr>
<td>Victory Monument Noodles บะหมี่หมูย่าง</td>
<td></td>
<td>7</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>available vegetarian</td>
<td>available gluten free</td>
<td></td>
</tr>
<tr>
<td>V</td>
<td>GF</td>
<td>AV</td>
</tr>
</tbody>
</table>
NO PROOF DRINKS

HOT TEAS
3
Jasmine
Green
Black
Peppermint (decaf)
Lemon Ginger (decaf)

CAPITOL HILL GINGER BEER
4

THAI ICED TEA OR COFFEE 3.5
Traditional sock-filtered Thai tea or coffee, chilled, cream

Hale’s Blue Boy Malí & Soda 3.25

SHRUBS 3.5
Lychee
Honey
Raspberry
Pomegranate

CAFE VITA FRENCH PRESS

JUICE 4
Young Coconut
Lychee
Mango
Grapefruit
Cranberry
Pineapple
Orange
Lemonade

ON THE GUN 3.25
Coke
Diet Coke
Sprite
Root Beer
Tonic

ICED TEA 3
Fresh brewed, unsweetened