

TRAVELER’S CART COCKTAILS

UNDERNEATH THE MANGO TREE

(MANGONADA MARGARITA)

reposado tequila, passion fruit liqueur, chili liqueur, mango syrup,
chamoy, lime, tajin, chamoy straw 14

UNPACK YOUR BAGS

(”PLASTIC BAG” COLONCHE)

blanco tequila, prickly pear syrup, lemon, soda, lemon wheel 13

LIKE WATER FOR CHOCOLATE

(MEXICAN ESPRESSO MARTINI)

reposado tequila, Licor 43 Horchata, Irish cream, espresso,
Abuelita chocolate 14

ENTER THE DRAGON

(DRAGON FRUIT COOLER)

vodka, dragon fruit-soursop syrup, lemon, soda,
dragon fruit wheel 13

SLUMDOG MILLIONAIRE

(INDIAN GIN & TONIC)

gin, Indian tonic, garam masala syrup, candied ginger slice 13

THE AMALFI COAST

(LIMONCELLO APEROL SPRITZ)

Aperol, limoncello, sparkling wine, lemongrass syrup,
lemon bitters, soda, orange slice 13

BLAME IT ON RIO

(SUGARCANE CAIPIRINHA)

cachaça, muddled lime, turbinado, lime wheel, sugarcane 13

FEELIN’ NO PAIN

(BANANA PAINKILLER)

dark rum, banana liqueur, pineapple, orange,
cream of coconut, pineapple wedge 14

PEACHES DOWN IN GEORGIA

(PEACH COBBLER OLD FASHIONED)

bourbon, peach simple, old fashioned bitters, peach 14

TUK TUK OLD FASHIONED

(PANDAN STICKY RICE OLD FASHIONED)

toasted sticky rice-washed bourbon, pandan syrup,
tiki bitters, banana leaf 14

FROZEN COCKTAILS

FAST BOAT TO HAVANA

(PASSION FRUIT MANGO MOJITO)

coconut rum, light rum, passion fruit, mango, mint, lime,
mint sprig 13

GOOD MORNING VIETNAM

(PANDAN CREAM VIETNAMESE COFFEE)

brandy, coffee liqueur, cold brew, pandan three cream 13

WINES BY THE GLASS & BOTTLE

SPARKLING WINES

POEMA BRUT CAVA (Cava, SP) 11/42

JEIO PROSECCO DOC (Veneto, IT) 13/50

WHITE WINES

FRENZY SAUVIGNON BLANC (Marlborough, NZ) 13/50

LOOSEN BROS. DR. L. RIESLING (Mosel, GER) 13/50

KURTATSCH PINOT GRIGIO DOC (Alto Adige, IT) 14/54

ALEXANDER VALLEY CHARDONNAY (Sonoma, CA) 14/54

ROSE WINES

CA MAIOL CHIARETTO ROSÉ (Lombardy, IT) 13/50

RED WINES

JUGGERNAUT PINOT NOIR (Sonoma, CA) 14/54

PARALLÈLE 45 CÔTES-DU-RHÔNE (Rhône, FR) 13/50

TORRES ALTOS IBÈRICOS CRIANZA RIOJA (Rioja, SP) 13/50

BODINI MALBEC (Mendoza, AR) 13/50

GUNDLACH BUNDSCHU BORDEAUX BLEND (Sonoma, CA) 15/58

ZERO PROOF COCKTAILS

PRICKLY BY NATURE

(NON-ALCOHOLIC ”PLASTIC BAG” COLONCHE)

Ritual tequila alternative, prickly pear syrup, lemon juice, soda,
lemon wheel 12

FREE-SPIRITED CUBAN

(NON-ALCOHOLIC PASSION FRUIT MANGO MOJITO)

Ritual rum alternative, passion fruit, mango, mint, lime juice,
soda, dehydrated lime, mint sprig 12

BEER

DRAFTS

MICHELOB ULTRA 6

KARBACH LOVE STREET 6

PACIFICO 7

SPINDLETAP HOP GUSHER IPA 8

BOTTLES & CANS

SAPPORO 7

RED STRIPE 7

STELLA ARTOIS 7

LONE STAR (TALL BOY) 7

NEWCASTLE BROWN ALE 8

LIVE OAK HEFEWEISEN 7

LONE PINT YELLOW ROSE IPA 8

DOGFISH HEAD 60 MINUTE IPA 8

HEINEKEN ZERO (NON-ALCOHOLIC) 8

SAKES

TOZAI NIGHT SWIM (FUTSU) 187 ml 12

JINJO BUSHIDO (GINJO GENSU) 187 ml 12

TOKAI SNOW MAIDEN (JUNMAI NIGORI) 187 ml 12



Welcome to Traveler's Cart!

This is street food... made by humble, hardworking cooks from around the world, like Thy's Vietnamese grandmother, who are keeping our food traditions alive.

It's not meant to be perfect. It may not be pretty, and let's face it - some of it just might not be for you. It can be spicy or tangy, sour or deliciously funky. It may smell different and look like something you've never eaten before.

It has bones, fat, salt, and sugar, but that's what gives it flavor. So, live a little. Consider it a cultural experience. Roll up your sleeves and explore your appetite!

Welcome to Our Home,
Matt, Thy, and Your Friends at Traveler's Cart

STREET SNACKS

THAI CHILI QUESO (V) (GF) 🌶️
melted cheese, bird’s eye chilis, galangal, Thai basil, tortilla chips 9
(Beef Rendang – Add \$6)

PANDEBONO (V) (GF)
Colombian cheese bread, guava butter 7

ROTI CANAI WITH CURRY SAUCE (VG)
Indian flatbread, coconut curry 8

FALAFEL BITES (VG) (GF)
chickpea fritters, purple beet hummus, tahini 10

BUTTER CHICKEN SAMOSAS (H)
flaky pastries, smoked yogurt-marinated chicken, tomato masala 12

JAMAICAN JERK CHICKEN WINGS (GF) 🌶️🌶️
chicken wings, scotch bonnet-jerk glaze, mango-habanero chutney, curried ranch 13

PUERTO RICAN CARNE FRITA (GF)
sofrito-marinated pork pieces, tostones, mayo-ketchup 13

VIETNAMESE BEEF LETTUCE WRAPS (GF)
betel leaf wrapped beef, pineapple-papaya-carrot slaw, bibb lettuce, banh hoi noodles, fish sauce 14

PAN-FRIED CUMIN LAMB DUMPLINGS (H) 🌶️
lamb, cilantro, garlic aioli, black vinegar chili oil 14

GET YOUR GREENS

(Add: Avocado \$3, Goat Cheese \$3, Crispy Falafel \$5, Crispy Tofu \$5,
Roasted Chicken Breast (H) \$6, Sautéed Shrimp \$7, Pan-Seared Salmon \$9*)

EGYPTIAN GRAIN & GREENS SALAD (VG) (N)
farro, mixed greens, roasted beets, cherry tomatoes, mint-lemon vinaigrette, tahini yogurt sauce, pistachios 13

BAJA SHRIMP & STREET CORN SALAD (GF)
chipotle-marinated Gulf shrimp, charred corn, mixed greens, vegan queso fresco, soy-mayo dressing, corn nuts 18
(Make It Vegan – Substitute Falafel or Crispy Tofu – No Charge)

EAT WITH YOUR HANDS

AMERICAN ROADSIDE BURGER*
two “smash” beef patties, American cheese, lettuce, tomato, red onions, mayo-ketchup, potato bun, crispy fries 16
(Extra Patty - Add \$3) (Applewood-Smoked Bacon - Add \$2) (Fried Egg - Add \$2)

BRITISH FISH & CHIPS
beer battered cod, tartar sauce, malt vinegar, crispy fries 17
(Extra Piece- Add \$5)

ARGENTINIAN STEAK SANDWICH*
herb-marinated beef, tomato chimichurri, piquillo pepper aioli, mayo-ketchup, arugula, hoagie bread,
crispy potato sticks, crispy fries 19

MENU LEGEND
(V) Vegetarian (VG) Vegan (GF) Gluten Free (N) Contains Nuts (H) Halal Certified Protein

🌶️ Mild-Medium 🌶️🌶️ Medium-Hot

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of a foodborne illness.
Please note that some food items we prepare may contain nuts or trace amounts of nuts. Many of our dishes contain ingredients
that are not listed. Please advise staff of any allergies or concerns.

MARKET MAINS

NIGHT MARKET SHRIMP PAD THAI (N)
Gulf shrimp, egg, tofu, rice noodles, bean sprouts, green onions, tamarind, fish sauce, oyster sauce, cilantro, lime, peanuts 19
(Substitute Chicken - No Charge)

KHAO SOI (YELLOW CHICKEN CURRY) (H)
chicken, coconut curry, egg noodles, chili oil, pickled mustard greens, green onions, cilantro, crispy egg noodle 18
(Substitute Shrimp - Add \$3)

CHICKEN LO MEIN (H)
chicken, egg noodles soy, mirin, sesame oil, bell peppers, carrots, green onions 18

SALMON DONBURI (GF)
yaki-marinated salmon, edamame, cucumbers, cherry tomatoes, fried shallots, green onions, white rice 20

RED LENTIL COCONUT CURRY (VG) (N)
red lentils, coconut milk, butternut squash, tomato, turmeric, almond butter, cashews, cilantro, vegan raita, white rice, paratha 18

PERI PERI CHICKEN (GF) (H) 🌶️
jumbo leg and thigh, South African coleslaw, peri peri sauce, lime, crispy fries 20

MEDITERRANEAN CHICKEN & QUINOA BOWL (GF) (H)
herb-marinated chicken breast, chermoula, quinoa, kale, sofrito, purple beet hummus 18
(Make It Vegan – Substitute Falafel or Crispy Tofu – No Charge)

CHICKEN PARMESAN (H)
parmesan-crusted chicken breast, smoked mozzarella, pomodoro sauce, penne pasta, basil, Italian breadcrumbs 23

PERUVIAN LOMO SALTADO (GF)
beef tenderloin, soy sauce, ají amarillo, red onions, tomatoes, red bell peppers, cilantro, white rice, crispy fries 24
(Extra Beef - \$8)

DINNER FEATURES

VIETNAMESE CHA CA (GF) (N)
turmeric-dill grilled fish, stir fried onions, bibb lettuce, peanuts, vermicelli noodles, crispy shallots, bird’s eye chilis, nuoc mam 24

MISO-GINGER SALMON*
miso-ginger salmon filet, sesame egg noodles, baby bok choy, roasted edamame, goma dare sesame dressing, garlic crisp 26

BEEF RENDANG (GF) 🌶️
braised beef, coconut milk, chilis, galangal, lime leaves, spicy okra balado, white rice, garlic crackers 26

PAPPARDELLE WITH BRISKET RAGU
braised beef brisket, pappardelle pasta, mushrooms, kale, sofrito, parmesan breadcrumbs 25

JAMAICAN JERK PORK RIBS (GF) 🌶️
scotch bonnet glazed pork ribs, coconut rice and beans, Caribbean-style sweet plantains 22

STEAK FRITES* (GF)
herb-marinated flat iron steak, red wine demi-glaze, blistered cherry tomatoes, crispy fries, mayo-ketchup 29

SIDE TRIPS 6 each

CRISPY FRIES WITH MAYO-KETCHUP (V) (GF)

**TOSTONES (FRIED PLANTAINS) WITH
MAYO-KETCHUP** (V) (GF)

COCONUT RICE AND BEANS (GF)

SESAME NOODLES (V)

EGYPTIAN GRAIN & GREENS SIDE SALAD (VG) (N)

ROASTED BEETS (V) (GF)

GOCHUJANG CUCUMBERS (VG) (GF) 🌶️🌶️

BABY BOK CHOY (VG) (GF)

CARIBBEAN-STYLE SWEET PLANTAINS (VG)(GF)

YOU’RE SO SWEET

SOFT SERVE ICE CREAM (Cup) 5
Madagascar Vanilla (V) or Mango (VG)

MANGO WITH PURPLE STICKY RICE (VG) (GF)
mango, purple sticky rice, ube-coconut milk, crispy rice 10
(Soft Serve-Add \$2)

GREEK CUSTARD PIE (V) (N)
filo dough pastry, vanilla custard, pistachios, apricot,
vanilla soft serve 11

CHOCOLATE TOFFEE CAKE (V)
dark chocolate sponge cake, chocolate-toffee sauce,
vanilla ice cream 12