

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 cabbage, 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 ASPARAGUS 16

Grilled asparagus, nam phrik kha, preserved citrus, cashew, crispy rice. (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!

SANTA SOFIA CHIARETTO BARDOLINO 2023
10 / 40 It's rose season! Bright, crisp, refreshing.

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.

TAJ PINOTAGE 2020 60
Rich dark fruits, lush and silky.

BEER / SAKE / CIDER

TRANSIENT ARTISAN ALES STRAWBERRY FRESH-KICKS 8
Fruit sour ale brewed with strawberry.

CITY BUILT BREWING ALEMANIA 7
Easy drinking Mexican style lager.

FARM CLUB EAST COAST PALE 8
New England style IPA from our friends in northern MI!

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****