

## SNACKS

**CHICHARRON | 4**  
ten spice, coconut vinegar

**ROASTED PEANUTS | 4**  
coconut, lemongrass, kaffir

## SMALL PLATES

**GRILLED PINEAPPLE SALAD | 14**  
grilled pineapple, poached shrimp, pickled cucumber, toasted coconut

**GREEN PAPAYA SALAD | 14**  
charred chicken, green papaya, crispy taro, peanuts, herbs, fish sauce, lime juice

**GRILLED PORK JOWL | 14**  
brussels sprouts, toasted rice, lime-chili, fish sauce, herbs

**BABY OCTOPUS PAKSIW | 16**  
watercress, garlic chips, black vinegar butter

**CHILI PAN MEE | 16**  
ground pork, ramen noodles, crispy anchovies, slow poached egg

**BUN BO NAM BO | 16**  
lemongrass, beef, rice noodles, herbs, peanuts

**PORK BELLY ADOBO | 14**  
soy sauce, vinegar, szechuan peppercorns, crispy garlic, slow poached egg

**SIZZLING SISIG | 16**  
pork head, chili, whole egg

**KHAO SOI | 16**  
red curry, coconut milk, chicken, egg noodles, pickled mustard greens, red onions

**MALAYSIAN BUTTER PRAWNS | 16**  
curry leaves, green chilies, soy, butter

**GRILLED SIRLOIN | 17**  
cabbage, crispy garlic, spicy isaan sauce

## LARGE PLATES

**BBQ BABY BACK RIBS | 26**  
p&k bbq sauce, asian slaw

**HALF CHICKEN INASAL | 23**  
atchara, patis dipping sauce

**WHOLE DORADE GTL STYLE | 29**  
garlic, turmeric, lemongrass

**CRISPY PATA | 26**  
pork leg, pickled green mango, dipping sauces

**HALF HAINANESE DUCK | 33**  
duck fat rice, ginger sauce, chili sauce

## SIDES

**JASMINE RICE | 3**

**COCONUT RICE | 3**

**MARKET VEGETABLE | 7**

**MANTAO BUNS | 3**

## DESSERT

**TURON | 8**  
banana fritter, salted caramel ice cream, chocolate sauce

**HALO-HALO | 8**  
shaved ice, leche flan, ube ice cream, macapuno, pinipig

**RICOTTA DONUTS | 8**  
donuts, kalamansi custard

**CHEF'S 5 COURSE  
TASTING MENU**  
\$45 *per person*  
(Sunday thru Thursday)

**"SELF SERVE"  
BOTTOMLESS  
DRAFT  
NARRAGANSETT |  
\$15**

## COCKTAILS

**LOWER EAST SIDE | 13**  
rye, vermouth, cynar, habanero bitters

**STINKY PEAT | 13**  
chamomile rye, elderflower, scotch rinse

**THE BIG APPLE | 13**  
thai chili tequila, apple cider, lemon bitters, cinnamon

**RUM & HYDE | 13**  
white rum, ginger, curry leaves, lemon

**BANGKOK FIRE | 13**  
rye, thai chili infused honey, lemon

**MR HORCHATA | 13**  
all spice rum, coconut milk horchata, demerara syrup

**GINPO | 13**  
gin, grapefruit, cinnamon, prosecco

## NON-ALCOHOLIC

**YOUNG COCONUT WATER | 8**  
Add Rum | 7

**SWEET & SOUR CILANTRO SODA | 6**  
Add Gin | 8

## HOT TEA & COFFEE

**YUNNAN GOLD | 3**  
**FIJI GREEN TEA | 3**  
**LEMON MYRTLE | 3**  
**PEPPERMINT VANILLA ROOIBOS 3**  
**VIETNAMESE STYLE COFFEE | 3**  
**HORCHATA ICED COFFEE | 6**

## BEER

**SAN MIGUEL PALE PILSEN | 7**  
12 oz. bottle

**SAN MIGUEL LIGHT | 7**  
12 oz. bottle

**BELLS OBERON ALE | 9**  
16 oz. can

**LUCKY BUDDHA | 7**  
12 oz. bottle

**SUIYOUBI NO NEKO WITBEIR | 10**  
12 oz. can

**YONA YONA PALE ALE | 10**  
12 oz. can

**HITACHINO GINGER BREW | 11**  
12 oz. bottle

**FLAGSHIP IPA | 7**  
12 oz. bottle

## WINE

**PROSECCO**  
Fantinel | NV | Italy | 11/40

**RIBEIRA SACRA**  
Viña Vella | '16 | Spain | 13/44

**VINHO VERDE**  
Casa de Mouraz | '15 | Portugal | 12/42

**MIP ROSE**  
St Lucie | '15 | France | 12/42

**PINOT NOIR**  
Zierreisen | '13 | Germany | 12/42

**BORDEAUX**  
Champ des Treilles | '15 | France | 13/44

**BARBERA**  
Cascina Zerbetta | '14 | Italy | 13/44



58 Clinton Street New York, NY 10002

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