

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	

num pang 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