RAMIE

MENU

BÁNH TIÊU **V 6**
HOLLOW BREAD
WHIPPED BUTTER, LOCAL HONEY, FLEUR DE SEL, ROASTED SESAME

OYSTER ON HALF SHELL* **GF DF S 6**
HALF DOZEN **34** FULL DOZEN **66**
DAILY ROTATING OYSTER
SEASONAL MIGNONETTE, HABANERO TABASCO

HỘT VỊT LỘN **GF 15**
DUCK CUSTARD
EGG CUSTARD, DUCK RAGOUT, RAU RAM OIL, RAU RAM, HOUSE SEASONING

MẮM KHO QUẸT **S GF S|21 L|26**
VEGETABLE DIP
SEASONAL VEGETABLES, TARO PUREE, MAM, SHRIMP POWDER

SÒ ĐIỆP TÁI CHANH* **GF S DF 28**
SCALLOP PARFAIT
HOKKAIDO SCALLOP*, WATERMELON GRANITA, HERB DRESSING, FINGER LIME, SEASONAL FRUIT

GỎI CÁ* **GF DF 27**
HAMACHI CRUDO
YELLOWTAIL*, HERB OIL, THINH, PICKLED RAMP, GARLIC CHIPS, HERBS, LIME LEAF, RAU RAM, KUMQUAT NUOC CHAM SORBET

PÂTÉ & BÁNH MÌ **19**
PORK LIVER PARFAIT
BUTTER TOAST, SEASONAL PICKLED VEGETABLES, TANGERINE JAM, CHICHARONES

GÀ PHI LÊ **27**
CHICKEN SALAD
CHICKEN SCHNITZEL, LEMONGRASS AIOLI, ZUCHINI RELISH, FRISÉE, SEASONAL CANDIED STONEFRUIT

RAU DIẾP XOĂN **N GF DF V 24**
RADICCHIO PUDDING
RADICCHIO, CUCUMBER, ROASTED WALNUT, ROASTED PEANUT, RICE CRACKER, RAU RAM PESTO, AQUA CHILE

GF - GLUTEN FREE, V - VEGETARIAN, N - NUT, DF - DAIRY FREE, S - SHELLFISH
Please notify your server of any allergies or dietary restrictions
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS
A 20% gratuity will be applied to the final check for parties of six or more

BÒ LÁ LỐT **DF S 24**
BETEL LEAF BEEF

BETEL LEAF, ANGUS BEEF, HERB SALAD, FRIED SHALLOT, OYSTER EMULSION, ANCHOVY SAUCE

CANH BÍ **N 26**
BACON AND SQUASH DUMPLINGS

HAND MADE DUMPLING, CASHEW CREAM, KABOCHA, SESAME BRITTLE

NẤM MAITAKE NƯỚNG **N 27**
MAITAKE MUSHROOM SATAY

PEANUT SATAY, RAU THOM CHIMICHURRI, FISH SAUCE BUTTER

SƯỜN HEO NUONG **DF 28**
COFFEE HONEY GLAZED RIBS

PORK SHORT RIBS, COFFEE HONEY GLAZE, PEAVINES, BUTTERNUT EMULSION

BẮP CẢI NƯỚNG **26**
GRILLED CABBAGE

GREEN CABBAGE, CANH CHUA BÉARNAISE, ANCHOVY BREAD CRUMB, CAULIFLOWER PURÉE

MÌ MUỐI TIÊU **S 23**
SALT AND PEPPER NOODLE

HOUSE MADE EGG NOODLE, PORCINI ASH, GINGER, JALAPENO, ROASTED BLACK PEPPER

CƠM RUỐC **DF S 10**
PORK FLOSS RICE

GARLIC RICE, PORK FLOSS

HAMACHI KAMA **GF 24**
HAMACHI COLLAR

CHILI GARLIC SOY SAUCE, ANCHOVIE AIOLI

GÀ NƯỚNG MUỐI ỚT **DF GF S 49**
CHILI SALT CHICKEN

MARY'S CHICKEN, CHILI SALT SEASONING, CHARRED KALE, RADISH

CÁ TUYẾT ĐEN KHO TỘ **DF GF S 47**
BRAISED BLACK COD IN CLAY POT

CARAMELIZED MISO FISH SAUCE GLAZE, JASMINE RICE, SCALLION, FREID GARLIC CHIPS

SƯỜN NƯỚNG SẢ* **GF 56**
GRILLED PORK CHOP

BONE-IN PURE COUNTRY PORK CHOP*, TOFU KOJI JUS, BLACK GARLIC EMULSION, TOMATO-SCALLION RELISH

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A 20% gratuity will be applied to the final check for parties of six or more

RAMIE

FAMILY STYLE MENU

BÁNH TIÊU **V**
HOLLOW BREAD
WHIPPED BUTTER, LOCAL HONEY, FLEUR DE SEL, ROASTED SESAME

HỘT VỊT LỘN **GF**
DUCK CUSTARD
EGG CUSTARD, DUCK RAGOUT, RAU RAM OIL, RAU RAM, HOUSE SEASONING

SÒ ĐIỆP TÁI CHANH* **GF S DF**
SCALLOP PARFAIT
HOKKAIDO SCALLOP*, WATERMELON GRANITA, HERB DRESSING, FINGER LIME, SEASONAL FRUIT

NGHÊU XÀO BƠ **S**
MANILA CLAM
SERRANO PEPPER, KUMQUAT, CLAM SAUCE MITSUBA, MILK TOAST

NẤM MAITAKE NƯỚNG **N**
MAITAKE MUSHROOM SATAY
PEANUT SATAY, RAU THOM CHIMICHURRI, FISH SAUCE BUTTER

BẮP CẢI NƯỚNG
GRILLED CABBAGE
GREEN CABBAGE, CANH CHUA BÉARNAISE, ANCHOVY BREAD CRUMB, CAULIFLOWER PURÉE

MÌ BƠ CÁ CƠM
ANCHOVY BUTTER EGG NOODLE
ANCHOVY BUTTER,HOUSE MADE EGG NOODLE, HERB SALAD, CHARRED LEMON

MAINS

GÀ NƯỚNG MUỐI ỚT **DF S**
CHILI SALT CHICKEN
MARY'S CHICKEN, CHILI SALT SEASONING, CHARRED KALE

CÁ TUYẾT ĐEN KHO TỘ **DF GF S**
BRAISED BLACK COD IN CLAY POT
CARAMELIZED MISO FISH SAUCE GLAZE, JASMINE RICE, SCALLION, FREID GARLIC CHIPS

A 20% GRATUITY WILL BE ADDED ON TO THE CHECK FOR PARTIES OF 6 OR MORE
GF - GLUTEN FREE, V - VEGETARIAN, P - PEANUTS, DF - DAIRY FREE, S - SHELLFISH; please notify your server of any allergies or accommodations
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RAMIE

FAMILY STYLE MENU

BÁNH TIÊU **V**
HOLLOW BREAD
WHIPPED BUTTER, LOCAL HONEY, FLEUR DE SEL, ROASTED SESAME

HỘT VỊT LỘN **GF**
DUCK CUSTARD
EGG CUSTARD, DUCK RAGOUT, RAU RAM OIL, RAU RAM, HOUSE SEASONING

SÒ ĐIỆP TÁI CHANH* **GF S DF**
SCALLOP PARFAIT
HOKKAIDO SCALLOP*, WATERMELON GRANITA, HERB DRESSING, FINGER LIME, SEASONAL FRUIT

BÒ LÁ LỐT **DF S**
BETEL LEAF BEEF
BETEL LEAF, ANGUS BEEF, HERB SALAD, FRIED SHALLOT, OYSTER EMULSION, ANCHOVY SAUCE

SƯỜN HEO NUONG **DF**
COFFEE HONEY GLAZED RIBS
PORK SHORT RIBS, COFFEE HONEY GLAZE, PEAVINES, BUTTERNUT EMULSION

NẤM MAITAKE NƯỚNG **N**
MAITAKE MUSHROOM SATAY
PEANUT SATAY, RAU THOM CHIMICHURRI, FISH SAUCE BUTTER

MÌ BƠ CÁ CƠM
ANCHOVY BUTTER EGG NOODLE
ANCHOVY BUTTER,HOUSE MADE EGG NOODLE, HERB SALAD, CHARRED LEMON

MAINS

GÀ NƯỚNG MUỐI ỚT **DF S**
CHILI SALT CHICKEN
MARY'S CHICKEN, CHILI SALT SEASONING, CHARRED KALE

CÁ TUYẾT ĐEN KHO TỘ **DF GF S**
BRAISED BLACK COD IN CLAY POT
CARAMELIZED MISO FISH SAUCE GLAZE, JASMINE RICE, SCALLION, FREID GARLIC CHIPS

A 20% GRATUITY WILL BE ADDED ON TO THE CHECK FOR PARTIES OF 6 OR MORE
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RAMIE

Chef's Tasting Menu

85/PERSON

OYSTER SERVICE
ADD-ON +8

HÀU– OYSTER N
rau răm pesto, watercress, honeydew mignonette

FIRST COURSE

MẮM KHO QUẸT **GF**
VEGETABLE DIP
SEASONAL VEGETABLES, TARO PUREE, MAM, SHRIMP POWDER

or

BÒ LÁ LỐT **S**
BETEL LEAF BEEF
WOVEN NOODLES, CALAMANSI CONSOMMÉ, CONFIT SCALLION, ANCHOVY

SECOND COURSE

GỎI CÁ* **GF DF**
HAMACHI CRUDO
PICKLED RAMPS, GARLIC CHIPS, KUMQUAT NUOC CHAM SORBET

or

TÔM SÚ **GF DF S**
BLACK TIGER PRAWN
TURMERIC CRÊPE, BABY ROMAINE, CARROT GELÉE, YUZU NUOC CHAM, HERB OIL

ENTRÉE
ADD ON +15

CUA RANG ME **GF DF S**
TAMARIND CRAB
DUNGENESS CRAB, GLASS NOODLES, LEMON BALM

THIRD COURSE

BÒ BA MÓN* +18
BEEF THREE WAYS
ZABUTON, BONE MARROW PILAF, BEEF COMPOTE, SPICED JUS

or

CÁ TUYẾT ĐEN **GF**
PAN SEARED BLACK COD
CURLY SCALLION, DILL SOUBISE, TURMERIC FISH SAUCE DEMI GLOS

RAU CU **GF DF V**
VEGETABLE RATATOUILLE
SQUASH RATATOUILLE, TOFU, EGGPLANT, MUSHROOM, TOMATO SAUCE

DESSERT

KEM SỮA BẮP **DF V**
CORN MILK ICE CREAM
VEGAN ICE CREAM, COCONUT WAFER

or

CÀ PHÊ MUỐI **V P**
SALTED COFFEE ICE CREAM
VIETNAMESE COFFEE, SALTED FOAM, HAZELNUT CRUMBLE, CARAMEL CHIP

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RAMIE

Wine Pairing

40/PERSON

FIRST COURSE

UN AIR DE FETE,
EXTRA BRUT,
LIMOUX, FRANCE NV

SECOND COURSE

HILLICK & HOBBS
ESTATE DRY RIESLING
SENECA LAKE, NEW YORK
2021

THIRD COURSE

TWO MOUNTAIN CABERNET
YAKIMA VALLEY, WA

or

CHATEAU LA GABARRE
BORDEAUX BLANC
BORDEAUX, FRANCE

DESSERT

SICHEL SAUTERNES,
BORDEAUX, FRANCE

or

LAUBADE FLOC DE
GASCOGNE ROUGE,
FRANCE

Cocktail Pairing

50/PERSON

FIRST COURSE

SAKURA SPRITZ
CREMANT, SAKURA VERMOUTH

SECOND COURSE

PANDAN RICE
TRÀ TIÊN GIN, BANDOENG PANDAN LIQUEUR,
LEMON, KUMQUAT, EGG WHITE*

THIRD COURSE

JASMINE TEA
JASMINE VODKA, MANCINO SAKURA, AVÈZE, CITRUS
CORDIAL, SCRAPPY'S BLACK LEMON BITTERS

DESSERT

SMOKE
MEZCAL, CASSIS, KUMQUAT, PATHFINDER HEMP & ROOT,
DRY CURACAO, SCRAPPY'S CARDAMOM BITTERS

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RAMIE

DESSERT MENU

CHÈ THÁI **GF 18**
FRUIT CUP

COCONUT PAVLOVA, DURIAN PASTRY CREAM, STRAWBERRY, FRUIT MILK ICE CREAM, WATER CHESTNUT, HIBISCUS, JACKFRUIT VEIL, PANDAN AND SHISO DUST

BÁNH MỠ HÀNH **N P 15**
SCALLION OIL CAKE

SCALLION OIL-INFUSED SIPHON CAKE, COCONUT PANDAN MOUSSE, COCONUT SAUCE, PEANUT PRALINE

BÁNH BABA 18
BABA AU RHUM

PASSIONFRUIT BABA, MADARIN ICE CREAM, COCONUT CHANTILLY, TOASTED COCONUT

CHE CHUOI NUONG **N P 17**
CANELE AND ICE CREAM

CANALE, BANANA COCONUT SAUCE, PEANUTS & SESAME, RAW MILK ICE CREAM

CÀ PHÊ MUỐI **N 15**
SALTED COFFEE ICE CREAM

VIETNAMESE COFFEE ICE CREAM, SALTED FOAM, HAZELNUT CRUMBLE, CARAMEL CHIP

KEM SỮA BẮP **V DF 11**
CORN MILK ICE CREAM

VEGAN CORN MILK, ICE CREAM, COCONUT WAFER, FEUILLETINE

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AFTER DINNER

DESSERT WINES

SICHEL SAUTERNES, BORDEAUX, FR **15 | 80**
LAUBADE FLOC DE GASCOGNE ROUGE, FR **14**
TAGÒS GRILLO VENDEMMIA TARDIVA, IT **18**
LUSTAU MANZANILLA SHERRY, ES **10**

AMARI

AMARGO DE CHILE **14**
AVERNA **12**
BRAULIO **13**
CHINA-CHINA AMER BIGALLET **17**
CIOCO **13**
FACCIA BRUTO FERNET **16**
FERNET BRANCA **12**
LUCANO **14**
MONTENEGRO **13**
NONINO **19**
SONG CAI MAY AMARO **14**

BRANDY

A.E.DOR COGNAC **23**
HARDY MAISON V.S. COGNAC **18**
HENNESSY V.S. COGNAC **18**
HENNESSY V.S.O.P. COGNAC **23**
HENNESSY MASTER BLENDER'S COGNAC NO.5 **26**
PIERRE FERRAND AMBRÉ 1ER CRU COGNAC **18**
MACCHU PISCO BRANDY **12**

LIQUEURS

BANDOENG PANDAN **15**
BORGHETTI ESPRESSO **13**
CHARTREUSE GREEN **28**
CHARTREUSE YELLOW **28**
D.O.M. B&B **14**
JADE 1901 ABSINTHE **30**
JEPPSON'S MALÖRT **13**
LAZZARONI AMARETTO **13**
LIQUORE STREGA **14**
MELETTI SAMBUCA **13**

RAMIE

DRINK
MENU

COCKTAILS

LÊ GIBSON 19



SEASONAL GIBSON

ROKU MINORI GIN, BIG GIN, HAKU YUZU VODKA, DOLIN DRY VERMOUTH, SEASONAL MIGNONETTE, SEASONAL GARNISH

TRÀ LÀI 19



JASMINE TEA

JASMINE VODKA, MANCINO SAKURA VERMOUTH, AVÈZE GENTIAN LIQUEUR, CITRUS CORDIAL, SCRAPPY'S BLACK LEMON BITTERS

KHÓI 18



SMOKE

MEZCAL, CASSIS, KUMQUAT, LEMON, AMARO, DRY CURAÇAO, SCRAPPY'S CARDAMOM BITTERS

CỐM* 19



PANDAN RICE

GREEN TEA INFUSED GIN, BANDOENG PANDAN LIQUEUR, LEMON, KUMQUAT, EGG WHITE*

NẤM 20



RICH MUSHROOM

COCONUT MILK-WASHED BOURBON, SALTED MUSHROOM DEMERARA, NIXTA ELOTE LIQUEUR, SCRAPPY'S AROMATIC & BLACK LEMON BITTERS

VƯỜN TIÊU ĐEN 19



PEPPER GARDEN

SÔNG CÁI FLORAL GIN, MACCHU PISCO, AMARO NONINO, BLACK PEPPER SYRUP, NASTURTIUM AIR

MƯỚP ĐẮNG 18



BITTER MELON DAIQUIRI

TANDUAY SILVER ASIAN RUM, BITTER MELON SYRUP, MALÖRT, GREEN CHARTREUSE, CAMPARI PAINT

CÀ PHÊ ĐÊM 19



MIDNIGHT COFFEE

WESTLAND WHISKEY, VIETNAMESE COFFEE COLD BREW, SÔNG CÁI MAY AMARO, BANDOENG PANDAN LIQUEUR, DEMERARA

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NON-ALCOHOLIC COCKTAILS

DƯA HẤU 15

WATERMELON SUMMER N/A
ORANGE BLOSSOM GREEN TEA, WATERMELON, THAI BASIL, LEMON, KUMQUAT

MẬT ONG GỪNG* 15

HONEY GINGER
HONEY, LEMON, KUMQUAT, GINGER BEER, LAVENDER FOAM

TRÁI VẢI 15

LYCHEE SPRITZ
LYCHEE, GRAPEFRUIT CORDIAL, TONIC, LIME

TRÀ DÁ 9

ICE TEA
PANDAN, GREEN TEA, ORANGE OLEO SACCHARUM

NON-ALCOHOLIC

HOUSE-MADE CITRUS CORDIAL SODA **7**
COCA COLA | DIET COKE | COKE ZERO | SPRITE **4**
FEVER TREE GINGER BEER | TONIC **5**
SPARKLING | STILL WATER **12**

BEER

NO BOAT BREWING VIETNAMESE STYLE LAGER **7**
BIZZARE BREWING BATCH 420 PALE ALE **8**
ASAHI SUPER DRY JAPANESE LAGER DRAFT **7**
ASAHI N/A BOTTLE **8**

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WINE BY THE GLASS

SPARKLING

NV UN AIR DE FETE EXTRA BRUT **15 | 60**
LIMOUX, FR

NV JUNE'S ROSÉ SPARKLING ROSE **17 | 72**
TRAISENTAL, AT

SKIN CONTACT

2024 RAM CELLARS 'ORANGE FRAÏCHE' RIESLING **18 | 80**
COLUMBIA VALLEY, WA

2025 DUNHAM CELLARS ROSÉ OF CABERNET FRANC **15 | 60**
COLUMBIA VALLEY, WA

WHITE

2024 'EL VENTILADOR' GARNACHA BLANCA **17 | 76**
VALDEJALÓN, ES

2021 HILLICK & HOBBS ESTATE DRY RIESLING **15 | 67**
SENECA LAKE, NY

2025 CHATEAU LA GABARRE BORDEAUX BLANC **15 | 60**
BORDEAUX, FR

RED

2022 CAMILLE CAYRAN 'LA BETE A BON DIEU' **16 | 64**
RHONE, FR

2023 LOVE YOU BUNCHES SANGIOVESE **18 | 80**
SANTA BARBARA, CA

2023 TWO MOUNTAIN CABERNET SAUVIGNON **17 | 68**
YAKIMA VALLEY, WA

2024 DOLLAR BILLS ONLY PINOT NOIR **16 | 64**
WILLAMETTE VALLEY, WA

AFTER DINNER

DESSERT WINES

SICHEL SAUTERNES, BORDEAUX, FR **15 | 80**
LAUBADE FLOC DE GASCOGNE ROUGE, FR **14**
TAGÒS GRILLO VENDEMMIA TARDIVA, IT **18**
LUSTAU MANZANILLA SHERRY, ES **10**

AMARI

AMARGO DE CHILE **14**
AVERNA **12**
BRAULIO **13**
CHINA-CHINA AMER BIGALLET **17**
CIOCO **13**
FACCIA BRUTO FERNET **16**
FERNET BRANCA **12**
LUCANO **14**
MONTENEGRO **13**
NONINO **19**
SONG CAI MAY AMARO **14**

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A.E.DOR COGNAC **23**
HARDY MAISON V.S. COGNAC **18**
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BANDOENG PANDAN **15**
BORGHETTI ESPRESSO **13**
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D.O.M. B&B **14**
JADE 1901 ABSINTHE **30**
JEPPSON'S MALÖRT **13**
LAZZARONI AMARETTO **13**
LIQUORE STREGA **14**
MELETTI SAMBUCA **13**

RAMIE

WINE
LIST

RAMIE

MENU A

BÁNH TIÊU V 6
HOLLOW BREAD
WHIPPED BUTTER, LOCAL HONEY, FLEUR DE SEL, ROASTED SESAME

OYSTER ON HALF SHELL* GF DF S 6
HALF DOZEN 34 FULL DOZEN 66

DAILY ROTATING OYSTER
SEASONAL MIGNONETTE, HABANERO TABASCO

HỘT VỊT LỘN GF 15
DUCK CUSTARD
EGG CUSTARD, DUCK RAGOUT, RAU RAM OIL, RAU RAM, HOUSE SEASONING

MẮM KHO QUẸT S GF S|17 L|23 V DF -S
VEGETABLE DIP
SEASONAL VEGETABLES, TARO PUREE, MAM, SHRIMP POWDER

GỎI CÁ* GF DF 26
HAMACHI CRUDO
YELLOWTAIL*, HERB OIL, THINH, PICKLED RAMP, GARLIC CHIPS, HERBS, LIME LEAF, RAU RAM, KUMQUAT NUOC CHAM SORBET

SÒ ĐIỆP TÁI CHANH* GF S DF 28
SCALLOP PARFAIT
HOKKAIDO SCALLOP*, WATERMELON GRANITA, HERB DRESSING, FINGER LIME, SEASONAL FRUIT

CA CHUA LANH N GF V DF 24 -N
COLD TOMATO SALAD
HEIRLOOM TOMATO, ROTATING SEASONAL HERB, PLUMS, COLD TOMATO BROTH, PINE NUT

RAU DIẾP XOĂN N GF DF V 21 -N
RADICCHIO PUDDING
RADICCHIO, CUCUMBER, ROASTED WALNUT, ROASTED PEANUT, RICE CRACKER, RAU RAM PESTO, AQUA CHILE

GF - GLUTEN FREE, V - VEGETARIAN, N - NUT, DF - DAIRY FREE, S - SHELLFISH
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BÒ LÁ LỐT **DF S 23**

BETEL LEAF BEEF

BETEL LEAF, ANGUS BEEF, HERB SALAD, FRIED SHALLOT, OYSTER EMULSION, ANCHOVY SAUCE

ỐC HƯƠNG NHỒI THỊT **S 27**

SNAIL SAUSAGE

BABYLONIA SNAIL, GROUND PORK, RAU RAM & GREEN BUTTER SAUCE, SHAVED FENNEL

NẤM MAITAKE NƯỚNG **N 27**

MAITAKE MUSHROOM SATAY

PEANUT SATAY, RAU THOM CHIMICHURRI, FISH SAUCE BUTTER

NGHÊU XÀO BƠ **S 26 GF**

MANILA CLAM

SERRANO PEPPER, KUMQUAT, CLAM SAUCE MITSUBA, MILK TOAST

BAP CAI NUONG **23 GF V**

GRILLED CABBAGE

GREEN CABBAGE, CANH CHUA BÉARNAISE, ANCHOVY BREAD CRUMB, CAULIFLOWER PURÉE

MÌ MUỐI TIỀN **S 23**

SALT AND PEPPER NOODLE

HOUSE MADE EGG NOODLE, PORCINI ASH, GINGER, JALAPENO, ROASTED BLACK PEPPER

CƠM RUỐC **DF S 10**

PORK FLOSS RICE

GARLIC RICE, PORK FLOSS

GÀ NƯỚNG MUỐI ỚT **DF GF S 49**

CHILI SALT CHICKEN

MARY'S CHICKEN, CHILI SALT SEASONING, CHARRED KALE, RADISH

CÁ TUYẾT ĐEN KHO TỘ **DF GF S 47**

BRAISED BLACK COD IN CLAY POT

CARAMELIZED MISO FISH SAUCE GLAZE, JASMINE RICE, SCALLION, FREID GARLIC CHIPS

SƯỜN NƯỚNG SẢ* **GF 56 DF**

GRILLED PORK CHOP

BONE-IN PURE COUNTRY PORK CHOP*, TOFU KOJI JUS, BLACK GARLIC EMULSION, TOMATO-SCALLION RELISH

GF - GLUTEN FREE, V - VEGETARIAN, N - NUT, DF - DAIRY FREE, S - SHELLFISH
Please notify your server of any allergies or dietary restrictions
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS
A 20% gratuity will be applied to the final check for parties of six or more

RAMIE

DESSERT MENU

CHÈ THÁI **GF 18**

FRUIT CUP

COCONUT PAVLOVA, DURIAN PASTRY CREAM, STRAWBERRY, FRUIT MILK ICE CREAM, WATER CHESTNUT, HIBISCUS, JACKFRUIT VEIL, PANDAN AND SHISO DUST

CHÈ BƯỞI **18**

POMELO ENTREMET

POMELO CONFIT, MUNG BEAN CUSTARD, COCONUT MOUSSE, WHITE CHOCOLATE VELVET, POMELO SORBET, MUNG BEAN CRUMBLE

BÁNH MỠ HÀNH **P 15**

SCALLION OIL CAKE

SCALLION OIL-INFUSED SIPHON CAKE, COCONUT PANDAN MOUSSE, COCONUT SAUCE, PEANUT PRALINE

CÀ PHÊ MUỐI **P 15**

SALTED COFFEE ICE CREAM

VIETNAMESE COFFEE ICE CREAM, SALTED FOAM, HAZELNUT CRUMBLE, CARAMEL CHIP

KEM SỮA BẮP **GF P V DF 11**

CORN MILK ICE CREAM

VEGAN CORN MILK, ICE CREAM, COCONUT WAFER

SORBET ĐÀO **9**

RED PEACH SORBET

PALM SUGAR CARAMEL, PICKLED NECTARINE, BASIL

GF - GLUTEN FREE, V - VEGETARIAN, N - NUT, DF - DAIRY FREE, S - SHELLFISH
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A 20% gratuity will be applied to the final check for parties of six or more

RAMIE

MENU

BÁNH TIÊU **V 6**
HOLLOW BREAD
WHIPPED BUTTER, LOCAL HONEY, FLEUR DE SEL, ROASTED SESAME

OYSTER ON HALF SHELL* **GF DF S 4 | 5**
DAILY FRESH SHEET
NUOC MAM MIGNONETTE, THAI CHILI & HABANERO TABASCO

HÀU NƯỚNG **GF S P 18**
GRILLED OYSTERS
GINGER CURLS, FRIED SHALLOT CREMA, CONFIT SCALLION, GINGER NUOC CHAM

HỘT VỊT LỘN **GF 14**
DUCK CUSTARD
EGG CUSTARD, DUCK RAGOUT, RAU RAM OIL, RAU RAM, HOUSE SEASONING

MẮM KHO QUẸT **S GF S|17 L|23**
VEGETABLE DIP
SEASONAL VEGETABLES, TARO PUREE, MAM, SHRIMP POWDER

GỎI CÁ* **GF DF 27**
HAMACHI CRUDO
HAMACHI*, HERB OIL, THINH, PICKLED RAMPS, GARLIC CHIPS, HERBS, LIME LEAF, RAU RAM, KUMQUAT NUOC CHAM SORBET

GỎI BẠCH TUỘC **S GF 26**
GRILLED OCTOPUS SALAD
GINGER NUOC MAM, FRIED SHALLOT CREAMA, RAU RAM, CUCUMBER, LIME LEAF

BÒ TÁI CHANH **GF 27**
WAGYU CARPACCIO
WAGYU*, FRIED SHALLOT CREAMA, BLACK GARLIC EMULSION, NUOC CHAM, WATERCRESS

RAU DIẾP XOĂN **P GF DF V 18**
RADICCHIO PUDDING

RADICCHIO, CUCUMBERS, ROASTED WALNUTS, ROASTED PEANUTS, RICE CRACKER, RAU RAM PESTO

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

TỦY NƯỚNG **GF DF 26**
CHARRED BONE MARROW
PHO PILLOWS, SAUTE BEEF, BLACK GARLIC EMULSION, BRAISED ONIONS

ỐC HƯƠNG NHỒI THỊT **S GF 27**
SNAIL SAUSAGE
BABYLONIA SNAIL, GROUND PORK, RAU RAM & GREEN SAUCE BUTTER, SHAVED FENNEL, BRAISED CIPOLLINI ONION

NẤM CHIÊN NƯỚC MẮM **GF 21**
MUSHROOM
KING OYSTER MUSHROOM, BEURRE MONTE, LIME FISH SAUCE GASTRIQUE, VEGAN CAVIAR

BÁNH CUỐN **S 24**
RICE ROLL
STEAMED RICE ROLLS, TIGER SHRIMP HEAD PUREE, GROUND PORK, WOOD EAR MUSHROOM, FRIED SHALLOTS, HERBS, YUZU NUOC CHAM

CÀ TÍM NƯỚNG **GF V DF 27**
GRILLED EGGPLANT
WHIPPED TOFU, GARLIC SAUCE, SUNCHOKE CHIPS
ADD RICE +3

MÌ MUỐI TIÊU **V 19**
SALT & PEPPER NOODLES
UMAMI DUST, CURED EGG YOLK SHAVINGS

CƠM RUỐC **DF 10**
PORK FLOSS RICE
GARLIC RICE, PORK FLOSS

KHOAI TÂY CHIÊN **10**
FRITES
WAGYU BEEF TALLOW, SALT, PEPPER, LAUGHING COW BÉCHAMEL, HOUSEMADE KETCHUP

GÀ NƯỚNG MUỐI ỚT **DF S 38**
CHILI SALT CHICKEN
MARY'S CHICKEN, CHILI SALT SEASONING, CHARRED KALE

CÁ CHIÊN DỨA **GF DF 33**
CHARRED MACKEREL
GINGER SAMBAL NUOC CHAM, PINEAPPLE CUCUMBER CHIMICHURRI, RED RICE

SƯỜN HEO NƯỚNG **S 27**
COFFEE RUBBED RIBS
PORK SHORT RIBS, COFFEE GLAZE, BUTTERNUT SQUASH PUREE, ADD RICE +3

FEATURED CUTS

7OZ AUTHENTIC 100% WAGYU WAGYU BEEF TORO **49**

10 OZ AUTHENTIC 100% WAGYU NEW YORK STRIP LOIN **65**

26 OZ AUTHENTIC 100% WAGYU BONE-IN SHORT RIB AKA "THOR'S HAMMER" **115**

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*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

RAMIE

MENU

BÁNH TIÊU **V 6**
HOLLOW BREAD
WHIPPED BUTTER, LOCAL HONEY, FLEUR DE SEL, ROASTED SESAME

OYSTER ON HALF SHELL* **GF DF S 4 | 5**
DAILY FRESH SHEET
NUOC MAM MIGNONETTE, THAI CHILI & HABANERO TABASCO

SÒ ĐIỆP SỐT TRỨNG MUỐI **GF 15**
SCALLOP WITH SALTED EGG YOLK SAUCE
PAN SEARED HOKKAIDO SCALLOP ON HALF SHELL,SALTED EGG YOLK ESPUMA, CUCUMBER SHALLOT SALAD

HỘT VỊT LỘN **GF 14**
DUCK CUSTARD
EGG CUSTARD, DUCK RAGOUT, RAU RAM OIL, RAU RAM, HOUSE SEASONING

MẮM KHO QUẸT **S GF S|17 L|23**
VEGETABLE DIP
SEASONAL VEGETABLES, TARO PUREE, MAM, SHRIMP POWDER

GỎI CÁ* **GF DF 27**
HAMACHI CRUDO
HAMACHI*, HERB OIL, THINH, PICKLED RAMPS, GARLIC CHIPS, HERBS, LIME LEAF, RAU RAM, KUMQUAT NUOC CHAM SORBET

GỎI BẠCH TUỘC **S GF 26**
GRILLED OCTOPUS SALAD
GINGER NUOC MAM, FRIED SHALLOT CREAMA, RAU RAM, CUCUMBER, LIME LEAF

BÒ TÁI CHANH **GF 27**
WAGYU CARPACCIO
WAGYU*, FRIED SHALLOT CREAMA, BLACK GARLIC EMULSION, NUOC CHAM, WATERCRESS

RAU DIẾP XOĂN **P GF DF V 18**
RADICCHIO PUDDING
RADICCHIO, CUCUMBERS, ROASTED WALNUTS, ROASTED PEANUTS, RICE CRACKER,
RAU RAM PESTO

A 20% GRATUITY WILL BE ADDED ON TO THE CHECK FOR PARTIES OF 6 OR MORE
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TỦY NƯỚNG **DF 26**
CHARRED BONE MARROW
TALLOW CROSTINI, SAUTE BEEF, BLACK GARLIC EMULSION, BRAISED ONIONS, FRIED GARLIC CHIPS

ỐC HƯƠNG NHỒI THỊT **S 27**
SNAIL SAUSAGE
BABYLONIA SNAIL, GROUND PORK, RAU RAM & GREEN SAUCE BUTTER, SHAVED FENNEL

NẤM CHIÊN NƯỚC MẮM **GF 21**
MUSHROOM
KING OYSTER MUSHROOM, BEURRE MONTE, LIME FISH SAUCE GASTRIQUE, VEGAN CAVIAR

BÁNH CUỐN **S 24**
RICE ROLL
STEAMED RICE ROLLS, TIGER SHRIMP HEAD PUREE, GROUND PORK, WOOD EAR MUSHROOM, FRIED SHALLOTS, HERBS, YUZU NUOC CHAM

CÀ TÍM NƯỚNG **GF V DF 27**
GRILLED EGGPLANT
WHIPPED TOFU, GARLIC SAUCE, SUNCHOKE CHIPS
ADD RICE +3

MÌ BƠ CÁ CƠM **22**
ANCHOVY BUTTER EGG NOODLE
ANCHOVY BUTTER,HOUSE MADE EGG NOODLE, HERB SALAD, CHARRED LEMON

CƠM RUỐC **DF 10**
PORK FLOSS RICE
GARLIC RICE, PORK FLOSS

KHOAI TÂY CHIÊN **10**
FRITES
WAGYU BEEF TALLOW, SALT, PEPPER, LAUGHING COW BÉCHAMEL, HOUSEMADE KETCHUP

GÀ NƯỚNG MUỐI ỚT **DF S 38**
CHILI SALT CHICKEN
MARY'S CHICKEN, CHILI SALT SEASONING, CHARRED KALE

CÁ CHIÊN DỨA **GF DF 33**
CHARRED MACKEREL
GINGER SAMBAL NUOC CHAM, PINEAPPLE CUCUMBER CHIMICHURRI, RED RICE

SƯỜN HEO NƯỚNG **S 27**
COFFEE RUBBED RIBS
PORK SHORT RIBS, COFFEE GLAZE, BUTTERNUT SQUASH PUREE, ADD RICE +3

FEATURED CU

10 OZ PURE COUNTRY PICANHA/COULLOTTE 54

A 20% GRATUITY WILL BE ADDED ON TO THE CHECK FOR PARTIES OF 6 OR MORE
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RAMIE

MENU

BÁNH TIÊU **V 6**
HOLLOW BREAD
WHIPPED BUTTER, LOCAL HONEY, FLEUR DE SEL, ROASTED SESAME

OYSTER ON HALF SHELL* **GF DF S 4 | 5**
DAILY FRESH SHEET
NUOC MAM MIGNONETTE, THAI CHILI & HABANERO TABASCO

SÒ ĐIỆP SỐT TRỨNG MUỐI **GF 15**
SCALLOP WITH SALTED EGG YOLK SAUCE
PAN SEARED HOKKAIDO SCALLOP ON HALF SHELL,SALTED EGG YOLK ESPUMA, CUCUMBER SHALLOT SALAD

HỘT VỊT LỘN **GF 14**
DUCK CUSTARD
EGG CUSTARD, DUCK RAGOUT, RAU RAM OIL, RAU RAM, HOUSE SEASONING

MẮM KHO QUẸT **S GF S|17 L|23**
VEGETABLE DIP
SEASONAL VEGETABLES, TARO PUREE, MAM, SHRIMP POWDER

GỎI CÁ* **GF DF 27**
HAMACHI CRUDO
HAMACHI*, HERB OIL, THINH, PICKLED RAMPS, GARLIC CHIPS, HERBS, LIME LEAF, RAU RAM, KUMQUAT NUOC CHAM SORBET

BÒ TÁI CHANH **GF 27**
WAGYU CARPACCIO
WAGYU*, FRIED SHALLOT CREAMA, BLACK GARLIC EMULSION, NUOC CHAM, WATERCRESS

RAU DIẾP XOĂN **P GF DF V 18**
RADICCHIO PUDDING
RADICCHIO, CUCUMBERS, ROASTED WALNUTS, ROASTED PEANUTS, RICE CRACKER,
RAU RAM PESTO

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RAMIE

SMALL PLATES

BÁNH TIÊU **V**
HOLLOW BREAD
WHIPPED BUTTER, LOCAL HONEY, FLEUR DE SEL, ROASTED SESAME

HỘT VỊT LỘN **GF**
DUCK CUSTARD
EGG CUSTARD, DUCK RAGOUT, RAU RAM OIL, RAU RAM, HOUSE SEASONING

GỎI CÁ* **GF DF**
HAMACHI CRUDO
HAMACHI*, HERB OIL, THINH, PICKLED RAMPS, GARLIC CHIPS, HERBS, LIME LEAF, RAU RAM, KUMQUAT NUOC CHAM SORBET

BÒ LÁ LỐT **DF GF**
BETEL LEAF BEEF
BETEL LEAF, ANGUS BEEF, HERB SALAD, OYSTER EMULSION, ANCHOVY SAUCE

LARGE SHARABLE

BAP CAI NUONG
GRILLED CABBAGE
GREEN CABBAGE, CANH CHUA BERNAISE, ANCHOVY BREAD CRUMB, CAULIFLOWER PUREE

MÌ MUỐI TIỀN
SALT AND PEPPER NOODLE
PORCINI ASH, HOUSE MADE EGG NOODLE, GINGER, ROASTED BLACK PEPPER

GÀ NƯỚNG MUỐI ỚT **DF S**
CHILI SALT CHICKEN
MARY'S CHICKEN, CHILI SALT SEASONING, CHARRED KALE

CÁ TUYẾT ĐEN KHO TỘ **GF S**
BRAISED BLACK COD IN CLAY POT
MISO FISH SAUCE GLAZED, CARAMELIZED BLACK COD, JASMINE RICE, SCALLION, FREID GARLIC CHIPS

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DISH ARCHIVE

VỆM VÀ MỨC **DF S 34**
MUSSELS AND SQUID
SEAFOOD BOUILLABAISSE, CRISPY TOMATO SPONGE, SEARED PINEAPPLE, CHINESE CELERY

THỊT KHO **DF 32**
PORK BELLY
BRAISED PORK BELLY, CƠM TRỘN, TRUFFLE, PICKLED MUSTARD, PICKLED BEAN SPROUTS, LEEKS

BÒ BÍT TẾT **68**
STEAK AND FRITES
7-DAY BUTTER AGED PAINTED HILLS NEW YORK STRIP, BEEF TALLOW FRITES, GRILLED TURNIPS, LAUGHING COW BÉCHAMEL, GARLIC LEMONGRASS GLAZE

HÀM CÁ **GF DF 21** LIMITED QUANTITY
HAMACHI COLLAR
ANCHOVY AOILI, RADISH, SPICY GARLIC, CONFIT ONION, MUSTARD FRILL, CHILI SALT

VỊT NẤU CHAO **GF P 39**
PAN SEARED DUCK
TARO & MUSHROOM PAN SAUCE, CREAMED CHRYSANTHEMUM, CHAO NUOC CHAM
ADD RICE NOODLES +3

BÁNH MÌ VỊT NẤU MỠ **GF 26**
DUCK CONFIT BANH MI
DUCK CONFIT, HERB AIOLI, PICKELED PURPLE DAIKON, PARMESAN, ARGULA, COMPRESSED WATERMELON

A 20% GRATUITY WILL BE ADDED ON TO THE CHECK FOR PARTIES OF 6 OR MORE
A 5% surcharge is added to each bill and 100% of it is retained by the restaurant to help provide benefits for employees. Thank you for dining with us!
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RAMIE

Chef's Tasting Menu

Vegetarian

65/PERSON

FIRST COURSE

MẮM KHO QUẸT **GF V**
VEGETABLE DIP
SEASONAL VEGETABLES, TARO PUREE,
VEGAN MAM

SECOND COURSE

NẤM CHIÊN NƯỚC MẮM **GF V**
MUSHROOM
KING OYSTER MUSHROOM, BEURRE
MONTE, VEGAN LIME FISH SAUCE
GASTRIQUE, VEGAN CAVIAR

THIRD COURSE

CÀ TÍM NƯỚNG **GF V DF**
GRILLED EGGPLANT
WHIPPED TOFU, GARLIC SAUCE, SUNCHOKE CHIPS

DESSERT
CHOOSE ONE

KEM MÈ ĐEN **GF P V DF**
BLACK SESAME ICE CREAM
VEGAN BLACK SESAME ICE
CREAM, PEANUT CRUMBLE,
COCONUT WAFER

or

CÀ PHÊ MUỐI **P**
SALTED COFFEE ICE CREAM
VIETNAMESE COFFEE ICE CREAM,
SALTED FOAM, HAZELNUT
CRUMBLE, CARAMEL CHIP

RAMIE

Chef's Tasting Menu

65/PERSON

FIRST COURSE

MẮM KHO QUẸT **GF**
VEGETABLE DIP
SEASONAL VEGETABLES, TARO PUREE,
MAM, SHRIMP POWDER

SECOND COURSE

GỎI CÁ* **GF DF**
HAMACHI CRUDO
PICKLED RAMPS, GARLIC CHIPS,
KUMQUAT NUOC CHAM SORBET

THIRD COURSE
CHOOSE ONE

BÒ BÍT TẾT +18
STEAK AND FRITES
REVOLVING AUTHENTIC FARMS WAGYU STEAK,
LAUGHING COW BÉCHAMEL, CELERIAC PUREE,
BEEF TALLOW FRITES

or

CÁ CHIÊN DỨA **GF**
CHARRED MACKEREL
RED RICE, GINGER SAMBAL NUOC CHAM, PINEAPPLE CUCUMBER
CHIMICHURRI

or

CÀ TÍM NƯỚNG **GF V DF**
GRILLED EGGPLANT
WHIPPED TOFU, GARLIC SAUCE, SUNCHOKE CHIPS

DESSERT
CHOOSE ONE

KEM MÈ ĐEN **GF P V DF**
BLACK SESAME ICE CREAM
VEGAN BLACK SESAME ICE
CREAM, PEANUT CRUMBLE,
COCONUT WAFER

or

CÀ PHÊ MUỐI **P**
SALTED COFFEE ICE CREAM
VIETNAMESE COFFEE ICE CREAM,
SALTED FOAM, HAZELNUT
CRUMBLE, CARAMEL CHIP

***Due to the detailed preparation and service involved, a 20% automatic gratuity is included with all chef's tasting menus and is non-refundable.
A 20% GRATUITY WILL BE ADDED ON TO THE CHECK FOR PARTIES OF 6 OR MORE***
GF – GLUTEN FREE, V – VEGETARIAN, P – PEANUTS, DF – DAIRY FREE; please notify your server of any allergies or accommodations
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WINE BY THE GLASS

SPARKLING

NV UN AIR DE FETE EXTRA BRUT
LIMOUX, FR **15 | 60**

SKIN CONTACT

2023 LIBERTINE WINES GAMAY NOIR
WILLAMETTE VALLEY **17 | 68**

NV NIBIRU TRADITION WHITE, 1 LITER
KAMPTAL, AUSTRIA **14 | 56**

2024 PARDAS SUMOLL ROSE
CATALONIA, SP **15 | 60**

WHITE

2023 ANNE AMIE ‘TWO ESTATES’ PINOT GRIS
WILLAMETTE VALLEY, OR **15 | 60**

2024 CHATEAU LA GABARRE BORDEAUX BLANC
BORDEAUX, FR **15 | 60**

2024 PARDAS SUMOLL ROSE
CATALONIA, SP **15 | 60**

RED

2022 GRAPE INK ‘DAYS UNTIL HARVEST’ PINOT NOIR
WILLAMETTE VALLEY, OR **21 | 84**

2022 JEAN-LOUIS TRIBOULEY ‘LES COPINES’
FR **16 | 64**

2023 HUMAN CELLARS L'INFLUENCE DU BOUYS GAMAY
WILLAMATTE VALLEY, OR **17 | 68**

2022 TWO MOUNTAIN ESTATE CABERNET SAUVIGNON
YAKIMA VALLEY, WA **17 | 68**

WINE BY THE GLASS

2024 BUONA NOTTE MORTADELLA WHITE
COLUMBIA VALLEY, OREGON **17 | 68**

SPARKLING

NV UN AIR DE FETE EXTRA BRUT
LIMOUX, FR **15 | 60**

SKIN CONTACT

2023 LIBERTINE WINES GAMAY NOIR
WILLAMETTE VALLEY **17 | 68**

NV NIBIRU TRADITION WHITE, 1 LITER
KAMPTAL, AUSTRIA **14 | 56**

2024 PARDAS SUMOLL ROSE
CATALONIA, SP **15 | 60**

WHITE

2023 ANNE AMIE 'TWO ESTATES' PINOT GRIS
WILLAMETTE VALLEY, OR **16 | 60**

2024 CHATEAU LA GABARRE BORDEAUX BLANC
BORDEAUX, FR **15 | 60**

RED

2022 GRAPE INK 'DAYS UNTIL HARVEST' PINOT NOIR
WILLAMETTE VALLEY, OR **21 | 84**

2022 JEAN-LOUIS TRIBOULEY 'LES COPINES'
FR **16 | 64**

2023 HUMAN CELLARS L'INFLUENCE DU BOUYS GAMAY
WILLAMATTE VALLEY, OR **17 | 68**

2022 TWO MOUNTAIN ESTATE CABERNET SAUVIGNON
YAKIMA VALLEY, WA **17 | 68**

BÒ & BÉO COCKTAILS

FRENCH 75 20 

PIERRE FERRAND 1ER CRU COGNAC AMBRE, LEMON KUMQUAT, LYCHEE, PROSECCO

COGNAC SOUR* 25 

HARDY COGNAC V.S, PASSIONFRUIT, STRAWBERRY, LEMON KUMQUAT, EGG WHITE

BỐ GIÀ RITUAL 21 

HENNESSY, SONG CAI MAY AMARO, AMARETTO, JADE 1901 ABSINTHE, PEYCHAUDS, CHOCOLATE BITTER, LEMON

CÀ PHÊ ĐÊM 19 

MIDNIGHT COFFEE

WESTLAND WHISKEY, VIETNAMESE COFFEE COLD BREW, MAY AMARO, PANDAN LIQUEUR, SESAME, DEMERARA

KHÚC 17 

THE MOVEMENT

BAIGUR GIN, VODKA, CHAREAU LIQUEUR, HOUSE CHILI OIL

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

BÒ & BÉO COCKTAILS

FRENCH 75 20

PIERRE FERRAND 1ER CRU COGNAC AMBRE, LEMON KUMQUAT, LYCHEE, PROSECCO

COGNAC SOUR* 25

NAPOLÉON COGNAC A.E. DOR, PASSIONFRUIT, STRAWBERRY, LEMON KUMQUAT, EGG WHITE

BỐ GIÀ RITUAL 21

HENNESSY, SONG CAI MAY AMARO, AMARETTO, JADE 1901 ABSINTHE, PEYCHAUDS, CHOCOLATE BITTER, LEMON

CÀ PHÊ ĐÊM 19

MIDNIGHT COFFEE

WESTLAND WHISKEY, VIETNAMESE COFFEE COLD BREW, MAY AMARO, PANDAN LIQUEUR, SESAME, DEMERARA

KHÚC 17

THE MOVEMENT

BAIGUR GIN, VODKA, CHAREAU LIQUEUR, HOUSE CHILI OIL

ZERO PROOF

TRÀ DÁ 17
TEA

OOLONG-STEEPED SEEDLIP SPICE & GARDEN, MELATI BOTANICAL CLASSIC, PATHFINDER HEMP & ROOT, DEMERARA

HOA QUẢ 15
FRUIT

DRAGON FRUIT, ROSE, SEEDLIP GROVE, CITRUS, BUBBLES

NƯỚC ÉP 16
FRESH

MELATI BOTANICAL FRESH, PASSIONFRUIT, KUMQUAT, CITRUS CORDIAL

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

COCKTAILS PAIRING NYE $60

VƯỢNG
SONG CAI FLORAL GIN, MANIZILLA LUSTAU VERMOUTH, BRUT, GINGER BITTER

MƯỚP ĐẮNG
BITTER MELON HIGHBALL
BANHEZ MEZCAL, CAP CORSE BLANC VERMOUTH, BITTER MELON SYRUP, BITTER MELON FOAM

FIVE SPICED EMPEROR
HENESSY, SONG CAI MAY AMARO, AMERETTO, JADE 1901 ABSINTHE, PEYCHAUDS, CHOCOLATE BITTER, LEMON

BỐ GIÀ RITUAL 21
HENESSY, SONG CAI MAY AMARO, AMERETTO, JADE 1901 ABSINTHE, PEYCHAUDS, CHOCOLATE BITTER, LMEON

PANDAN COFFEE
COGNAC FRAPIN 1ER CRU GRANDE CHAMPAGNE, MR. BLACK COFFEE LIQUEUR, BANDOENG PANDAN LIQUEUR, SCRAPPY'S CHOCOLATE BITTERS

OR

BEE-NEZ
SHOCU, LIQUOUR STREGA, LEMON, BLACK LEMON BITTER,

CHAMPAGNE 90
4OZ POUR

2017 CHAMPAGNE MICHEL GONET BLANC DE BLANC BRUT NATURE

NV CHAMPAGNE PIERRE GERBAIS 'GRAINS DE CELLE' EXTRA BRUT

NV CHAMPAGNE LELARGE PUGEOT TRADITION BRUT NATURE PREMIER CRU

WINE 55
3 OZ POUR

NV UN AIR DE FETE LIMOUX, FR

2022 SMOCKSHOP BAND PINOT GRIS COUMBIA GORGE HOOD RIVER, OREGON

2023 GUT OGGAU ATANASIUS ROT RED BLEND OGGAU, AUSTRIA

2022 PET NAT ROSE CROS DE CALADES AURIANA FR

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HENESSY, SONG CAI MAY AMARO, AMERETTO, JADE 1901 ABSINTHE, PEYCHAUDS, CHOCOLATE BITTER, LEMON

RICH MUSHROOM OLD FASHIONED



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SPECIALTY RED WINES BY THE GLASS

2022 TWO MOUNTAIN ESTATE CABERNET SAUVIGNON
YAKIMA VALLEY, WA **17 | 68**

2018 CHATEAU BARREYRE BORDEAUX SUPERIEUR
BORDEAUX, FRANCE **19 | 74**

2021 DOMAINE MORDOREE LIRAC DAME ROUSSE
RHONE, FRANCE **| 162**

FEATURED LOCAL RED WINES BY BOTTLE

2018 SILVER OAK ALEXANDER VALLEY CABERNET SAUVIGNON
CA | **135**

2019 COL SOLARE 'RED MOUNTAIN' CABERNET SAUVIGNON
COLUMBIA VALLEY, WA **| 175**

2017 RODNEY STRONG SYMMETRY
SONOMA COUNTY, CA **| 135**

2023 WHITE WALNUT ESTATE PINOT NOIR
DUNDEE, OR **| 134**

2022 THE CALLING TERRA DE PROMISSIO PINOT NOIR
SONOMA COUNTY, CA **| 120**

FEATURED FRENCH RED WINES BY BOTTLE

2022 DOMAINE DES RONCES TROUSSEAU
COTES DU JURA, FR **| 83**

2021 DOMAINE MORDOREE LIRAC DAME ROUSSE
RHONE, FRANCE **| 162**

2022 SAINT-JOSEPH 'CROIX DE CHABOT' SYRAH
RHONE, FRANCE **| 135**

2022 MATTHIEU BARRET 'PETIT OURS' SYRAH
RHONE, FRANCE **| 69**

WINE BY THE BOTTLE

SKIN CONTACT

2022 LOOP DE LOOP ‘BORDERLINE RED’ PINOT GRIS ROUGE
COLUMBIA GORGE, WA **| 58**

2022 RAM CELLARS ‘ORANGE FRAICHE’ RIESLING
COLUMBIA VALLEY, WA **| 80**

2023 RAM CELLARS ‘ALMOST RED’
COLUMBIA VALLEY, WA **| 100**

2022 FOSSIL & FAWN PINOT GRIS RED
WILLAMETTE VALLEY, OR **| 62**

2022 SWICK ‘ONLY ZUUL’ AMERICAN RED WINE
WILLAMETTE VALLEY, OR **| 64**

2022 NIBIRU GRUNDSTEIN ROSÉ
AUSTRIA **| 62**

2021 MAS QUE VINOS ‘LOS CONEJOS MALDITOS’ BLANCO CON MADRE
SPAIN **| 42**

NV MAISON ADVINAM ‘L’ALLUMÉE’ ORANGE
BORDEAUX, FR **| 93**

2022 MORDOREE TAVEL ROSE DAME ROUSSE
FR **| 85**

WINE BY THE BOTTLE

SPARKLING

2023 LA STAFFA ‘MAI SENTITO’ SPARKLING VERDICCHIO
MARCHE, IT **| 65**

2022 CROS DE CALADES 'AURIANA' PÉT-NAT ROSE
FR **| 72**

2016 ULELARGE LES MEUNIERS DE CLEMENCE
FR **|** 250

2022 GASTON COLLARD CHAMPAGNE DOSAGE ZERO
FR **| 196**

NV CHAMPAGNE LELARGE PUGEOT TRADITION BRUT NATURE PREMIER CRU
FR **| 138**

NV CHAMPAGNE LELARGE PUGEOT SEC CEST SUCRE
FR **| 154**

NV CHAMPAGNE LELARGE PUGEOT EXTRA BRUT ROSE
FR **| 175**

NV CHAMPAGNE PIERRE GERBAIS ‘GRAINS DE CELLE’ EXTRA BRUT
FR **| 130**

NV CHAMPAGNE MARGUET ‘SHAMAN’ GRAND EXTRA BRUT
FR **| 138**

NV CHAMPAGNE PASCAL DOQUET ‘ARGÈGE’ PREMIER CRU BLANC DE BLANC
FR **| 145**

NV CHAMPAGNE BENOIT LAHAYE BLANC DE NOIRS
FR **| 199**

2017 CHAMPAGNE MICHEL GONET BLANC DE BLANCS BRUT NATURE LES HAUTES MOTTES GRAND
FR **| 125**

NV CHAMPAGNE MICHEL GONET BLANC DE BLANCS VINDEY MONTGUEUX
FR **| 125**

WINE BY THE BOTTLE

SKIN CONTACT

2022 RAM CELLARS ‘ORANGE FRAICHE’ RIESLING
COLUMBIA VALLEY, WA **| 80**

2023 RAM CELLARS ‘ALMOST RED’
COLUMBIA VALLEY, WA **| 100**

2022 SWICK ‘ONLY ZUUL’ AMERICAN RED WINE
WILLAMETTE VALLEY, OR **| 64**

2022 NIBIRU GRUNDSTEIN ROSÉ
AUSTRIA **| 62**

NV MAISON ADVINAM ‘L’ALLUMÉE’ ORANGE
BORDEAUX, FR **| 93**

2022 MORDOREE TAVEL ROSE DAME ROUSSE
FR **| 85**

WINE BY THE BOTTLE

WHITE

2022 HIYU SMOCKSHOP BAND ‘SPRING EPHEMERAL’
PINOT GRIS
COLUMBIA GORGE, WA **| 126**

2022 RIBERACH ‘SYNTHESE’ BLANC
COLUMBIA VALLEY, WA **| 76**

2017 STATERA EOLA SPRINGS CHARDONNAY
WILLAMETTE VALLEY, OR **| 87**

2022 GRAPE INK ‘FOUR WINDS’ SAVAGNIN CHARDONNAY
WILLAMETTE VALLEY, OR **| 208**

2022 CROS DES CALADES GAVEL CHARDONNAY
RHONE, FR **| 70**

2020 JOSMEYER ‘LE KOTTABE’ RIESLING
ALSACE, FR **| 78**

2021 DOMAINE DE LA VERPAILLE ‘VIRE-CLESSE’ CHARDONNAY
BURGUNDY, FR **| 72**

WINE BY THE BOTTLE

WHITE

2023 REUNIS RÉCOLTE DE L'ANNÉE MONTAGNY 1ER CRU
BURGUNDY, FR **| 94**

2022 FRANCINE BACHELIER ‘RESERVE DU SANGLIER’ CHABLIS
BURGUNDY, FR **| 72**

2022 DOMAINE DE LA MOTTE CHABLIS VIEILLES VIGNES
BURGUNDY, FR **| 80**

2021 DOMAINE DE L’ENCHANTOIR ‘TERRES BLANCHES’
SAUMUR CHENIN
LOIRE, FR **| 77**

2022 MAS DES CAPRICES ‘LE BLANC DE L’OEUF’
CORBIERES LE BLANC
LANGUEDOC-ROUSSILLON, FR **| 75**

2023 JEAN REVERDY ET FILS ‘LA REINE BLANCHE’ SANCERRE
LOIRE, FR **| 85**

2023 DOMAINE TINEL-BLONDELET ‘GÉNETIN’ POUILLY FUMÉ
LOIRE, FR **| 86**

2024 CLOS VENTURI 1769 VERMENTINO BLANC,
CORSICA, FR **| 86**

WINE BY THE BOTTLE

WHITE

2021 DOMAINE MICHEL JUILLOT RULLY ‘LES THIVAUX’
BURGUNDY, FR **| 117**

2022 DOMAINE RAPET BOURGOGNE CHARDONNAY
BURGUNDY, FR **| 140**

2022 DOMAINE SERVIN VAUCOPIN CHABLIS PREMIER CRU
BURGUNDY, FR **| 135**

2022 FRANCINE BACHELIER ‘RESERVE DU SANGLIER’ CHABLIS
BURGUNDY, FR **| 72**

2023 LOUIS MERLE CHABLIS ‘FLEUR D’ACACIA’
BURGUNDY, FR **| 84**

2019 LOUIS MERLE CHABLIS 1ER CRU ‘VAILLON’
BURGUNDY, FR **| 107**

2018 DOMAINE DES PERDRIX HAUTES COTES DE NUITS
BURGUNDY, FR **| 128**

2021 DOMAINE DUSEIGNEUR ‘CATARINA’
CHÂTEAUNEUF-DU-PAPE BLANC
PROVENCE, FR **| 125**

2022 J. BOUCHON PAIS SALVAJE
MAULE, CHILE **| 88**

WINE BY THE BOTTLE

RED

2023 WHITE WALNUT ESTATE PINOT NOIR
WILLAMETTE VALLEY, OR **| 134**

2022 BROOKS ‘OLD VINE POMMARD’ EOLA-AMITY PINOT NOIR
WILLAMETTE VALLEY, OR **| 119**

2022 ANALEMMA TROUSSEAU
COLUMBIA GORGE, OR **| 122**

2023 GUT OGGAU ‘ATANASIUS’
BURGENLAND, AUSTRIA **| 119**

2021 UVAS FELICES ‘EL HOMBRE BALA’
MADRID, SP **| 95**

2022 JEAN-MARC BURGAUD MORGON CÔTE DU PY
BEAUJOLAIS, FR | **68**

2022 GUY BRETON RÉGNIÉ
BEAUJOLAIS, FR **| 87**

2021 MARC DELIENNE ‘AVALANCHE DE PRINTEMPS’ FLEURIE
BEAUJOLAIS, FR **| 96**

2022 JANODET DOMAINE LES FINES GRAVES MOULIN-À-VENT
BEAUJOLAIS, FR **| 64**

2022 THILLARDON 'VIBRATIONS' CHENAS
BEAUJOLAIS, FR **| 92**

WINE BY THE BOTTLE

RED

2019 GUILLAUME CHANUDET ‘LA MADONE’ FLEURIE
BEAUJOLAIS, FR **| 72**

2019 GUILLAUME CHANUDET ‘LES PETITS BOIS’ MOULIN-À-VENT
BEAUJOLAIS, FR **| 85**

2021 CHÂTEAU THIVIN ‘CUVÉE ZACCHARIE’ CÔTE DE BROUILLY
BEAUJOLAIS, FR **| 87**

2022 MICHEL GUIGNIER ‘LES AMÉTHYSTES’ CHIROUBLES
BEAUJOLAIS, FR **| 68**

2022 DOMAINE DENIS FOUQUERAND BOURGONE
FR **| 112**

2020 DOMAINE DE SAINTE MARIE TROUSSEAU
COTES DU JURA, FR **|** 115

2022 DOMAINE MONTE DE MARIE ‘SALVE AGER’
LANGUEDOC, FR **| 64**

2021 DOMAINE DOZON ‘CLOS DU SAUT AU LOUP’ CHINON
LOIRE, FR **| 67**

2021 DOMAINE DE LA GRÉZILLE ‘LES CHARLOTTES’ GROLLEAU
LOIRE, FR **| 77**

2017 DOMAINE DE LA CHEVALERIE ‘NOM D’OISEAUX’ BOURGUEIL
LOIRE, FR **| 76**

2021 OLIVIER PITHON ‘CALCE LAÏS’ ROUGE
ROUSILLON, FR **| 71**

2019 DOMAINE CHAMFORT VACQUEYRAS
RHONE, FR **| 79**

WINE BY THE BOTTLE

RED

2021 MATTHIEU BARRET ‘LA BANNIERE’ CROZES-HERMITAGE
RHONE, FR **|** **98**

2018 DOMAINE DUSEIGNEUR ‘CATARINA’
CHÂTEAUNEUF-DU-PAPE ROUGE
PROVENCE, FR **|** **125**

2021 MORDOREE 'LA DAME VOYAGEUSE'
CHATEAUNEUF-DU-PAPE
FR **|** **162**

2022 MATTHIEU BARRET ‘PETIT OURS’ CÔTES DU RHÔNE
FR **|** **69**

2022 SAINT-JOSEPH ‘CROIX DE CHABOT’ SYRAH
RHONE, FRANCE **|** **135**

2018 CHÂTEAU BARREYRE BORDEAUX SUPÉRIEUR
FR **|** **74**

2019 RODOLPHE DEMOUGEOT POMMARD
BURGUNDY, FR **|** **190**

RAMIE

SPIRIT
LIST

SPIRIT LIST

AGAVE

MEZCAL

AQARA AGAVE DE LOS ANDES PLATEADO **20**
BANHEZ JOVEN **13**
DEL MAGUEY VIDA **17**
MAL BIEN LUCIO MORALES ESPADIN **12**
MAL BIEN ESPADIN ‘RAMOS’ **19**
MAL BIEN PAPALOTE ‘CALZADA’ **29**
MAL BIEN PAPALOTE ‘SONIDO’ **29**
NUESTRA SOLEDAD SAN BALTAZAR **14**
REY CAMPERO ESPADIN **14**

TEQUILA

CASAMIGOS BLANCO **20**
CASAMIGOS REPOSADO **22**
CASAMIGOS ANEJO **25**
DON JULIO BLANCO **22**
DON JULIO REPOSADO **22**
DON JULIO 1942 **66**
EL TESORO BLANCO **17**
EL TESORO REPOSADO **23**
ESPOLON BLANCO **13**
ESPOLON REPOSADO **14**
LA GRITONA REPOSADO **19**
MILAGRO SILVER **13**
OCHO PLATA **16**
OCHO REPOSADO **21**
PATRON SILVER **20**
SIETE LEGUAS BLANCO **22**
PUEBLO VIEJO BLANCO **10**

SPIRIT LIST

GIN

BAIGUR VIETNAMESE **15**
BIG GIN LONDON DRY **12**
BOMBAY SAPPHIRE **12**
BOODLES **12**
BOTANIST **14**
HENDRICK'S **15**
ROKU **16**
SIPSMITH SLOE **14**
SONG CAI VIETNAMESE DRY **14**
SONG CAI VIETNAMESE FLORAL **14**
SONG CAI VIETNAMESE ROSELLE **15**
TANQUERAY NO. TEN **15**
WELL GIN **10**

VODKA

GREY GOOSE **12**
KETEL ONE **12**
HAKU **13**
REKYA **12**
TITO'S **12**
WELL VODKA **10**

SHOCHU

IICHIKO SILHOUETTE **12**
IICHIKI SAITEN **13**

SPIRIT LIST

WHISK(E)Y

BOURBON WHISKEY

ANGEL'S ENVY **18**
BASIL HAYDEN **18**
BASIL HAYDEN TOAST **16**
BLANTON'S **25**
BOOKER'S **32**
BUFFALO TRACE **14**
EAGLE RARE **18**
E.H TAYLOR **24**
ELMER T. LEE **27**
FOUR ROSES SINGLE BARREL **18**
KNOB CREEK 9YR **19**
LEGENT YAMAZAKI CASK **55**
LITTLE BOOK **50**
MAKER'S 46 **15**
MICHTER'S SMALL BATCH **17**
OLD FITZGERALD **45**
RUSSELL'S RESERVE 10YR **17**
WELLER 12YR **27**
WELLER ANTIQUE 107 **25**
WELLER FULL PROOF **50**
WELLER SPECIAL RESERVE **20**
WESTLAND AMERICAN **19**
WOODFORD RESERVE **19**
WELL BOURBON **10**

RYE WHISKEY

BASIL HAYDEN DARK **15**
KNOB CREEK 7YR **17**
MICHTER'S STRAIGHT **19**
RUSSELL'S RESERVE 6YR **18**
SAZERAC 6YR RYE **13**
WHISTLEPIG PIGGYBACK 6YR **18**

SPIRIT LIST

IRISH WHISKEY

GREEN SPOT **19**
JAMESON **14**

SCOTCH WHISKY

BALVENIE DOUBLEWOOD **23**
BRUICHLADDICH CLASSIC LADDIE **22**
GLENFIDDICH 12YR **20**
GLENLIVET 12YR SCOTCH **17**
JOHNNIE WALKER BLACK **15**
LAGAVULIN 16YR **36**
MACALLAN 12YR DOUBLE CASK **30**
MACALLAN 18YR DOUBLE CASK **125**
MONKEY SHOULDER BLEND **14**
OBAN 14YR **34**

JAPANESE WHISKY

FUJI **23**
KURAYOSHI SHERRY CASK **32**
KURAYOSHI 8YR **38**
SUNTORY WORLD WHISKY AO **25**
SUNTORY HAKUSHU SINGLE MALT 12YR **49**
SUNTORY HIBIKI HARMONY **35**
SUNTORY HIBIKI 21YR **150**
SUNTORY TOKI **14**
SUNTORY YAMAZAKI 12YR **45**
SUNTORY YAMAZAKI 18YR **150**

VIETNAMESE WHISKY

SONG CAI **19**

SPIRIT LIST

RUM

BACARDI **11**
DIPLOMATICO SILVER **13**
GOSLING'S BLACK **11**
NOVO FOGO CACHAÇA **13**
PLANTERAY 3 STAR **11**
PLANTERAY DARK **11**
PLANTERAY OFTD **12**
TANDUAY ASIAN SILVER **12**
TANDUAY ASIAN DARK **12**
TEN TO ONE WHITE **14**
WELL RUM **10**

BRANDY

A.E. DOR COGNAC **23**
HARDY MAISON COGNAC **18**
HENNESY VS COGNAC **18**
HENNESSY VSOP COGNAC **23**
HENNESSY MASTER BLENDER'S NO.5 **28**
PIERRE FERRAND AMBRÉ COGNAC **18**
MACCHU PISCO **12**

SPIRIT LIST

APERITIVI | BITTERS

APEROL **12**
AVEZE **14**
CAMPARI **12**
CASONI 1814 **12**
JADE 1901 ABSINTHE **30**
LETHERBEE BESK **13**
MALÖRT **13**
NEGRONI BITTER **12**
RINOMATO BITTER **12**

AMARI | DIGESTIVI

AMARGO DE CHILE **14**
AVERNA **12**
BRÀULIO **13**
CHARTREUSE GREEN **28**
CHARTREUSE YELLOW **28**
CHINA-CHINA AMER BIGALLET **17**
CIOCO **13**
FACCIA BRUTO FERNET **16**
FERNET BRANCA **12**
LUCANO **14**
MELETTI SAMBUCA **13**
MONTENEGRO **13**
NONINO **19**
SONG CAI MAY **14**
STREGA **14**

SPIRIT LIST

CORDIALS | LIQUEURS

ANCHO REYES VERDE **13**
BANDOENG PANDAN **15**
BORGHETTI ESPRESSO **13**
CHAREAU ALOE **14**
CLEMENT BANA CANNE **13**
COINTREAU **19**
D.O.M. B&B **14**
DOMAINE DE CANTON **12**
GIFFARD LICHI-LI **13**
GRAND MARNIER **14**
HAKUTSURU JUICY YUZU **14**
LAZZARONI AMARETTO **13**
LUXARDO MARASCHINO **17**
MARIE BRIZZARD CASSIS DE DIJON **12**
MR. BLACK COFFEE **14**
NIXTA LICOR DE ELOTE **13**
PIERRE FERRAND DRY CURAÇAO **11**
PIERRE FERRAND YUZU DRY CURAÇAO **12**
PIMM'S **12**
SKINOS MASTIHA **12**
ST. GEORGE SPICED PEAR **15**
ST. GERMAIN **13**

VERMOUTH | SHERRY | FORTIFIED WINE

COCCHI AMERICANO BIANCO **13**
COCCHI AMERICANO ROSA **13**
LACUESTA ROJO VERMUT **12**
LUSTAU BLANCO VERMUT **12**
MANCINO SAKURA VERMOUTH **15**
MANZANILLA SHERRY **10**
MATTEI CAP CORSE BLANC **13**
YZAGUIRRE DRY VERMOUTH **12**