

Sharing is Caring

QUAIL EGG WONTONS

Crispy fried quail egg wontons, toasted shallot, chili & garlic sauce

SESAME RICE CHIPS & DIP **gf**

sesame rice cracker, coconut curry dip w/pork peanut & palm caramel or vegan peanut sauce

JEK PA'S DUMPLINGS

steamed chicken & shrimp shumai, tobiko balsamic soy, roasted sesame oil

MAMA'S CALAMARI

bite size fried calamari w/garlic salt, bonito flakes on side sambal sweet chili sauce

BRUSSEL SPROUTS

crispy brussel sprouts, spicy chili soy vinaigrette shallots, fresh herbs, lime & roasted thai chili

CUCUMBER & CORN SALAD **gf**

street cart style spicy salad w/fish sauce & palm caramel peanut, fresh lime & tomato | add **pork belly** +2 | **shrimps** +4

SALMON CRUDO **gf**

cured salmon, fresh chili & cilantro lime dressing, garlic, marinated ikura + tobiko

SALT & PEPPER SHRIMPS/TOFU

fried shrimps w/ szechuan pepper salt, crispy shallot & garlic bits, spicy cilantro chili sauce |

BONELESS DUCK LAAB **gf**

spicy duck & fresh herbs tossed w/lime, dried chili, fish sauce palm caramel & toasted rice powder, dill, substitute **tofu** for vegan

SURA CRISPY PORK BELLY

soy marinated pork belly with garlic and cilantro, served with a side of crudo sauce

THAI STEAK TATAKI **gf**

steak with lemongrass marinade, sous vide, topped with thai herbs, pomegranate, sweet red chili vinaigrette

STEAMED JASMINE RICE OR STICKY RICE \$4 CHILI OIL OR CHILI IN FISH SAUCE \$2 HOUSE PICKLES \$5

Finale

LYCHEE BRULEE

lychee meat, berries & koala march cookies

BANANA & COCONUT SPRING ROLLS

berries, fruit spread, whipped cream & condensed milk

 Spicy  Optional Vegan **gf** Optional Gluten Free

PICKLED HUM CHOY

chilled pickled mustard cabbage, shallots & lime

CHILLED BLACK MUSHROOMS

chinese wood-ear mushrooms, cucumber, garlic chili padis, cilantro, sesame, chinkiang balsamic

SHRIMP & PORK FRITTERS **gf**

shrimp and pork filling, seasoned with salt, pepper, sugar, shrimp fat and cilantro

ESSAN SAUSAGE **gf**

shredded pork, cellophane noodle, minced garlic, rice, side of cabbage, dried chilies, roasted peanuts, string beans, pickled ginger

ESSAN SKEWERS **gf**

beef marinade skewers with tamarind glaze coat and roasted rice seasoning, with a side of tamarind dip

Rice & Noods

SEASONAL SOUP

please ask the servers about the seasonal soup for the day

BEEF HORAPA

braised beef shanks sautéed w/ fresh garlic, chili & Thai basil, jasmine rice + fried egg | MUST TRY

SPECIAL CHILI NOODLE

egg noodle wok w/Tom Yum essences, bacon, shiitake, tomato basil & parmesan | add **shrimps** +4 | add **onsen egg** +2

GRILLED SHRIMPS KARI RICE

garlic butter curry & egg sauce, roasted chili jam celery & onion, atop ikura & black tobiko & crab meat | Delicious!

SPICY BELLY RICE

pork belly wok fried w/chef's chili, garlic & herb sauce substitute tofu for VEGAN | **shrimps** +5 | add **fried egg** +3

CHICKEN HIMAPAN

Chinatown shophouse style cashew chicken w/gingko nuts substitute **tofu** for VEGAN | **shrimps** +4

SEASONAL ICE CREAM

w/ whipped cream & fun confections

FRESH GRAPEFRUIT BRULEE

fresh grapefruit with burnt brown sugar



Sips

BANGKOK CHINATOWN INSPIRED BAR GRUBS
20% SERVICE FEE IS INCLUDED ON EVERY CHECK
TO HELP SUPPORT FAIR LIVING BENEFITS OF OUR
STAFF WE SINCERELY APPRECIATED IT!

Sura Classics 15

fun seasonal creations by Andy T :) 

LYCHEE COLLINS

Vodka | Giffard Lichi | Saint Germain | Supasawa | Soda

BEE'S KNEES

Gin | Honey | Lemon

SPRITZES

Choose Between:

Aperol or Campari or Chinari | Prosecco | Soda

SPICY PALOMA

Tequila Blanco | Mezcal | Bird Eyes Chili | Giffard Pamplemousses | Grapefruit | Soda

MIDORI SOUR

Absinthe | Midori | Lime | Egg White | Orgeat

OLD FASHIONED

Rittenhouse Rye | Evan Williams Bourbon | Demerara | Bitters

Grapes

RED WINE 12 | 44

Nia 2021, Pinot Noir CA
Lamadrid Estate Wines, Cabernet Sauvignon, AG

WHITE WINE 12 | 44

Manu, Sauvignon Blanc NZ
Zolo 2022, Chardonnay, AG

SPARKLING 12

Angelini, Prosecco IT (200 mL)

Beer Bottles & Can

Chang Beer, Lager, THA 8
Hitachino, White Ale, JP 9
DC Brau Tuk Tuk, Rice Lager, DC 8
Muay Thai, IPA, Baltimore 8
Union Divine, IPA, Baltimore 8

Secret Menu

Please ask any of the servers or check out our Instagram for our daily secret menu

Seasonal 15

SHAKARAJ

Shakara 12 Year | Cotton Reed Allspice Dram | Cafe Cantera Negra | Angostura

YAOWARAT

Ming River Baijiu | Illegal Joven Mezcal | PX Sherry | Fernet Branca

UMESHU NEGRONI

Iwaii 45 | Akashi Umeshu Whiskey | Japanese Sweet Bermutto | Campari

NAVY GROG

Jinjii High Proof Dry Gin | Cotton Reed Allspice Dram | Velvet Falernum | Honey | Grapefruit | Lemon

Spirit Free 10

APRICOT SOUR

Kentucky 74 | Apricot Preserved | Demerara | Lemon

N/A NEGRONI

Kentucky 74 | Roots Divino Rosso | Giffard Aperitif

Single Serving Sake

Little SUMO Junmai Genshu 18% 10
Hakutsuru Chika Junmai 13.5% 12

Beverage

Thai Milk Tea | Lychee Iced Tea 5
Fever Tree Ginger Beer | Tonic 4
Mexican Coke | Sprite 5
Mineragua 5 | Perrier 5
Diet Coke Can 3
\$25/Btl BYOB (Bring Your Own Bottles)