



BRUNCH HAPPY HOUR

COCKTAILS

FROZEN OR HOT VIETNAMESE COFFEE jameson, coffee liquor, coco foam, and nutmeg.	\$10
HOT APPLE CIDER whiskey or spiced rum.	
CUCUMBER FIZZ vodka, cucumber, ginger, and lemon.	
APEROL SPRITZ	
LIMONCELLO SPRITZ	
WATERMELON FRESCA pineapple, thai basil, and ginger.	
BLOODY MARY	
MIMOSA	
LYCHEE BELLINI	

WINE & DRAFT BEER

chilled carignan, no es pituko, cl. (nat.)	\$10
rosé on tap, provence, fr.	
chardonnay, crosby, ca.	
sparkling white on tap, veneto, it.	
EBBS PILSNER (4%)	\$6
EBBS HAZY IPA (7.2%)	
KONA BIG WAVE (4.4%)	

MOCKTAILS & NONALCOHOLIC

KOWLOON seedlip, cucumber, ginger, lemon, and mint.	\$10
BARBIE strawberry, lemon, lychee and soda.	
PANDAN TIKI coconut pandan, pineapple, and lemon.	
FOUNTAIN SODA seltzer, coca cola, diet cola, ginger ale, tonic, or sprite.	\$4
SANZO SODA lychee, mango, or calamansi lime/lemon.	\$6
JUICE watermelon, orange, grapefruit, cranberry, pineapple, or tomato.	
TEA black, peppermint, green, lemon ginger, chamomile, hibiscus, iced unsweetened black, or iced unsweetened hibiscus.	
COFFEE hot or iced with whole, heavy cream, or oat milk.	

BITES

CRISPY TOFU BITES herb salad and sambal sauce. (gf/v)	\$15
SPRING ROLLS mushrooms, cabbage, vermicelli, and vinegar sauce. (gf/v)	\$15
GRILLED LEMONGRASS WINGS with sambal sauce, sesame seeds, chilies and cilantro. (gf)	\$17
TIGER FRIES yuca, housemade kimchi, avocado, and vegan sambal aioli. (gf/v)	\$16
CHINESE BROCCOLI garlic confit celery root, fermented black beans, and chili oil. (gf/v)	\$15
SPICY EGGPLANT asian greens, tamarind, and crispy shallots. (gf/v)	\$15
SPICY SHREDDED GREEN MANGO & PAPAYA SALAD radish, crushed peanuts, and ginger cashew dressing. (gf/v) add chicken \$7, shrimp \$9, tofu \$6, salmon \$8.	\$17
ASIAN PEAR & BABY KALE SALAD pickled red onions, spiced candied peanuts, roasted golden beets, and chili pear dressing. (gf/v)	\$17

PLATES

RAINBOW HASH beets, potatoes, curried cauliflower, peppers, scallions, and chili. (gf/v) add sunny-side up egg or tofu scramble.	\$18
CRISPY SCALLION POTATO PANCAKE savory pancake with carrots, onions, sesame, and sambal aioli. (gf) add sunny-side up egg or tofu scramble.	\$18
TWO EGGS YOUR WAY two eggs or tofu scramble, potato hash, herb salad, with chicken sausage or crispy tofu. (gf)	\$17
SPICY EGGS BENEDICT english muffin, tatsoi, sriracha hollandise served with choice of market salad or potato hash. (gf)	\$18
GREEN CHILI SHRIMP TACOS asian slaw and thai green chili cilantro sauce. (gf)	\$18
CRISPY CHICKEN SANDWICH chili kohlrabi slaw, sambal sauce, served with choice of potato hash or salad. (gf)	\$20
PEANUT STREET NOODLES rice noodles, snap peas, bean sprouts, carrots, scallions, red cabbage, cilantro, chilies, charred lime, and peanut sauce. (gf/v) add chicken \$7, shrimp \$9, tofu \$6, salmon \$8.	\$17
SPICY CHILI GARLIC HO FUN NOODLES carrots, mushrooms, and sugar snap peas. (gf/v) add sunny side up egg \$3, chicken \$7, shrimp \$9, tofu \$6, salmon \$8.	\$17
VEGGIE FRIED RICE snow peas, bean sprouts, red onion, peppers, and spicy red sauce. (gf/v) add chicken \$7, shrimp \$9, tofu \$6, salmon \$8.	\$18
SIDES: chicken sausage (gf), crispy tofu, potato hash, fresh fruit. (gf/v)	\$5



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