

## SNACKS

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

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

## SMALL PLATES

**THAI MUSHROOM SALAD** | 16  
mushroom trio, seared shrimp, chili-jam dressing, coconut cream

**GREEN PAPAYA SALAD** | 15  
charred chicken, green papaya, crispy taro, peanuts, herbs, fish sauce, lime juice

**GRILLED PORK JOWL** | 15  
brussels sprouts, toasted rice, lime-chili, fish sauce, herbs

**BABY OCTOPUS PAKSIW** | 17  
watercress, garlic chips, black vinegar butter

**CHILI PAN MEE** | 17  
spicy pork ragu, ramen noodles, crispy anchovies, slow poached egg

**BRAISED RED CURRY BEEF** | 23  
lychee, thai basil, kaffir, coconut cream

**KA PROW** | 19  
stir fried beef, thai basil, fried egg

**PORK BELLY ADOBO** | 16  
soy sauce, vinegar, szechuan peppercorns, crispy garlic, slow poached egg

**SIZZLING SISIG** | 18  
pork head, chili, whole egg

**KHAO SOI** | 17  
red curry, coconut milk, chicken, egg noodles, pickled mustard greens, red onions

**PAD CHEONG SEE EW** | 17  
rolled noodles, pork belly, egg, choy sum

**THREE FLAVOR PRAWNS** | 17  
chili, tamarind, palm sugar glaze, kaffir scallions

**GRILLED SIRLOIN** | 19  
cabbage, crispy garlic, spicy isaan sauce

## LARGE PLATES

**BBQ BABY BACK RIBS** | 27  
p&k bbq sauce, asian slaw

**MALAYSIAN FRIED CHICKEN** | 28  
pineapple chutney, sambal, curry leaves

**WHOLE FRIED FISH** | 32  
chuu chee curry, coconut cream, thai basil

**CRISPY PATA** | 27  
pork leg, pickled green mango, dipping sauces

**HALF HAINANESE DUCK** | 35  
duck fat rice, ginger sauce, chili sauce

## SIDES

**THAI-LOTE** | 8  
grilled corn, sambal butter, coconut, kaffir

**MANTAO BUNS** | 4

**JASMINE RICE** | 4

**COCONUT RICE** | 4

## DESSERT

**TURON** | 9  
banana fritter, salted caramel ice cream, chocolate sauce

**HALO-HALO** | 9  
shaved ice, leche flan, ube ice cream, macapuno, pinipig

**RICOTTA DONUTS** | 9  
donuts, kalamansi custard

### CHEF'S 5 COURSE TASTING MENU

\$55 per person

(Sunday thru Thursday)



## COCKTAILS

**LOWER EAST SIDE** | 14  
rye, vermouth, cynar, habanero bitters

**STINKY PEAT** | 14  
chamomile rye, elderflower, scotch rinse

**RUM & HYDE** | 14  
white rum, ginger, curry leaves, lemon

**BANGKOK FIRE** | 14  
rye, thai chili infused honey, lemon

**BABOY DAIQUIRI** | 14  
thai basil rum, szechuan peppercorn

**HOT TROPIC** | 14  
thai chili tequila, hibiscus, salt rim

**PIGRONI** | 14  
gin, campari, vermouth, grapefruit bitters

## BEER

**LUCKY BUDDHA LAGER** | 8

12 oz. bottle

**SAN MIGUEL LIGHT** | 8

12 oz. bottle

**SAN MIGUEL PREMIUM LAGER** | 8

12 oz. bottle

**STILLWATER GENERAL GOSE** | 10

16 oz. can

**OMNIPOLLO DOUBLE MOA SOUR** | 11

16 oz. can

**WESTBROOK WHITE THAI WITBEIR** | 7

12 oz. can

**OFF COLOR APEX PREDATOR SAISON** | 10

16 oz. can

**DUTCHESS GHOST BEER PALE ALE** | 11

16 oz. can

**OMMEGANG NIRVANA IPA** | 7

12 oz. bottle

**FAT ORANGE CAT NE IPA** | 10

16 oz. can

**OMNIPOLLO NEBUCHADNEZZER IPA** | 10

16 oz. can

**EVIL TWIN TRIPLE IPA** | 12

16 oz. can

**STILLWATER KUNG PAO STOUT** | 11

16 oz. can \*\*CONTAINS PEANUTS\*\*

## BY THE GLASS

**PROSECCO**  
Carpene Malvolti | NV | Italy | 14

**MULLER THURGAU "BODEN FUNK"**  
Schloss Muhlenhoff | '18 | Germany | 13

**REISLING TROCKEN**  
Carl Ehrhard | '16 | Germany | 16

**PITT NAT ROSE**  
Pittnauer | NV | Austria | 16

**MIP ROSE**  
St Lucie | '18 | France | 13

**PINOT NOIR**  
Domaine Bonnardot | '17 | France | 15

**GAMAY**  
Cuvee du Chat | '17 | France | 14

**VINHO TINTO**  
Folias de Baco | '15 | Portugal | 13

**LAMBRUSCO**  
Frico by Scarpetta | NV | France | 11

## NON-ALCOHOLIC

**YOUNG COCONUT WATER** | 8

Add Rum | 7

**SWEET & SOUR CILANTRO SODA** | 7  
Add Gin | 7

## HOT TEA & COFFEE

**FIJI GREEN TEA** | 3

**SPICED MINT LEMONGRASS** | 3

**BLACK PEACH GINGER** | 3

**LEMON MYRTLE CHAMOMILE** | 3

**VIETNAMESE COFFEE** | 3

**VIETNAMESE ICED COFFEE** | 5



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