



SOCIAL HOUR MENU

Monday through Friday: 3pm to 7pm

Yum! **FROM THE KITCHEN**

SPICED CRISPY WINGS	10
Sweet chili sauce	
BEEF JERKY	9
Sweet and sour pickles	
CRISPY PORK CRACKLINGS	7
Salt & pepper nam phrik	
MUSHROOM SPRING ROLLS	7
Cabbage, peanut hoisin sauce	
GRILLED EGGPLANT SALAD	7
Herbs and lime dressing	

OPEN FIRE GRILL

BEEF SKEWERS	9
Sweet chili soy	
CHICKEN THIGH SATAY	9
Tamarind peanut jam	

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please notify the manager of any food allergies.

HOUSE BREWS \$5

33 PALE ALE

Balances the bitter-citrus character of the American Cascade hops featured in this brew, resulting in notes of lime and passion fruit

AROMATIC SNOWY

A summer wheat beer brewed with fresh orange peels and coriander seeds, which develop into an invigorating and complex combination of vanilla and pepper notes

ONE AND ONLY KOPPER

EST. 33's proud take on the Vienna-style lager, with intense caramel notes that emulate Kalamay, a traditional sticky coconut rice delicacy

LEGEND LAGER

Favored in Thailand for its golden body, it's a refreshing blend of malted barley and noble hops from Europe, perfect for humid climates

Cheers!

SIGNATURE COCKTAILS \$10

SLINGSHOT

Stoli vodka & Praire organic gin, hibiscus cherry reduction, Bénédictine, pineapple shrub, lime, angostura bitters, ginger beer

SHISO LIT

Beluga vodka, Pomp & Whimsy, honeydew melon & cucumber shrub, shiso ginger syrup, lemon

33 GOLDEN RUSHES

Redemption high rye bourbon, star anise oleo syrup, Chinola passion fruit, lemon, EST. 33 Pale Ale

HEY MICHA

House-made Clamato bloody mary mix, Thai basil, lime, EST. 33 Legend Lager

WELL SPIRITS \$8

WINE BY THE GLASS \$6

Arduini DOC, Prosecco

Frescobaldi Ammiraglia Alie, Rosé

Saget La Petite Perrière, Sauvignon Blanc

Les Charmes, Chardonnay

Maison Albert, Pinot Noir (Sustainable)

Antigal Uno, Malbec

Bonanza by Caymus, Cabernet