



Sawasdee! A warm welcome to Baan Siam—which means house/home of Siam—from me, **Chef Jeeraporn (P'Boom)**, and my team. From 2014–2019, we operated as Baan Thai on 14<sup>th</sup> Street, NW, Washington, DC. Baan Siam is **same same ... but** also a bit **different**. Please enjoy our authentic dishes from all over Thailand.

Thai cuisine comprises dishes from the country's four main regions: **Northern Thailand, North-eastern Thailand, Central Thailand, and Southern Thailand**. In all regions, Thai dishes have strong aromatic components and a spicy edge.

Thai cuisine is known for its complex interaction of at least three, and up to five, basic taste senses in each dish or in the overall meal: **sour, sweet, salty, bitter, and spicy**. Curry is an important dish in Thailand. Thai curry dishes are made from different chili pastes, coconut milk or water, meat, seafood, vegetables or fruit, and herbs. Generally, the spiciest curries are water-based, as there is no coconut fat to alleviate the heat.

Our carefully selected menu represents original recipes from all of Thailand's regions. We invite you to enjoy these traditional dishes just as we make them in Thailand. Therefore, we will not make any substitutions or other changes to these recipes. The main ingredients are listed with each dish.

In Thailand, meals are always enjoyed “family style”: all the dishes are placed in the center of the table and are shared by everyone around the table.

= medium spicy = spicy = very spicy

= gluten free      T\* = can replace meat with tofu



## The drink

Draft beers				
<b>Singha Golden Lager</b>	Thailand	ABV 5.0%	16oz Pint	7
<b>New Belguim House Golden Pilsner</b>	Fort Collins, CO	ABV 4.8%	16oz Pint	7
<b>Hellbender Bare Bones German-style Kolsch</b>	Washington, DC	ABV 4.7%	16oz Pint	7
<b>Delirium Tremens Belgian Golden Ale</b>	Belgium	ABV 8.5%	11oz Snifter	9
<b>Allagash White Belgian-style Witbier</b>	Portland, ME	ABV 5.2%	13oz Tulip	8
<b>Bell's Amber Amber Ale</b>	Kalamazoo, MI	ABV 5.8%	16oz Pint	8
<b>Zombie Dust Pale Ale</b>	Munster, IN	ABV 6.5%	16oz Pint	8
<b>DC Brau The Corruption NW-style IPA</b>	Washington, DC	ABV 6.5%	16oz Pint	8
<b>Muay Thai IPA Brewed with Thai Tea</b>	Jessup, MD	ABV 5.0%	16oz Pint	7
<b>Sloop Juice Bomb Hazy IPA</b>	East Fishkill, NY	ABV 6.5%	16oz Pint	8
<b>ANXO Cidre Blanc</b>	Washington, DC	ABV 6.9%	13oz Tulip	9
<b>Thin Man Minky Boodle Fruited Sour Ale</b>	Buffalo, NY	ABV 7.0%	13oz Tulip	8
<b>Flying Dog – The Truth Imperial IPA</b>	Frederick, MD	ABV 8.7%	13oz Tulip	8
<b>Boulevard Tank 7 Farmhouse Saison Ale</b>	Kansas City, MO	ABV 8.5%	13oz Tulip	8
<b>Anchor Steam® Beer</b>	San Francisco, CA	ABV 4.9%	16oz Pint	7
<b>Port City Porter</b>	Alexandria, VA	ABV 7.5%	16oz Pint	8
<b>Beer Flight 4 x 6oz Tasters</b>				13

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An **20% gratuity** will automatically be added for a party of five or more.

## Frozen cocktails

<b>Frozen Lychee.</b> Lychee Purée, Vodka, More Vodka, Lychee Liquor, Lime Juice, Club Soda	15
<b>Frozen Mango.</b> Mango Purée, Yuzu Juice, José Cuevo Tequila, Lemonade	15
<b>White Lotus.</b> Soju, Sake, Yuzu Juice, Calpico, Lime Juice, Sprite	15

## Cocktails

<b>A Smokey Old Poe.</b> Amontillado Sherry, Rye Whiskey, Raicilla Mezcal, PX Sherry, Bitters, Star Anise	15
<b>Banana Bee's Knees.</b> Tempus Fugit Crème de Banane, London Dry Gin, Honey Syrup, Fresh Lemon Juice, Fresh Orange Juice	15
<b>Chiang Mai Gold.</b> Mekhong Whiskey, Ginger Liquor, Ginger Syrup, Lime Juice, Club Soda	15
<b>Lychee Martini.</b> Absolut Vodka, Lychee Purée, Lychee Liquor, Lime Juice	15
<b>Starting Trouble.</b> Silver Tequila, Lychee Liquor, Triple Sec, Lime Juice	15
<b>Tamarind Colada.</b> Aged Rum, Oloroso Sherry, Tamarind Syrup, Pineapple Juice, Coconut Milk	15

## Sake

<b>Hakushika Extra dry</b>	25
<b>Hakushika Nigori Snow Beauty</b>	25
<b>Hakushika Premium Gold</b>	25
Chilled Soju	12
Hot Sake	12

## Sparkling wines

	Per Glass
<b>JP Chenet Dry Sparkling Rosé, France</b>	14
<b>Avissi Prosecco</b>	13
	Per Bottle
<b>Conquilla Brut Rosé – D.O. Cava</b> Cava, Spain, 2020 Made with 100% Pinot Noir grapes, this rose has aromas and flavors of red fruit, mineral notes, and dried spices. Balanced acidity with a generous, toasty finish.	52
<b>Cremant d' Bordeaux Brut – Tentation Par Maucaillou</b> Bordeaux, France, 2020 A creamy wine with baked apple flavors and warm acidity. Perfumed with Muscadelle and given structure by Cabernet Franc.	55

## White &amp; Rosé wines

<b>Chardonnay – Presqu'île</b> Santa Barbara, CA, 2020 Tangy and palate-coating, while nuanced with flavors of white pear, apple, toast, and salty sea air.	13/49
<b>Sauvignon Blanc – Pullus</b> Štajerska, Slovenia, 2020 Notes of gooseberry, currant leaves, grapefruit, and gentle aromatic of passion fruit, nettle, grapefruit, and elderflower.	13/49
<b>Pinot Gris – Airlie</b> Willamette Valley, Oregon, USA, 2020 Velvety mid-palate with flavors of grapefruit and pear and citrus on the nose.	14/53
<b>Zalema – Édalo Blanco</b> Huelva, Spain, 2020 With biodynamic and organic production, this wine has notes of tropical fruit, apple, and unripe pear.	12/46
<b>Dragonstone Riesling – Leitz</b> Rheingau, Germany, 2021 A medium-bodied Riesling Qualitätswein with racy acidity, lush stone fruit, ripe apple, and orange blossoms on the nose.	13/49
<b>Atlantis Rosé</b> Madeirense, Portugal, 2020 Made from 100% Tinta Negra. Notes of fruit, like strawberries and pomegranates. Very fresh on the palate, leaving an intense fruity aftertaste.	13/49
<b>Ein-Zwei-Zero Rosé (Alcohol-free) – Leitz</b> Rheingau, Germany, 2020 Notes of pale strawberries, raspberry, and citrus; slight hints of fresh grapefruit and an underlying mineral base. The finish is dry and relatively long.	13/49
<b>Grüner Veltliner – Weingut Knoll</b> Wachau, Austria, 2020 Notes of grapefruit and flowers. Mildly fizzy with a stone fruit and mineral finish.	68
<b>Riesling Reserve – Trimbach</b> Alsace, France, 2016 Pale, bright straw-yellow with aromas of lemon peel, honeyed fruit, and menthol on the nose. Ripe, supple, and rich, yet lean and precise with a mineral character.	65
<b>Pouilly-Fumé – Karine Lauerjat</b> Sancerre, France, 2020 Stone and lime on the nose, with notes of green apple, citrus blossom, and flint.	60

## Sherry Wines

<b>Valdespino – Palo Cortado</b>	12
<b>Hidalgo La Gitana – Manzanilla</b>	11

## Red wines

**Côtes du Rhône – Domaine Les Aphillanthes 14/53**

Rhône Valley, France, 2020

Boasts scents of ripe cherries and raspberries. Medium-bodied, supple, and silky.

**Pinot Noir – Pullus 13/49**

Štajerska, Slovenia, 2021

Raspberries and strawberries on the nose, medium body and juicy, mouthwatering acidity.

**Malbec – Lamadrid Reserva 14/52**

Mendoza, Argentina, 2017

An exemplary malbec with notes of dark chocolate and hints of orange peel.

**Mencia – Benito Santos 12/46**

Monterrei, Spain, 2020

The palate mirrors the nose, with bramble, blackcurrant leaf, sour cherry, cranberry, violet, and dried red cherry.

**Beaujolais Pierre-Marie Chermette – Griottes 14/53**

Beaujolais, Burgundy, France, 2020

A charming, medium-bodied cuvée with notes of cherries and strawberries.

**Zinfandel – Quivira Vineyards 65**

Sonoma County, CA, 2018

Rustic and earthy with nice, bright acidity. Cranberry and cherry flavors contribute to its crisp texture.

**Cabernet Sauvignon – Juggernaut Hillside 55**

Hillside, CA, 2020

Rich and intense with a complex character and smooth finish. Luxurious texture with black currants and vanilla. Aroma of licorice and blackberry.

**Pinot Noir 16<sup>th</sup> Generation Houtes-Côtes de Nuit Rouge – Domaine Guy & Yvan Dufouleur 60**

Burgundy, France, 2019

The nose is pleasant aromas of young, fresh blackcurrant, raspberry, and cherry. On the palate it is frank and well balanced. The structure is round and elegant.

## Spirits

**\$3 up-charge for Martinis / Manhattans / Old Fashioned****Vodka**

Absolut Mandrin	10	Ketel One Citron	10
Grey Goose	12	Titos	10
Ketel One	10	WóDKA	9

**Gin**

Beefeater	12	Hendrick's	13
Bombay Sapphire	13	Tanqueray	11

**Rum**

Bacardi	10	Mount Gay Eclipse	13
Captain Morgan	10	The Kraken Dark	12
Malibu	9		

**Tequila / Mezcal**

Don Julio Reposado	15	Hornitos Platos	12
Don Julio Silver	15	La Venenosa Taberna	14
Fidencio	13	Patron	14

**Bourbon**

Bare Knuckle	11	Laws Four Grain	15
Blue Run High Rye	20	Makers Mark	12
Buffalo Trace	12	Noah's Mill	13
Bulleit	11	Nobel Oak Double Oak	13
Eagle Rare	16	Old Forester 1910	14
Elijah Craig Small Batch	14	Widow Jan 10 Year	15
Four Roses	12	Wilderness Trail	14
Jim Beam	10	Woodford Reserve	14
Knob Creek	12	1792 Small Batch	13

**Rye**

Basil Hayden Dark Rye	14	Knob Creek Twice Barreled	12
Bulleit Rye	11	Michter's Rye	13
Blue Run Rye	20	Redemption Rye	13
Doc Swinson's	15	Whistlepig 10 Year	17

**Whiskey**

Bushmills	9	Mekhong Cane Whiskey	10
Crown Royal	12	Nikka Coffey Grain	15
Hibiki Harmony Suntory	17	Taketsura Pure Malt	18
Jack Daniels	10	Toki Suntory	14
Jameson	10	Uncle Nearest 1856	13

**Scotch**

Dewars 12 Year	12	Johnnie Walker Blue	35
Glenlivet 12 Year	13	Johnnie Walker Red	11
Glenmorangie 10 Year	13	Laphroaig	13
Highland Park 18 Year	18	Maccallan 12 Year	15
Johnnie Walker Black	13	Oban 14 Year	15

## Non-alcoholic drinks

Coke, Diet Coke, Sprite, Fanta Orange, Ginger Ale (free refill)	4
Iced tea (free refill)	4
Cranberry juice	4
Thai iced tea or Tamarind iced tea	5
French Press coffee	5
Hot Jasmine or Green tea	4

# The seasonal specials

## Thai-style beef jerky



เนื้อแดดเดียว /  
Núua dét-diiiao  
Top sirloin beef, soy sauce,  
coriander

14

## Grilled salmon with tomato dip



แซลมอนย่างแจ่มมะเขือ  
เทศ /  
Salmon jeeo má-kuua  
Salmon, tomatoes,  
garlic, onion, chili,  
steamed mixed vegetables

25

## Crispy papaya salad with grilled shrimp



ส้มตำทอดกุ้ง /  
Sôm-dtum tohd goong  
Fried papaya, shrimp,  
green beans, tomatoes,  
peanuts, spicy lime sauce

14

## Spicy pork with Thai eggplant



ผัดเผ็ดหมูมะเขือ /  
Pad phèt moo má-kuua têht  
Pork shoulder, Thai eggplant,  
green & red peppers,  
fingerroot, basil,  
Central Thai curry paste

19

## Stewed beef curry



แกงกะหรี่เนื้อตุ๋น /  
Gaeng gà-rìi núua dtun  
Chuck roast beef, potatoes,  
tomatoes, onion, ginger,  
Southern Thai chili paste

20

## Chicken "jungle curry"



แกงป่าไก่ /  
Gaeng bpàa gàii  
Chicken, bamboo shoots,  
green beans, pumpkin,  
Thai eggplant, green & red  
peppers, fingerroot, basil,  
Central Thai (no coconut  
milk) chili paste

19

# The start

## Spicy-sour soup with shrimp

T\* GF 🌶️🌶️



ต้มแซ่บกุ้ง /  
Tom sêhp goong  
Shrimp, lemongrass,  
galangal, tomatoes,  
mushrooms, chili, culantro,  
lime juice

10

## Golden-fried pockets



ถุงทอง /  
Toong tohng  
Ground chicken,  
ground shrimp, rice paper,  
sweet chili sauce

10

## Coconut soup with chicken

T\* GF 🌶️🌶️



ต้มข่าไก่ /  
Tom kàa gà  
Chicken, young coconut  
meat, coconut milk,  
mushrooms, tomatoes,  
lemongrass, galangal, chili,  
cilantro, kaffir lime leaves

10

## Grilled pork skewers



หมูสะเต๊ะ /  
Sà-dtê moo  
Pork, peanut sauce,  
cucumber, vinegar,  
shallots, syrup

12

## Pineapple chicken bites

GF



ม้าฮ่อ /  
Máa-hô  
Pineapple, ground chicken,  
garlic, peanuts, pepper,  
sweet fermented radish

10

## Fried Asian pumpkin

🌶️🌶️



ตะบองทอด /  
Fák-tohng tohd  
Asian pumpkin,  
tempura flour, chili paste,  
sweet & sour sauce

10

## Chicken tapioca dumplings

GF



สาหร่ายไก่ /  
Saa-kuu sài gà  
Tapioca, ground chicken,  
garlic, peanuts, pepper,  
sweet fermented radish

10

## Baan Siam roll

T\* GF 🌶️🌶️



ก๋วยเตี๋ยวลุยสวน /  
Gúu-ai-dtiao lui sán  
Shrimp, mixed greens,  
carrot, mint,  
spicy lime sauce

12

## Thai-style fried chicken wings



ปีกไก่ทอดกระเทียมพริกไทย  
/  
Bpiik gà tohd gra-ttiam  
phrik-Thai  
Chicken wings, garlic, pepper,  
sweet chili sauce

10

## Green mango salad

GF



ยำมะม่วง /  
Yum má-mánuang  
Green mango, peanuts,  
scallions, onion,  
cilantro, shallots,  
roasted coconut flakes

10

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Crispy lotus root & grilled shrimp salad GF 

ยำรากบัวกุ้งย่าง /  
Yum râak buua grôp  
goong yâang  
Fried lotus root, grilled  
shrimp, peanuts, scallions,  
onion, cilantro, roasted  
coconut flakes, chili paste

14

Beef "Nahm Dtok" salad GF 

เนื้อนำटक /  
Yum nahm dtok núua  
Grilled beef, shallots,  
scallions, cilantro,  
mint, roasted rice,  
spicy lime dressing

14

# The side

White jasmine rice .....	3
Brown rice .....	4
Sticky rice .....	3
Stir-fried garlic rice .....	8
Steamed noodles .....	4
Seasoned noodle soup broth.....	5
Steamed vegetables .....	4
Boiled egg (one) .....	2
Thai-style fried egg (one) .....	3
Steamed tofu.....	4
Fried tofu.....	4
Small cucumber salad .....	4
Peanut sauce.....	3
Sweet & sour sauce .....	3
Sweet chili sauce.....	3
Crispy pork belly .....	9
Thai-style fried chicken breast.....	9
Homemade Baan Siam red/green chili paste (≠7oz).....	14

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# The main

## Thai vermicelli in chili peanut sauce



ขนมจีนน้ำพริก /  
Kanom jeen nahm phrik  
Thai thin rice noodles,  
coconut milk, peanuts,  
ground chicken,  
ground shrimp, red onion,  
garlic, tempura vegetable,  
chili powder  
19

## Ginger Branzino



ปลาทอดราดขิง /  
Bplaa râat sohd kîng  
Whole Branzino filleted  
(± 1 lb), mushrooms,  
scallions, ginger, celery,  
green & red peppers,  
garlic sauce  
27

## “Khao soi” with chicken



ข้าวซอยไก่ /  
Khao soi gà  
Egg noodles, chicken thigh,  
pickled cabbage,  
scallions, red onion,  
Northern Thai chili paste  
19

## Northern Thai mixed curry with chicken T\*



แกงโฮะไก่ /  
Gaeng hô gà  
Chicken, bamboo shoots,  
glass noodles, ginger,  
Thai eggplant, yu choy,  
Northern Thai chili paste  
19

## Tom yum noodle soup with roasted pork & ground chicken T\*



ก๋วยเตี๋ยวต้มยำหมูแดงไก่ลิบ  
/ Guuai-dtiiao tom yum  
moo dang gài sup  
Rice noodles, roasted pork,  
ground chicken, bean  
sprouts, scallions, cilantro,  
lime juice, garlic, chili  
pepper, ground peanuts  
18

## Northern Thai pork curry



แกงฮังเล /  
Gaeng hunglay  
Pork shoulder, ginger,  
Northern Thai chili paste  
19

## Floating market noodle soup



ก๋วยเตี๋ยวเรือ /  
Guuai-dtiiao rûi  
Sliced flank steak,  
rice noodles, scallions,  
cilantro, bean sprouts,  
pork blood, spiced broth  
19

## Papaya curry with chicken T\*



แกงปามะละกอไก่ /  
Gaeng bpaa malagoh gà  
Green papaya, chicken,  
green & red peppers,  
Central Thai chili paste  
19

## Stir-fried glass noodles with chicken & shrimp T\*



สุกี้แห้งไก่กุ้ง /  
Suki hêng gài kup goong  
Glass noodles, chicken,  
shrimp, egg, Napa cabbage,  
yu choy, scallions, celery,  
fermented red bean curd &  
sesame seed sauce  
19

## Chicken red curry with chayote T\*



แกงพริกแม้วไก่ /  
Gaeng fák méeo gà  
Chicken, chayote,  
Thai basil,  
green & red peppers,  
Central Thai chili paste  
19

## Chicken green curry

T\* GF 🌶️🌶️🌶️



แกงเขียวหวานไก่ /  
Gaeng kiiiao wan gài  
Chicken, green & red peppers,  
sweet basil, green beans,  
Thai eggplant, Asian pumpkin,  
Central Thai chili paste

19

## Shrimp stir-fried with spicy shrimp paste

🌶️🌶️



กุ้งผัดกะปิ /  
Goong pad gà-bpì  
Shrimp, string beans,  
green & red peppers,  
onion, scallions,  
spicy shrimp paste

19

## Southern Thai beef curry

GF 🌶️🌶️🌶️



แกงระวางเนื้อ /  
Gaeng rá-wêêng núua  
Top round beef,  
green & red peppers,  
lemongrass,  
Southern Thai chili paste

19

## Chinese broccoli stir-fried rice with pork

T\*



ข้าวผัดหมูรตไฟ /  
Khao pad moo rót-fai  
Chinese broccoli, pork, onion,  
tomatoes,  
scallions, egg

18

## Roasted duck red curry

GF 🌶️🌶️🌶️



แกงเผ็ดเป็ดย่าง /  
Gaeng pèt pbèt-yâang  
Duck breast, pineapple,  
cherry tomatoes, Thai  
eggplant, green &  
red peppers, basil,  
Central Thai red chili paste  
(served with brown rice)

23

## Shrimp chili paste fried rice with crispy pork belly

🌶️🌶️🌶️



ข้าวผัดพริกเผาหมูกรอบ /  
Khao pad phrik pǎo  
moo gróp  
Fried rice, shrimp chili paste,  
green & red peppers, egg,  
green beans, Thai basil,  
crispy pork belly

19

## Spicy chicken in banana leaf

GF 🌶️🌶️🌶️



ห่อหนึ่งไก่ /  
Hó nung gàì  
Boneless chicken thigh,  
glass noodles, scallions,  
cilantro, culantro, Thai  
eggplant, string beans,  
Northern Thai chili paste

19

## Tom yum fried rice with shrimp

🌶️🌶️



ข้าวผัดต้มยำ /  
Khao pad tom yum goong  
Shrimp, rice, egg,  
lemongrass, tomatoes,  
chili, onion, cilantro,  
tom yum chili paste

19

## Spicy lemongrass chicken

GF 🌶️🌶️🌶️



ควักลิ้งไก่ตะไคร้ /  
Kúua-gling gàì dtà-krài  
Chicken, lemongrass, green  
& red peppers, Thai basil,  
southern Thai chili paste

19

## Stir-fried garlic rice with Thai-style fried chicken



ข้าวผัดกระเทียมไก่ทอด /  
Khao pad grà-tiiam gàì tohd  
Rice, chicken, garlic,  
ginger sauce

18

## Shrimp stir-fried with curry powder

T\* 🌶️🌶️



กุ้งผัดผงกะหรี่ /  
Goong pad pong gà'rìi  
Shrimp, onion, scallions,  
green & red peppers, egg,  
shrimp chili paste,  
curry powder

19

## Stir-fried rice with garlic shrimp



ข้าวผัดกุ้งกระเทียม /  
Khao pad goong grà-tiiam  
Rice, shrimp, egg, scallions,  
cilantro, garlic sauce

19



# The vegetarian

## Spicy fried mushrooms



เห็ดทอด /  
Hèt tohd  
Mushrooms, chili paste,  
tempura flour,  
sweet chili sauce

10

## Stir-fried basil with tofu & green beans



ผัดกะเพรา /  
Gà-prao dtào-hûu  
Tofu, basil, green beans,  
green & red peppers,  
onion, chili garlic sauce

17

## Stir-fried "Woon-Sen" noodles with tofu



ผัดวุ้นเส้นเต้าหู้ /  
Pad Woon-Sen dtào-hûu  
Tofu, glass noodles, egg,  
onion, Chinese broccoli,  
tomato, scallions,  
garlic sauce

17

## Stir-fried tofu with zucchini



ผัดบวบเต้าหู้ /  
Pad bùuap dtào-hûu  
Tofu, zucchini,  
garlic sauce

17

## Stir-fried snow pea leaves



ผัดใบถั่วหิมะ /  
Pad bai tuua hee-má  
Snow pea leaves, chili,  
garlic sauce

17

## Curry powder fried rice with tofu



ข้าวผัดผงกระหรี่ /  
Khao pad pong gà-rìi  
Tofu, rice, pineapple, egg,  
onion, scallions, fried onion,  
green & red peppers

17

# The sweet

## Coconut milk griddle snack



ขนมครก /  
Kanom krok  
Coconut milk, rice flour,  
wheat flour, sugar, salt

12

## Mango & sticky rice (seasonal)

GF



ข้าวเหนียวมะม่วง /  
Khao-niao má-má-uang  
Mango, sticky rice,  
coconut milk,  
sugar, salt

12

## Thai iced tea ice cream



ไอศกรีมชาไทย /  
Ai-sà-griim chaa Thai  
Mt. Desert Island™ Thai iced  
tea ice cream, palm seed, mint,  
coconut jelly, condensed milk  
Waffle bowl: tapioca flour, rice  
flour, egg, coconut milk,  
sesame seed

14

## Coconut ice cream



ไอศกรีมกะทิ /  
Ai-sà-griim gà-ti  
Mt. Desert Island™ coconut  
ice cream, coconut milk,  
coconut jelly, coconut roll,  
roasted peanuts, sweetened  
sweet potato, sweetened  
sticky rice

14

# The finish

## Liqueur

Bénédictine	12
Disaronno	11
Frangelico	11
Grand Marnier	10
Kahlúa	10
Luxardo	12
Sambuca	11
Yellow / Green Chartreuse	12

## Brandy / Cognac

Asbach Brandy	
3 Year	10
15 Year	20
21 Year	30
Hine Rare	15

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