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RESTAURANT WEEK

THREE COURSES FOR \$68

FIRST

HERITAGE PORK DUMPLINGS

BLACK VINEGAR, SOY, CHILI OIL

FRIED CHICKEN WINGS

FISH SAUCE CARAMEL, THAI JAEW SAUCE

WOK TOSSED PEA SHOOTS

SOY SAUCE, SHALLOTS

SESAME-GINGER CHICKEN SALAD

WONTONS, FRIED VERMICELLI NOODLES, GRILLED CHICKEN
TOASTED ALMONDS, ROMAINE LETTUCE
ORANGE-SESAME GINGER DRESSING

FRIED CHICKEN BAO BUNS

BRINED CRISPY CHICKEN, PICKLED JALAPEÑOS
BUTTERMILK RANCH

CHICKEN TINGA NACHOS

PULLED CHICKEN, MEXICAN CHILI SAUCE
SOUR CREAM, CHEESE

BABY BACK RIBLETS

GRILLED & GLAZED SPLIT BABY BACK RIBS
MILD CHILI DR. PEPPER BBQ SAUCE

SECOND

GASLIGHT SMASH BURGER - MAKE IT A DOUBLE +8

PRIME BEEF, BLACK GARLIC TRUFFLE CHEESE, PICKLES, SPECIAL SAUCE

GRILLED LEMONGRASS SHORTRIBS

RICE NOODLE BUNDLES, PICKLED CARROT & DAIKON, HERB & LETTUCE WRAPS

PAD THAI

TAMARIND PAD THAI SAUCE, TOFU, SCALLIONS, PEA SHOOTS, EGG, PEANUTS, CHILI
ADD ON - CHICKEN +6 OR SHRIMP +12

THAI BASIL BEEF

STIR FRIED BEEF, JIMMY MARDELLO SWEET PEPPERS, GREEN BEANS, CRISPY EGG, JASMINE RICE

GREEN CURRY

FIORETTO CAULIFLOWER, MUSHROOMS, BUTTER BEANS, BAMBOO, KAFFIR LIME, JASMINE RICE
ADD ON - CHICKEN +6 / SHRIMP +12

DESSERT

VANILLA CAKE, BANANA CREAM, CHOCOLATE, CANDIED WALNUTS

DONT NEED ALL THREE?

ORDER AN APP & A DRINK...

WINGS ON THE HOUSE! PICK A SAUCE!

FRIED CHICKEN WINGS

- FISH SAUCE CARAMEL, THAI JAEW SAUCE -
- GARLIC PARMESAN -
- BUFFALO -