



T ē o restaurant & bar

COCKTAILS

Lemongrass Mojito Rum, fresh mint and lemongrass	10
Mango on Fire Smokey Mezcal, mango puree and jalapeno, shaken and finished	10
Shantou Mule Vodka, ginger beer, fresh lime, float of Mao Tai	14
Lychee Martini Vodka, lychee juice, triple sec	10
Shot of Death Thai Chili infused Resposado Tequila, egg white and 5 spice syrup	10
Peach Bourbon Bourbon, peach, bitters over rocks	10
5 Spice Old Fashioned old fashioned using 5 spice sugar	9
White Linen Muddled cucumber, gin, elder flower liqueur and soda water	11

WINES

White

Riesling, 2014 Firestone Santa Ynez, CA	8
Sauvignon Blanc, 2012 Beaucanon Napa Valley, CA	8
Blend, 201x Rossi di Ca' Momi Napa, CA	8
Chardonnay, 2011 Wine by Joe Dobbles Willamette Valley, OR	9
Chardonnay, 2014 Grayson Cellars St Helena, CA	9

Red

Pinot Noir, 2013 Stephen Vincent Sonoma, CA	8
Malbec, 2013 Sawbuck Zamora, CA	9
Meritage, 2014 Rosso di Ca' Momi Napa, CA	10
Cabernet Sauvignon, 2014 Cosentino Hopland, CA	12

DRAFT BEERS

Stella Artois ~ Leuven, Belgium	6
Magnolia Proving Ground IPA ~ San Francisco, CA	6
Speakeasy Payback Porter ~ San Francisco, CA	6
Hoegaarden Wheat ~ Hoegaarden, Belgium	6
Firestone 805 Blonde Ale ~ Paso Robles, CA	6
Almanac Saison ~ San Francisco, CA	6
Assorted Bottled Beers	5

NON-ALCOHOLIC

Chinese Whole Leaf Tea Ti Kuan Yin, Oo Long, Pu Erh	5
Herbal Teas Chrysanthemum, Chamomile	4
Fountain Sodas Coke, Sprite, Diet Coke, Ginger Ale, Root Beer <i>(free refills)</i>	2.50