

## COCKTAILS

<b>MAPLE HILL ST. MULE</b>	\$14
Vodka, market rhubarb & strawberry syrup, butterfly pea flower, lemon, Fevertree ginger beer	
<b>PARADISE PALOMA</b>	\$14
Mezcal, grapefruit, lime, passionfruit	
<b>YUZU SPRITZ</b>	\$14
Joto Yuzu Sake, Cava, honey, lemon	
<b>TARO FIZZ</b>	\$14
Rum, Licor 43, taro tea, Calpico*, lemon *contains dairy	
<b>KUMQUAT DAIQUIRI</b>	\$12
Kumquat-infused Myer's Rum, lime, kumquat tea	
<b>PHO-ROSES MANHATTAN</b>	\$13
Pho-spiced Four Roses, Angostura bitters, sweet vermouth, orange expression (neat or over rocks)	

## MOCKTAIL

<b>FEVER OF PASSION</b>	\$8
Fever Tree Ginger Beer, lime, passionfruit, passionfruit jelly	

## SAKE

<b>JOTO - One Cup Sake</b>	\$9
Futsūshu (200ml, chilled) • 14.5% abv <i>Light and refreshing, perfect with our crispy apps</i>	
<b>EIKO FUJI - Ban Ryu "10,000 Ways"</b>	\$11
Honjozo • 15.3% abv <i>Light, clean, fruity</i>	
<b>SAIYA - Yuri Masamune "Beautiful Lily"</b>	\$10
Futsūshu • 15% abv <i>Mellow, rustic, mild</i>	

## SOJU

<b>ROTATING FLAVORS in 350ml bottles!</b>	\$15
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### ACRONYM KEY

DF: Dairy free	GF: Gluten free
NF: Nut free	GS: Gluten sensitive
P: Pescatarian	V: Vegetarian
VE: Vegan	M-: Modifiable-

# BALAO

4-8PM WED/THURS • 4PM-12AM FRI/SAT • 4-8PM SUN  
811 Williamson St, Madison, WI

## SNACKS

<b>VEGGIE SUMMER ROLL (2pc)</b>	\$10
Vitruvian Farms micro greens, spring mix, radish, cucumber, carrot, bean sprouts, cilantro, mint, and scallion, wrapped in rice paper; Nước chấm with crushed peanuts for dipping (P, DF, GF, M-VE, M-NF)	
<b>PAD KRAPOW WONTONS (4pc)</b>	\$12
Hot basil pork fried wontons served with sweet chili sauce (DF, NF)	
<b>LAO BRATWURST</b>	\$13
House made Lao spiced WI-style bratwurst served on a brioche bun with pickled mustard greens, spicy Chinese mustard aioli, cilantro, scallion, gochugaru, and fried shallot (NF)	
<b>CHICKEN WINGS (4 whole wings)</b>	\$18
Ahan's signature dry rub wings with jeow som and sticky rice (GS, DF, NF)	
<b>YUM GOONG</b>	\$17
Shrimp, radish, cucumber, cherry tomato, shallot, lemongrass, lime leaf, mint, Thai chili, lime, crushed peanut, cilantro, scallion, nam prik pao (P, GF, DF, M-NF)	

<b>MOK GAI (Chicken Mok)</b>	\$23
- Available THURS - SUN - Chicken with dill, red bell pepper, Thai eggplant, scallion, ginger, and garlic steamed in a banana leaf. Served with steamed green beans, cabbage, and sticky rice (GF, NF, DF)	

<b>FISH FRY PLATTER</b>	\$23
- Available FRI - SUN - Lemongrass fried cod, cucumber salad*, and jeow som with sticky rice (P, DF, M-NF)	

\*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness \*\*

## WINE

<b>SPARKLES</b>	
<b>PROSECCO DOC, "Flora" (NV) ITA</b>	\$9 /\$30
Dry, delicate, pretty	
<b>WHITE</b>	
<b>GRENACHE/SAUV. BLANC-BASED BLEND, GROUNDWORK (2023) CA, USA</b>	\$10 /\$33
Stone fruit, medium-ish body, bright finish	
<b>ROSÉ</b>	
<b>CHRISTOPHE AVI, "Agenais" (2025) FRA</b>	\$8 /\$27
Fresh, mineral, citrusy	
<b>RED</b>	
<b>CABERNET SAUV./SANGIOVESE BLEND, GROUNDWORK (2022) CA, USA</b>	\$10 /\$33
Medium plus body, cherry notes, herbs	

## BEER & CIDER

<b>DUESTERBECK'S - Barn Quilt Blondie</b>	\$7
Blond ale • 4.8% abv <i>Light malt, sweet, subtle hop bitterness</i>	
<b>NEW GLARUS - Spotted Cow</b>	\$5
Farmhouse ale • 4.8% abv <i>Fun, fruity, and satisfying</i>	
<b>WORKING DRAFT - Pulp Culture</b>	\$7
Hazy IPA • 6.3% abv <i>Smooth with citrus and tropical notes</i>	
<b>BEERLAO</b>	\$7
Lao Euro pale lager • 5.0% abv <i>Delicate grains, spice, lemon, mild hop</i>	
<b>ASAHI - Super Dry</b>	\$6
Rice lager • 5.0% abv <i>Dry and crisp w/ quick, clean finish</i>	
<b>MERSHON'S CIDERY - Mystic Berry</b>	\$7
Cider • 5.5% abv <i>With fresh raspberries, blackberries, and strawberries</i>	

## NA BEER & THC SELTZER

<b>BEST DAY BREWING - NA HAZY IPA</b>	\$7
Non-Alcoholic Kölsch • <0.5% abv <i>Rich, fruity aromas followed by round and juicy tropical hop flavors</i>	
<b>WYNK - Juicy Mango</b>	\$8
Seltzer + THC • 5mg THC, 5mg CBD, 0% abv	

## BEVERAGES - \$4

THAI TEA • THAI COFFEE • TARO TEA

