



COCKTAILS	
TIKI LOVES KOMPANY VOL. 2 rum, ming river, coconut, cinnamon, and pineapple. (1/\$16, 2/\$28, 3/\$36, 4/\$40)	
PASSION FLOWER passion fruit, del maguey mezcal, elderflower, aperol, ginger, and mango sanzo.	
THE BARBIE titos, strawberry, lemon, and lychee soda.	
PANDAN TIKI green tea infused rum, coconut pandan, and pineapple.	
SANTO SHISO malfy grapefruit gin, bauchant orange liqueur, and shiso limeade.	
DRAGON TEARS chili infused tequila, crème de banane, all spice dram, and dragonfruit.	\$17
M&M SOUR montenegro, mezcal, lemon, and mint.	
DOG DILLY bourbon, thai basil, lemon, and ginger soda.	
FROZEN OR HOT VIETNAMESE COFFEE jameson, coffee liquor, coco foam, and nutmeg.	
PENICILLIN TODDY scotch, drambuie, hot ginger tea, honey, lemon, and cloves.	
HOT APPLE CIDER whiskey or spiced rum.	

MARTINIS	
KOWLOON MARTINI roku gin, cucumber, ginger, and lemon.	
PICKLETINI house made pickle brine, and cucumber pickle. roku gin or titos vodka.	
THAI TEANY thai tea, don papa rum, vodka, coffee liquor, and five spice powder.	\$17
FRENCH BLONDE lillet, gin, grapefruit, and lemon.	
LYCHEE MARTINI citrus vodka, lychee, and lemon.	

MOCKTAILS	
KOWLOON DRYTINI seedlip garden, cucumber, ginger, and lemon.	
COCO PANDAN TIKI coconut milk, pandan, and pineapple juice.	
SHISO LIMEADE shiso, lime, and calamansi soda.	
DRY BARBIE strawberry puree, lemon, and lychee soda.	\$14
SOBERITA chili infused zero proof ritual blanco, passion fruit, and lime.	
ESPRESSO NO MESSO lyres zero proof coffee, coconut, and cold brew.	

SHARING MENU	
HAMACHI CRUDO yuzu, chilies, cucumber, and sesame ginger sauce.	\$18
ASIAN PEAR & BABY KALE SALAD pickled red onions, spiced candied peanuts, roasted golden beets, and chili pear dressing. (v)	\$17
SPICY SHREDDED GREEN MANGO & PAPAYA SALAD watermelon radish, crushed peanuts, and ginger cashew dressing. (v)	\$17
SPRING ROLLS mushrooms, cabbage, vermicelli, and chili vinegar sauce. (v)	\$15
TOFU BITES herb salad and sambal sauce. (v)	\$15
OCTOPIUS spicy turnip, celery, and thai red chili sauce.	\$18
GLAZED CRISPY SHRIMP watermelon radish, daikon, carrots, and sesame seeds.	\$17
GRILLED LEMONGRASS WINGS sesame lemons, red chilies, cilantro, and sambal sauce.	\$17
TIGER FRIES yucca, house-made kimchi, avocado, and vegan sambal aioli. (v)	\$16
CHINESE BROCCOLI garlic confit celery root, fermented black beans, and chili oil. (v)	\$15

SHARING MENU	
TAMARIND EGGPLANT sautéed japanese eggplant, spicy tamarind, and crispy shallots. (v)	\$15
VEGGIE FRIED RICE snap peas, bean sprouts, red onion, peppers, and spicy red sauce. (v) add chicken \$7, shrimp \$9, tofu \$6, salmon \$8.	\$19
SPICY CHILI GARLIC HO FUN NOODLES snap peas, carrots, and mushrooms. (v) add chicken \$7, shrimp \$9, tofu \$6, salmon \$8.	\$20
PEANUT STREET NOODLES vegetables, sesame greens, chilies, cilantro, scallions, and chili peanut sauce. (v) add chicken \$7, shrimp \$9, tofu \$6, salmon \$8.	\$20
SEAFOOD CURRY market fish, squid, shrimp, and coconut rice.	\$30
RED CURRY CHICKEN chicken thighs, red tomato curry, and coconut rice.	\$24
GREEN COCONUT SALMON snow peas, chinese greens, and thai basil.	\$24
FIVE SPICED ROASTED HALF CHICKEN hoisin glaze, asian greens, and roasted spiced sweet potatoes.	\$34

DRAFT BEER	
EBBS PILS, 16 OZ. (4%)	\$9
EBBS HAZY IPA, 16 OZ. (7.2%)	
KCBC SOUR, 12 OZ. (4.5%)	
KONA BIG WAVE, 16 OZ. (4.4%)	
CANNED BEER	
SHACKSBURY YUZU GINGER CIDER, 12 OZ. (6%, gf)	\$7
GLUTENBERG BLONDE ALE, 16 OZ. (4.5%, gf)	\$9
GLUTENBERG PALE ALE, 12 OZ. (5.5%, gf)	\$9
LUNAR HARD SELTZER, 12 OZ. (4.7%, gf) passion fruit, lychee, and yuzu.	\$8
DOWNEAST CIDER, 12 OZ. (5.1%, gf)	\$9
WOLFFER ROSE CIDER, 12 OZ. (6.9%, gf)	\$9
KCBC INFINITE PILS, 16 OZ. (4.8%)	\$9
MODELO ESPECIAL, 12 OZ. (4.4%)	\$7
JUNESHINE HARD KOMBUCHA, 12 OZ. (6%) blood orange mint, açai, and grapefruit paloma.	\$8
LAGUNITAS IPA, 12 OZ. (6.2%)	\$8

SPARKLING WINE	
sparkling white on tap, veneto, it.	\$15 glass
sparkling rosé, albeiti noya, sp.	\$17/\$59
WHITE WINE	
sauvignon blanc, pas de probleme, fr.	\$15/\$52
orange wine, gulp hablo, es. (nat.)	\$17/\$65
vinho verde, brisa suave, pt. (sus./v)	\$16/\$65
chardonnay, crosby, ca.	\$15/\$52
RED WINE	
grenache, quinta del '67, es.	\$16/\$56
cotes du rhone, clovis, fr.	\$16/\$56
barbera, ricossa antica casa, it.	\$16/\$56
cabernet franc, no es pituko, cl. (nat.)	\$17/\$60
chilled red, gulp hablo, es. (nat.)	\$17/\$65
ROSÉ	
rosé on tap, provence, fr.	\$15 glass



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