

THREE MONKS AND A DUCK

THE DRINK MENU

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Cucumber G & T Special - 12
cucumber infused gin, lemon & tonic 1.5oz

A Rainy Day in New York - 14
lemon, simple syrup, red wine and bourbon 1.5oz

Molly - 14
jasmine green tea, lemon, simple syrup and jasmine infused gin 1.5oz

California - 14
pomegranate juice, lemon, soda and berry infused vodka 2oz

Flipped - 14
grapefruit juice, triple sec, lime, grenadine, yuzu syrup and tequila 1.5oz

Japanese Sweetheart - 14
yuzu syrup, honeycomb, lemon slice, soda and junmai sake 2oz

Late Night Drive - 14
fresh lemon, peach schnapps and jameson 2oz

Cat on a Plane - 15
lime, aperol, amaro and tequila 2oz

Muay Thai (mocktail) - 9
coriander, sesame, ginger, lime leaf & ginger infused thai stock with grapefruit, lime and pineapple

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Jackson-Triggs Reserve Merlot VQA - 12 / 55 bottle
Medium ruby wine, plum and berry aromas, balanced tannins, good acidity

Jackson-Triggs Reserve Chardonnay VQA - 12 / 55 bottle
Pale straw wine, oaky, pear, and fig aromas, soft and clean flavor

Jackson-Triggs Sparkling Reserve VQA - 12.5 / 60 bottle
Pale straw, pear, yeast and fig aroma, dry, refreshing with fine mousse

Collavini Pinot Grigio Italy - 12.5 / 60 bottle
Pale straw, lemon-pear-apple aroma, apricot-grapefruit flavor, light-crisp

Oyster Bay Chardonnay New Zealand - 16 / 75 bottle
Smoky oak, yellow plum, vanilla, nuts & citrus

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Redstripe - 8

Modelo - 8

Corona - 8.5

Stella Artois - 8.5

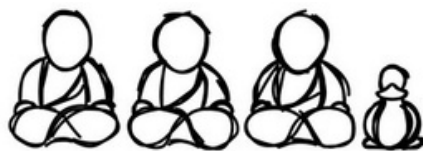
Sapporo - 9.5

Guinness - 8.5

Space Invader IPA - 9

Soju Bottle 360ml - 25

Redbull - 7



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THE MENU

BAR SNACKS

Edamame - 6.5

steamed edamame finished with maldon salt & japanese wakame

Crispy Fries - 6.5

shoestring fries tossed with chili salt with furikake kewpie mayonnaise

Taro Chips - 6.5

in house cut and fried taro chips with kosher salt

OFF THE GRILL

Pork Inihaw (Filipino BBQ) - 10

sweet & sticky bbq pork shoulder skewers with red onion vinegar & pickles (2 per order)

Shrimp Inihaw (Filipino BBQ) - 10

sweet & sticky bbq black tiger shrimp skewers with red onion vinegar & pickles (2 per order)

Xiên Gà (Chicken Skewers) - 9.5

lemongrass grilled chicken skewers with nước chấm (lime dipping sauce) & pickles (2 per order)

Xiên Thịt Bò (Beef Skewers) - 11.5

lemongrass grilled sirloin skewers with nước chấm (lime dipping sauce) & pickles (2 per order)

Asparagus Sabayon (Egg Emulsion) - 10

grilled asparagus with sweet mirin sabayon, chili salt and garlic panko

DESSERT

Three Monks Banana Split - 15

pineapple-bun bread pudding topped with caramelized banana and served with tapioca pearls, coconut ube sauce, and *iHalo Krunch* ube ice cream.

APPETIZERS

Cucumber Salad - 9

english cucumber slices tossed in a sweat soy vinaigrette with scallions and sesame seeds

Lumpia (Filipino Spring Rolls) - 8

pork & shrimp crispy rolls with chili plum (2 per order)

Crispy Calamari - 13

cornmeal tempura battered calamari tossed with chili salt & served with chili plum

MAINS

Pineapple in the Pineapple Bun - 17

Grilled sous-vided pork shoulder on a house-baked pineapple bun, filled with pineapple jam, greens and topped with dill pickle (2 per order)

Salt and Pepper Shrimp - 19

cornmeal tempura battered black tiger shrimp wok fried with garlic, shallot and chilis

Crispy Lechon Rice - 17.5

crispy sous vide pork belly on bone broth infused jasmine rice with red onion vinegar & achara (filipino sweet pickles)

Mama's Roasted Chicken Rice - 17.5

roasted lemon brine chicken thigh on bone broth infused jasmine rice with scallion ginger, sweet soy & spicy sambal

Hangover Hakka Noodles - 17

taiwanese wheat noodles prepared in a hot chili butter sauce with onions, jalapeno chilies and spinach, topped with a poached egg

Send Noods - 17

Stir-fried miki noodles tossed with fresh shitake mushrooms, chopped greens, egg, and fried tofu

add chicken - 5 add shrimp - 7

Please inform your server of any dietary restrictions and allergies



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THE BOTTLE MENU

Vodka

Grey Goose 750 ml \$225

Belvedere 750 ml \$225

Ciroc 750 ml \$225

Kettle One 750 ml \$200

Tequila

El Jimador Blanco/Reposado 750 ml \$200

Casamigos Blanco/Reposado 750 ml \$300

Don Julio 1942 750 ml \$750

Clase Azul Reposado 750 ml \$750

Champagne

Moet and Chandon 750 ml \$225

Veuve Clicquote 750 ml \$225

Cognac

Hennessey VS 750 ml \$260

Gin

Tanqueray 750 ml \$200

Whisky

Jameson 750 ml \$200

Rum

Havana Club 750 ml \$200

**for private events, please let us know which bottles you will like
a head of time*