

drinks เครื่องดื่ม

tea & water

- Thai Iced Tea, Oolong Tea \$3.75
- Iced Tea, Hot Tea (free refills) \$3.25
- Bottled Water \$3.00

soft drinks

- \$3.25
- Pepsi, Diet Pepsi, Sprite and Ginger Ale

juices

- \$3.75
- Pineapple, Orange, Coconut, Mango or Cranberry Juice



Thai Iced Tea



Calamansi Mojito



Mai Thai

Ban Thai Specialties \$9.00

Calamansi Mojito

White rum with fresh calamansi, sweetened with our home-made Thai basil simple syrup

Mai Thai

White rum with orange juice, pineapple juice, sweetened with our home-made Kaffir Lime simple syrup and topped with Mekong Thai whiskey

Thai Whiskey Sour

Whiskey with fresh calamansi and our home-made Kaffir Lime simple syrup

tropical cocktails

- Daiquiri \$8.25
- Piña Colada \$8.25
- Margarita \$8.75
- Siam Sling \$8.75
- Long Island Iced Tea \$9.75

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Draft Beer



Tiger As Available

Lite Miller Lite \$6.00

Heineken As Available

Asahi Asahi \$7.00

Blue Moon \$7.00

Bottled Beer

Domestic

- Budweiser, Bud Lite, Miller Lite \$5.50
- Michelob Ultra \$6.00

Imported

- Singha (Thailand) \$6.50
- Corona (Mexico) \$6.00
- Asahi - Large Bottle (Japan) \$9.50



Spirits

Well/Standard

\$7.00

- Aperitifs - Creme de Menthe, Triple Sec
- Brandy - Christian Brothers, Potters, Armagnac Dela Mazier
- Bourbon - Jim Beam
- Gin - Lords
- Rum - Moraga Cay, Captain Morgan, Malibu

Call

\$8.00

- Aperitifs - Grand Marnier, Drambuie, Cointreau, Benedictine
- Bourbon - Jack Daniels, Wild Turkey
- Gin - Tanqueray, Beefeater, Bombay
- Rum - Don Q, Bacardi Silver, Myers

Premium

\$9.95

- Bourbon - Maker's Mark
- Brandy - Chabot, Hennessy VSOP
- Gin - The Botanist

Super Premium

\$13.95

- Cognac - Remy Martin XO
- Rum - Phraya Gold (Thai) - A deep, matured rum distilled from sugarcane in the Nakhom Pathom province.
- Scotch/Single Malts - Royal Salute 21, Talisker, Dalwhinnie, Ardbeg, Aberlour, Red Breast, Glenmorangie

Ultra Premium

\$18.50

- Cognac - Remy Martin Extra, Hennessy XO
- Scotch - Johnnie Walker Blue Label - Guam Special Edition Commemorative Bottle

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- Scotch - Johnnie Walker Red, J & B
- Soju - Chum Churum (Bottle \$15)
- Tequila - Cuervo, Pancho Villa
- Vodka - White Wolf, Sky, Smirnoff
- Whisky/Blends - Southern Comfort, Fireball, Canadian Club, Seagrams 7/VO

- Scotch - Johnnie Walker Black, Chivas Regal, Ballantines, Dimple
- Tequila - 1800 Reposado/Silver
- Vodka - Stolichnaya, Absolut, Tito's
- Whisky/Blends - Crown Royal, Jameson

- Scotch - Johnnie Walker Gold, Old Parr
- Tequila - Patron Silver/XO
- Vodka - Grey Goose, Belvedere

White Wines

Glass / Bottle

House Selection	Réserve Grand Veneur, White Côte Du Rhône (France) Easy to drink, refreshing French white wine. Complements seafood, poultry and veggies.	\$7.50 / \$29.00
Chardonnay	Wolf Blass Eaglehawk (Barossa Valley, South Australia) Citrus aromas with melon and white peach flavors and a hint of oak on the palate. Pairs well with rich seafood, fish and chicken dishes like Red Curried Fish Fillet, Mixed Seafood with Noodles in Thai Sauce and Chicken Green Curry.	\$7.00 / \$26.00
Sauvignon Blanc	Sauvignon Blanc "La Noue Du Roy" (Touraine - Loire, France) Clean and light French white wine. Recommended with poultry, Fresh Spring Rolls, seafood and salads.	\$7.75 / \$29.00
Viognier	Blanc De Viognier, Côte Du Rhône (France) Balanced, fresh and fruity organic white wine. Light and refreshingly easy to drink. The perfect wine to complement Thai cuisine! Great with Pad Thai, curries, and any sweet and spicy dishes.	\$37.50
Chablis	Château De Maligny Petit Chablis (Chablis, France) Fresh with light floral aromas and a long finish. Hailing from French vineyards specializing in chardonnay grapes since the 15th century, the Durup family are experts in the art of Chablis wine making. Excellent with Thai salads, fresh lumpia and seafood including Salt and Pepper fish and Homak Talay.	\$44.50
Sparkling Wine	French Sparkling White Wine "Guilbaud Crémant De Loire" Traditional, pure and fine brut sparkling wine with bright gold bubbles. Ideal for a celebratory toast!	\$42.50

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French Sparkling White Wine "Guilbaud Crémant De Loire"

Red Wines

Glass / Bottle

House Selection	Réserve Grand Veneur, Red Côte Du Rhône (France) Aromatic, full-flavored and silky red wine with aromas of dark berries and spices. Perfect complexity for meats and spicy dishes.	\$7.50 / \$29.00
Cabernet Sauvignon	Woodbridge by Robert Mondavi (Lodi, California) Medium-bodied wine with aromas of cherries, berries and cedar. Pairs with grilled meats like Pork Satay and Spicy Northern Thai Sausage or rich sweet and savory dishes like Plum Glazed Chicken with Cashews.	\$6.50 / \$24.50
	Rodney Strong (Sonoma, California) Full bodied and richly textured, displays intense aromas and flavors of black currant, sandalwood, white pepper and cocoa. Versatile and great with red curries, spicy dishes and meats.	\$8.75 / \$34.50
Pinot Noir	Beringer Founder's Estate (Napa Valley, California) Fruit forward with bright flavors of red cherry and currant, complemented by cedar and cinnamon spice. Great with Beef Salad, Thai Basil with Beef and creamy chicken dishes like Chicken Panang.	\$8.50 / \$32.00
Merlot	Wolf Blass Eaglehawk (Barossa Valley, South Australia) Smooth red wine with dark berries and blackcurrant aromas. Medium-bodied with lingering fruit and soft tannin finish. Goes well with Lemongrass Pork, Beef or Pork Lab Thai and Thai Basil with Beef.	\$7.75 / \$29.00
Grenache/Syrah	Clos Des Sixtes, Lirac AOC/ Côte Du Rhône (France) Full-bodied, elegant and complex organic red wine with exceptional intensity. Aromas of black currant, spices, and a smooth vanilla finish. Superb with spicy dishes, Northern Thai Sausage, and Dried Beef or Pork.	\$46.00



Red Wines