

BEVERAGES

BURMESE ICED MILK TEA*	\$4
MANGO LASSI*	\$4
PEACH LASSI*	\$4
HONEY MINT SODA*	\$4.25
CUCUMBER MINTED LEMONADE*	\$4.25
GINGER LEMONADE*	\$4.25
GINGER PEACH TEA*	\$4.25
FEVER TREE – GINGER BEER.	\$5
SPARKLING SODA*	\$3
(LEMON, MANGO, PEACH, PINEAPPLE, STRAWBERRY OR RASPBERRY)	
VIRGIN MOJITO	\$5
(CLASSIC, LEMON, MANGO, PEACH, PINEAPPLE, STRAWBERRY OR RASPBERRY)	

FRESH YOUNG COCONUT	\$5.25
MIGHTY LEAF HOT TEA*	\$2.75
UNSWEETENED ICED TEA (FREE REFILL)	\$3
(TROPICAL GREEN TEA, ORGANIC SPRING JASMINE OR CHAMOMILE CITRUS)	
FLAVOR SWEETENED ICED TEA*	\$3.5
(LEMON, MANGO, PEACH, PINEAPPLE, STRAWBERRY & RASPBERRY)	
ST. PELLEGRINO SPARKLING WATER	\$2.25
BOTTLE SOFT DRINKS	\$2.5
(COCA COLA, DIET COKE, FANTA, SPRITE, APPLE JUICE OR PINEAPPLE JUICE)	
VIRGIN PINA COLADA	\$6
(CLASSIC, LEMON, MANGO, PEACH, PINEAPPLE, STRAWBERRY OR RASPBERRY)	

*Boba +\$0.50, Rainbow jelly +\$0.50, Lychee Jelly +\$0.50, Basil Seeds +\$0.50

BEER

MYANMAR LAGER	\$5
SAPPORO PREMIUM	\$5
LAGUNITAS IPA	\$5
BALLAST POINT SCULPIN IPA	\$6

WINE

WHITE & SPARKLING WINE

	GL	BTL
VOVETI PROSECCO SPLITZ		8
ELOUAN CHARDONNAY SONOMA COAST	8	30
WITHER HILLS SAUVIGNON BLANC NEW ZEALAND	8	30
PINE RIDGE CHENIN BLANC NAPA VALLEY	7	28
ESSENCE RIESLING MOSEL, GERMANY	7	28

RED WINE

BELLACOSA CABERNET SAUVIGNON SONOMA COAST	10	38
SKYFALL MERLOT COLUMBIA VALLEY	9	34
CHERRY PIE PINOT NOIR "THREE VINEYARDS"	9	34
SBRAGIA GINO'S ZINFANDEL DRY CREEK VALLEY	12	42
SALENTEIN RESERVE MALBEC UGO VALLEY, ARGENTINA	9	34

Mocktails w/ Wine

LYCHEE SANGRIA	\$8
MOSCATO WITH LYCHEE & ASSORTED FRUITS	
WHITE OR RED SANGRIA	\$8
RASPBERRY OR PASSION FRUIT SPRITZ	\$9
PROSECCO AND CLUB SODA WITH RASPBERRY OR PASSION FRUIT SYRUP	
BENICIA SUNRISE	\$9
RED WINE, PASSION FRUIT SYRUP, ORANGE JUICE & PINEAPPLE JUICE	

PREMIUM WINE By BOTTLE

SPARKLING WINE

SCHARFFENBERGER BRUT ANDERSON VALLEY, MENDOCINO NV	\$32
LOUIS ROEDERER BRUT PREMIER CHAMPAGNE (HALF BTL) REIMS, FRANCE	\$32
LOUIS ROEDERER BRUT ROSÉ (HALF BTL) REIMS, FRANCE	\$34
PIPER HEIDSIECK BRUT CUVÉE (HALF BTL) CHAMPAGNE, FRANCE	\$26
FERRARI BRUT (HALF BTL) CHAMPAGNE, TRENTO ALTO ADIGE, ITALY.	\$24

WHITE WINE

MONTICELLO ESTATE CHARDONNAY, OAK KNOLL, NAPA VALLEY '15	\$40
GARY FARRELL OLIVET LANE CHARDONNAY, RUSSIAN RIVER VALLEY, SONOMA '15	\$45
HUGEL GEWURZTRAMINER ALSACE, FRANCE '14	\$40
JORDAN CHARDONNAY RUSSIAN RIVER VALLEY, SONOMA '15	\$48
ILLUMINATION BY QUINTESSA SAUVIGNON BLANC, NORTH COAST '16	\$48
KING ESTATE BACKBONE RSV PINOT GRIS, WILLAMETTE VALLEY '16	\$40
SIP ROSÉ NAPA VALLEY '15	\$30

RED WINE

DAOU RESERVE CABERNET SAUVIGNON, PASO ROBLES '16	\$62
JORDAN CABERNET SAUVIGNON, ALEXANDER VALLEY '14	\$68
QUILT BY JOE WAGNER CABERNET SAUVIGNON, NAPA VALLEY '16	\$48
PINE RIDGE CABERNET SAUVIGNON, NAPA VALLEY '15	\$58
GROTH RESERVE CABERNET SAUVIGNON, OAKVILLE '14	\$135
FLOWER PINOT NOIR, SONOMA COAST '16	\$60
BELLE GLOS LAS ALTURAS PINOT NOIR, CENTRAL COAST '16	\$48
DOMAINE SERENE EVENSTAD RESERVE PINOT NOIR, WILLAMETTE VALLEY '15	\$82
MONTICELLO PINOT NOIR, OAK KNOLL, NAPA VALLEY '14	\$48
QUINTESSA BORDEAUX BLEND, RUTHERFORD '15	\$175
JUSTIN ISOSCELES RED BLEND, PASO ROBLES '15	\$75
CHÂTEAU DE PEZ ST. ESTEPHE, BORDEAUX, FRANCE '14	\$62
THE PRISONER ZINFANDEL BLEND, NAPA VALLEY '17	\$52
CHÂTEAU PICHON LONGUEVILLE GRAND CRU CLASSE, PAUILLAC, BORDEAUX, FRANCE '12	\$148
SILVERADO MT. GEORGE MERLOT, NAPA VALLEY '14	\$48
KUNDE CENTURY VINES RESERVE ZINFANDEL, SONOMA VALLEY '15	\$60

CORKAGE FEE \$15 PER 750 mL BOTTLE, ONE CORKAGE FEE WAIVED FOR EACH BOTTLE PURCHASED FROM OUR WINE LIST

APPETIZERS

SAMOSAS

Pastry turnovers stuffed with Burmese spiced potatoes, peas and carrots

\$8.99

BURMESE CHICKEN WINGS (GF)

Deep-fried chicken wings with onions, green onions, bell peppers, and dried chili flakes

\$8.99

PALATHA

Pan-fried bread with a choice of dipping sauce curry:
coconut chicken curry | coconut veggie curry | lamb curry (\$1.50)

\$9.99

CHICKEN KEEMA PALATHA

Pan fried bread stuffed with chicken, onions, and masala

\$9.99

SKILLET SHRIMP*

Shrimps tossed with lime juice, garlic, ginger, dried chili and served with hot palate

\$10.49

BURMESE CRISPY PORK BELLY

Marinated Deep fried pork belly

\$8.99

SHRIMP BLANKET

Deep-fried flour wrap with marinate shrimp, garlic and cilantros

\$10.49

SALT & PEPPER

TOFU | STRING BEANS | BROCCOLI

\$8.99

CHICKEN | CALAMARI

\$9.99

SHRIMP | SWAI FISH

\$11.99

LETTUCE WRAP*

Diced water chestnut, radish, green onion, mushrooms, and carrots with the side of Romain Lettuce and hoisin sauce.
Choice of chicken | Tofu | Shrimp (+\$1.50)

\$9.99

WINGS & FRIES (GF)

\$8.99

SOUPS

FISH CHOWDER (GF)

Traditional fish pureé soup comes with vermicelli noodles, hard-boiled egg, fried onions, fried yellow beans and cilantros

\$11.99

COCONUT CHICKEN NOODLE SOUP*

Creamy coconut milk soup served with chicken, egg noodles, hard boiled-egg, cilantros, fresh red onions, and wonton chips

\$11.99

SAMOSAS SOUP

Sour and tangy chickpea soup with cabbage, onions, potatoes, falafel and samosa

\$11.99

SALADS

TEA LEAF SALAD (GF)

Burmese fermented tea leaves serve with choice of Romaine lettuce or Cabbage, tomatoes, jalapeños, peanuts, garlic chips, fried yellow beans, sesame seeds, sunflower seeds, lemon wedge (Add chicken \$2.5, shrimp \$4.00)

\$12.99

TEA LEAF RICE SALAD (GF)

Burmese fermented tea leaves tossed with jasmine rice or brown rice, sesame seeds, sunflower seeds, garlic chips, tomatoes, jalapeno and peanuts with splash of lemon

\$11.99

BURMESE STYLE PAPAYA SALAD (GF)

Shredded fresh green papaya tossed with cabbage, fresh red onions, cilantros, crushed red chili, homemade tamarind sauce, paprika oil and a splash of lemon

\$9.99

BURMESE PICKED GINGER SALAD (GF)

Burmese shredded pickled gingers tossed with cabbage, tomatoes, jalapenos, peanuts, sunflower seeds, sesame seeds, garlic chips and lemon juice

\$11.99

CHICKEN SALAD*

Bite sized chicken breast with romaine lettuce, garlic chips, fresh red onions, fried onions, cilantros, cucumber, jalapeños and house special sauce

\$12.99

RAINBOW SALAD*

Rice noodle, egg noodle and vermicelli noodle with potatoes, green papaya, tofu, cucumber, cabbage, garlic chips, fried onions, fresh red onions, cilantros, yellow bean powder, crushed chili with tamarind juice and house chili sauce

\$12.99

TRADITIONAL TOMATOES SALAD (GF)

Sliced tomatoes tossed with fresh onions, cilantros, crushed peanuts, shrimp powder, chopped red chili and fried onions.

\$9.99

TRADITIONAL SHRIMP SALAD (GF)

Chopped Steam shrimp tossed with fresh onions, cilantros, lemon, chopped red chili and garlic oil.

\$11.99

18% Gratuity Will Be Added For Party of 6 or More

➡ GF: Gluten Free

➡ * Gluten Free Option Available

➡  : Vegetarian/Vegan Option Available

Please choose your spicy level: Mild, Medium (regular), Hot, Extreme

NOODLES | FRIED RICE

GOLDEN NOODLE SALAD* 🌿

Round Rice noodles served with coconut curry chicken, fresh red onions, fried onions, hard-boiled egg, cilantro, crushed chilies, wonton chips and lemon wedge

\$11.99

GARLIC NOODLE* 🌿

Choice of round rice noodle or flat egg noodles served with crushed garlic, homemade soy sauce topped with cucumber, fresh onions and fried onion. Choice of:

TOFU | VEGGIES

\$9.99

CHICKEN | B.B.Q PORK

\$10.99

DUCK | SHRIMP

\$12.99

SPICY NOODLE (GF) 🌿

Stir-fried Rice noodles with red bell peppers, mushrooms, bean sprouts, onions, pea shoot, scrambled egg, garnished with crushed peanuts, cabbages and lemon wedge. Choice of:

CHICKEN | TOFU

\$12.99

SHRIMP | BEEF

\$14.99

HOUSE FRIED RICE (GF)

Stir-fried Jasmine Rice or Brown Rice with scramble egg, string beans, onions, and bell peppers. Choice of:

VEGGIES

\$8.99

CHICKEN

\$9.99

B.B.Q PORK

\$10.99

SHRIMP

\$11.99

CHICKEN ENTREES

BURMESE STYLE CHICKEN BIRYANI (GF)

Slowly cooked chicken drumstick and thigh marinated in butter, yogurt, masala, onions, and ginger (comes with Biryani Rice)

\$14.99

CHICKEN CRISP

Breaded bite sized chicken with ginger, garlic and house honey soy sauce

\$12.99

MINCED CHICKEN*

Stir-fried chicken breast with mint, cilantro, hoisin sauce and soy sauce

\$12.99

SESAME CHICKEN

Breaded deep-fried stripped chicken tossed with house honey soy sauce topped with sesame seeds

\$12.99

HONEY CHICKEN WINGS

Deep-fried chicken wings with house honey soy sauce, sesame seeds, ginger and garlic

\$12.99

LEMONGRASS CHICKEN*

Wok stir-fried chicken with lemongrass purée, snap peas, ginger, garlic, soy sauce, red bell peppers and finished with basil

\$12.99

MANGO CHICKEN*

Wok stir-fried Chicken with mango puree, fresh mango, basil and onions

\$12.99

CHICKEN RED CURRY (GF)

Chicken Curry based of garlic, ginger, masala, paprika, and onions

\$12.99

CHICKEN KEBAT (GF)

Wok stir-fried Chicken with tomatoes, onions, masala, cilantro, mint, paprika, and tamarind powder

\$12.99

MAYLIKA'S FIERY CHICKEN*

Wok stir-fried chicken with tofu, red bell peppers, string beans, basil, ginger, garlic and soy sauce

\$12.99

PUMPKIN CHICKEN (GF)

Slowly cooked pumpkin stew with a touch of turmeric powder, garlic, onions and ginger

\$12.99

PORK ENTREES

TENDER PORK*

Tender sliced pork stir-fried with garlic, ginger, onions, red bell peppers, green onions and soy sauce

\$12.99

PORK RED CURRY (GF)

Pork Curry based of garlic, ginger, masala, paprika, and onions

\$12.99

LEMONGRASS PORK*

Wok stir-fried pork with lemongrass purée, snap peas, ginger, garlic, soy sauce, red bell peppers and finished with basil

\$12.99

MAYLIKA'S FIERY PORK*

Wok stir-fried pork with tofu, red bell peppers, string beans, basil, ginger, garlic and soy sauce

\$12.99

PUMPKIN PORK (GF)

Slowly cooked pumpkin stew with a touch of turmeric powder, pork, garlic, onions and ginger

\$12.99

BEEF or LAMB ENTREES

BLACK PEPPER BEEF*

Wok stir-fried beef with carrots, onions, green onions, ginger, garlic, soy sauce and black peppers

\$14.99

MAYLIKA'S CHILI*

Choice of **lamb or beef** serves with soy sauce, cooking vinegar and basil, cumin powder

\$14.99

MAYLIKA'S FIERY BEEF OR LAMB*

Wok stir-fried **BEEF or LAMB** with tofu, red bell peppers, string beans, basil, ginger, garlic and soy sauce

\$14.99

BEEF OR LAMB KEBAT (GF) \$14.99
Wok stir-fried BEEF or LAMB with tomatoes, onions, masala, paprika, cilantros, mint and tamarind powder

BEEF OR LAMB RED CURRY (GF) \$14.99
BEEF or LAMB Curry based of garlic, ginger, masala, paprika, and onions

SEAFOOD ENTREES

MAYLIKA'S SHRIMP* \$15.99
Wok stir-fried shrimp with onions, jalapeños and special house sauce

HONEY WALNUT SHRIMP (GF) \$14.99
Thinly breaded shrimp tossed with lemon juice, condensed milk, mayonnaise, sesame seeds and walnut

SHRIMP EGGPLANT* \$14.99
Wok stir-fried eggplant with shrimp, house soy sauce, garlic, basil, vinegar and ginger

SHRIMP | SWAI RED CURRY (GF) \$15.99
SHRIMP or SWAI fish Curry based of garlic, ginger, masala, paprika, and onions

LEMONGRASS SHRIMP | SWAI FISH* \$14.99
SHRIMP or SWAI fish with lemongrass purée, snap peas, garlic, soy sauce, red bell peppers and basil

MANGO SHRIMP | SWAI FISH* \$14.99
Wok stir-fried SHRIMP or SWAI fish with mango purée, fresh mango, basil, hoisin sauce and onions

MAYLIKA'S FIERY SHRIMP | SWAI FISH* \$14.99
Wok stir-fried pork with tofu, red bell peppers, string beans, basil, ginger, garlic and soy sauce

SHRIMP | SWAI KEBAT (GF) \$14.99
Wok stir-fried SHRIMP or SWAI with tomatoes, onions, cilantros, mint, masala, paprika, and tamarind powder

COCONUT SWAI* \$15.99
Wok stir-fried marinated white fish fillet with coconut milk, mango purée, fresh mango, hoisin sauce, onions and basil

MAYLIKA'S SWAI* \$15.99
Marinated white fish fillet with onions, jalapenos and house special sauce

LEMONGRASS SALMON* \$17.99
Marinated salmon with lemongrass, snap peas, garlic, soy sauce, red bell peppers and finished with basil

COCONUT SALMON* \$17.99
Marinated salmon with coconut milk, mango purée, onions, hoisin sauce, garlic and ginger

TILAPIA WHOLE FISH* \$17.99
Deep-fried tilapia whole fish with bell peppers, onions, green onions with choice of Garlic sauce | Honey soy sauce | house special soy sauce | lemongrass sauce

VEGETABLES ENTREES

VEGGIES CURRY (GF) \$11.49
Onions based red curry with cabbage, carrots, okra, eggplant, string beans, broccoli, firm tofu, garlic, masala, tomatoes and paprika

EGG OKRA CURRY (GF) \$12.49
Medium fried hard-boiled egg with okra in traditional red curry base, tomatoes, garlic, ginger, bay leaves, tamarind, masala

SESAME TOFU \$10.49
Deep-fried cubed soft tofu with honey soy sauce and topped with sesame seeds

LEMONGRASS TOFU* \$11.49
Wok stir-fried with tofu, lemongrass, snap peas, garlic, soy sauce, red bell peppers and finished with basil

BROCCOLI GARLIC (GF) \$10.99
Wok stir fried broccoli with garlic, ginger, white pepper and cooking white wine

STRING BEANS* \$11.49
Stir-fried String beans with garlic, ginger, vinegar and house special sauce

VEGGIE KEBAT (GF) \$11.49
Wok stir-fried tomatoes with cabbage, onions, carrots, okra, string bean, broccoli, cilantros, mint, masala, and tamarind powder

EGGPLANT GARLIC* \$11.49
Wok stir-fried eggplants with garlic, ginger, soy sauce, basil, vinegar and cooking white wine
Add Tofu (+\$2.5) | Chicken (+\$2.5) | Beef (+\$3.0)

PEA SHOOTS (GF) \$12.99
Simply stir-fried pea shoots with garlic, ginger, white pepper, cooking white wine, and fried garlic on top

MANGO TOFU* \$11.49
Stir-fried firm tofu with Mango purée, fresh mango, hoisin sauce, basil and onions

FIERY TOFU* \$11.49
Wok stir-fried firm tofu with red bell peppers, string beans, basil, garlic, ginger and soy sauce

SWEET CHILI TOFU (GF) \$10.99
Deep-fried soft tofu tossed with sweet chili sauce and topped with fresh mango slaw (mango, red onion, cilantros, tomatoes and cabbage)

SIDES

JASMINE RICE | BROWN RICE \$2.50

COCONUT RICE | BIRYANI RICE \$3.00

GARLIC NOODLE \$7.99

PALATHA \$7.49