

HAPPY HOUR

Tue, Wed, Thu, Fri, 4PM-8PM

MAC N CHEESE CROQUETTE – 7

THAI CHILI WINGS – 9 *Add fries for - 3

AVOCADO HUMMUS – 8 

AND fresh crudités

FRIES – 4

GARLIC FRIES – 5

SALT AND PEPPER CALAMARI – 10

VIETNAMESE SATAY SKEWERS

two for 8 or four for 12 | choice of chicken or beef

SOYANORI FRIES 7.5

sweet soy / cream of siracha / nori / cilantro / garlic aioli

AN'S FAMOUS GARLIC NOODLES 11

choice of shrimp 6 / beef 5 / chicken 4

TIATO Cocktail \$10

Vodka, soho lychee liquor, cucumber juice, agave

HOUSE WINE 8 Glass / 25 Bottle

WHITE / ROSE / RED

BEERS

SM TIATO LAGER 4.8% abv – 4 Pint / 12 Pitcher

SM BREW WORKS WIT 5.3% abv – 6 Pint / 18 Pitcher

SM BREW WORKS IPA 5% abv – 7 Pint / 19.5 Pitcher

SMALL BITES

Salt & Pepper Calamari 10

Bell Pepper / Green Onion

STEAMED CHICKEN DUMPLINGS 9

Asian herb chili sauce

CRISPY GLAZED BRUSSELS SPROUTS 9

brussel sprouts / cauliflower / red grapes / red currant

/chocolate truffle ponzu glaze

CRISPY SPRING ROLL 9

chicken / mushrooms / vermicelli /

carrots / onions / rice paper

MISO BUTTER GRILL CORN 7

enoki mushrooms / green beans / shallots

LARGE PLATES

PHO 13

chicken or beef / rice noodles / fresh herbs /

homemade chicken broth / herbs and bean sprouts

MAMA'S WOK NOODLES 14

broccoli / cabbage / bok choy / celery /

bean sprouts / mushrooms / carrots

(add chicken 4 / add beef 5 / add shrimp 6)

TIATO EGGPLANT TOFU 14

vietnamese herbs / black bean sauce /

cabbage salad / brown or white rice

CHICKEN BANH MI BURGER 16

spicy mayo / pickled veggie slaw / cilantro / brioche bun

GINGER GLAZED WILD SALMON 20

caramelized ginger & coconut sauce / grilled pineapple /

sautéed kale-spinach / choice of brown or white rice

VIETNAMESE SATAY PLATE 14

chicken or beef / fresh herbs / peanut sauce /

pickled veggies / choice of brown or white rice



SPECIALITY COCKTAILS

TIATO 12

Our signature cocktail featuring the powerful Tiato leaf which inspired our brand and identity.

Vodka/ lychee liqueur/ cucumber juice/ agave

RAY OF HOPS 12

Can't decide between a beer or a cocktail...? Get both!

Gin / White Sangria Mix / Grapefruit / IPA

MADMEN'S UNCLE NEAREST OLD FASHION 15

A bit more twist and a little more fashion makes this a Tiato favorite.

100 Proof Uncle Nearest Whiskey/ Bitters/Cherry/ Sugar Cube

GIN + GRIN 12

So much fresh squeezed juice it might actually be healthy for you

... but with gin!

Gin/ Cucumber Juice/ orange juice/ lime/ Simple Syrup

CALI PITBULL 12

Fans of the Colorado Bull Dog will love its California cousin with a bigger bite.

Disaronno/ Black Spice Rum/ Cream/ Splash of Coke

COCO LOCO 12

Breakfast, dessert, a latte and booze all in one drink.

Frangelico/ whipped cream infused vodka/ mocha/ cream

FRUITY DEVIL 16

Cereal, our first guilty pleasure... now with alcohol!

Bailey's/ whipped cream infused vodka

MEXICAN MULE 12

Who's ever seen a mule in Moscow anyway?

Reposado Tequila/ ginger beer

ZERO PROOF SPICE & ICE 10

This 0-proof cocktail brings the perfect balance of bitter & sweet for everyone to enjoy.

Spiced 94 Seedlip / Bitters/ Club Soda

-Full Bar available-

FEATURED WINERY

Aleksander Winery is a limited production Paso Robles winery owned & cared for by the passionate & close-kit Bjekovic-Vujacic family. These wines are a delicate balance of bold Mediterranean and classic Bordeaux styles resulting in Merlot dominated wines that exquisitely embodies both European & Southern Californian characteristics. Plus, they are sustainable.

Aleksander Merlot 2014 

\$20 Glass

\$85 Btl

Black cherry, plum, and mulberry with a elegant oak aroma with hints of tobacco and leather.

Pairs with Chicken/Beef Skewers/ Wings/ Curry Chicken

Aleksander Reserve Merlot 2012 

Btl \$189

An earthy fragrance with hints of violet and blackberry. On the palate, a strong presence of dark chocolate, roasted nuts and black coffee but no sweetness, except for notes of blackberry. Moderate tannins on finish.

Pairs with Satay Beef Skewers/ Filet Mignon Shaken Beef

BREWED

Draft – 16oz

Tiato Lager /4.8% abv -7

SaMo Brew Works Modern Wit /5.3% abv – 8

SaMo Brew Works IPA /5.3% abv - 9

Allagash Curieux Triple Ale /11% abv – 14

Pitchers

Tiato Lager /4.8% abv – 21 Pitcher

SaMo Brew Works Modern Wit 5.3% abv – 24 Pitcher

SaMo Brew Works IPA 5% abv – 27 Pitcher

Bottles and Cans

Corona Extra /4.6% abv 12oz - 6

Boon Rawd Brewery Signha /5% abv 12oz - 7

Blue Moon Belgium White /5.2% abv 12oz - 8

Almanac Beer Co, IPA /5.7% abv 16oz – 9

WINE BAR

All our wines are made with responsibly grown grapes by sustainable and/or organic wine makers.

Vegan wines are marked accordingly (VG).

Sparkling

Lunatico Nos D'Asti Moscato, Italy 11 GI – 44 Btl

Argyle Brut, Oregon 17 GI - 66 Btl (VG)

Domaine Bousquet Rose, Argentina 8 GI - 32 Btl (VG)

White

Benzinger Sauvignon Blanc, California 8 GI - 30 Btl (VG)

Crossing Sauvignon Blanc, New Zealand 8 GI - 32 Btl

McBride Sisters Riesling, California 13.5 GI - 54 Btl

King Est Pinot Gris, California 11 GI - 44 Btl

Fleur Du Cap Chardonnay, South Africa 8 GI - 32 Btl

Anihus Vinho Verde, Portugal 11 GI – 45 Btl (VG)

Rose

Maléne, California 10 GI - 40 Btl

Girls Gone Wine, France 12 GI - 46 Btl

Minuity M Rose, France 13 GI - 52 Btl (VG)

Red

Benzinger Pinot Noir, California 11 GI – 44 Btl (VG)

Benzinger Merlot, California 10 GI – 40 Btl (VG)

Close De Los Siete Malbec, Argentina 12 GI – 44 Btl (VG)

Daou Cabernet Sauvignon, California 15 GI – 60 Btl (VG)

Diora Pinot Noir, California 16 GI – 65 Btl

Brassfield Pinot Noir, California 15GI – 55 Btl

Dessert Wine

Brachetto D'Aqui 12 GI - 46 Btl



OWNER CELLAR WINE LIST

Sparkling

Faire Le Fête, Crémant De Limoux, France - 60 Btl

From gourmet caviar and oysters to popcorn, Faire la Fête is a versatile wine that pairs well with a range of dishes and cuisines.

Pommery Champagne, France - 90 Btl

Small assertive notes of red fruits. A rounded, rich, delicate wine that lingers in the mouth. In short, a clean taste with no dryness. A very smooth wine which never wanes on the palate.

Veuve Clicquot Champagne, France - 125 Btl (VG)

Veuve Clicquot Yellow Label manages to reconcile two opposing factors - strength and silkiness - and to hold them in perfect balance with aromatic intensity and a lot of freshness. This consistent power to please makes it ideal as an aperitif, and perfect as the Champagne to enjoy with a meal.

White

Gewurztraminer Balletto, California - 50 Btl

The wine is rich and perfumed, opening with the classic Gewurztraminer aromas of lychee nut and ripe pear. And under the fresh fruit is an intoxicating flash of spice and lightly nutty aromas that add complexity and interest.

Loggia Della Serra Greco Di Tufo, Italy - 58 Btl

Pale-medium gold reflections. Rich and powerfully aromatic nose of apricot, apple, peach and citrus. Full bodied, soft and well balanced with excellent acidity.

Argyle Chardonnay Nuthouse, Oregon - 60 Btl

Grilled peach, wild honey, suggestions of nougat and roast almonds are framed around dense, yet crystalline delicacy.

Illumination Sauvignon Blanc, California - 80 Btl

In the mouth, a beautiful tension and fine acidity provides brightness to its creamy texture and flavors of juicy mandarin, guava and wet stone

Flowers Chardonnay, California - 100 Btl (VG)

Medium-bodied with well-played freshness accenting the creamy texture and quiet intensity of stone fruit flavors, it delivers a long, mineral finish.

Red

Flowers Pinot Noir, California - 100 Btl (VG)

The Sonoma Coast's rocky, well drained terrain and elevated proximity to the cool Pacific Ocean allow to grow Pinot Noir grapes with fresh, bright red fruit, complex minerality, and coastal acidity.

Cantine Povero Baru Barbaresco, Italy – 110 Btl

Batù is an ethereal and mysteriously charming Barbaresco, aged in wooden barrels for 24 months. It has a ruby red color with garnet reflections, its smell fades into an unmistakably ethereal bouquet.

Mirafiore Barolo, Italy - 120 Btl

Aromas of rose petals and dried cherries give way to flavors of plum, black cherry, spice with tight grained tannins and a firm structure and a long, complex finish.

Faust Cabernet Sauvignon, California - 134 Btl

Notes of dark chocolate and dried herbs seduce the palate while silky tannins and lifting acidity leads to a layered and lingering finish.

