

HaiSouS

VIETNAMESE KITCHEN

Happy Hour

4pm - 6pm BAR SEATING ONLY

. \$10 Classic & Signature Cocktails

Old Fashioned

Old Overholt Rye, bitters, orange

Seasonal Margarita

Libeula Tequila, lime, orange bitters, tropical salt rim

High Handed

CH Vodka, lemongrass, citrus

Cheap Thrills

Beefeater Gin, cucumber juice, coconut soda, lemon

Fig Spritz

Fig, Cattin Cremant, lemon

Revolutionist

Banhez Mezcal, compressed pear, all spice dram, citrus

. *Brew*

Fat Tire, **Amber Ale**, Belgium 5% 5

Dovetail **Hefeweizen**, Vietnam 5% 7

Tecate, **Lager**, Baja California Mexico 5% 6

Veltins, **Pilsner**, Grevenstein GER 5% 8oz + **Shot** 10
(Mellow Corn Whiskey or Malort)

. *Alcohol-Free Soda - \$7*

Seasonal Berry Soda

CBD Cherry Basil Spritz

Yuzu, Lime Soda

Blood Orange & Jalapeno Soda

Dealers Choice Mocktail

Pomegranate, Hibiscus Soda

Perrier Sparkling Mineral Water 330ml / 750 ml – 4 / 7

Panna Still Mineral Water 750 ml – 7 Fever Tree Ginger Beer – 5

Sprite, Coke, Diet Coke, Ginger Ale 4

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VIETNAMESE KITCHEN

..... Món Ăn Vặt (for fun)

\$10 Menu

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Gỏi Đu Đủ

papaya salad, house-made beef jerky or marinated tofu
sesame, fresh Vietnamese herbs, chili, lime

Hến Xúc Bánh Đa

chopped clams chili, toasted peanuts, grilled rice crackers

Gỏi Bạch Tuộc

octopus salad confit eggplant, coconut cream & toasted peanuts

Mực Chiên

crispy **calamari**, sweet & spicy tamarind sauce

Cánh Gà Chiên (6 piece)

Chef Thai's famous crispy **chicken wings**, caramelized fish sauce, chili

Cà Tím Nướng Mỡ Hành

grilled eggplant scallion confit & pickled shallot

Nấm Nướng

Chinese broccoli, tương tỏi, fried garlic

Cơm Chiên Giòn

house **fried rice**, garlic, puffed rice & egg (add lump crab +\$5)

Cơm

steamed **Jasmine rice** - \$4

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