

BEER & WINE MENU

SPARKLING WINE

Michel Olivier

Blanc de Blanc

This classy sparkler is made in the South of France, near the town of Limoux, which places it hundreds of miles from the Champagne region which means you can enjoy a traditionally made “Methode Champenoise” wine with all the elegance, toastiness, and creaminess you’d expect, at a great value. You don’t need a special occasion to pop this bubbly, it goes wonderfully with all of our food.

Glass

-

Bottle

24.00

WHITE WINE

Schloss Schonborn

Riesling Kabinett

We went to the historic birthplace of this great varietal, Germany’s Rhine River, to bring you a classic Riesling from one of its most respected producers. This driest of Rieslings still has a fruit driven nose and mouthfeel, but finishes with a crispness you might not expect in a Riesling. A great value, you will love this with our soups. Try it with the Poh Tak

Glass

6.95

Bottle

26.00

Claiborne & Churchill

Dry Gewurtztraminer

Clay Thompson uses the classic methods from this varietal’s roots in Alsace, such as whole cluster pressing, native yeast fermentation in neutral oak barrels, and extended lees contact, to produce a wine that shows complexity, mouthfeel, and balance. The fruitiness, spice, and low acidity combine to make this wine pleasing to palates of all tastes, and an especially good accompaniment to our spicier foods.

6.95

26.00

Alban

Viognier

John Alban uses the San Luis Obispo area’s climate and wide variety of soil types to their greatest advantage in producing the best examples of Rhône varietal wines made in America. This Viognier is no exception. A perfumed nose of lychee and exotic spice precedes a weighty mouthfeel and fully developed flavors. Brilliantly balanced this wine lingers pleasantly and matches well with our spicy offerings. Alban Viognier and Thai Talay Pineapple Shrimp Curry, wow!

8.25

32.00

Sextant

Beachcomber

From French rootstock comes this blend of Viognier, Roussanne, and Marsanne that glides over the palate as smoothly as a hawk soars in a light breeze. The floral notes on the nose give way to wonderful stone fruit flavors and a slight slate finish. A tremendous and very accessible wine that will go perfectly with our mango shrimp salad, and just about everything else on our menu.

6.95

26.00

Tenuta Garetto

Moscato d’ Asti “Sol Solis”

Explosions of peach and pineapple aromas are followed by matched tropical fruit flavors, with more than a hint of effervescence. This Italian wine is sweet and spritzzy. If you’re not sure you like wine, or you want to try something different and delicious, this is the one. With only 5.6% alcohol, it goes down easily. You will be hard pressed to find a more enjoyable compliment to our food, especially our spicier offerings. Give it a try!

7.50

28.00

Talley Vineyards	5.50	21.00
Bishop's Peak Chardonnay		
Made primarily with grapes from Edna Valley's historic Wolff Vineyard this release is a clean, nicely balanced wine with flavors and aromas of pineapple, apple, and orange blossom that will compliment many of the menu items. Try it with the Thai BBO chicken!		
Scherrer Winery	8.25	32.00
Chardonnay, Sonoma County		
Tom Scherrer is one of California's most respected winemakers. This is a delicious and complex expression of Chardonnay with flavors like lime and apple pie a la mode. It is rich and round with a mouth watering lift at the end. The grapes were whole-cluster pressed to French oak cooperage where primary and malolactic fermentation occurred. A beautiful companion to compare to our "local" Chardonnays.		
Rusack Vineyards	6.95	26.00
Chardonnay		
Graceful orange blossom, Fuji apple and citrus notes highlight this appealingly crisp white wine. The grapes for this delicious 2005 Santa Barbara County Chardonnay came from five different vineyards in the Santa Maria Valley and Santa Rita Hills appellations. The juice was barrel fermented in a mixture of new and older French oak barrels. A partial malolactic fermentation insures a full but clean finish. Any of our wonderful chicken or seafood dishes would be enhanced by this wine.		
Talley Vineyards	-	36.00
Estate Chardonnay		
World class chardonnay from a favorite local producer. This wine is Burgundian in style. Wonderfully flavored without losing its balance. Wine Spectator described it as "A bold, rich, mouthcoating style, with ripe pear, apricot, spice, fresh earth and citrus flavors that pick up a nice touch of smoky-toast oak on the finish". You'll describe it as "delicious". Try it with one of our savory Salmon preparations.		
True du Bonde	6.25	24.00
Pinot Blanc		
From the famed Bien Nacido vineyards these pinot blanc grapes are crafted into a delightful wine that fills the palate with dried fruit nuances and finishes with a lingering minerality that is clean and easy going. San Luis Obispo's Clay Brock, the owner/winemaker, ferments this wine in stainless steel, ensuring the fragrance and vitality of this grape are at the forefront. This one is great with anything, and goes especially well with our savory curries.		
Weingut Johann Topf	5.50	21.00
Gruener Veltliner "Green"		
The Topf winery makes some of the best white wines from the Kamptal region of Austria, excelling in Gruener Veltliner. "Green" is their "every occasion" Veltliner, a bright, fruit driven wine which is aged entirely in stainless steel. Crisp with relatively low residual sugars and medium acidity, the floral notes on the nose give way to a lovely stone fruit flavor with a soft mineral finish. This refreshing wine will pair beautifully with our salads and seafood.		
Mason	6.95	26.00
Sauvignon Blanc		
Wine Spectator calls Randy Mason "one of the best sauvignon blanc producers in California". This is his signature wine, with a lovely grapefruit nose, hinting at citrus and fig nuances. It is wonderfully full and round in the mouth with crispness, great acidity and good balance. This wine is perfect with spicy food, and goes especially well with our salads; the lahp gai combination is terrific.		

True du Bonde

6.25

24.00

Grenache Blanc

From Santa Ynez Valley's Camp 4, a vineyard dedicated to Rhone varietals (Only 25 acres in Grenache Blanc), this wine is crafted by Clay Brock to reveal the true character of this wonderful grape. Crisp, slightly citrus flavors are ensured a lingering finish by the beautifully balanced acidity of this wine. Unlike many Grenache Blancs, this one does not try to be tricky, oaky, or fruity. Austere and bone dry it will make a delightful companion to our salads (try it with Nam Sod) or Pineapple Fried Rice.

ROSE**Sola Rosa**

5.50

21.00

Rose

Rising star Jeff Morgan makes this pink wine from a blend of Sangiovese, Syrah, and Merlot grapes, mostly from the Napa and Sonoma counties. While bone dry, it's still brimming with ripe cherry and raspberry flavors, tempered by tangy acidity, a flinty mineral core and just a hint of toastiness. The wine is aged for five months exclusively in 2- to 4-year-old French oak barrels and offers multiple layers of intensity. A great sipping wine, and perfect with our mint and chili seafood, or any of our rice dishes.

RED WINE**Peachy Canyon****Glass****Bottle**

6.25

24.00

Zinfandel "Westside"

From one of the hallmark wineries of the Central Coast comes a delicious Zinfandel that has wonderful flavors of cherries, vanilla, black pepper, spice, plums, blackberries, cedar notes, light toast, and cinnamon, all with a velvety texture. Josh Beckett makes this wine, which will enhance any of our meat dishes, and goes wonderfully with our spicier curries.

Sextant

7.50

28.00

Zinfandel, Holystone

Careful cultivation practices and a unique rootstock program are the hallmarks of Sextant Winery, and result in fabulous fruit and delicious wine. The Holystone Zin is beautifully balanced, providing the intense fruit flavors zinfandels are famous for, without the over the top "port" nuances that identify many zins. This wine is wonderful with any of our meat preparations.

Turley

8.25

32.00

"Juvenile" Zinfandel

Turley is synonymous with fabulous, opulent, and expensive zinfandels. The 2004 Juvenile, a blend made from younger vines, offers plenty of jammy black cherry and briery fruit, low acidity, a plump, heady mouthfeel, good texture, and a seductive, lush finish with abundant alcohol as well as glycerin. The wine is remarkable paired with our Spicy Garlic dishes or our new Thai BBO Beef. Robert Parker scores this 90 points. You will not find this extraordinary wine at a better price.

Talley Vineyards

6.25

24.00

Bishop's Peak Pinot Noir

This cool climate pinot is made primarily from Laetitia Vineyard grapes and has an almost brooding dark purple color. Native yeast fermentation and 18 months in Oak barrels yields a medium body wine with velvety mouthfeel, and a fruit forward taste of black cherry cola. This food friendly wine will go very well with our lighter meat dishes, or richer seafood entrees.

S t e p h e n R o s s	7.50	28.00
Pinot Noir, Central Coast		
Steve Dooley is one of this areas great young winemakers, and this Edna Valley Pinot Noir shows off his amazing talent. The flavors are powerful, reminiscent of black cherry and plums. The textural components that make up the wine are in balance and could be described as "seamless", and there is a lingering aftertaste of dark red fruit, pepper and spicy tea, making this wine ideal for our salmon and chicken specialties.		
S c h e r r e r W i n e r y	-	36.00
Pinot Noir, Sonoma County		
Light to medium structured, it has a central core of red fruits and lightly toasty oak that anchor both these coastal and inland elements. Long, gentle extraction during fermentation produced a graceful Pinot Noir from the Russian River Valley. Mouth-watering acidity reinforces the bright fruit but then steps aside just enough to reveal a moderately thick texture. Then, coming full-circle, the red-fruits and mild earthiness re-emerge on the finish with a nice touch of spiciness. Truly a fine Pinot Noir which is an amazing complement to our salmon dishes.		
P a t z & H a l l	-	42.00
Pinot Noir, Sonoma Coast		
This outstanding producer makes chardonnay and pinot noir, only, and they make some of the best wine in the World. This Sonoma Coast Pinot Noir is absolutely first rate. Dark red almost purple in color, it shows bright, delineated aromas of raspberry, cherry and cranberry interwoven with a spicy clove and five-spice component. It is surprisingly elegant with great purity and freshness. This one enhances every bite of our delicious food.		
R u s a c k V i n e y a r d s	8.25	32.00
Syrah		
An impressive Syrah from Santa Barbara County. This bottling is abundant with suggestions of black currants, blackberry, chocolate, hazelnuts and vanilla bean. It tastes ripe and full, with silky tannins and a long finish. Only 1000 cases were made by this family winery; we are fortunate to be able to offer you a wine that goes well with our "heartier" dishes. Try it with the spicy garlic beef!		
H a v e n s	8.25	32.00
Merlot		
Some bottle age and Bordeaux styling make this a terrific quaff. Significant structure from the tannins combine with ripe, blackberry nuanced, fruit and subtle earthiness to provide a robust, yet elegant, counterpart to our heartier dishes. Amazing with the Lahd Nah or Gai Sup!		
F i f e V i n e y a r d s	5.50	21.00
Redhead Red		
From a winery famous for their delectable blends comes Redhead Red, a combination of syrah, carignane, petite syrah, zinfandel, and charbono. Redhead Red has a soft entry followed by fruit flavors of blackberry and plum, a felt-like texture and a long finish. The full-bodied wine shows aromas of cedar, smoke, earth and stones with hints of espresso and cocoa. Try it with our beef salad (Yum Neau) or Priking beef.		
E d g e	7.50	28.00
Cabernet Sauvignon		
All Napa fruit (mostly cabernet with a small blend of merlot), this wine delivers stunning Cab flavors at an incredible value. Aged in French and American Oak, the wine has a luscious mouthfeel, with great acid balance. Flavors of black cherry and a hint of chocolate persist in a long, graceful, finish. Pairs amazingly well with our sizzling beef ribs and hearty curries.		

\$ 1 5 c o r k a g e f e e f o r o u t s i d e w i n e s n o t o n o u r m e n u

SAKE**Wandering Poet (300 ml bottle)**

A premium (junmai gingo) sake to be enjoyed slightly chilled. A luscious mouthfeel gives way to subtle flavors of walnut and pumpkin, with enough backbone to be a perfect compliment to richer dishes, such as curries and shellfish. The quality rice is buffed so that only the inner “pearl” is fermented. The “junmai” designation indicates no additional alcohol is added, assuring an elegant, soft finish.

Carafe

-

Bottle

18.00

Hakutsuru (720 ml bottle)

An excellent “everyday” sake from one of Japan’s leading brewers. This sake is made from premium long grain rice and pure spring water. A fruity, slightly sweet flavor and finish is the result. A perfect foil to our spicier dishes, this sake can be enjoyed cold or warm/hot.

5.00

15.00

IMPORTED BEER**SINGHA**

Thai

Small

3.95

Large

6.95

SINGHA LITE Thai

3.95

-

ASAHI Japanese

3.95

-

SAPPORO Japanese

3.95

-

TSINGTAO Chinese

3.95

-

CORONA Mexican

3.95

-

* 18% gratuity added to parties of 6 or more

*Prices subject to change without notice