

## BRUNCH SPECIALS



### STEAK + EGGS \*

lemongrass marinated skirt steak, two pasture eggs, masala fingerling hash  
33

### CRISPY OYSTER OMELETTE \*

fresh oysters, pasture eggs, bean sprouts, scallion, cilantro, spinach, black pepper, sweet chili sauce  
23

### MOHINGA \*

The national dish of Southern Burma!  
rice noodle soup with seared local cod, cilantro, red onion, soft boiled egg, chickpea chip  
25

### SUPERSTAR NOODLES v

traditional Burmese wheat noodle salad mixed with fingerling potato, tofu, cucumber, cabbage, chili sauce (served chilled)

tofu +6 | chicken +6 | shrimp +8  
24

### DUNGENESS CRAB CURRY BUTTER SPAGHETTI

spaghetti tossed in crab curry butter, parmesan, chervil  
38



### SHORT RIB KHAO SOI

braised beef short rib, egg noodles, spicy coconut curry, soft boiled egg, burmese chili crunch, onion, cilantro  
36

### HUEVOS RANCHEROS \*

two crispy tortillas, eggs over hard, spicy tomato sauce, pork chorizo, avocado, pico de gallo & crema  
23

### SPICY NOODLES \* v

pasture egg, bean sprouts, garlic chives, tofu, ground peanuts, tamarind chili sauce, lime  
chicken +6 | shrimp +8  
23

### KAYAH GARLIC NOODLES

spaghetti, garlic confit, ajad pickles, garlic chips, parmesan  
tofu +6 / chicken +6 | shrimp +8  
22

### NAN GYI THOKE

udon noodles, chicken curry, fish cake, potato, onions, cabbage, cilantro, Burmese chili crunch, lime  
23

## SNACKS & SALADS



### TEA LEAF SALAD \* v

LAPHET THOKE

Burma love signature fermented tea leaf dressing, peanuts, sesame seeds, crispy garlic, lettuce, tomato, jalapeno, shrimp powder, fish sauce  
vegan upon request  
22

### GINGER SALAD \* v

cabbage, romaine hearts, pickled ginger, fried garlic, sesame seeds, split yellow peas, peanuts, chickpea flour  
20

### RAINBOW POPIAH \* v

fresh spring roll, tofu, fried garlic, fried onions, vermicelli noodles, vegetables, tangy tamarind vinaigrette  
14

### SHRIMP TOAST

crispy Chinese donut, shrimp mousseline, sweet chili sauce, sesame seeds, scallions, cilantro  
16

### SAMUSAS v

two pieces of curried peas and potato filled Indian pastry, pineapple chutney  
add 3rd samusa +5  
12

### SKILLET SHRIMP \*

ten sizzling shrimp with butter, garlic, ginger, turmeric, lemon & chili. served on a hot skillet.  
20

### TW TOAST v

milk toast, avocado, fried pasture egg, spinach, tea leaf aioli, cherry tomato  
13

### KEEMA PLATHA

beef quesabirria made with griddled handmade buttery, multi-layered flatbread stuffed with shredded cheese  
15

### ROTI PLATHA v

handmade multi-layered flatbread, served with coconut curry sauce  
sub coconut chicken curry +2  
18

### EGG & SCALLION ROTI v

handmade buttery multi-layered flatbread filled with scrambled pasture egg, onion, sweet chili sauce  
13

## BURMA BOWLS



[served with jasmine rice, ajad pickles, cabbage, fried pasture egg]

### COCONUT CHICKEN CURRY \*

chicken thigh meat, lemongrass yellow curry, fingerling potato  
26

### HARVEST GREEN CURRY \* v

seasonal vegetables, spicy green curry, organic tofu  
26

### PORK BELLY HUNLAY

northern Thai style braised heritage pork belly  
26

### SPICY BASIL DUCK \*

duck breast, spicy coconut curry, cabbage, Thai basil  
28

## SWEETS



### BLACK SESAME STACK v

petite black sesame pancakes, fresh strawberries, syrup, whipcream  
16

### MANGO STICKY RICE v \*

sweet mango, sticky rice, coconut milk, white sesame seed  
12

### SAVORY DONUTS v

served with sweetened hodo, condensed milk caramel  
10

\* — Gluten Free   v — Vegetarian   V — Vegan   🥜 — Contains Nuts

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# COCKTAILS



|                                                                                                                                   |    |
|-----------------------------------------------------------------------------------------------------------------------------------|----|
| <b>GOLDEN ROCK</b><br>tequila blanco, espresso, licor 43, creme de cacao, coffee liqueur, Aztec chocolate bitters, Thai chili oil | 18 |
| <b>BAGAN SUNSET</b><br>400 conejos mezcal, sage liqueur, turmeric-honey syrup, sal de gusano, lime, fee foam                      | 17 |
| <b>HIGH TIDE</b><br>chili infused tequila blanco, tamarind, lime, Thai basil agave syrup, red chili salt                          | 16 |
| <b>SHAN TROPIC</b><br>cachaça, guava, banana liqueur, amaro, syrup, lime                                                          | 17 |
| <b>MONKS SPIRIT</b><br>rye whiskey, sweet vermouth, china-china amer, chocolate & aromatic bitters, fire water, butterfly pea     | 17 |
| <b>MARTINI BAGO</b><br>lemon infused coconut washed gin, cilantro infused vermouth, Thai chili oil                                | 16 |
| <b>BROKEN COMPASS</b><br>pisco quebranta, rum, pineapple & coconut gum syrup, lemon                                               | 18 |
| <b>LYCHEE EXPRESS</b><br>hangar 1 vodka, lychee dragon fruit sakura syrup, elderflower liqueur, lemon, aquafaba                   | 18 |
| <b>LETTERS FROM MYANMAR</b><br>Japanese whisky, Chinese 5 spices, palm syrup bitters blend, peaty mist                            | 16 |
| <b>ANANDA SPRITZ</b><br>nepeta, brucatto amaro chaparral, giffard passion fruit, sparkling wine, soda water                       | 15 |

# MOCKTAILS



|                                                                                         |    |
|-----------------------------------------------------------------------------------------|----|
| <b>PINK CASSIA</b><br>lychee dragon fruit sakura syrup, grapefruit soda, lemon          | 14 |
| <b>EMERALD IRRAWADDY</b><br>cucumber, ginger, palm syrup, ginger beer, lime, chili salt | 15 |
| <b>AMARAPURA</b><br>pathfinder n/a spirit, guava, hibiscus water, fee foam              | 15 |

# BEER ON TAP



|                                                                    |    |
|--------------------------------------------------------------------|----|
| <b>ISLAND HAZE</b><br>alameda island brewing co.   16 oz, 6.1% ABV | 10 |
| <b>BURMA ALE</b><br>Alameda island brewing co.   16 oz, 4.5% ABV   | 10 |
| <b>SCRIMSHAW PILSNER</b><br>north coast brewing   16 oz, 4.5% ABV  | 10 |

# NON ALCOHOLIC BEER



|                                                                      |   |
|----------------------------------------------------------------------|---|
| <b>ESTRELLA GALICIA</b><br>hijos de rivera, Spain   16 oz, 0.01% ABV | 8 |
|----------------------------------------------------------------------|---|

# BEVERAGES



|                                                                                                          |    |
|----------------------------------------------------------------------------------------------------------|----|
| <b>BURMESE LEMONADE</b> Palm sugar, fresh lemon, makrut lime leaf                                        | 5  |
| <b>MANGO LASSI</b> Mango, yogurt, cardamom syrup & lime                                                  | 7  |
| <b>COCA COLA, DIET COKE OR SPRITE</b>                                                                    | 5  |
| <b>ORANGE JUICE</b>                                                                                      | 5  |
| <b>GINGER BEER</b>                                                                                       | 4  |
| <b>COFFEE</b> House blend, cappuccino, latte, espresso, americano                                        | 5  |
| <b>HONEY GINGER TISANE</b> Served hot                                                                    | 5  |
| <b>BURMESE MILK TEA</b><br>Hot or Iced, served with condensed & evaporated milk                          | 7  |
| <b>TRADITIONAL BLACK ICED TEA</b>                                                                        | 4  |
| <b>TEA</b><br>Burma Love Blend   Yin Hao Jasmin                                                          | 4  |
| <b>VELLAMO SPARKLING OR STILL WATER</b><br>The best water in the world from salpausselkä ridges, finland | 10 |

# WINE



|           | Gl   Btl                                                                   |
|-----------|----------------------------------------------------------------------------|
| SPARKLING | <b>NV BRUT, SCHRAMSBERG MIRABELLE</b> 16/60<br>North Coast, CA             |
|           | <b>NV BRUT, MAS FI CAVA</b> 12/44<br>Spain                                 |
|           | <b>RED SPARKLING WINE, LAMBRUSCA</b> 13/42<br>Modena, IT                   |
| WHITE     | <b>2020 SAUV BLANC, TOURAINE-CHENONCEAUX</b> 17/64<br>Loire Valley, France |
|           | <b>2023 ALBARIÑO, COTEAU PAVOT</b> 16/60<br>Napa, CA                       |
|           | <b>2023 RIESLING, HERMANN J. WEIMER</b> 15/56<br>Seneca Lake, NY           |
| ROSÉ      | <b>2023 CHARDONNAY, AU BON CLIMAT</b> 16/60<br>Santa Barbara, CA           |
|           | <b>2023 ROSÉ, DAOU</b> 15/56<br>Paso Robles, CA                            |
|           | <b>2025 ORANGE CHARDONNAY, EL ZORRITO</b> 13/48<br>MENDOZA, AR             |
| RED       | <b>2023 PINOT NOIR, FRANK FAMILY VINEYARDS</b> 20/76<br>CARNEROS, CA       |
|           | <b>2023 CABERNET SAUVIGNON, BACA</b> 17/64<br>Napa Valley, CA              |
|           | <b>2018 CARMÉNÈRE SYRAH-MALBEC BLEND</b> 15/56<br>Elqui Valley, Chile      |
|           | <b>2023 BEAUJOLAIS VILLAGES, MOMMESSIN</b> 16/60<br>QUINCIÉ, FR            |

## BURMESE TREASURE BOX \$27



### TEA LEAF SALAD \* v

Burma love signature fermented tea leaf dressing, nuts, crispy garlic, lettuce, tomato, jalapeno, dried shrimp  
vegan upon request

Served with both

### MINI SAMUSAS v

curried potato, peas, in pastry, pineapple chutney

Choose 1 main

### FIERY BRAISED TOFU \* v

tofu wok-tossed with mix vegetables & five spice "sweet heat" sauce  
add shrimp +8 | add chicken +6

### EGGPLANT & GARLIC SAUCE \* v

baked chinese eggplant, garlic, chili, scallions  
add shrimp +8 | add chicken +6

### COCONUT CHICKEN CURRY \*

thai yellow curry, fingerling potato, fried shallots, basil

### SESAME CHICKEN OR TOFU \*

lightly battered chicken breast strips with garlic, tossed in a sweet and tangy sesame sauce

### GARDEN GREEN CURRY \* v

seasonal vegetables, bamboo shoots, tofu, califlower, chili crisp, spicy green curry  
add shrimp +8 | add chicken +6

### BEEF CURRY \* +\$3

beef slow cooked in Burmese style red curry with garlic, ginger, onion, tumeric, pickled mango & potatoes

### LEMONGRASS STEAK \* + \$10

spicy lemongrass marinated skirt steak, tomato, burmese chimichurri

choice of jasmine or coconut rice \* v

+\$5 add-on: COCONUT PANNA COTTA

## SMALL PLATES



### TEA LEAF SALAD \* v

22

LAPHET THOKE

Burma love signature fermented tea leaf dressing, peanuts, sesame seeds, crispy garlic, lettuce, tomato, jalapeno, shrimp powder, fish sauce  
vegan upon request

### ROTI PLATHA v

18

handmade multi-layered flatbread, served with coconut curry sauce  
sub coconut chicken curry +2

### SAMUSAS v

12

two pieces of curried peas and potato filled Indian pastry, pineapple chutney  
add 3rd samusa +5

### PLANCHA CALAMARI \* v

22

Burmese chili crunch, lime, fennel, grape, peanuts

### GINGER SALAD \* v

20

cabbage, lettuce, pickled ginger, fried garlic, sesame seeds, split yellow peas, peanuts

### RAINBOW POPIAH \* v

14

fresh spring roll, tofu, fried garlic, fried onions, vermicelli noodles, tangy tamarind vinaigrette

### PAN SEARED DAYBOAT SCALLOPS

25

three pan seared hokkaido scallops, chili jam, orange supreme add 4<sup>th</sup> scallop +8

### HEN OF THE WOODS VG \*

15

tempura maitake mushrooms, pickled tea leaf aioli

### SKILLET SHRIMP \*

20

ten sizzling shrimp with butter, garlic, ginger, tumeric, lemon & chili. served on a hot skillet.

## FOR THE TABLE



### MOHINGA \*

25

rice noodle soup with seared local cod, cilantro, red onion, soft boiled egg, chickpea chip  
national dish of Southern Burma

### SHORT RIB KHAO SOI

36

braised beef short rib, wonton noodles, curried beef bone broth, Chinese sauerkraut, soft boiled pasture egg, Burmese chili crunch

### SUPERSTAR FRIED RICE \*

29

shrimp, chicken, pasture egg, edamame, spicy balauchaung, jasmine rice

vegetarian tofu fried rice available

20

### KAYAH GARLIC NOODLES

22

spaghetti, garlic confit, ajad pickles, garlic chips, parmesan  
add tofu +6 | add chicken +6 | add shrimp +8

### WHOLE BRANZINO \* v

44

crispy branzino, slathered in nam jim jaew sauce, asian herbs, roasted peanuts, toasted rice powder

### DUNGENESS CRAB CURRY BUTTER SPAGHETTI

38

spaghetti tossed in crab curry butter, parmesan, chervil

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