



HAPPY HOUR

TUE-FRI 5:00-6:00PM

SMALL BITES

CRISPY CHICKEN WINGS

Garlic & Pepper | Honey & Chili

Delicious fried chicken wings with choice of your seasoning

10

SALT & PEPPER CALAMARI

Lightly battered, tossed with salt, pepper, scallions, and jalapeños.

11

SKILLET SHRIMP

Shrimp with garlic, ginger, and chilies served on a sizzling hot skillet.

11

PLATHA & DIP

Chicken | Vegetable

Handmade buttery multi-layered bread, served with a side of coconut chicken or vegetarian curry sauce.

9

VEGETARIAN SAMUSAS

Handmade triangular pastries, filled with mashed curried potatoes, mint, peas, and spices. Deep fried and served with our house spicy-tangy sauce.

8

COCKTAIL SPECIALS \$10



THE GENERAL

Tanduay Gold Rum,
Argonaut Brandy,
Carpano Antica Vermouth,
Benedictine, Peychaud's
and Angostura Bitters



BURMARITA

Dos Armadillos Reposado
Tequila, Pierre Ferrand
Dry Curaçao, Tamarind,
Lime Juice, Palm Sugar,
Rimmed with Salt



EYE OF THE TIGER

Toki Japanese Whisky,
Mango Lassi, Tamarind
Shrub, Firewater,
Honey, Lime



SANGRIA

Red & White Wine, Spiced
Rum, Mango, Pineapple,
Ginger and Citrus

WINE BY THE GLASS \$8

WHITE

Sean Minor Chardonnay 2017
Sonoma Coast, California

Long Meadow Ranch Sauvignon Blanc 2018
North Canterbury, New Zealand

Triennes Rosé 2018
Provence, France

RED

Leese-Fitch Pinot Noir 2017
Lodi and Paso Robles Blend, California

Matchbook Petite Sirah 2016
Dunnigan Hills, Yolo County, California

BEER \$6

House Burma Ale, 4.4% abv
Oakland, California

Trumer Pils, 4.9% abv
Berkeley, California

Fort Point Villager IPA, 6.3% abv
San Francisco, California

Burma Cooler, 4.4% abv
Ginger, Lemon and Palm Sugar, Shandy Style