



	DOWNSTAIRS PRIVATE DINING *	COVERED PATIO	EXTENDED PATIO	WHOLE RESTAURANT (includes private dining)
	(Capacity: 40 people, 60 standing)	(Capacity: 65 seated, 90 standing)	(Capacity: 80 standing)	(Capacity: 178 seated, 285 standing)
M	Monday pricing available on request.			
TU W SU	\$2,250 F&B minimum	\$3,500 F&B minimum	\$2,000 F&B minimum	\$7,000 F&B minimum
TH	\$2,500 F&B minimum	\$4,000 F&B minimum	\$2,500 F&B minimum	\$8,000 F&B minimum
F SA	\$3,000 F&B minimum	\$5,000 F&B minimum	\$4,000 F&B minimum	\$11,000 F&B minimum

\$500 bar minimum per 25 guests.

Special rates and minimums may apply for SXSW and December.

Pricing reflects a 2.5 hour rental time. Additional time can be added with an adjusted food and beverage minimum.



FOR SEATED DINNERS, we offer family-style dinner service for \$47 per person. You can choose two appetizers, two entrées and two sides, with the option to add more plates if desired. Dessert is an optional add-on.

Appetizers

Choose two of the following:

WAFU SALAD 

wafu dressing, arugula, thai basil, watermelon radish

KALE CAESAR SALAD

kale, asian caesar dressing, parmesan, cherry tomatoes

(gluten-free option available upon request)

EDAMAME 

maple ponzu, wasabi salt

KIMCHI BISCUITS **

honey butter

PIMENTO CHEESE **

milk bread toasts, cheddar, kimchi

(vegetarian option available upon request)

TAIWANESE DUCK ROLL

confit duck, shaved cucumber, green onion, hoisin, scallion pancake, soy chili dipping sauce **CONTAINS PEANUTS**

Add an additional appetizer for \$6/person.

Entrées

Choose two of the following:

MAPO BOLOGNESE

five spice pork, whipped tofu, sichuan peppercorn, wheat chow fun

PESTO UDON

ume plum and thai basil pesto, peanuts, dragon salt, chicken (vegan option available upon request)

THAI CHILI BBQ STEAK

akaushi tri tip, thai chili bbq sauce, herb salad, jasmine rice, 14 minute egg

CONTAINS PEANUTS

PEANUT SCALLION PORK SSAM

crispy braised pork shoulder, peanut scallion sauce, scallion pancakes, pea shoots, watermelon radish (gluten-free with corn tortillas)

MALAYSIAN FRIED RICE **

short grain rice, chicken, shrimp, eggs, malay spice paste **CONTAINS PEANUTS** (vegetarian option available upon request)

CHIMICHURRI FRIED FISH TACOS

panko encrusted whitefish, herb salad, cilantro chimichurri, sriracha mayo, lime

BBQ BRISKET TACOS

southern dry rubbed brisket, creamy apple slaw, roasted peach bbq sauce (gluten-free with corn tortillas)

SPICED CAULIFLOWER TACOS 

arugula, kewpie mayo, toasted coconut, peanuts, watermelon radish, lime wedge (gluten-free with corn tortillas)

Add an additional entrée for \$7/person.

Sides

Choose two of the following:

SPICED CORN "RIBS" 

tobanjan tahini, aonori, togarashi

HAZELNUT WINTER SQUASH 

whipped tofu, five spice, peanut scallion sauce

MAPLE ROASTED CARROTS 

cilantro chimichurri, dragon salt

CHARRED BRUSSELS SPROUTS 

sichuan peppercorn peach glaze, fried shallots, sesame

CILANTRO CHIMICHURRI RICE 

YUKON GOLD POTATOES 

sriracha aioli, japanese bbq sauce, aonori, black sesame seeds, scallions

Add an additional side for \$4/person.

Dessert

[Optional add-on for \$5/person.]

ICE CREAM SUNDAES 

choose one option: birthday cake, choco monster, or banana split

MATCHA "AFFOGATO" 

peach ice cream topped with brewed matcha tea (also available as a passed appetizer)

NUTELLA MOUSSE 

graham cracker, nutella, whip, cocoa powder

- ** SHELLFISH
-  GLUTEN-FREE
-  VEGETARIAN
-  VEGAN

For our clients looking for a COCKTAIL RECEPTION, we offer an array of passed and stationary appetizers.



Passed Appetizers

HOUSE POTATO CHIP GF

*miso scallion crema,
 smoked salmon, chives
 \$5/person*

CHILI CRAB TOAST **

*milk bread, parmesan, lump crab, chili oil, lime
 \$4/person*

BEET TARTARE VG GF

*beet, ginger, cucumber, sesame,
 micro cilantro, potato chip
 \$3.50/person*

POPCORN SHRIMP GF **

*lemon zest, fried parsley, kewpie mayo
 \$4/person*

PORK BELLY BITES

*smoked salt, honey, preserved raspberry
 \$4/person*

BRISKET GRILLED CHEESE

*milk bread, dry rubbed brisket, american
 cheese, miso caramelized onions
 \$5/person*

KIMCHI GRILLED CHEESE **

*milk bread, caramelized napa kimchi,
 american cheese
 \$4/person*

SPICED CORN "RIBS" VG GF

*tobanjan tahini, aonori, togarashi
 \$4/person*

SPICY PORK BUNS

*watermelon radish, spicy gochu sauce, herbs
 (also available as a stationary appetizer)
 \$4/person*

CONFIT DUCK BUNS

*hoisin bbq, cucumber, white onion
 \$5/person*

BBQ BRISKET TACOS

*southern, dry rubbed brisket, creamy apple
 slaw, roasted peach bbq sauce
 (gluten-free on corn tortillas)
 \$4.50/person*

SPICED CAULIFLOWER TACOS V

*arugula, kewpie mayo, toasted coconut,
 peanuts, watermelon radish, lime
 (gluten-free on corn tortillas)
 \$4.50/person*

Stationary Appetizers

HOUSE POTATO CHIPS GF

*served with your choice of
 warm kimchi pimento cheese **
 (vegetarian option available upon request)*

-or-

or miso scallion crema V GF

\$7/person

EDAMAME VG GF

*maple ponzu, wasabi salt
 \$7/person*

KIMCHI BISCUITS **

*honey butter
 (vegetarian option available upon request)
 \$7/person*

THAI CHILI BBQ STEAK WRAPS

*herbs
 (served medium rare)
 \$10/person*

CONFIT DUCK SLIDERS

*hoisin bbq, cucumber,
 white onions
 \$10/person*

AHI TUNA POKE BAR GF

*avocado, cucumber, sriracha mayo, maple
 ponzu, fried shallots, nori
 \$10/person*

PEACHED GRAZING BOARD

*our unique grazing boards served with
 cheeses and charcuterie, crackers, seasonal
 fruits, vegetables and compotes
 \$10/person*

LIMITED BAR PACKAGES are available for private dining room and patio buyouts. A portable bar will be set up in your space and you may select a limited bar menu with two wines, two craft cocktails and two beers to be served under your bar tab.

**Our full bar menu is available for restaurant buyouts.*



Limited Bar Packages

Wine | Choose two of the following wines:

ALIAS PINOT NOIR | 11
 2018, CALIFORNIA

Reds

STORYPOINT CABERNET SAUVIGNON | 12
 2016, CALIFORNIA

JOEL GOTT PALISADES RED BLEND | 13
 2016, CALIFORNIA

BERGER GRUNER VELTLINER | 13
 2017, AUSTRIA

Whites

TALBOTT KALI HART CHARDONNAY | 15
 2019, CALIFORNIA

FLEU DE MER ROSE | 13
 2017, FRANCE

WHITEHAVEN SAUVIGNON BLANC | 13
 2020, NEW ZEALAND

Sparkling

SAUVAGE GRUET ROSÉ | 15
 NV, NEW MEXICO

PET NAT | 15
 2018, PASO ROBLES, CALIFORNIA

Cocktails | Choose two of the following cocktails:

MARGARITA DE PEACHED 11
 habanero & thai basil infused tequila, orange liqueur, lime

HOUSE MARGARITA 11
 tequila, orange liqueur, lime

YOGA & CHILL 11
 vodka, lime, cucumber water

TEXAS LEMONADE 12
 vodka, lemon, ginger, pomegranate

KENTUCKY MULE 12
 bourbon, lemon, mint, house ginger beer

BIG BREEZY 11
 gin, watermelon, lemon

PALOMA 11
 tequila, grapefruit juice, lime

Beer | Choose two of the following brews:

- LIVE OAK PILZ 5**
- AUSTIN BEER WORKS FIRE EAGLE IPA 5**
- ZILKER ICY BOYS LAGER 5**
- EASTCIDER ORIGINAL 5**
- EAST CIDER BLOOD ORANGE 5**

PRIVATE DINING AT BAR PEACHED

