Nosh

(Snacks and nibbles)

House Made Pickles & Olives \$6 Chicken Salad with Crackers \$7 Jala-Pimento Cheese with Crackers \$7 Chicken Tender Basket \$9 House Cut Fries or Tater Tots \$6 Shrimp Basket \$14 Asian Green Beans \$9
Crab Rangoons \$13
Chicken Egg Roll \$4
Candied Pork Belly \$9
Kung Pao Dumplings \$12
Vegan Dumplings \$12

Bánh mì

(Asian inspired sandwiches)

Crispy Pork Belly - \$12

Marinated pork, pickled vegetables, yum yum mayo, onions, & cilantro

Simple Chic' - \$12

Crispy chicken tenders, pickles, & mayo

Korean BBQ - \$14

Crispy chicken tenders, korean bbq sauce, & pickled vegetables

Asian Sloppy Jó - \$14

Marinated beef tossed in house made hoisin topped with pickled vegetables

Thai Po' Boy - \$15

Fried shrimp tossed in yum yum sauce topped with shredded cabbage

Xião Yè

(Supper Entrees)

House Stir Fry- Shrimp, chicken, & vegetables sautéed in a light garlic ginger sauce. \$17

Sesame Street Favorites- Choose Between Beef, Chicken, Orange Chicken, Shrimp, or Tofu. Crispy fried protein sautéed in our sweet and mild asian sesame sauce \$17

Broccoli WoK-Ly- Choose between Beef, Shrimp, Chicken, or Tofu. Stir Fried with broccoli in our ginger hoisin sauce \$17

Tso's Da- Choose between Chicken, Shrimp, or Beef or Tofu. Crispy fried protein sautéed in our medium spiced General Tso's Sauce \$17

Kung Pao- Choose between Chicken, Shrimp, or Tofu.

Stir fried with protein with peanuts and peppers in a medium spiced kung pao sauce \$17

House Fried Rice- Vegetable Fried Rice plus your choice of Tofu, Chicken, Shrimp, or Pork Belly \$17 (make it a combo by adding multiple proteins)

Asian Noodles- Choose between chicken, shrimp, beef, or tofu. (Want it spicy?) Vermicelli Noodles, fresh vegetables, ginger, & garlic sautéed in our hoisin sauce \$17

Entree Additions- (entree required or a la carte add \$3)

White Rice \$2 Stir Fry Noodles \$4 Fried Rice \$4 Green Beans \$4

About our sauces- All sauces are scratch made, gluten free, and vegetarian

S.O.W

(Special of the week- available Wednesday- Saturday)

Asian Sampler - \$16

Jumbo Chicken Egg Roll, 3 Crab Rangoon, Asian Green Beans

Sunday Supper

Inspired by Chef Hamm's childhood supper favorites -

Honey Walnut Shrimp- \$22

Crispy Shrimp finished with creamy honey walnut sauce served along with white rice and steamed broccoli







Seasonal Cocktails

Black Cherry Gimlet -\$12 Gin + Lime + Black Cherry

Orange Bourbon Smash -\$14 Bourbon + triple sec + orange + sweet vermouth

> Pineapple Margarita -\$13 Tequila + triple sec + pineapple + lime

Caribbean Crush -\$12 Midori + Coconut Rum + Pineapple Juice

Summer Sea -\$12 Vodka + Blue Curacao + lime + prosecco

He's a Q-tea -\$14 Vodka + Vodka + Vodka + sour +butterfly tea

House Cocktails

Lemon Lavender Gin Fizz -\$11 Gin + lemon + soda + lavender + butterfly tea

Pear Society -\$11 Pear vodka + sprite + lime + cranberry

Sparkling Paloma -\$12 Tequila + lime + agave nectar + sparkling grapefruit sodat

> It All Began With the "Q" -\$14 Vodka + Vodka + Vodka + Magic juice

Sangria -\$10 Wine + Rum + Vodka + Juice + Berries

Mocktails available- prepared with SEEDLIP Botanicals

N/A Options: Coke, Diet Coke, Sprite, Ginger-Ale, OJ, & Cranberry Juice

What's on Draft

(Please order by draft #)

#1- Pabst Blue Ribbon Pilsner (4.7%)

#2- Gizmo "No Lifeguard on Duty" Kolsch (4.9%)

> #3- Hi-Wire "Hi Pitch" Mosaic IPA (6.7%)

#4- Gizmo "Harvest Moon"

Sour Ale (6.3%) #5- Gizmo "Deep Blue" Blueberry Ale (5.3%)

#6- Trophy "Oktrophyfest" Festbier (5.5%)

#7- 1911 Established "Black Cherry" Hard Cider (6.9%)

#8- Foothills "Peoples Porter" Porter (5.8%)

Cans

Foothills Hazyum Hazy IPA (6.9%)

Gizmo Yaddy Light Light Lager (4.0%)

Gizmo Dad Jokes

Pilsner (3.8%)

Highland Gaelic Ale Amber Ale (5.5%)

R&D 7 Saturdays IPA

Traditional IPA (6.2%) **Trophy Wife**

Session IPA (4.9%)

Wye Hill Magnificent S.O.B.

Hard Seltzer (5.0%)

Austin East Cider Apple Cider (5.0%)

Athletic Brewing Lite

(Non-alcoholic)

High9 Blackberry Delta 9 Seltzer 10mg Delta 9