

# *Chatayee Thai*

Authentic taste of Thailand

## **Signature Cocktails \$14**

### **Bangkok Mule**

Titos, Lychee, Lime, Mint, Ginger beer

### **Burnt Old Fashioned**

Makers Mark, Chocolate bitters, Burnt Orange

### **Midnight Manhattan**

Woodford Reserve Rye, Gran Gala, Angostura bitters

### **Sawadee Ka**

Absolut Lime, Barrows Ginger, Gran Gala, Lime, Orange juice

### **Chilli Mango Margarita**

El Jimador, Gran Gala, Mango puree, Lime, Thai chilli

### **"Gin"let**

Plymouth Gin, Lime, Ginger, Lemongrass, Cucumber, Thai chilli

### **Kickboxer**

Knob Creek, Tamarind, Palm sugar, Lime

### **Thai-jito**

Don Q Coconut, Lemongrass, Basil, Champagne

### **Long THAILAND Iced Tea**

Don Q Spiced Rum, Whiskey Rye, Christian Brothers Brandy, Thai Iced tea, Cream

### **The Moody Elephant**

Cruzan Rum, Thai Iced Coffee, Chocolate bitters, Cream

### **Tom Yum on the Rocks**

Tito's infused with Kaffir Lime Leaf, Lemongrass, Cucumber, Galangal, Thai chilli, Lime

## **Fall Speciality Cocktails**

### **Tiger's Cry \$15**

Honey Jack Daniels, Don Q Spiced Rum, Brown Sugar, Apple cider, Cinnamon, Nutmeg

### **Autumn Bamboo \$15**

Pumpkin liqueur, Butterscotch, Cruzan Rum, Brown Sugar, Coconut milk, Pumpkin spice

### **Coco Naka \$15**

Godiva Chocolate Liqueur, Vodka, Frangelico Hazelnut liqueur, Coconut milk, Peanuts

### **Siam Sangria \$10**

Peach, Mango, Peach Schnapps, Lime, Sparkling White Wine

### **Full Moon Party \$14**

Cruzan Rum, Coconut Milk, Pineapple juice, Shredded Coconut

## **Non-alcoholic**

Frozen Pumpkin Coconut Milk with Thai Iced Coffee \$7

Thai Iced Tea \$5

Thai Iced Coffee \$5

Strawberry Basil Lemonade \$5

Lychee Iced Tea \$5

Mango Iced Tea \$5

## Draft

Bud Light 4.2%	\$5
Two Roads Road 2 Ruin (10 oz) 8%	\$7
Magic Hat #9 5.1%	\$7
Stella Artois 5.2%	\$7

## Bottles & Cans

Singha	\$6
Tiger	\$6
Amstel Light	\$6
Corona	\$6
Heineken	\$6
Downeast Cider	\$6
Miller Light	\$5
Yuengling Lager	\$5

## Wine

### Reds

	Glass	Bottle
Pinot Noir, Sycamore Lane, California	8	
Chianti Classico, Gabbiano, Italy	11	48
Merlot, Château St.Jean, California	10	38
Malbec, Dona Paula Los Cardos, Argentina	9	
Malbec, Alta Vista, Argentina		42
Cabernet Sauvignon, Sycamore Lane, California	8	
Cabernet Sauvignon, Claret	12	48
Francis Coppola, California		

### Whites

	Glass	Bottle
Brut, Wycliff, California	8	
Pinot Grigio, Sycamore Lane, California	8	
Pinot Grigio, Le Rimei, Italy	9	34
Riesling, Seeker, Germany	10	38
Moscato, Terra D'Oro, California	11	42
Sauvignon Blanc, Hess Shirtail Creek, California	10	
Chenin-Viognier, Terra D'Oro, California	12	46
Chardonnay, Sycamore Lane, California	8	
Chardonnay, Napa Cellars, California		46

### Rosé

	Glass	Bottle
Brut Rosé, Wycliff, California	8	
Rosé, Château St. Jean, California	10	38
Rosé, Maison de Grand Esprit, France	12	46

## Dessert

### Sweet Rice of the Day (V) \$8

#### Kaow Naew Purg (V) \$8

Warm black rice pudding, fresh taro, coconut milk

#### Khao Mathupayas (v) \$8

The enlightenment, Jasmine white, brown, sweet rice, maple syrup, yogurt, smoked gouda, butter

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## Dessert Cocktails

#### The Moody Elephant \$14

Cruzan Rum, Thai Iced Coffee, Chocolate bitters, Cream, Coconut Whipped Cream

#### Autumn Bamboo \$15

Pumpkin liquor, Butterscotch liqueur, Cruzan Rum, Brown Sugar, Coconut milk, Pumpkin spice

#### Coco Naka \$15

Godiva Chocolate Liqueur, Vodka, Frangelico Hazelnut liqueur, Coconut milk, Peanuts, Coconut Whipped Cream

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## Non-Alcoholic Dessert Drinks

Frozen Pumpkin Coconut Milk  
with Thai Iced Coffee

Strawberry Lychee Smoothie

Mango Coconut Smoothie

\$7