

SOi



Happy Hour!

Daily: 3pm - 6pm & 10pm - Close

BEER : 30

Draft Beer

\$4

WINE

½ Carafe House Wine

Red or White

\$10

By the Glass

Sangria, Sparkling,
Lambrusco

\$6

WELLS

As a Sour, Collins, or
Highball(chose your mixer)

\$4



\$6

DAILY COCKTAILS

Monday: Red Sour

London Dry Gin, palm sugar, fresh lime, lemon bitters, petite syrah claret snap

Tuesday: Sea Foam Margarita

Tequila, triple sec, lime juice, egg white, salt foam

Wednesday: The Crisp

Gin, Tuaca, dry vermouth, orange twist, served up

Thursday: Tamarind Whiskey Sour

Whiskey, tamarind paste, palm sugar, fresh squeezed sour

Friday: Kaffir Lime Gin and Tonic

House infused kaffir lime gin, house-made tonic, served tall

Saturday: Basil Canteen

Gin, fresh Basil, triple sec, fresh squeezed sour

Sunday: Lemon Grass Ricky

House infused lemon grass vodka, palm sugar, fresh lemon

SOI Happy Hour!

DRINKING FOOD/JAAN DUUM

Banana Chips กล้วยกรอบ

Hand cut Thai banana crispy fried with basil, pepper, garlic and soy 2

Moo Dat Deaw หมูแดดเดียว

Thai pork jerky. Pork marinated in soy sauce, fish sauce, garlic, and palm sugar, deep fried and served with sriracha sauce 6

Soi Sai Uah ไส้อั่ว

House-made Northern style curry sausage stuffed with chili, shallot, kaffir lime leaf, and lemon grass, served with fresh ginger and Thai bird chilies 7.5

Naam Si Krong Mu แหนมซี่โครงหมู

Soured pork ribs served with fresh ginger, garlic, nam jim jaew 6

Peek Gai Tod Krateam ปีกไก่ทอดกระเทียม

Jumbo chicken wings, deep fried, then stir-fried with garlic, chili paste, and fish sauce 9

Victory Monument Noodles บะหมี่หมูย่าง

Egg noodles with BBQ pork, spinach, bean sprouts, and soy sauce, topped with crispy garlic and cilantro 6.5

Spicy Curried Prawns ฉู่ฉี่กุ้ง

Jumbo Tiger prawns in a coconut milk curry of shallot, galangal, lemon grass, kaffir lime leaf, shrimp paste and garlic 7

VEGETABLES/PAK

Skillet Spinach ผัดผักขม

Fresh spinach tossed in chili paste, peanut sauce, and garlic 4.5

Phad Kana ผัดคะน้า

Chinese kale stir-fried with garlic, soy and oyster sauce 5

Phad Pak Boong Fai Dang

ผัดผักบุ้งไฟแดง

Water spinach stir-fried with smashed garlic, fresh chilies, and fermented black bean sauce 5

Pad Prik ผัดพริก

Blistered yard long beans stir-fried with basil, cumin, garlic, shallot, and lemon grass 6

SWEETS/JAAN WAN

Bourbon Whiskey Soda Float ไอศกรีมโฟลต์

Vanilla Bourbon ice cream with root beer float and amarena cherry 4

Sticky Rice with Coconut Ice Cream ไอศกรีมกะทิสด

Palm seeds, sweet potato, young coconut meat 5

Soi Affogato ไอศกรีมกะทิสด ปาท่องโก๋

Coconut ice cream drowned in a shot of Thai coffee with a Street Vendor Doughnut 5

Street Vendor Doughnuts ปาท่องโก๋สังขยาใบเตย

Long doughnuts, fried and served with pandan egg custard 4.5