

# TAKOI

## SNACKS

### BIG NUT 5

Peanuts fried with chilies, shallot, lime leaf, sea salt and MSG. (vg) (gf)

### KHANOM KROK 6

sweet coconut cream pan cakes, sea salt, scallion, chili oil. (vg) (gf)

### EGG ROLL 8

Pastrami, cabbage, shiitake, and chinese celery wrapped in pastry and fried. Served with hot mustard chili sauce, herbs, bibb wraps.

## SPICY SALADS

### SOM TUM THAI 13

Green papaya pounded with garlic, thai chili, long beans, tomato, peanuts, palm sugar, fish sauce, tamarind and lime. Spicy! (vgo) (gf)

### NAEM KHAO TOD 13

Sour pork and crispy curried rice with thai chili, ginger, lime, garlic, shallot, cilantro, sawtooth herb, green onion and fish sauce. (gf\*)

### YUM PAK 15

Green mango, radish, long bean, sesame, tamarind, fried shallot, Vietnamese herbs (vg) (gf)

### LAAP GAI 17

Minced chicken with galangal, chili, shallot, lemongrass, Isaan herbs, lime and rice powder. Served with cucumber & bibb lettuce.(gf)

## WOK, NOODLES & CURRIES

### LAD NA 18

Charred rice noodles stir-fried with mushrooms, chinese broccoli, mushroom gravy, garlic, white pepper and vinegar chilies. (vg)

### BLACK PEPPER TOFU 18

Stir-fried tofu, black pepper, ginger, onion, fresno, sweet soy. (vg)(gf\*)

### KHAO SOI 19

Famous Chiang Mai coconut milk curry noodles with stewed chicken leg, lime, mustard greens, shallots, cilantro and roasted chili paste.

### JUNGLE MUSSELS 21

Mussels stir-fried in jungle curry with isaan-style beef sausage, green peppercorn, mustard greens, saffron aioli and grilled bread.

## GRILLED & FRIED

### GRILLED CABBAGE 16

Baby napa cabbage with kimchi nam phrik, whipped sesame, pomegranate, walnut, coriander, chili and cilantro. (vg) (gf)

### BBQ HEN OF THE WOODS 19

Grilled maitake mushrooms marinated in sweet soy and Burmese curry powder. Served with pineapple jaew. (vg)(gf)

### CHARRED CARROTS 16

Charred carrots, peanut curry, sateh spice, cucumber relish, crushed peanuts. (vg)(gf)

### SAI UA 19

Chiang Mai style curried beef sausage served with nam phrik num and beef chicharones. (gf)

### SOFT SHELL CRAB 25

Jumbo crab fried with turmeric, garlic, and black pepper. Served with turmeric nam jim seafood. (gf\*)

### RABBIT KATSU 21

Crispy rabbit terrine with mango chili sauce, herbs, pea shoots, chrysanthemum and lime.

### CRISPY SPARE RIBS 22

Smoked pork ribs lightly fried and glazed in fish sauce caramel with salad of mangoes, pickled fennel, scallion, ginger and herbs. (gf\*)

### CRYING TIGER SHORT RIB 39

Grilled Korean cut short ribs with nam jim jaew. (gf)

### GAI YAANG 24

Thai-style marinated and grilled half chicken served with sides of sweet chili garlic and tamarind chili sauces. (gf)

### SEA BREAM CHU CHI 48

Whole fried fish in dry red curry sauce, coconut cream, lime leaf, nam phrik pao. (gf\*)

## CHEF'S TASTING MENU

### STANDARD 72 / VEGETARIAN 60

Seven course shared menu featuring exclusive items not currently on the regular menu as well as the option to bolt on Takoi favorites. Full table participation is required. No substitutions or modifications.

## RICE & ROTI

### STICKY RICE 3

### JASMINE RICE 3

### ROTI 3

20% HOSPITALITY CHARGE APPLIED TO ALL DINING ROOM BILLS

# DRINK MENU

## COCKTAILS

**40 THIEVES 15** 8 oz frozen drink  
Cocoa butter washed Bounty White Rum, sherry, sesame orgeat and jasmine tea.

**PROMISES IN VORTEX 14**  
Lunazul tequila, mezcal, cilantro, thai chili syrup, mint, lime.

**VACATION SOMEWHERE 13**  
Lemongrass infused American Liquor Co Vodka, prickly pear liqueur, aloe juice, honey, and lime.

**TOM YUMM 13**  
Galangal & Thai basil infused Citadelle Gin, dry vermouth, tom kha syrup, tamarind and lime.

**LO & BOHOL 13**  
Evan Williams infused pandan bourbon, banana liqueur, toasted rice syrup, lime, ango bitters and salt.

**SWEATA WEATHA 12**  
Appleton Estate rum, hazelnut liqueur, pistachio orgeat, cold brew, grated nutmeg and bitters. \*nut allergy\*

**ON THE MOVE 14**  
Dickel bourbon, cold brew campari, sweet vermouth, bitters.

**SPECIAL TEA 13**  
Bounty rum, blackstrap rum, amaro, thai milk tea.

**STAR GAZER 11**  
NA cocktail w/ guava, mint, pineapple juice, coconut water and lime.  
Add rum or tequila for an extra \$2

## WINE BY THE GLASS

**JEAN-CHRISTOPHE MANDARD TOURAINE BRUT**  
12/46 Sharp freshness and rich on the palate

**RAIMUND PRUM ESSENCE RIESLING 2021 11 / 44**  
Barely off-dry, intense aromatics and distinct minerality.

**KUTJEVO GRASEVINA 2022 10 / 40**  
Rich and textured with a fresh, zingy finish!

**UNION SACRE EDELZWICKER 2022 13 / 48**  
Skin-contact blend with noble Alsatian varietals

**CALX PRIMITIVO PUGLIA 2021 11 / 44**  
Snappy red fruits, bright and easy-drinking!

**HERDADE DO ROCIM MARIANA TINTO 2021 12 / 46**  
Lush, with notes of macerated red berries

## WINE BY THE BOTTLE

**ZEIT PET NAT 2021 56**  
Lush aromatics with an acidic backbone and vivacious fizz

**POMALO ROSE PET NAT 2022 46**  
Refreshing, juicy pink and red fruits

**LES ROCAILLES APREMONT 2022 48**  
Delicate floral aromas & notes of green apple - extremely refreshing!

**MATIC GET THE PARTY STARTED 2020 50**  
Slovenian Riesling aged 214 days in amfora!

**SHIBA WICHERN HAVLIN AUXERROIS 2020 46**  
Layered, dry Oregon white with a touch of skin maceration.

**CLOS DE MEZ MADEMOISELLE M 2020 62**  
Fresh. Full. Fleurie.

**MORIC BLAUFRAKISCH 2021 68**  
Blue fruits, spice, and black tea.

## BEER / SAKE / CIDER

**TRANSIENT ARTISAN ALES PINEAPPLE FRESH-KICKS 8**  
Fruit sour ale with pineapple and lime juice.

**CITY BUILT BREWING ALEMANIA 7**  
Easy drinking Mexican style lager.

**EMBC ELEPHANT JUICE 8**  
New England style IPA.

**ARTIFACT FEELS LIKE HOME 7**  
Fruity and unfiltered cider, aged on rum-soaked oak.

**BLUEBERRY MAKKU MAKGEOLLI 7**  
Unfiltered, Korean rice beer. Sweet, creamy and textured.

**KIKUSUI JUNAMI GINJO SAKE 13 / 54**  
Light and dry sake offering with aroma of cantaloupe and mandarin.

## NA BEVERAGES

**SODA 4** mexican coke, topo chico

**HOUSE COLD BREW 5**      **THAI MILK TEA 5**

**CASAMARA CLUB BITTER SODA 6**

**WELLBEING N/A WHEAT BEER 6**

**WALKER BROS GINGER KOMBUCHA 7**

**\*\*ASK YOUR SERVER ABOUT OUR NA SPIRITS OPTIONS\*\***