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## COMMUNITY BOARD No. 2, MANHATTAN

3 WASHINGTON SQUARE VILLAGE

NEW YORK, NY 10012-1899

[www.manhattancb2.org](http://www.manhattancb2.org)

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Greenwich Village ♦ Little Italy ♦ SoHo ♦ NoHo ♦ Hudson Square ♦ Chinatown ♦ Gansevoort Market

### COMMUNITY BOARD 2 APPLICATION FOR A LIQUOR LICENSE

Please fill out this questionnaire, including the date, and return to the Community Board 2 office by email to arrive **no later than the month's due date** which can be found on CB2 Manhattan's website (<https://cbmanhattan.cityofnewyork.us/cb2/resources/sla-questionnaire/>). When meetings return to in person, please also provide an additional 5 copies plus supporting material requested to the SLA committee meeting.

**Failure to complete and return the questionnaire and supporting materials on time will result in your item being removed from the agenda.**

**Failure to provide a completed questionnaire or failure to present before CB2 will result in notifying the State Liquor Authority (SLA) of your noncompliance with the community review process.**

If you need to reschedule, please notify the Community Board 2 office no later than the Friday prior to the scheduled meeting. Speak to Florence Arenas at the Board Office. **A maximum of 1 layover request will be granted per application. Failure to reappear without notification will result in a recommendation to deny this application.**

The following supporting materials are **required** for this application:

1. A list of all other licensed premises (including Beer and Wine) within 500 ft. of this location.
2. If the license being applied for is subject to the 500 ft. rule, please provide a copy of the public interest statement that will be submitted to the SLA.
3. Floor plans of the premise, clearly indicating the location of all entrances and exits, windows, bars, tables and chairs, patron and employee bathroom(s) and kitchen layout to be licensed. Please include seat and table counts on the plans for each area. **If outdoor seating of any kind is included in the application please download and complete CB2 SLA's Addendum for Outdoor Seating.** For any multi-floor, multi-room or hotel applications, please provide detailed plans for each floor and/or separate areas to be included in the licensed premises that are clearly labeled.
4. Proposed menu with general price ranges, if applicable.
5. Certificate of Occupancy or Letter of No Objection for the premises showing that the proposed use is permitted, including specific use of all outdoor areas within the property line.
6. If unable to show the proposed use is permitted, including for outdoor areas within the property line, please provide a detailed explanation for how the proposed use sought will be permitted and please provide any plans filed or to be filed with the Buildings Department.
7. Letter of Understanding or Letter of Intent from the Landlord.

8. Provide proof of community outreach to area block associations and immediately impacted residents in the building and surrounding area to notify them of your pending application and Community Board meeting information. Copies of any mailings to, and signatures or letters from Residential Tenants at location and from surrounding buildings may be submitted with home address and contact information. (i.e. a letter from the neighborhood block association or petition in support with home address and contact information.)
9. A copy of your NYS Liquor Authority application as it will be submitted to the SLA (excluding financial information).
10. If this is for a **Corporate Change**, please provide the **Current Approved Corporate Set-Up and the Proposed Corporate Set-Up** along with existing executed stipulations with CB2 if applicable.
11. If this is for any type of **Alteration Application**, please provide detailed information regarding the current situation and the proposed changes outlined as an addendum. If adding or subtracting space, please provide current and proposed diagrams.
12. If this application is for a **Change in Method of Operation**, please provide the current method of operation and the proposed changes in method of operation as an addendum.

**Meeting Date:** \_\_\_\_\_

**APPLICANT INFORMATION:**

Name of applicant(s): Mahaniyom Inc

Trade name (DBA): Hom Mali

Premises address: 28 7th Ave S, New York, NY 10014

Cross Streets and other addresses used for building/premise:  
Between Leroy St & Bedford St

**CONTACT INFORMATION:**

Principal(s) Name(s): Patama Wattanasongsit, President

Office or Home Address: [REDACTED]

City, State, Zip: [REDACTED]

Telephone #: [REDACTED]

Landlord Name / Contact: EB Property Management LLC

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
<u>Patama Wattanasongsit</u>	<u>Maksub Inc, 635 Vanderbilt Ave, Brooklyn, NY 11238</u>
<u></u>	<u>OP 1357065</u>
<u></u>	<u></u>

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):

We are a family restaurant that will provide an authentic Thai dining experience. Every dish will

be made with local and fresh ingredients to create a flavor that complements our base, hom mali.

**WHAT TYPE(S) OF LICENSE(S) ARE YOU APPLYING FOR ( MARK ALL THAT APPLY):**

☒ a new liquor license ( ☒ Restaurant \_\_\_ Tavern / On premise liquor \_\_\_ Other )

\_\_\_ an UPGRADE of an existing Liquor License

\_\_\_ an ALTERATION of an existing Liquor License

\_\_\_ a TRANSFER of an existing Liquor License

\_\_\_ a HOTEL Liquor License

\_\_\_ a DCA CABARET License

\_\_\_ a CATERING / CABARET Liquor License

\_\_\_ a BEER and WINE License

\_\_\_ a RENEWAL of an existing Liquor License

\_\_\_ an OFF-PREMISE License (retail)

\_\_\_ OTHER : \_\_\_\_\_

If upgrade, alteration, or transfer, please describe specific nature of changes:

(Please include physical or operational changes including hours, services, occupancy, ownership, etc.)

N/A

If this is for a new application, please list previous use of location for the last 5 years:

Event Venue / Restaurant

Is any license under the ABC Law currently active at this location? ☒ yes \_\_\_ no

If yes, what is the name of current / previous licensee, license # and expiration date: \_\_\_\_\_

Current licensee: 28 Seventh Avenue South LLC, OP 1338818, Exp 05/31/2026. Currently active license.

Have any other licenses under the ABC Law been in effect in the last 10 years at this location?

☒ yes \_\_\_ no

If yes, please list DBA names and dates of operation:

28 Seventh Avenue South LLC DBA Sassy - OP 1338818, exp 05/31/2026

Icelandic Fish & Chips US LLC - OP 1300727, exp 05/31/2019

## PREMISES:

By what right does the applicant have possession of the premises?

☐ Own ☒ Lease ☐ Sub-lease ☐ Binding Contract to acquire real property ☐ other: \_\_\_\_\_

Type of Building: ☐ Residential ☒ Commercial ☐ Mixed (Res/Com) ☐ Other: \_\_\_\_\_

Number of floor: 2 Year Built : 1920

Describe neighboring buildings:

Mixed Residential and Commercial

Zoning Designation: C2-6

Zoning Overlay or Special Designation (applicable) \_\_\_\_\_

Block and Lot Number: 583 / 38

Does the premise occupy more than one building, zoning lot, tax lot or more than one floor? ☒ yes ☐ no

Is the premise located in a historic district? ☒ yes ☐ no  
1st floor, 2nd floor, basement

(if yes, have all exterior changes or changes governed by the Landmarks Preservation Commission (LPC) been approved by the LPC? ☒ yes ☐ no, please explain : \_\_\_\_\_

Will any outside area or sidewalk café be used for the sale or consumption of alcoholic beverages? (including sidewalk, roof and yard space) ☒ no ☐ yes : explain \_\_\_\_\_

What is the proposed Occupancy? 1st fl: 62, 2nd fl: 38

Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?

☐ no ☒ yes

If yes, what is the maximum occupancy for the premises? 1st fl: 62, 2nd fl: 38

If yes, what is the use group for the premises? 6

If yes, is proposed occupancy permitted? ☒ yes ☐ no, explain : \_\_\_\_\_

If your occupancy is 75 or greater, do you plan to apply for Public Assembly permit? ☐ yes ☐ no N/A

Do you plan to file for changes to the Certificate of Occupancy? ☐ yes ☒ no  
(if yes, please provide copy of application to the NYC DOB)

Will the façade or signage be changed from what currently exist at the premise? ☒ no ☐ yes

(if yes, please describe: \_\_\_\_\_

## INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 3,700 sq ft

If more than one floor, please specify square footage by floors: 1st Fl: 1,500 sq ft 2nd Fl: 700 sq ft  
Basement: 1,500 sq ft

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?

N/A

If more than one floor, what is the access between floors? Stairs

How many entrances are there? 1 How many exits? 2 How many bathrooms? 2

Is there access to other parts of the building? ☒ no ☐ yes, explain: \_\_\_\_\_

## OVERALL SEATING INFORMATION:

Total number of tables? 27 Total table seats? 80

Total number of bars? 1 Total bar seats? 7

Total number of "other" seats? 0 please explain : \_\_\_\_\_

Total OVERALL number of seats in Premises : 87

## BARs:

How many \*stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 7

How many service bars are being applied for on the premises? 0

Any food counters? ☒ no ☐ yes, describe : \_\_\_\_\_

### ***For Alterations and Upgrades:***

Please describe all current and existing bars / bar seats and specific changes: \_\_\_\_\_

\* A stand-up bar is any bar or counter (whether seating or not) over which a member of the public can order, pay for and receive food and alcoholic beverages.

## PROPOSED METHOD OF OPERATION:

What type of establishment will this be? (check all that apply)

☐ Bar ☐ Bar & Food ☒ Restaurant ☐ Club/ Cabaret ☐ Hotel ☐ Other: \_\_\_\_\_

What are the Hours of Operation?

Sunday:      Monday:      Tuesday:      Wednesday:      Thursday:      Friday:      Saturday:

11am to 11pm 11am to 11pm 11am to 11pm 11am to 11pm 11am to 11pm 11am to 11pm 11am to 11pm

Will the business employ a manager? ☐ no ☒ yes, name / experience if known : \_\_\_\_\_

Will there be security personnel? ☒ no ☐ yes( if yes, what nights and how many?) N/A

Do you have or plan to install French doors, accordion doors or windows that open? ☒ no ☐ yes

If yes, please describe : N/A (existing store front to remain)

Will you have TV's ? ☒ no ☐ yes ( how many? ) \_\_\_\_\_

**Type of MUSIC / ENTERTAINMENT:** ☐ Live Music ☐ Live DJ ☐ Juke Box ☒ Ipod / CDs ☐ none

Expected Volume level: ☒ Background (quiet) ☐ Entertainment level ☐ Amplified Music  
(check all that apply)

Do you have or plan to install soundproofing? ☒ no ☐ yes

IF YES, will you be using a professional sound engineer? N/A

Please describe your sound system and sound proofing: \_\_\_\_\_

Will you be permitting: ☐ promoted events ☐ scheduled performances ☐ outside promoters

☐ any events at which a cover fee is charged? ☐ private parties

Do you have plans to manage or address vehicular traffic and crowd control on the sidewalk caused by your establishment? ☒ no ☐ yes ( if yes, please attach plans)

Will you be utilizing ☐ ropes ☐ movable barriers ☐ other outside equipment (describe) \_\_\_\_\_

Are your premises within 200 feet of any school, church or place of worship? ☒ no ☐ yes

***If there is a school, church or place of worship within 200 feet of your premises or on the same block, please submit a block plot diagram or area map showing its' location in proximity to your applicant premises ( no larger than 8 ½ " x 11").***

Indicate the distance in feet from the proposed premise:

Name of School / Church: \_\_\_\_\_

Address: \_\_\_\_\_ Distance: \_\_\_\_\_

Name of School / Church: \_\_\_\_\_

Address: \_\_\_\_\_ Distance: \_\_\_\_\_

Name of School / Church: \_\_\_\_\_

Address: \_\_\_\_\_ Distance: \_\_\_\_\_

Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: \_\_\_\_\_ Patama Wattanasongsit \_\_\_\_\_ Phone: \_\_\_\_\_ [REDACTED] \_\_\_\_\_

Address: \_\_\_\_\_ [REDACTED] \_\_\_\_\_

Email : \_\_\_\_\_ [REDACTED] \_\_\_\_\_

Application submitted on  
behalf of the applicant by:

/s/ Sam Park

Signature

Print or Type Name Sam Park

Title Representative

Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.



Community Board 2,  
Manhattan SLA Licensing  
Committee Donna Raftery, Chair



## Popular Items

### Pad Thai

Rice noodles, bean sprouts, chopped red onion, scallions, fried egg and peanuts.  
(Gluten Free)

\$19.00



### Pad Se-Ew

Broad noodles, Chinese broccoli and fried egg, with thick soy sauce.

\$19.00



### Crispy Spring Rolls

Cabbage, carrots, mushrooms, celery, glass noodles served with plum sauce.  
(Veggie)

\$10.00



### Kea Mao

Broad noodles, egg, chili, bell pepper, onion and basil leaves.

\$19.00



### Panang Curry

Bell pepper and kaffir lime leaves, with coconut milk. (Gluten free)

\$19.00



### **Green Curry**

Eggplant, bamboo shoots, bell pepper and basil leaves, with coconut milk. (Gluten free)

\$19.00



## Noodles | Lunch Special

### **Pad Thai**

Rice noodles, bean sprouts, chopped red onion, scallions, fried egg and peanuts. (Gluten Free) Enjoy complimentary house soup or salad, and your choice of...

\$17.00



### **Pad Se-Ew**

Broad noodles, Chinese broccoli and fried egg, with thick soy sauce. Enjoy complimentary house soup or salad, and your choice of appetizer.

\$17.00



### **Kea Mao**

Broad noodles, egg, chili, bell pepper, onion and basil leaves. Enjoy complimentary house soup or salad, and your choice of appetizer.

\$17.00



### **Kua Gai**

Broad noodle, red onion, scallion, fried egg, and sesame oil. Enjoy complimentary house soup or salad, and your choice of appetizer.

\$17.00



## Curry | Lunch Special

### Red Curry

Eggplant, bamboo shoots, bell pepper and basil leaves, with coconut milk. (Gluten free) Enjoy complimentary house soup or salad, and your choice of appetizer.

\$17.00



### Green Curry

Eggplant, bamboo shoots, bell pepper and basil leaves, with coconut milk. (Gluten free) Enjoy complimentary house soup or salad, and your choice of appetizer.

\$17.00



### Massamun Curry

Potatoes, onion, and peanuts, with coconut milk. (Gluten free) Enjoy complimentary house soup or salad, and your choice of appetizer.

\$17.00



### Panang Curry

Bell pepper and kaffir lime leaves, with coconut milk. (Gluten free) Enjoy complimentary house soup or salad, and your choice of appetizer.

\$17.00



## Sauteed | Lunch Special

### Basil

Thai chili, onion, bell pepper and basil leaves. Enjoy complimentary house soup or salad, and your choice of appetizer.

\$17.00



### **Eggplant Basil**

Thai chili, eggplant, onion, bell pepper and basil leaves. Enjoy complimentary house soup or salad, and your choice of appetizer.

\$17.00



### **Garlic**

Minced garlic, onion, scallions and assorted vegetables. Enjoy complimentary house soup or salad, and your choice of appetizer.

\$17.00



### **Ginger**

Shredded ginger, bell pepper, onion, scallions and black mushrooms. Enjoy complimentary house soup or salad, and your choice of appetizer.

\$17.00



### **Oyster Sauce**

Sautéed meat with onion, scallion, and Chinese broccoli. Enjoy complimentary house soup or salad, and your choice of appetizer.

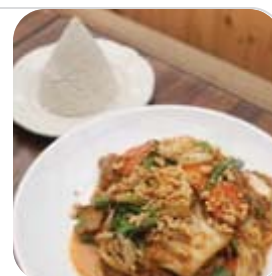
\$17.00



### **Pra Ram**

Sautéed meat with peanut sauce served with steamed assorted vegetables. (Gluten free) Enjoy complimentary house soup or salad, and your choice of appetizer.

\$17.00



## **Fried Rice | Lunch Special**

### Thai Fried Rice

Chinese broccoli, onion, scallions, tomatoes and fried egg, mixed with rice. Enjoy complimentary house soup or salad, and your choice of appetizer.

\$17.00



### Basil Fried Rice

Onion, bell pepper, chili, basil leaves and fried egg, mixed with rice. Enjoy complimentary house soup or salad, and your choice of appetizer.

\$17.00

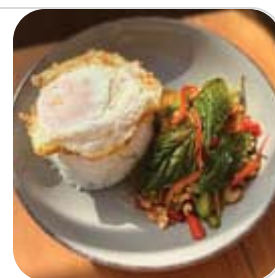


## Secret Grandma Recipe

### Krapraw Gai Sub

Minced Chicken, chili, bell pepper, onion and basil leaves, topped with fried egg and served with jasmine white rice. Spicy

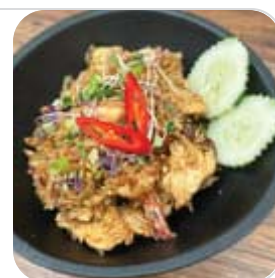
\$21.00



### Kao Obb Mor Din

Sauteed fried rice with shrimp, chicken, chinese sausage, taro, onion, scallions, shitake mushrooms mixed with homemade brown sauce.

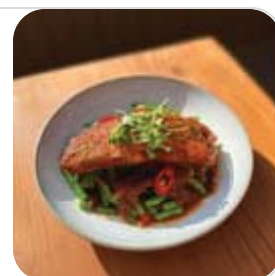
\$22.00



### Salmon Prig Khing

Pan-seared salmon, string beans, kaffir lime leaves with house made curry paste.

\$27.00





**Ped Lard Prik**

Crispy half duck served with steamed Chinese broccoli, carrot, broccoli topped with secret sweet chili sauce.

\$30.00

**Koong Ob Woonsen**

Shrimp, glass noodle, ginger, celery, shiitake, Napa cabbage, bacon, black pepper served in claypot.

\$26.00

**Bamee Moo Dang Poo**

Egg noodle, roasted BBQ pork, bean sprouts, Chinese broccoli, scallions, cilantro, topped with crab meat.

\$21.00

**Gai Kamin Somtum**

Grilled marinated and de-boned half chicken, papaya salad and coconut sticky rice, served with chili-lime sauce.

\$26.00

**Hor Mok Puk**

Stir-fried tofu, assorted vegetables, egg, curry paste, kaffir lime leaves with coconut milk. (Veggie)

\$21.00

**Kua Khing Gai**

Chicken, bell pepper, kaffir lime leaves with house made chili paste. (Southern Style Chicken)

\$22.00



### **Tom Klong Pla**

Fillet catfish, white mushroom, dry chili, shallot, tomato, basil leaves, cilantro, and roasted rice powder in spicy shrimp broth. (Gluten Free)

\$24.00



### **Kao Moo Dang**

Roasted BBQ pork, Chinese sausage, hard-boiled egg and cilantro with thick seasoned gravy over jasmine white rice.

\$21.00



## **Appetizers**

### **Crispy Spring Rolls**

Cabbage, carrots, mushrooms, celery, glass noodles served with plum sauce. (Veggie)

\$10.00



### **Jade Steamed Dumplings**

Cabbage, carrots, water chestnuts, black mushroom, truffle salt served with tangy soy sauce. (Veggie)

\$10.00



### **Thai Steamed Dumplings**

Ground chicken and shrimp, water chestnuts and shiitake mushrooms, served with tangy soy sauce.

\$10.00



**Chive Pancake**

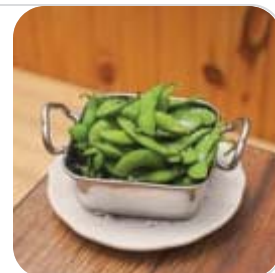
Deep fried chives served with sweet soy sauce. (Veggie)

\$10.00

**Edamame**

Steamed edamame with truffle salt.

\$8.00

**Curry Puffs**

Minced chicken, potatoes, onion and curry powder, served with sweet cucumber relish.

\$12.00

**Chicken Satay**

Grilled marinated chicken on skewers, served with peanut sauce, cucumber relish. (Gluten free)

\$14.00

**Crispy Calamari**

Crispy-fried calamari, served with sweet chili sauce.

\$15.00

**Fried Tofu**

Golden-fried tofu, served with sweet-chili sauce topped with ground peanut.

\$9.00





**Puk Tod**

Mixed vegetable tempura. Assorted deep-fried vegetables served with sweet chili sauce. (Veggie)

\$9.00

**Roti Massamun**

Pan-fried roti, served with massamun curry dipping sauce and peanut.

\$14.00

**Thai-Herbed Wings**

Golden-fried chicken wings topped with crispy Thai herbs, served with sweet-chili sauce.

\$12.00



## Soup

**Tom Yum Soup**

Shrimp broth, white mushrooms, tomatoes, scallions and cilantro.(Gluten free)

\$10.00

**Tom Kha Soup**

White mushrooms and scallions, in coconut-galangal broth. (Gluten free)

\$10.00



### **Tom Juad Soup**

Napa cabbage, tofu, glass noodles, and scallions, in clear broth. (Gluten free)

\$10.00



## **Salads**

### **Green Market Salad**

Mixed green vegetables, Romaine lettuce, tomatoes, radishes and red onion, with ginger-soy vinaigrette topped with sunflower seeds.

\$14.00



### **Thai Salad**

Mixed green vegetables, Romaine lettuce, tomatoes, cucumber, with peanut sauce dressing and topped with fried shallots. (Gluten free)

\$14.00



### **Mango Avocado Salad**

Mango, crispy anchovies, crushed peanut, red onion, tomatoes, scallion with chili-lime dressing topped with avocado. (Gluten free)

\$15.00



### **Mock Duck Salad**

Crispy mock duck, bell pepper, cilantro, scallion, red onion, with secret sweet chili sauce.

\$14.00



### **Papaya Salad**

Shredded green papaya, long beans, tomatoes and peanuts, with Thai chili lime dressing. (Gluten free)

\$15.00



## Sauteed

### **Basil**

Thai chili, onion, bell pepper and basil leaves.

\$19.00



### **Eggplant Basil**

Thai chili, eggplant, onion, bell pepper and basil leaves.

\$19.00



### **Garlic**

Minced garlic, onion, scallions and assorted vegetables.

\$19.00



### **Ginger**

Shredded ginger, bell pepper, onion, scallions and black mushrooms.

\$19.00



### **Oyster Sauce**

Sauteed meat with onion, scallion, and Chinese broccoli.

\$19.00



### **Pra Ram**

Sauteed meat mixed with peanut sauce served with steamed assorted vegetables.  
(Gluten Free)

\$19.00



## **Noodle Soup**

### **Chicken Kao Soy**

Egg noodles, red onion, and pickled mustard greens, with chicken drumstick in red curry coconut broth.

\$22.00



## **Stir-Fried Noodles**

### **Kea Mao**

Broad noodles, egg, chili, bell pepper, onion and basil leaves.

\$19.00



### **Pad Thai**

Rice noodles, bean sprouts, chopped red onion, scallions, fried egg and peanuts.  
(Gluten Free)

\$19.00



**Pad Se-Ew**

Broad noodles, Chinese broccoli and fried egg, with thick soy sauce.

\$19.00

**Kua Gai**

Broad noodle, red onion, scallion, fried egg, and sesame oil.

\$19.00

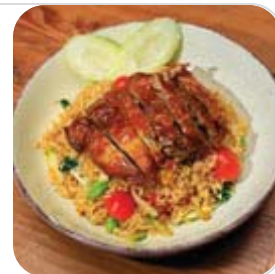


## Fried Rice

**Thai Fried Rice**

Chinese broccoli, onion, scallions, tomatoes and fried egg, mixed with rice.

\$19.00

**Basil Fried Rice**

Onion, bell pepper, chili, basil leaves and fried egg, mixed with rice.

\$19.00

**Crab Fried Rice**

Crab meat, onion, scallions, and fried egg, mixed with rice.

\$26.00



## Curry



### **Red Curry**

Eggplant, bamboo shoots, bell pepper and basil leaves, with coconut milk. (Gluten free)

\$19.00



### **Green Curry**

Eggplant, bamboo shoots, bell pepper and basil leaves, with coconut milk. (Gluten free)

\$19.00



### **Panang Curry**

Bell pepper and kaffir lime leaves, with coconut milk. (Gluten free)

\$19.00



### **Massamun Curry**

Potatoes, onion, and peanuts, with coconut milk. (Gluten free)

\$19.00



## **Vegetarian**

### **Bamee Puk**

Sauteed egg noodle, shitake mushroom, carrot, cabbage, celery topped with fired wonton skin

\$20.00



### **Eight Secret**

Sauteed glass noodle, black mushroom, scallion, celery, carrot, onion, broccoli and beansprout

\$21.00



### **Tofu Lard Prik**

Crispy tofu, American and Chinese broccoli, carrot served with sweet chili sauce

\$21.00



### **Tofu Prig King**

Crispy tofu, stringbean, kaffir lime leaves with house made curry paste

\$21.00



## Side Dishes

### **Jasmine White Rice**

\$3.00



### **Berry Brown Rice**

\$4.00



**Sticky Rice**

\$3.00



**Roti**

\$3.00



**Fried Egg**

\$3.00



**Peanut Sauce**

\$3.00



**Steamed Assorted Vegetables**

\$5.00



## Dessert



### **Chocolate Lava Cake**

Served with coconut ice cream

\$15.00



### **Homemade Coconut Ice Cream**

\$15.00



### **Mango Sticky rice**

Warm sweet sticky rice with fresh mango and coconut milk.

\$15.00



### **Tang-Mo Pa Heang**

Dried fish with watermelon sorbet, sugar, salt, and chili.

\$15.00



## **Beverages**

### **Thai Iced Tea**

\$6.00



**Thai Iced Coffee**

\$6.00



**Jasmine Iced Tea**

\$6.00



**Lychee Thai Tea**

\$6.00



**Cranberry Juice**

\$6.00



**Orange Juice**

\$6.00



**Pineapple Juice**

\$6.00



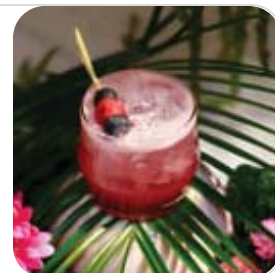
**Lychee & friends**

\$12.00



**Ruby Route**

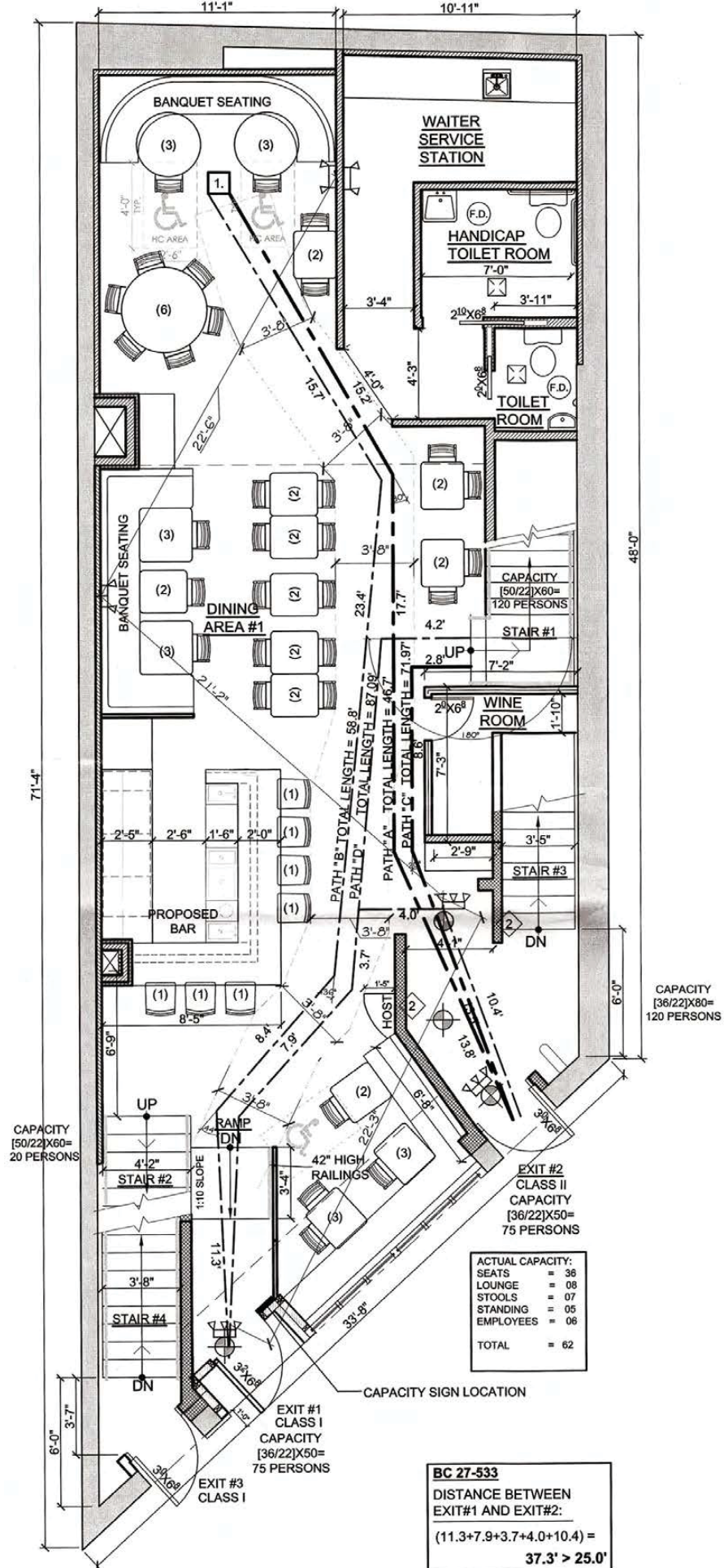
\$12.00



**Cu breeze**

\$12.00





**1 FIRST FLOOR PLAN**  
 SCALE: 1/4"=1'-0"





# Lower Level: 1,515 sf

