

BURMESE MILK TEA

FRESH YOUNG COCONUT

SHIRLEY TEMPLE

ARNOLD PALMER

5

5

	FRESH YOUNG COCONUI			ARNOLDIALNILR	
	ICED (STRAWBERRY MANGO LYCHEE) MATCHA LA	TTE 9		ST. PELLEGRINO SPARKLING WATER 5	
	UNSWEETENED ICED TEA (FREE REFILLS)	4		HONEY MINT SODA 6	
	GINGER LEMONADE 6			CUCUMBER MINTED LEMONADE 6	
	GINGER PEACH TEA 6			LAVENDER LEMONADE 6	
	FLAVOR SWEETENED ICED TEA (LEMON MANGO PEACH STRAWBERRY RASPBERRY)			SWEET SPARKLING SODA 4 (LEMON MANGO PEACH STRAWBERRY PINEAPPLE RASPBERRY)	
	DATE NIGHT MATCHA 7 (LAVENDER SYRUP, MATCHA POWDER, CLUB SODA AND WHILE	PPED CREAM)		FLAVOR SWEETENED ICED TEA (LEMON MANGO PEACH STRAWBERRY RASPBERRY)	
	STRAWBERRY LEMON FIZZ (STRAWBEERY PUREE, FRESH STRWBERRY, LEMON JUICE & C	LUB SODA)		SOFT DRINKS (COKE DIET COKE FANTA SPRITE ORANGE JUICE PINEAPPLE JUICE SPRITE ORANGE O	ICE)
HOT DRINKS					
	HOUSE GINGER CINNAMON TEA	7		HOT CHOCOLATE (with marshmallow) 5	
	HOT COFFEE (REGULAR OR DECAF)	3		BEAR MATCHA LATTE (WITH EDIBLE BUTTERFLY)	8
	BURMESE HOT COFFEE 5			BEAR VANILLA LATTE (WITH EDIBLE BUTTERFLY)	8
	HOT BURMESE MILK TEA 6			GINGER BEAR LATTE (GINGERBREAD LATTE)	8
	MIGHTY LEAF HOT TEA (TROPICAL CREEN TEAL OR CANIC LASMINE TEAL CHAMON	AH E CITDUC)		(LAVENDER CITRUS ORANGE CHAMOMILE) TEA	6
	(TROPICAL GREEN TEA ORGANIC JASMINE TEA CHAMOM	AILE CITRUS)			
	BEER BOTTLE			SAKE	
	SAPPORO PREMIUM 5			S M PITCHER	
	LAGUNITAS IPA 5			NIGORI SAKE (HOT CHILL) 8 14 20	
	BALLAST POINT SCULPIN IPA 6			LYCHEE SAKE 8 14 20	
				CDADIZI ING MUNE	
	WINETAILS. 10			SPARKLING WINE	
	YCHEE SANGRIA			Scharffenberger Brut Anderson Valley, Mendocino NV	<u>40</u>
	MOSCATO WINE WITH LYCHEE AND ASSORTED FRUITS RED SANGRIA			Louis Roederer Brut Premier Champagne (half btl) Reims, Fran	ce <u>50</u>
				Louis Roederer Brut Rosé (half btl) Reims, France	<u>60</u>
(STRAWBEERY PUREE, FRESH STRWBERRY, LEMON JUICE & CLUB SODA) ELANOR CRRITT					
FLAVOR SPRITZ (RASPBERRY PASSION FRUIT LYCHEE)					
	BENICIA SUNRISE			Hugel Gewurztraminer Alsace, France	<u>45</u>
ŀ	IOUSE RED WINE, PASSION FRUIT SYRUP, PINEAPPEL AND ORA	NGE JUICE		Jordan Chardonnay Russian River Valley, Sonoma	<u>50</u>
	WINE			Illumination by Quintessa Sauvignon Blanc, North Coast	<u>60</u>
	WHITE & SPARKLING WINE	GL BTL		King Estate Backbone Rsv Pinot Gris, Willamette Valley	<u>45</u>
I	Lagioio Prosecco	10 40		RED WINE	
7	Two Squared Chardonnay Arroyo Seco	10 40		Jordan Cabernet Sauvignon, Alexander Valley	<u>70</u>
1	Wairau Sauvignon Blanc New Zealand	10 40		Quilt By Joe Wagner, Cabernet Sauvignon, Napa Valley	<u>55</u>
7	<mark>Ferlato Pinot Grigio</mark> Friuli-venezia giulia, Italy	10 40		Groth Reserve Cabernet Sauvignon, Oakville	<u>135</u>
I	House Riesling Mosel, Germany	8 32		Belle Glos Las Alturas Pinot Noir, Central Coast	<u>65</u>
		CI I DO		Quintessa Bordeaux Blend, Rutherford	<u>195</u>
,	RED WINE	GL BT	<u>L</u>	Justin Isosceles Red Blend, Paso Robles	<u>80</u>
	Katherine Cabernet Sauvignon Alexander Valley	12 48		Château De Pez St. Estephe, Bordeaux, France	<u>70</u>
	Kunde Merlot Sonoma Valley	10 40		The Prisoner Zinfandel Blend, Napa Valley	<u>65</u>
	Cherry Pie Pinot Noir Three Counties vineyards	12 48		Kunde Century Vines Reserve Zinfandel, Sonoma Valley	<u>65</u>
Į	Jno Malbec Uco Valley, Argentina	10 40		Saldo Prisoner series Zinfandel, Napa Valley	<u>50</u>

Corkage Fee \$25 per 750 mL Bottle. One Corkage Fee waive for each bottle purchased from our wine list. **All prices are subject to change without notice. Any alchohol drinks are non-refundable.



SAMOSAS (4 pcs) 😤

Home<mark>made Pastry turnovers filled with</mark> Burmese spiced potatoes, onions, carrot, <mark>and peas</mark>

BURMESE CHICKEN WINGS (GF)

Deep-Fried chicken wings with onions, green onions, bell peppers and garlic bits. (ADD Fries +\$4)

SALT & PEPPER

Tofu (GF) 11 | Chicken 11 | Calamari 12 | Shrimp

LETTUCE WRAP * 🔹

Sliced water chestnut, radish, mushrooms, green onions, carrots with side Romaine lettuce and hoisin sauce: Chicken or Tofu 11 | Shrimp

PALATHA WITH DIP 🔹

Pan-fried bead with a choice of dipping sauce curry: SUGAR | COCONUT CHICKEN CURRY (+\$3) | COCONUT VEGGIE CURRY (+\$3) | LAMB CURRY (+\$4)

CHICKEN KEEMA PALATHA

Pan-fried bread stuffed with chicken, onions, and masala

SHRIMP BLANKET (7 pcs)

Deep-fried flour wrap<mark>s w</mark>ith Marinated S<mark>hrimp, garlic, and cilantros</mark>

SKILLET SHRIMP * 🤳 13

Shrimp tossed with the lime, garlic, ginger, dried chili, served with hot iron plate.

BURMESE CRISPY PORK BELLY Marinated Deep fried pork belly with side sweet tamarind sauce

HOMEMADE FRIED YELLOW BEAN TOFU 💈 10

WINGS & FRIES (GF) 10

SOUPS

CATFISH CHOWDER (GF) 14
Catfish puree soup comes with vermicelli noodle, hard-boiled egg, fried onions, fried yellow fritters, and cilantros

COCONUT CHICKEN NOODLE SOUP * 😤 14

Creamy coconut milk soup served with chicken, egg noodles, hard-boiled egg, cilantros, fresh red onions, and wonton chips

SAMOSAS SOUP 🔞 14

Tangy tamarind soup with cabbage, o<mark>nions, potatoes, falafel,</mark> and samosa. (ADD an ex<mark>tra sam</mark>osa +\$2.5)



TEA LEAF SALAD (GF) 💃

Burm<mark>ese fermented tea leaves</mark> paste tossed with Romain lettuce or cabbage, tomatoes, jalapeño, peanuts, fried garlic, fried yellow beans, sesame seeds, sunflower seeds, and lemon wedge. (ADD CHICKEN +\$3, ADD SHRIMP +\$4, ADD TOFU +\$3)

TEA LEAF RICE SALAD (GF) 💃

Burmese fermented tea leaves paste tossed with JASMINE RICE OR BROW RICE, jalapeño, tomatoes, peanuts, fried garlic, fried yellow beans, sesame seeds, sunflower

BURMESE STYLE PAPAYA SALAD (GF) 🐕

S<mark>hredded fresh green papaya tossed with c</mark>abbage, frèsh red onions, cilantros, crushed chili, homemade tamarind sauce, paprika oil, and a splash of lemon

BURMESE PICKLED GINGER SALAD (GF) 🕏 14

Burmese shredded pickled ginger tossed with cabbage, jalapeño, tomatoes, peanuts, fried garlic, fried yellow beans, sesame seeds, sunflower seeds, and lemon wedge.

BURMESE STYLE CHICKEN SALAD *

Fried bite sized chicken with romaine lettuce, fried garlic chips, fried onion, fresh red onions, cilantros, cucumber, jalapeño, tomatoes, lemon, garlic oil and tamarind sauce

RAINBOW SALAD * 🔹 15

Rice noodle, egg noodle, vermicelli noodle with potatoes, tofu, green papaya, cucumbers, cilantros, fresh onions, fried onions, yellow bean powder, chili flakes, garlic chips, paprika oil, and tamarind sauce.

TRADITIONAL TOMATOES SALAD (GF) 💃 13

Thin sliced tomatoes tossed with fresh red onions, cilantros, crushed peanuts, fish sauce, fresh red chili, and garlic oil

TRADITIONAL SHRIMP SALAD (GF)

Sliced steam shrimps with fresh onions, cilantros, fresh red chili, fish sauce, lemon wedge and garlic oil.

GOLDEN NOODLE SALAD * 🔹 Round rice noodle tossed with coconut chicken curry, fresh red onions, fried onions, hard-boiled egg, cilantros, crushed chili, wonton chips and lemon wedge

GF: Gluten Free * : Gluten Free option available Spicy level - Medium (regular), Spicy, Very Spicy

💒 Vegan/ vegetarian Option available

20% gratuity will be added for a group of 5 or more. Max 3 credit card transactions per table.



GARLIC NOODLE * *

Choice of Rice noodle or Egg noodles tossed with crushed fried garlic, homemade soy sauce, topped with cucumber, fresh onions, green onions, and crushed garlic.

Choice of: Plain | Tofu (+\$3) | Veggies (+\$3) | Chicken (+\$4) | BBQ Pork (+\$4) | Shrimp. (+\$5)

SPICY NOODLE (GF) 2 16
Stir-fried Rice noodle with red bell peppers, mushroom, onions, cabbage, green onions, scrambled egg, garnished with crushed peanuts, shredded cabbages, and lemon.
Choice of: Plain | Tofu | Chicken | BEEF (+\$3) | Shrimp. (+\$4)

BUTTER NOODLE \(\frac{1}{2}\)

Stir-fried Buttery Egg noodles with garlic, parsley, hoisin sauce and topped with green <mark>onions,</mark>

Choice of: Plain | Tofu (+\$2) | Chicken (+\$3) | Shrimp. (+\$5) | Crab Meat (+\$10)

MAYLIKA'S CHOW MEIN 🔮

Stir-fried egg noodle with red bell peppers, onions, cabbage, green onions, scrambled egg, and soy sauce.

Choice of: Plain | Tofu | Chicken | BEEF (+\$3) | Shrimp. (+\$4)

HOUSE FRIED RICE (GF) 🕏

Stir-fried Jasmine Rice or Brown Rice with scramble Eggs, string beans, onions, bell peppers and topped with fried onions.

Choice of: Plain | Tofu | Chicken (+\$3) | BBQ Pork (+\$4) | Shrimp. (+\$5) | Crab Meat (+\$10)



BURMESE STYLE CHICKEN BIRYANI (GF)

<mark>Slowly cooked chicken d</mark>rumstick and t<mark>high marinated in butter, yogurt, masala, onions, and ginger. (Comes with Biryani Rice) (ADD SHRIMP +\$4)</mark>

CHICKEN CRISP

Stir-fried Breaded bite sized chicken with garlic, ginger, and house honey soy sauce.

MINCED CHICKEN * 17

Stir-fried minced chicken breast with green onions, cilantros, mints, and soy sauce.

SESAME CHICKEN

Breaded Deep fried thinly sliced chicken tossed with house honey soy sauce, and topped with sesame seeds

HONEY CHICKEN WINGS

Deep fried chicken wings with honey soy sauce and garlic.

LEMONGRASS CHICKEN *

Wok stir-fried chicken with lemongrass puree, snap peas, garlic, soy sauce, red bell peppers, sli<mark>ced lemongrass and basil.</mark>

MANGO CHICKEN * 16

Wok stir-fried chicken with mango puree, fresh mango, basil, and onions

TRADITIONAL CHICKEN RED CURRY (GF)

Traditionally cooked chicken red curry based of garlic, ginger, masala, paprika, potatoes and onions.

CHICKEN KEBAT (GF) 📞 16

<mark>Wok stir-fried chicken with tomatoes, onions, masala, cilantros</mark>, mint, paprika, and t<mark>amarind po</mark>wder.

MAYLIKA'S FIERY CHICKEN* 16

Wok stir-fried chicken with firm tofu, red bell peppers, onions, string beans, garlic, an<mark>d h</mark>ouse special soy sauce.

PUMPKIN CHICKEN (GF)

16 Slowly cooked pumpkin stew with a touch of turmeric powder, garlic, onions, ginger, and chicken.





TENDER PORK *

16

Stir-fried sliced pork with garlic, ginger, onions, red bell peppers, and green onions.

TRADITIONAL PORK RED CURRY (GF) 🤳

Traditionally cooked pork red curry based of garlic, ginger, masala, paprika, potatoes and onions.

LEMONGRASS PORK *

Wok stir-fried pork with lemongrass puree, snap peas, garlic, soy sauce, red bell peppers, sliced lemongrass and basil.

MAYLIKA'S FIERY PORK * 16

Wok stir-fried pork with firm tofu, red bell peppers, onions, string beans, garlic, and house special soy sauce.

PUMPKIN PORK (GF)

Slowly cooked pork pumpkin stew with a touch of turmeric powder, garlic, onions, and ginger.





BURMESE STYLE MASALA BEEF (GF) 🤳

<mark>Slow cooked beef stew: marinated</mark> with yogurts, garlic, ginger, masala, paprika and onions.

BASIL CHILI BEEF *

BEEF KEBAT (GF) 🤳

Wok stir-fried beef with soy sauce, cooking white wine, vinegar, basil, and cumin.

BLACK PEPPER BEEF *

Wok stir-fried beef with carrots, onions, green onions, ginger, garlic, soy sauce and black peppers

MAYLIKA'S FIERY BEEF * 18

Wok stir-fried beef with firm tofu, red bell peppers, onions, string beans, garlic, and house special soy sauce.

Wok stir-fried beef with to<mark>matoes</mark>, onions, masala, cilantros, mint, papri<mark>ka, and</mark> tamarind powder.

TRADITIONAL LAMB RED CURRY (GF) 🤳 18

Traditionally cooked LAMB red curry based of garlic, ginger, masala, paprika, potatoes and onions.

GF: Gluten Free *: Gluten Free option available

🌶: Spicy level – Medium (regular), Spicy, Very Spicy 📑 : Vegan/ Vegetarian option available



MAYL<mark>IKA'S (SHRIMP | SW</mark>AI) *

Wok stir<mark>-fried shrim</mark>p o<mark>r marinated</mark> white fish Swai fillet with onions, jalapeños, and special house soy sauce.

HONEY WALNUT SHRIMP 19

Thin<mark>ly breaded shri</mark>mp <mark>with lemon</mark> juice, condensed milk, mayonnaise, walnut, and <mark>sesame</mark> seeds

SHRIMP EGGPLANT *

Wok stir-fried eggplant with shrimp, house soy sauce, garlic, vinegar, ginger, and basils.

TRADITIONAL (SHRIMP | SWAI) RED CURRY (GF) 🤳

Traditionally cooked shrimp or marinated white fish Swai fillet red curry based of garlic, ginger, masala, paprika, cilantros and onions.

LEMONGRASS (SHRIMP | SWAI) * 19
Wok stir-fried shrimp or marinated white fish Swai fillet with lemongrass puree, snap peas, garlic, soy sauce, red bell peppers, sliced lemongrass and basil.

MANGO (SHRIMP | SWAI) *

Wok stir-fried shrimp or marinated white fish Swai fillet with mango puree, fresh mango, basil, and onions.

(SHRIMP | SWAI) KEBAT (GF) 19

Vok stir-fried shrimp or marinated white fish Swai fillet with tomatoes, onions, masala, cilantros, mint, paprika, and tamarind powder.

MAYLIKA'S FIERY (SHRIMP | SWAI) * 19
Wok stir-fried shrimp or marinated white fish Swai fillet with firm tofu, red bell peppers, onions, string beans, garlic, and house special soy sauce.

Coconut (SHRIMP | SWAI) * 19

Wok stir-fried shrimp or marinated white fish Swai fillet with coconut milk, mango puree, onions, and jalapeño.

PUMPKIN SHRIMP (GF)

Slowly cooked pumpkin stew with Shrimp, a touch of turmeric powder, garlic, onions, and ginger.

COCONUT SALMON *

Creamy sauce (coconut milk, hoisin sauce, and mango puree) over deep-fried salmon.

LEMONGRASS SALMON *

Lemongrass sauce (lemongrass puree, snap peas, garlic, soy sauce, red bell peppers, sliced lemongrass and basil) over deep fried salmon

PUMPKIN SALMON (GF) 20

Slowly cooked pumpkin stew with SALMON, a touch of turmeric powder, garlic, onions, and ginger.

TILAPIA WHOLE FISH * 20

Deep fried tilapia Whole Fish topped with a choice of sauce, bell peppers, onions, and green onions.

Choice of: Garlic sauce or Lemongrass sauce

SWEET CHILI WHOLE FISH (GF) 22

Deep fried tilapia Whole Fish topped with sweet chili sauce and Mango slaw (mango, onion, cilantros, tomatoes, cabbage)



GARLIC MIXED VEGETABLES (GF)

Simply wok stir fried cabbage, carrots, string beans, mushrooms, snap peas, garlic, and ginger.

VEGGIE KEBAT (GF)

Wok s<mark>tir fried tomatoes, onions, string beans, brocc</mark>oli, firm tofu, cilantros, mint, carrot, masala, and tamarind powder EGGPLANT GARLIC * 14

Wok stir-fried eggplant with house soy sauce, garlic, vinegar, ginger, cooking white wine and basils. (ADD TOFU +\$3 | CHICKEN +\$3 | BEEF +\$4)

Simply stir-fried pea shoots with garlic, ginger, white pepper, cooking white wine and fried garlic on top.

PEA SHOOTS (GF)

MANGO TOFU 14

16

Wok stir-fried firm tofu with mango puree, fresh mango, basil, and onions. FIERY TOFU * 14

VEGGIE PUMPKIN (GF)

Wok stir-fried firm tofu, red bell peppers, onions, string beans, garlic, and house special soy sauce.

SWEET CHILI TOFU (GF) 16

Deep fried soft tofu topped with sweet chili sauce, and fresh mango slaw (mango, onion, cilantros, tomatoes, cabbage)

Slowly cooked pumpkin stew with firm tofu, assorted veggie, a touch of turmeric powder, garlic, onions, and ginger.

TRADITIONAL VEGGIE CURRY (GF)

Onions based traditional red curry with cabbage, carrots, eggplant, string beans, broccoli, firm tofu, garlic, masala, lemongrass, paprika, bay leaves and turmeric.

SESAME TOFU 15 Deep fried cubed soft tofu with honey soy sauce and topped with sesame seeds.

LEMONGRASS TOFU * 14

<mark>Wok s</mark>tir-fried firm tofu with lemongrass puree, snap peas, garlic, soy sauce, red bell peppers, sliced lemongrass and basil.

13 BROCCOLI GARLIC (GF)

Wok stir-fried broccoli with garlic and ginger. (ADD T0FU +\$3 | CHICKEN +\$3 | BEEF +\$4)

GARLIC STRING BEANS * 14

Wok stir-fried string beans with garlic, ginger, and house special sauce.



JASMINE RICE 2.5 | BROWN RICE 2.5 | COCONUT RICE 3 | BIRYANI RICE 3