

# H A P P Y   H O U R

T h u r s d a y   &   F r i d a y   5 - 6 : 3 0

## \$9 SNACKS

### SWEET & SPICY FRIES

w chipotle aioli, cilantro & furikake

### CORN FRITTERS

manchego cheese, spiced aioli & tajin

### CHICKEN PORCINI DUMPLINGS

herb chili sauce

### PONZU FRIED BROCCOLI

pickled red onions & Fresno chilis

## \$12 SNACKS

### AHI TOSTADA

black & white sesame-crusted

ahi tuna, seaweed tempura crisp

& mint cabbage slaw

### CHICKEN PATE

Vietnamese pickles, fresh herbs, and

toasted baguette

### MUSHROOM TEMPURA

oyster mushroom with our salt and

pepper mix, fresh herbs, and scallion

ginger pesto

## \$7 BEERS

### BOTTLE

C O R O N A

B L U E   M O O N


T S I N G   T A O

### DRAFTS

A N G E L   C I T Y   I P A

8   O   5

T R U M M E R   P I L S

 Help us gram @Tiatosm to let people  
know Garden Nights is back! \* No substitutions or modifications allowed

\* Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illness; especially if you have a medical condition. We are a mixed used kitchen facility & cross contamination may occur. At Tiato, we are proud of our sustainable practices while bringing you health & happiness through food.

## \$9 CRAFT COCKTAILS

### SICARU

mezcal, pineapple, lime & basil

### TIATO

vodka, lychee liquor, fresh cucumber juice

### ROSÉ SANGRIA

blend of rosé & white wine, kumquat liquor,

and rum

### FLOR DE MARGARITA

Choice of: grapefruit, mango-sriracha or mint

bemy

## \$9 WINE BY THE GLASS

Fleur Du Cap **Chardonnay** | South Africa **\$7**

14 Hands **Merlot** | Washington **\$7**

Diora Le Petit Grace **Pinot Noir** | CA

Truth Be Told **Cabernet** | Washington

Mulderbosh **Chenin Blanc** | South Africa

Hyland Estate **Riesling** | Oregon

The Pale **Rose** | South of France

Stoneleigh **Sauvignon Blanc** | New Zealand

## S W E E T S

### CHOCOLATE CHIP COOKIE \$5

+ scoop of ice cream \$2

### BANANA FRITTERS \$12

with vanilla ice cream



## S N A C K S

**AHI TOSTADA** black & white sesame  
crusted ahi tuna, seaweed tempura crisp  
& mint cabbage slaw **\$24**

**SWEET & SPICY FRIES** with chipotle aioli,  
cilantro & furikake **\$10**

**CHICKEN PATE** Vietnamese pickles, fresh  
herbs, and toasted baguette **\$16**

**CHICKEN PORCINI DUMPLINGS** herb  
chili sauce **\$14**

**SHORT RIB DUMPLINGS** pan seared char  
su braised short ribs drizzled with chili sesame  
sauce **\$16**

**CORN FRITTERS** manchego cheese,  
spiced aioli & tajin **\$15**

## G R E E N S

**BEETS** baby gems, goat cheese, pickled red  
onions, goat cheese & citrus vinegarette **\$16**

**GRILLED CAESAR** house-made cornbread  
croutons **\$18**

**MUSHROOM TEMPURA** oyster mushroom  
with our salt and pepper mix, fresh herbs, and  
scallion ginger pesto **\$18**

**PONZU FRIED BROCCOLI** cashews, pickled  
red onions & Fresno chilis **\$15**

**EGGPLANT TOFU** purple kale & picked Thai  
basil **\$18**

## S I D E S

**JASMINE RICE** \$5

**COCONUT RICE** \$6

**GARLIC FRIES** \$7

## M A I N S

**FILET OF SOLE** Lightly crusted sole filet,  
grilled corn, heirloom cherry tomatoes &  
shaved fennel **\$30**

**SHAKEN BEEF** coconut rice, cherry  
tomatoes, red onions & butter lettuce **\$30**

**LEMONGRASS CHICKEN** grilled chicken thighs,  
spiced carrots, crispy quinoa, and parsley **\$28**

**GRILLED SHORTRIBS** beef ribs with kaffir  
mash potatoes, and fresh herbs with a  
demi reduction. **\$35**

**SEAFOOD FRIED RICE** sunny egg, bay  
scallops, grilled sambal shrimp & mirepoix  
of vegetables **\$30**

**ROASTED HERB CHILI SALMON** sauteed  
kimchi bok choy, fresh herbs, and pesto **\$35**

**FRIED CHICKEN SANDO** jalapeno lime aioli,  
fresh herbs, cucumber & garlic fries **\$18**

**LEMONGRASS BEEF BURGER** pickled carrots,  
and, daikons with turmeric aioli, and cilantro  
served with garlic fries **\$22**

## N O O D L E S

### Wok

vegetarian **\$18**

grilled lemongrass

chicken **\$22**

grilled short-rib **\$25**

crispy tofu **\$22**

grilled shrimp **\$27**

### Pho

chicken thigh

**\$17.5**

short rib **\$20**

crispy tofu **\$16.5**

### An's Famous Garlic Noodles

classic **\$20**

tiger prawns **\$35**