

# The Norry at Kampuchea

## 'a winter welcoming'

**Phnom Penh Hot Punch** 12  
Hot apple cider with caramel tea, cinnamon stick, cognac, Jamaican rum, Cointreau, lemon juice, almond syrup, agave nectar

**Jasmine Tea Lemonade (Non-Alcoholic)** 9  
Jasmine tea, lemon juice, honey simple syrup & hibiscus

### Cocktails

~ \$12

**Coconut Monsoon**  
Appleton rum, young coconut puree, lemongrass syrup, lime juice, spices

**Salty Lips Lemonade**  
Vodka, lime juice, simple syrup, Thai basil, club soda, pink salt rim

**Cantaloupe Ginger**  
Fresh ginger, cantaloupe puree, lime juice, maraschino liqueur, Cachaca

**Lychee & Raspberry Bellini**  
Lychee puree, Crème de Framboise, cava, Peychaud's Bitter

**Pink & Green Peppercorn**  
Cachaca, fresh pineapple, agave nectar, lime juice

**Bon Om Tuk**  
Cachaca, Thai chili puree, lime juice, muddled lime, brown sugar & soda water

~ \$14

**Brandy Blossom**  
Courvoisier VS Cognac, Canton, black tea spice, hibiscus syrup, fresh lime juice

**The Bamboo Train**  
Gran Centenario tequila, cucumber, lime zest puree, splash of absinthe, lime juice, Maraschino, kaffir lime leaves infused agave nectar

**The Norry**  
Lemongrass infused Maker's Mark, black mission fig puree, honey, lemon juice

~ \$30

**The Three Cabooses**  
Flight of 3-paired cocktails

### Aperitifs

\$13

**The 338**  
Plymouth Gin, infused dry vermouth & splash of green chartreuse

**Cambodian Tea Party**  
Green tea vodka, St. Germaine, Lillet Blanc

**Prince Sihanouk**  
Rye whisky, sweet vermouth, Charbay Black Walnut Liqueur, five spice bitters, orange bitters

## everything & in between

Fried Chicken.....	9
Basil, spiced fleur de sel, lemon	
Catfish Crepe Tacos .....	10
Pickled red cabbage & onions, sprouts, lettuce & herbs	
House Country Sausage.....	12
Bev's pork, "piperade," Piment d' Espelette	
Chicken Liver Terrine .....	9
Schmaltz roasted vegetables, pickled lime, prahok	
Corned Beef Tongue .....	12
Navelines confites, dried shrimp, spicy mustard	
House Country Ham .....	12
Green tomato preserves, peppered biscuit	
Veal Meatball .....	9
Egg, hoisin, stewed tomatoes & Basil	
Pork Ribs .....	16
Tamarind glazed, pickles & cilantro lime sauce	
Grilled Corn .....	6
Chili mayo, coconut flakes, chili powder	

## numpang sandwiches

(sweet potato fries & pickle)

House Bacon, pickled chilies and onion.....	11.25
Oxtail, tamarind, honey .....	13
Shrimp, coconut milk, toasted coconut flakes .....	11.25
Catfish, cracked pepper, honey, soy sauce.....	11.50
Roasted Cauliflower, eggplant pate, ginger.....	10.50

## Sides

Sweet Potato Fries.....	6
Pickle Plate.....	5
Green Kale & Garlic.....	6
Chicken & Cabbage Salad <i>bell peppers, spicy tuk Trey, crushed peanuts</i> .....	7
Greens & Herb Salad <i>prahok vinaigrette</i> .....	6
Grilled Local Vegetables .....	6