

bu·ku·latenight

GLOBAL STREET FOOD

Hot Pot *roasted chicken, coconut, red curry, house mushrooms* 10

Mexican Pozole *pulled pork, tomatillo, avocado, jalapeño, cilantro* 6

Lebanese Fattoush *crisp pita, pickled vegetables, fragrant herbs, lemon vinaigrette* 8

Crunchy Tuna Tekka Maki *tempura, spicy tuna, tobiko, masago, cucumber salad, fresh wasabi, ponzu* 10

Cambodia Roll *shrimp, avocado, carrot, cucumber, peanut sauce, spring roll* 10

Baba Ghanouj *fire-roasted eggplant, sesame tahini, crisp pita, grilled bread* 9

Colombian Arepas *corn, chili, queso fresco, tomato, avocado salsa* 7

Pierogis *beer-braised chicken, butternut squash, brown butter* 8

Empanadas *chipotle-braised chicken, avocado salsa, queso fresco, tomato* 8

Filipino Lumpia *ground pork, mango salad, chili* 7.5

Kahlua and Honey-Enhanced Tiramisu *"en vace" with espresso sauce* 8

Trilogy of Crème Brulee *chocolate, vanilla, ginger* 8

Filipino Halo-Halo *parfait of coconut custard, sweetened plantains, guava sauce, ube ice cream* 8

Chef's Selection Sorbets 6

craft beverages

**Strawberry-Lime
Agua Fresca** 2.5

**Quinn's
Ginger Beer** 4

Thai Iced Tea 2.5

San Pellegrino (sparkling) 3.5/5.5

Acqua Panna (spring) 3.5/5.5

Teatulia Teas & Herbal Infusions 3.5

Larry's Beans Coffee & Espresso Drinks

craft cocktails

Sangria Rojo *red wine, fruit, brandy, spices* 8/20

Rickety Ginny *Hendrick's gin, Thai chili, lemongrass, ginger, lime, soda* 9

Passion Exchange *Sauza Reposado, passion-fruit, Patrón Citronge, organic agave nectar, fresh citrus* 8.5

Larry's Espresso Martini Stoli *Vanilla, Kahlua, Frangelico, Larry's Secret Espresso #5, Bailey's* 10

Strawbeñero Sling *Skyy citrus, fresh strawberry, habañoero, lime* 8

Merci Bouquet *St. Germain elderflower liqueur, ginger beer, Fee Bros. peach bitters, sparkling* 10

on tap

Big Boss Blanco Diablo *Raleigh* 5

Lone Rider Sweet Josie Brown *Raleigh* 5

Foothills People's Porter *Winston Salem* 6

Bell's Lager *Comstock, MI* 4.5

Lagunitas India Pale Ale *Petaluma, CA* 6

Seasonal Rotating Tap

stateside brews

Allagash White *ME* 6

Bell's Amber *MI* 5

Big Boss Angry Angel *Raleigh* 5

Dogfish Head 60-min. I.P.A. *DE* 6

Duck-Rabbit Milk Stout *farmville* 5

Original Sin Cider *NY* 5

Schlitz (can) *WI* 2

Smuttynose Robust Porter *NH* 5.5

Stone I.P.A. *CA* 6

beers from abroad

Amstel Light *Holland* 5

Beer Lao Dark *Laos* 5

Carib Lager *Trinidad* 4

Clausthaler *n/a Germany* 5

Negra Modelo *Mexico* 5

Sagres Bohemia *Portugal* 5

Tecate (can) *Mexico* 3.5

Tsingtao *China* 4

Viru Lager *Estonia* 5.5