

BKK

COOKSHOP

APPETIZERS

- SPRING ROLLS (GF, V)** 6
Crispy rice paper rolls filled with vegetables & noodles, fried & served with a sweet & sour dipping sauce.
- THAI "GYOZA"** 6
Dumplings filled with chicken, pork & shrimp, fried & served with a ginger soy dipping sauce.
- POMELO SALAD* (GF)** 6
Similar to a grapefruit, this tropical citrus is tossed with coconut flakes in a sweet & tangy dressing.
- THAI CHICKEN WINGS*** 7
Marinated, fried & tossed in a sweet & spicy sauce.
- FRIED TOFU (V)** 6
Lightly battered pieces of soft silken tofu garnished with spring onions & served with a ginger soy dipping sauce.
- BKK BRUSSELS SPROUTS*** 7
Stir-fried with fish sauce, garlic & Thai chili flakes.
- STEAMED BUNS** 8
Three steamed buns, each with your choice of filling: chicken panang curry*, spicy ground pork*, mixed vegetable (V), or sweet black bean (V). Mix & match as you like!
- BEEF SATAY** 7
Grilled, marinated flank steak skewers served with a house made peanut dipping sauce & a cucumber salad.
- PORK JERKY** 7
Marinated pork loin strips, dried, then cooked to order & served with a sriracha dipping sauce.
- PORK SHOULDER "SLIDERS"** 8
Two braised pork shoulder sliders in steamed buns, served with a spicy vinegar sauce & a pork broth for dipping.

NOODLE STIR FRIES

- BANGKOK SPICY NOODLES* (GF)** 13
Medium rice noodles tossed in a spicy dressing with ground pork, crushed peanuts & bean sprouts.
- SHANGHAI DRUNKEN NOODLES*** 13
A spicy dish of curled soybean noodles, egg, & your choice of chicken, beef, pork, tofu, or shrimp (\$2 extra).
- SUKI NOODLE STIR-FRY*** 13
House made sukiyaki sauce (a spicy sauce with sesame as a prominent flavor) stir-fried with glass noodles, watercress, chinese celery, cabbage, egg & your choice of chicken, beef, pork, tofu or shrimp (\$2 extra). Served with a side of suki sauce.
- BKK PAD THAI (GF)** 13
A family recipe of medium rice noodles stir-fried with egg, spring onions, bean sprouts, & your choice of chicken, beef, pork, tofu, or shrimp (\$2 extra), garnished with crushed peanuts, bean sprouts & lime.
- BKK CHICKEN NOODLES*** 13
Crispy chicken over egg noodles tossed in a spicy chili sauce.

NOODLE BOWLS

- COCONUT NOODLE BOWL** 13
A yellow curry & coconut milk broth with your choice of tofu or bone-in chicken leg with egg noodles, bean sprouts & red tofu. Topped with a soft boiled egg & ground peanuts.
- TOM YUM NOODLE BOWL*** 13
Shrimp, scallops, & squid in a spicy lemongrass broth.
- HOT & SPICY NOODLE BOWL* 13**
Minced chicken in a chicken broth with dried chilies, lime juice & crunchy peanuts.
- VEGETABLE NOODLE BOWL (V)** 13
Tempura garden vegetables — typically mushrooms, broccoli, carrots, & bean sprouts — with tofu, mushrooms & radishes in a house made vegetable broth over medium rice noodles.
- SUKI NOODLE BOWL*** 13
Glass noodles in a house made sukiyaki broth (a spicy broth with sesame as a prominent flavor) with watercress, chinese celery, cabbage, egg & your choice of chicken, beef, pork, tofu, or shrimp (\$2 extra). Served with a side of suki sauce.
- BOAT NOODLE BOWL** 13
A distinctive & rich broth of dark soy sauce, pickled bean curd, garlic, & cinnamon, served over medium rice noodles, Chinese broccoli, bean sprouts & your choice of pork or beef.
- GREEN CURRY NOODLE BOWL* (GF)** 13
House made green curry over ramen noodles with Thai eggplant, string beans, bamboo shoots, & your choice of chicken, beef, pork, tofu, or shrimp (\$2 extra).

KITCHEN SPECIAL

- SPICY BASIL RICE*** 13
A fiery rice dish of Thai basil, garlic, Chinese broccoli, & your choice of chicken, beef, pork, tofu, or shrimp (\$2 extra).

SIDES

- CUCUMBER SALAD* (GF, V)** 3
Cucumber, shallots, & green chilies tossed with a sweet & sour vinaigrette.
- THAI COLE SLAW (GF, V)** 3
Cabbage, shallots, spring onions, & garlic tossed with a sweet & sour vinaigrette.
- SON-IN-LAW EGGS** 5
Two deep fried hard boiled eggs with a tamarind sauce, a traditional snack in Thailand.

DESSERT

- THAI DONUTS** 5
Crisp strips of dough — similar to Mexican churros — served with sweetened condensed milk.

OUR SPICE TRAY

Our spice tray contains sugar (to add sweetness), fish sauce (to add saltiness), chili oil (to add heat), & chili vinegar (to add sourness with a little heat). Doctor your dishes to achieve your ideal flavor, as we do in Bangkok (BKK)!

V = Vegetarian GF = gluten free * = Spicy No substitutions please.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WINES

WHITE

Sauvignon Blanc: Guy Allion, France
Dry & crisp, with grapefruit & lemon-lime notes
10/glass, 36/bottle

Reisling: Dr. Pauly-Bergweiler, Germany
Medium dry & well balanced. Notes of citrus & peach
8/glass, 28/bottle

Chardonnay: Bulletin Place, Australia
Un-oaked, bright, smooth, hints of apple & pear
9/glass, 32/bottle

Vinho Verde: Broadbent, Portugal
Crisp, clean acidity with a touch of natural fizz
8/glass, 28/bottle

Pinot Gris: Underwood Can, Oregon
Notes of peach, grapefruit, & pear
13/can (375 ml - equivalent of ½ a bottle)

RED

Pinot Noir: Angeline, California
Light, lively acidity & notes of cranberries & orange zest
9/glass, 32/bottle

Malbec: Santa Julia Reserva, Argentina
Full bodied with hints of plum, spice, & vanilla
9/glass, 32/bottle

Garnacha: Evodia, Spain
Old vine garnacha grapes, fruit forward
9/glass, 32/bottle

ROSÉ

Rosé: Sierra Cantabria, Spain
A Tempranillo rosé that's fresh, fragrant & ripe. Flavors of red berries & watermelon.
8/glass, 28/bottle

Rosé: Underwood Can, Oregon
This fun blend has strawberry, melon, & peach notes.
13/can (375 ml - equivalent of ½ a bottle)

SPARKLING

Cava: Dibon, Brut Reserve, Spain
Crisp, light-bodied with mild minerality & balanced acidity.
28/bottle

Sparkling Rosé: Castellargo, Italy
A blend of Pinot Noir & Chardonnay grapes makes this rosé full in flavor, a tad sweet, with berry notes.
32/bottle

Sparkling Can: Francis Coppola Sophia, California
Fun & refreshing bubbly, fruit, citrus & honey notes
10/can (187 ml)

JOIN US FOR HAPPY HOUR

Half price Singha beer
Half price Spring Rolls & Fried Tofu
All wines by the glass \$5
Beerlao \$4

DAILY, 4-7 PM

SPIRITS

DRAFT COCKTAIL: NEGRONI 10
A classic cocktail on tap comprised of Green Hat Gin, Campari and Dolin Sweet Vermouth.

DIY MIXED DRINKS 8
1.5 ounce pour of your choice of one of the following spirits: **Green Hat Gin, Four Roses Bourbon, Deep Eddy Vodka, El Dorado White Rum, Milagro Tequila, Campari, Aperpol, or Vermouth**

Served with a mixer of your choice: Coke, Diet Coke, Ginger Ale, Seltzer Water, Tonic Water or Cranberry Juice.

BEERS

Singha Draught (Lager, 5%) 7

Beerlao (Lager, 4.9% ABV) 6

Tokyo Black (Porter, 5% ABV) 9

Yoho Yona (Pale Ale, 5.5% ABV) 9

Aooni India Pale Ale (IPA, 7% ABV) 9

Jack's Hard Cider (5.5% ABV) 6

SAKES

Hot Sake Carafe 9

Hiko's Kira Kira 22
Mild and fragrant, with real gold flakes for good luck. Hakutsuru Sayuri Nigori (300 ml) 14 Unfiltered, light and creamy with subtle fruit notes.

Kurosawa Junmai Kimoto (300 ml) 16
Dry, with mild-citrus notes.

Okunomatsu Daiginjo Sparkling (300 ml) 22
Sparkling, with a nose of melon and honey.

Hana Hou Hou Sparkling Rosé (300 ml) 22
Infused with rose hips & hibiscus, this sweet pink, slightly sparkling sake has an herbal quality & notes of fruit.

NON-ALCOHOLIC

COFFEE

Compass Coffee Cardinal Blend (Caf. or Decaf.)

1L French Press 6

Traditional brewed cup 3

HOT TEA

Compass Coffee Chamomile Lemongrass or Jasmine Green 3

CANNED SODAS

Coke, Diet Coke, Tonic, Seltzer, & Ginger Ale 2

THAI BEVERAGES

Thai Iced Tea 3

Thai Coffee 3

BKK COOKSHOP

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BANKGOK (BKK) IN WASHINGTON (DC)