



DRINKS

COLD BEERS

LIGHT-N-EASY

Asahi Lager 21.5oz.....	9
Hamm's 16oz.....	3
Heineken.....	5
Hudy Delight.....	2
Madtree Lift.....	6
Rhinegeist Cheetah.....	6
Tiger Lager.....	4
White Claw Mango/Lime.....	5

CIDERS+SOURS+ETC.

Crabbies Ginger Beer.....	6
Wyder's Pear Cider.....	6

AMBER+WHEAT+WHITE

Bell's Amber Ale.....	6
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HOPS

Founders All Day IPA.....	6
West 6th IPA.....	6

DRAFT BEER LIST

Tap here to view current draft beers!

PARTY PACK - \$25

- BEER**
Asahi (21.5 oz bottle)
- SOJU**
Chum-Churum (375mL bottle)
- SAKE**
Sho Chiku Bai (14oz carafe)

TRY A CHU-HI! - \$6

- soju, choice of fruit, soda, simple syrup
- BLUEBERRY-LYCHEE
 - LEMON
 - LIME
 - POMEGRANATE
 - PINEAPPLE

HAPA HAPPY HOUR

3-6pm Weekdays

- \$1.00 off Drafts and package beer
- \$6.00 Specialty Cocktails/Wines glass
- \$12 Ozeki Sake/Nigori carafe
- \$3.00 off All Okonomiyaki

CA PHE SUA DA ON DRAFT

\$4

Lang Thang Coffee Co. Vietnamese Iced Coffee with sweetened condensed milk on nitro draft

SPECIALTY COCKTAILS

Old Fashioned...10
Larceny bourbon, Angostura bitters, house-cured cherry, simple syrup, orange

Rum Punch...9
Plantation & Bacardi rum, pineapple-ginger syrup, house-made grenadine

Blueberry Lychee...10
blueberry-lychee compote, vodka, elderflower liqueur, fresh lime

Honey Basil Collins...9
Hendrick's gin, honey basil simple syrup, lemon, soda

Ohio River...9
Bulleit bourbon, charred pineapple, blood orange bitters, pickled cherry

Rising Sun...9
Bulleit Rye, Cazadores Tequila, Triple Sec, house-made pineapple ginger syrup, cranberry shrub

Spicy Mango Mojito...7
Bacardi rum, mango, mint, lime, jalapeño, gochugaru, chili powder + salt rim

Shrub 75...8
Bombay Gin, elderflower liqueur, cranberry-lemon shrub, champagne

WINE

RED

Pinot Noir...7/25
Shoofly, Australia

Malbec...8/27
Bodini, Argentina

Tempranillo...8/27
Rotating

Cabernet Sauvignon...8/27
Grayson Cellars, California

WHITE

Chardonnay...7/25
Vega Sindoa, Spain

Sauvignon Blanc...8/27
Six Hats, South Africa

Vinho Verde...7/25
Broadbent, Portugal

ROSÉ

Rosé...7/25
Reserve De La Saurine, France

SPARKLING

Brut...7/24
Dom Pierre, California

SAKE/SOJU

*Shot Pour

Chum-Churum...3*/15
Korea, Soju

Sho Chiku Bai Junmai...3*/13
Japan, Sake

Sho Chiku Bai Nigori...4*/14
Japan, Nigori

Sho Chiku Bai...15/12^{HHH}
Creme de Sake
Japan, Nigori

Sho Chiku Bai Mio...15
Japan, Sparkling Sake

MORE DRINKS

Lang Thang Coffee Co. Vietnamese Coffee (Hot)...3
traditional phin slow drip with or without condensed milk

Wendigo Tea iced...3
hot 16oz carafe...3.75
Jasmine, Green

Fruit Juice...3
pomegranate, cranberry, orange

Soda...2.50
Coke, Diet Coke, Sprite

Barritt's Ginger Beer...3.50

Fresh Lemonade...3.50





FOOD

APPETIZERS

HAPA WINGS...10

honey sriracha *gluten free*
gochujang sauce
gochugaru dry rub

KOREAN FRIED CHICKEN WINGS (KFC)...12

twice-cooked, crispy battered chicken wings tossed in our house-made sweet-tangy-spicy gochujang sauce, side of pickled daikon radish

SPICY PAPAYA SALAD...10

non-spicy & vegan options available, gluten free
green apple, pickled red onions, green onions, peanuts, herbs, fried shallots, nuoc mam
add tofu...3
add shrimp...5

OKONOMIYAKI FRIES...10

(aka Papas Locas)
Japanese mayo, tonkatsu, bacon, green onion, fried egg over seasoned waffle fries

SESAME WAFFLE FRIES...5

vegan, gluten free
house sesame seasoning blend, spicy ketchup

PRITCHON...13

serves 2
moo shu-wrapped fried Lechon, cucumber, grilled green onions, Mang Tomás-based sauce, side of purple cabbage slaw

CHICKEN INASAL SKEWERS...11

lemon grilled chicken side of pickled papaya

FILIPINO PORK

BBQ SKEWERS...11
marinated & skewered grilled pork, Filipino barbecue sauce, side of pickled papaya

OKONOMIYAKI

HOUSE..... 12

Japanese mayo, tonkatsu, bacon, green onion, fried egg

JAPANESE PANCAKE

CAULIFLOWER 12

Vegetarian
Japanese mayo, fried onions, fried cauliflower, celery, honey sriracha, green onions

O-KONOMI-YAKI

CLASSIC SHRIMP... 13

shrimp and cabbage pancake topped with, japanese mayo, tonkatsu sauce, furikake, nori, bonito flakes

SPECIALITY RAMEN*

HAPA RAMEN...13

48-hour tonkotsu broth, Sun Ramen Noodles, pork belly, marinated soft-boiled egg, green onions, fish cakes (narutomaki), burnt garlic chili oil (*optional*), chicharon

SPICY RAMEN...14

48-hour tonkotsu broth, Sun Ramen Noodles, spicy curry & coconut milk tare, grilled shrimp, roasted tomatoes, fried silken tofu, red cabbage, green onions

MUSHROOM RAMEN *vegan*...13

mushroom broth, Sun Ramen Noodles, smoked shiitake mushrooms, enoki mushrooms, bok choy, fried tofu, nori

*SORRY, NO SUBSTITUTIONS

SANDWICHES

served with sesame waffle fries
add fried egg to any sandwich \$1

SHORT RIB GRILLED CHEESE...12

marinated Sakura Farm Wagyu Beef Short Ribs, gochujang sauce, Swiss cheese, smoked shiitake mushrooms, pickled red onions, house-made kimchi, mornay sauce

CAULIFLOWER *vegan*...10

pickled red onions, mushroom duxelle, greens, cashew aioli, crispy onions

BOWLS

SISIG...13

sizzling diced pork cheeks + ears, onions, garlic, ginger, peppers, rice, fried egg, crushed chicharon

CHICKEN KATSU...12

extra crispy panko-crusting fried chicken, rice, sauteed spicy cabbage, tonkatsu sauce

KALBI LOCO MOCO *gluten free*...16

marinated Sakura Farm Wagyu Beef Short Ribs, rice, loco moco brown gravy, fried egg, assorted pickled vegetables, house-made kimchi, green onions

SPICY SICHUAN 5-WAY...12

Chinese-style noodles, pork, cucumbers, bean sprouts, spicy chili crisp, green onions, crispy fried shallots

AHI TUNA POKE* *gluten free*...16

sushi-grade ahi tuna, cucumbers, avocado, green onions, green apples, yellow onions, rice, poke sauce, cashew aioli, pickled radish, furikake, nori, sesame seeds

*CONSUMING RAW OR UNDERCOOKED MEAT OR EGG MAY INCREASE RISK OF FOODBORNE ILLNESS

CREATE YOUR OWN RAMEN

BASE - \$8

STEP 1

CHOOSE YOUR BROTH
tonkotsu, spicy or mushroom

STEP 2

CHOOSE YOUR ADD-ONS
price for each add-on listed below

\$3 pork belly, short rib, shrimp, extra noodles, extra broth, fried silken tofu

\$1 enoki mushrooms, corn, bacon, smoked shiitake mushrooms, egg (soft-boiled or fried), spinach, fish cakes (narutomaki), red cabbage, roasted cauliflower, bok choy, house-made kimchi, bamboo shoots (menma)

50¢ thai basil, butter, nori, cilantro, mint, bean sprouts

\$0 burnt garlic chili oil, green onions, fried shallots, fresh garlic

SUMMER 2020

HOURS

MON 3-9P

TUES-SUN 11A-9P



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