**COCKTAILS**

ginger mule · 12
g uns, muddled lime, ginger beer, fresh grated ginger

lemon grass ginger · 12
gin, ginger syrup, lemon, cucumber

lychee-tini · 12
guns, lychee, lime grass syrup, lemon

cosmo fizz · 11
guns, triple sec, lime juice, cranberry, topped with champagne

dirty togarashi · 12.5
tito’s vodka, dry vermouth rinse, olive juice, togarashi stuffed olive

**SAKE INFUSIONS**
cucumber · 10
gkekkeikan traditional, vodka, cucumber, simple syrup, lemon

lemon grass lychee · 12
gkekkeikan lychee, elderflower liqueur, lychee, lemon grass, lemon

blackberry · 14
gkekkeikan black, home made lavender vanilla syrup, bitters

pineapple · 10
gkekkeikan traditional infused with fresh pineapple, simple syrup

**RED WINE**

the path pinot noir · california · 10 / 38

mdz malbec · argentina · 9.5 / 36

shebang red blend · california · 11.5 / 46

ironstone vineyards petite sirah · california · 12 / 38

velvet devil merlot · washington · 11 / 38

grayson cellars cabernet sauvignon · california · 11 / 38

**WHITE WINE**
kono sauvignon blanc · new zealand · 10.5 / 40

benvolio pinot grigio · italy · 10 / 38

ryan patrick chardonnay · washington · 15 / 56

novelium chardonnay · france · 11.5 / 44

windisch riesling · germany · 10.5 / 40

chappelle du bastion picpoul · france · 9 / 34

vina otano rose · spain · 10.5 / 40

raza vinho verde · portugal · 8.5 / 32

la perlina moscato · italy · 9 / 34

**SPARKLING WINE**

poema cava brut · spain · 12 / 48

anna de codorniu brut rose · spain · 10 / 39

carletto prosecco · italy · 10 / 38

**SAKE**
gekkeikan traditional · 7
filtered, mineral driven, medium finish

sho chiku bai · 8 / 24
filtered, smooth, well balanced, full body (750ml)

ozeki niori · 13
unfiltered, mildly sweet, refreshing (375ml)

gkekkeikan zipang · 14
sparkling, lighter bodied, off-dry (250ml)

bunraku nihonjin square · 30
filtered, layered, light (300ml)

gkekkeikan haiku · 18
filtered, herbacious, medium-dry (300ml)

**MARTINIS**
nigori peach · 12
vodka, ozeki nigori sake, peach nectar, lemon, mint

vanilla lavender old fashioned · 13
bourbon, housemade lavender vanilla syrup, bitters

cilantro paloma · 11.5
tquila, grapefruit, agave, lime, cilantro

blackberry bourbon fizz · 12
bourbon, lychee, lemon grass, muddled blackberries

cucumber mojito · 11
effen cucumber vodka, soda water, fresh mint, lime

dark n’ peach · 12.5
bourbon, kraken black spiced rum, peach nectar, ginger, mint

jalapeno guava margarita · 11.5
jalapeno infused tequila, guava nectar, lime

orange blossom · 12
cathead honeysuckle vodka, orange liqueur, champagne, bitters

sriracha mary · 10
vodka, tomato juice, clamato, hoisin, sriracha, spices, pickled okra

**SAKE INFUSIONS**
cucumber · 10
gkekkeikan traditional, vodka, cucumber, simple syrup, lemon

lemon grass lychee · 12
gkekkeikan lychee, elderflower liqueur, lychee, lemon grass, lemon

blackberry · 14
gkekkeikan black, home made lavender vanilla syrup, bitters

pineapple · 10
gkekkeikan traditional infused with fresh pineapple, simple syrup

**DRAFT BEER**
sapporo · japan · 7
local rotating selections

**BOTTLED BEER**
singha · thailand · 6
asahi super dry · japan · 6
kirin ichiban · japan · 6
bud light · usa · 5
michelob ultra · usa · 5
bold rock cider · mills river, nc · 6.5
olde mecklenburg brewery copper · charlotte, nc · 6.5
noda brewing jam session · charlotte, nc · 6.5

**MOCKTAILS**
blackberry lychee fizz · 7
lychee, lemon grass, muddled blackberries

vietnamese limeade · 7
tha basil, lime, lemon lime soda

cucumber no-jito · 7
cucumber water, fresh mint, lime

moscow filly · 7
ginger beer, lime, fresh ginger, n/a blood orange bitters

**JUICE, TEA & COFFEE**
coconut juice · 4
lychee iced tea · 4
hot tea · 4
CHOICE OF: [green] or [jasmine] or [bombay chai]
vietnamese iced coffee · 4.5
bottled water · 4
CHOICE OF: [san pellegrino-sparkling] or [acqua panna-still]

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**DUMPLINGS**

- pork & ginger gyoza - 7.5
  soy scallion sauce
- beef & kimchi dumplings - 7.5
  served in a sambal chili broth
- edamame gyoza - 7.5
  sesame soy vinaigrette
- spicy crab rangoon - 7.5
  thai sweet chili sauce

**SMALL DISHES**

- five spice pulled pork, cucumber cilantro aioli, pickled red chili, radish & cilantro
- diced tuna, avocado, garlic sesame aioli, jalapenos, onion, radish & cilantro
- ponzu sauce, jalapeno, sriracha, micro greens
- yellowtail sashimi - 12
  seared tuna, wakame, fresh herbs, sweet ponzu, togarashi
- curry shrimp - 12
  yellow curry, thai chili, thai basil, garlic baguette
- pork belly buns - 10.5
  pork belly, pickled cucumber, carrots, hoisin, cilantro
  CHOICE OF: [steamed] or [fried] lotus leaf bun
- tofu buns - 9.5
  tofu, pickled cucumber, carrots, sriracha aioli, cilantro
  CHOICE OF: [steamed] or [fried] lotus leaf bun
- ahi poke stack - 15*
  mirin & soy marinade tuna, avocado crema, cucumber, scallops, sushi rice, served with wonton crisps
- yellowtail sashimi - 15.5*
  ponzu sauce, jalapeño, sriracha, micro greens
- salmon carpaccio - 14.5*
  lime and lemongrass zest, truffle oil, micro greens
- garlic sesame tuna tacos - 12*
  diced tuna, avocado, garlic sesame aioli, jalapeños, onion, radish & cilantro
- spicy pulled pork tacos - 11
  five spice pulled pork, cucumber cilantro aioli, pickled red chili, onions, radish & cilantro

**BROTH NOODLES**

- pho - 16 or spicy pho - 17*
  rice vermicielli, bean sprouts, cilantro, thai basil, scallions, beef broth, hoisin & sriracha.
  CHOICE OF: [chicken, rare beef, meatballs or sliced short rib]
  ADD: [meatballs, chicken, rare beef, or sliced short rib - 4] or [shrimp - 4] or [poached egg - 1.5*]
- vietnamese ramen - 18.5*
  pork belly, shredded pork, poached egg, egg noodles, bok choy, served in a pork broth
- curry laksa - 22
  shredded chicken, bun rice noodles, shredded cucumber, thai basil, baby boy choy, served in a spicy coconut broth
  ADD: [shrimp - 4] or [short rib - 4] or [drunken pork belly - 4]
  [seared salmon - 5*] or [poached egg - 1.5*]
- masa ramen - 18.5*
  drunken pork belly, shoyu egg, corn, bean sprouts, wakame, scallions, crispy garlic, served in a tonkotsu broth
  [miso chili bomb per request]

**WOK NOODLES**

- hanoi noodles - 18.5*
  yellow curry, onion, carrots, zucchini, napa cabbage, rice noodles
- drunken thai noodles - 18.5
  chili nam pla, red onions, mixed mushrooms, carrots, napa cabbage, thai basil, rice noodles
- pad thai - 19.5*
  tamarind, bean sprouts, egg, carrots, onions, scallions, napa cabbage, peanuts, rice noodles
- spicy udon - 19.5*
  spicy black pepper sauce, snow peas, bell peppers, white onion, scallions, carrots, celery, jalapenos

**RICE DISHES**

- com chien - 16.5
  fried rice, edamame, oyster sauce, sesame oil, egg, onions, carrots, scallions
  --CHOICE OF: [chicken or tofu]
  ADD: [sunny side egg on top - 1.5*]
- Deluxe com chien - 19.5
  shredded chicken, pork, chives, fried rice, edamame, oyster sauce, sesame oil, egg, onions, carrots, scallions
  ADD: [sunny side egg on top - 1.5*]
- thai green curry - 19
  zucchini, bell peppers, onions, bamboo shoots, mixed mushrooms, thai basil, lemongrass, coconut milk, steamed rice
  CHOICE OF: [tofu or chicken]
- thai basil chicken - 18.5
  chili nam pla, snow peas, bell peppers, red onion, jalapeños, steamed rice
  --SUBSTITUTE: [tofu or chicken]
- korean rice bowl - 18.5*
  marinated wol steak, sunny side up egg, kimchi, sprouts, edamame, cucumber, pickled carrots, served over jasmine rice
  with sweet & spicy gochujang sauce
- katsu chicken - 17*
  crispy chicken, shoyu egg, shredded cabbage, edamame, pickled carrots, cilantro, sesame aioli, katsu sauce, served over jasmine rice
- spicy garden bowl - 16
  tofu sautéed in black pepper sauce, snow peas, bell peppers, edamame, pickled carrots, bean sprouts, cucumber, spring mix, served over jasmine rice
  ADD: [chicken - 4] or [steak - 4] or [shrimp - 4]

**BANH MI**

- crispy baguette, cucumber, pickled carrots, sriracha aioli, jalapeño, cilantro
- korean short rib - 12.5
  braised short rib, kimchi & gochujang aioli
- caramel pork - 11.5
  traditional fish sauce & sugar cane marinade
- chicken katsu - 11.5
  crispy chicken, sliced cabbage, katsu sauce
- five spice pork belly - 11.5
  sesame soy vinaigrette
- lemongrass tofu - 9.5
  grilled tofu with sauteed lemongrass & garlic

**SALADS**

- vietnamese salad - 10.5
  cabbage, red onion, pickled carrots, cilantro, crispy onions, prawn krupuk, sweet lime vinaigrette
- green papaya salad - 10.5
  green papaya, cabbage, carrots, jalapeño, peanuts, thai basil, sweet lime vinaigrette

**DESSERT**

- crispy cheesecake wontons - 7.5
  vanilla anglaise, chocolate drizzle, candied orange
- strawberry spring rolls - 8.5
  nutella dipping sauce

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Vegan & gluten-free menus available. Please tell your server of any allergies.

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*These items may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.