

BURMA★ FOOD GROUP

BURMA★SUPERSTAR

BURMA★LOVE

BURMA★BITES

Teakwood
BY BURMA LOVE

ALISIOS
and delicious cocktails



Welcome to Teakwood, where the vibrant flavors of Burma and Northeastern Thailand converge. Sitting at the intersection of rich culinary traditions, we believe that food is a powerful storyteller. It has the ability to challenge geographical differences and bridge cultures.

As adventurers driven by curiosity, we push boundaries by honoring tradition and embracing creativity. Our menu celebrates the diversity of our landscapes, using timeless techniques that pay homage to regional cooking. Let us take you on a journey of discovery as we set out to bridge cultures through food.



COCKTAILS



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

GOLDEN HOUR SUNDAY-THURSDAY 2:30PM-5PM

SAMUSAS v	9
three mini pieces of Indian pastry filled with curried peas and potatoes, served with pineapple chutney	
RAINBOW POPIAH * v	10
spring roll, tofu, fried garlic, fried onion, cucumber, vermicelli noodles, tangy tamarind vinaigrette	
CHICKEN SATAY *	10
2 pcs of bincho-tan grilled organic chicken thigh, honey glaze, ajad pickles, spicy peanut sauce	
GINGER SALAD * v	8
mini version: cabbage, pickled ginger, fried garlic, sesame seeds, split yellow peas, peanuts, chickpea powder	
ROTI PLATHA v	10
handmade, multi-layered flatbread, served with coconut curry dip	

\$5.00 off select menu cocktails, wines by the glass, & draft beers
Items with * are excluded from golden hour

All gratuity is distributed to our entire team and greatly appreciated.

20% gratuity is added to parties of 6 or more.

Cakeage fee is \$20 per cake | Corkage fee is \$30 per 750ml bottle

We cannot guarantee a 100% allergy free meal. Please note that our food may contain or come into contact with common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish or wheat. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

CURRIES



- COCONUT CHICKEN CURRY** ✨ 26
halal chicken thigh meat, lemongrass yellow
curry, fingerling potato
- BURMESE CHICKEN CURRY** ✨ 26
halal chicken thigh meat cooked in Burmese style red
curry with garlic, ginger, onion, tumeric, potatoes
- BEEF CURRY** ✨ 27
beef slow cooked in Burmese style red curry with garlic,
ginger, onion, tumeric, pickled mango, potatoes
- LAMB CURRY** ✨ 28
lamb slow cooked in Burmese style red curry with garlic,
ginger, onion, tumeric, tomato, potatoes
- AGED DUCK CURRY** ✨ 33
2 day dry-aged duck breast, Burmese curry, bell
pepper, kabocha squash, grapes, Burmese chili oil
- GARDEN GREEN CURRY** ✨ ✨ 24
seasonal vegetables, bamboo shoots, hodo tofu,
spicy green curry

SIDES



- BABY BOK CHOY** ✨ ✨ 16
wok tossed in garlic
- WOK CARAMELIZED CABBAGE** ✨ 15
fish sauce, palm sugar, dried shrimp powder
- PLATHA** ✨ 11
handmade, multi layered flatbread
- RICE** ✨ ✨ 5
coconut | jasmine

✨ — Gluten Free

VG — Vegetarian

V — Vegan

🌿 — Contains Nuts

MOCKTAILS



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

BEER ON TAP



- ISLAND HAZE** 10
Alameda island brewing co. | 16 oz, 6.1% ABV
- BURMA ALE** 10
Alameda island brewing co. | 16 oz, 4.5% ABV
- SCRIMSHAW PILSNER** 10
north coast brewing | 16 oz, 4.5% ABV

NON ALCOHOLIC BEER



- ESTRELLA GALICIA** 8
hijos de rivera, Spain | 16 oz, 0.01% ABV

WINE



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

NOODLES & RICE



MOHINGA ✨	25
rice noodle soup with seared local cod, cilantro, red onion, soft boiled egg, chickpea chip <i>national dish of Southern Burma</i>	
SUPERSTAR VEGETARIAN NOODLES ♡	24
traditional Burmese wheat noodle salad mixed with fingerling potato, tofu, cucumber, cabbage, chili sauce (served chilled) <i>chicken +6 shrimp +8</i>	
SHORT RIB KHAO SOI	36
braised beef short rib, wonton noodles, curried beef bone broth, Chinese sauerkraut, soft boiled pasture egg, Burmese chili crunch	
NAN GYI THOKE	23
udon noodles, chicken curry, fish cake, potato, onions, cabbage, cilantro, Burmese chili crunch	
KAYAH GARLIC NOODLES	22
spaghetti, garlic confit, ajad pickles, garlic chips, parmesan <i>tofu +6 chicken +6 shrimp +8</i>	
SPICY NOODLES ✨	26
rice noodles, shrimp, tofu, egg, bean sprouts, garlic chives, peanuts, tamarind chili sauce	
DUNGENESS CRAB CURRY BUTTER SPAGHETTI	38
spaghetti tossed in crab curry butter, parmesan, chervil	
SUPERSTAR FRIED RICE ✨	29
shrimp, chicken, pasture egg, edamame, spicy balachaung, jasmine rice	
vegetarian tofu fried rice available	20

MAINS



INLE FISHERMAN ✨	30
charbroiled black cod filet, Thai chili sauce, cabbage, compressed heirloom tomato	
48 HR PORK BELLY	29
soy braised heritage pork belly, pickled mustard green, chili garlic dressing, cilantro	
SESAME CHICKEN ✨	29
lightly battered chicken breast strips with garlic, tossed in a sweet and tangy sesame sauce	
LEMONGRASS STEAK ✨	45
spicy lemongrass marinated skirt steak, charred heirloom tomato, grilled cipollini onion, lemongrass chimichurri <i>served with garlic butter fried rice</i>	
WHOLE BRANZINO ✨ 🌱	44
crispy branzino slathered in nam jim jaew sauce, Asian herbs, roasted peanuts, toasted rice powder	
SESAME TOFU ✨	27
crispy fried tofu with garlic, tossed in a sweet and tangy sesame sauce	
EGGPLANT + GARLIC SAUCE ✨ v	20
baked aubergine, califlower, garlic chips, chili, scallions	
FIERY TOFU ✨ v	20
tofu wok-tossed with vegetables & five spice "sweet heat" sauce	

WINE BY THE BOTTLE

WHITE

GRÜNER VELTLINER, "MULLER GROSSMANN" KREMSTAL, AT, 2024	68
ARNEIS BLEND, IDLEWILD "THE BEE" MENDOCINO, CA, 2022	76
RIESLING PFAFFENBERG, WEINGUT KNOLL AUSTRIA 2019	160

ROSÉ

GRENACHE ROSE BLEND, LAND OF SAINTS EDNA VALLEY CA, 2022	64
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RED

CORTINA ZINFANDEL, SEGUEZZIO SONOMA COUNTY, CA 2023	90
BLAUBURGUNDER, WEINGUT EBNER TENUTA SÜDTIROL, ALTO ADIGE, IT 2022	85
CABERNET SAUVIGNON, MONTE XANIC BAJA CALIFORNIA, MX 2023	95

BEVERAGES



Burmese Lemonade	Palm sugar, lemon, makrut lime leaf	5
Mango Lassi	Mango, yogurt, cardamom syrup & lime	7
Coca Cola, Diet Coke or Sprite		5
Orange Juice		5
Ginger Beer		4
Coffee	House blend, cappuccino, latte, espresso, americano	5
Honey Ginger Tisane	Served hot	5
Burmese Milk Tea	Hot or Iced, served with condensed & evaporated milk	7
Traditional Black Iced Tea		4
Tea	Burma Love Blend Yin Hao Jasmin	4
Vellamo Sparkling or Still Water	The best water in the world from Salpausselkä Ridges, Finland	10

SALADS



TEA LEAF SALAD ✨ 🌱 EAT-TO-TEA	22
LAPHET THOKE	
Our signature Burma Love fermented tea leaf dressing, peanuts, crispy garlic, lettuce, tomato, jalapeno, shrimp powder	
vegan upon request - tossed table-side	
Our popular "Tea Leaf Salad Kit" is available to take home, please ask your server for details.	
GINGER SALAD ✨ 🌱	20
cabbage, pickled ginger, fried garlic, sesame seeds, split yellow peas, peanuts	
CITRUS SHRIMP SALAD	18
poached shrimp, citrus, fresh herbs, crispy shallot	

STARTERS



ROTI PLATHA ✓	18
handmade, multi-layered flatbread served with coconut curry sauce <i>sub coconut chicken curry +2</i>	
RAINBOW POPIAH ✨ ✓	14
spring roll, tofu, fried garlic, fried onion, cucumber, vermicelli noodles, tangy tamarind vinaigrette	
SAMUSAS ✓	12
two pieces of Indian pastry filled with curried peas and potatoes, served with pineapple chutney <i>add 3rd samusa +5</i>	
IRRAWADDY POTATO CROQUETTES	15
three Burmese caramelized onion, lahpet creme fraiche, smoked trout roe, chive oil <i>add 4th croquette +5</i>	
SKILLET SHRIMP ✨	20
ten sizzling shrimp with butter, garlic, ginger, turmeric, lemon & chili. served on a hot skillet.	
PLANCHA CALAMARI ✨ 🌱	22
Burmese chili crunch, fennel, grape, peanuts	
HEN OF THE WOODS 🌱 ✨	15
tempura maitake mushrooms, pickled tea leaf aioli	
DAYBOAT SCALLOPS ✨	25
flat top seared Hokkaido scallops, chili jam, orange supreme <i>add 4th scallop +8</i>	
CHICKEN SATAY ✨	15
binchō-tan grilled halal chicken thigh, honey glaze, ajad pickles, spicy peanut sauce <i>add 4th skewer +5</i>	