. . . . . Team Members . . . . .

Thai Dang Owner / Executive Chef

Danielle Dang Owner / Director

. . . . . Sous Chefs & Management . . . . .

Juan Gomez Sous Chef

Benito Cervantes Sous Chef

. . . . . FOH + BOH . . . . .

Ashley Olivares Hostess

Elizabeth Cervantes Server

Izzy Willette Server

Renato Sanchez • **Jose Gutierrez** • **Wilder Hernandez** Bartender

Omar Cruz Barback

Kyle Barnes Runner

Rogelio Mendez Lead Server Assistant

Tatiana de la Cruz • **Johnathan Cervantes** • **Alex Olivares** • **Isaac Pina**

Server Assistants

Pablo Acosta Lead Porter

Marcos Rabadan Porter

Victor Padilla Porter

Hoa Le Prep Cook

Joel Hernandez Prep Cook

Estela Vargas Madrid Prep Cook

Martha Tigasi Prep Cook

Oscar Tonato • **Eric Villarreal** • **Carlos Murillo** Line Cook

. . . . . Ca Phe Da . . . . .

Lucy Wojda Cashier

Fatima Rodriguez Cashier

MICHELIN BIB GOURMAND

HaiSous

VIETNAMESE KITCHEN

Sparkling

Domaine Joseph Cattin, *Brut Cremant*, **Alsace FRA NV** **13 / 58**

Crisp & Refreshing. Methode Traditionnelle. Both weighty and aromatic, the taste is lively & acidic.

Champagne Solemme, *Premier Cru Brut*, **Champagne, France NV** **99**

Fresh & Delicate. Luminous golden color with elegant, gentle bubbles. Fresh, light, fruity palate. Gorgeous and organic, a beautiful pairing to HaiSous flavors.

Pierre Moncuit, *Grand Cru Brut*, **Champagne, France NV** **125**

Full & Dry. A very smooth palate, with full-bodied richness. Dry with citrus, peach and wet stone.

Emilia-Romagna, 'Bolle Macerato' Malvasia di Candia, *Sparkling*, **IT** **80**

Dry and bold aromatics that give off dried apricots, orange peel, chamomile and jasmine. On the palate, mandarin zest and herbal bitters. Pair: poultry and umami-rich vegetarian dishes.

Rosé

Arnot- Roberts, *Rose*, **Heaidsburg, CAL** **18 / 72**

Fresh and Medium bodies. Balanced fruit, acidity and minerality. Vibrant coral and rose quartz. On the nose, melon, citrus, dried herbs, orchard fruits, and mineral salinity. Flavors of strawberry and red apple. Pairs well with shellfish and spicier dishes.

Santome, *Rosé Brut*, **Veneto, IT NV** **48**

Dry & Vibrant. Produced at an island formed by the river Piave, where an ideal soil enhances the main attributes of Prosecco: scent, freshness and balanced taste.

Sake

Yuki No Bosha, *Junmai Ginjo*, **Akita-Ken, JAP** **80**

Fruity and full bodied. Notes of peaches, strawberries and mangos with a silky texture and vivid acidity. Mellow and well-balanced with notes of roasted chestnuts, brown butter and honey. Served chill to enhance fruit notes. Pairs well with grilled meats, fish, steak and spicy foods.

Agave

Fortaleza Blanco$20

Fortaleza Reposado $22

Ocho Plata $18

Ocho Reposado $22

Ocho Añejo $24

Rey Campero Cuishe Mezcal $18

La Luna Black Label $14

La Luna Manso Sahuayo $21

La Luna Chino $21

Yola Mezcal $16

Amaras Mezcal Verde $16

Astral Tequila $13

. . . . Reserved Agave . . . .

Casa Dragones Blanco $28

Casa Dragones Joven $55

The Worlds Most Highly Awarded Mezcal

* Corte Vetusto Espadin Mezcal $18

* Corte Vetusto Tobala Mezcal $16

***specialty selection from Distiller**

Rum

Novo Fogo Silver $13

Kraken Spiced $13

Hamilton White Rum $13

La Favorite Agricole $14

Cognac, Armagnac, Brandy

Christian Bros Sacred Bond Brandy $11

Lairds Applejack Brandy $13

Pere Magloire Calvados $17

Fortifieds

Don Gonzalo Oloroso $23

Ramos Pinto Tawny Porto 10 year $12

Aperitifs & Liqueurs

Frangelico $13

Pernod Absinthe $20

Sambuca $13

Luxardo Amaretto $13

Amari

Fernet Branca $15

Averna $14

Cynar $14

Luxardo Amaro Abano $14

Nonino Amaro $17

Underberg $6

Vodka

Haku Vodka $14

Titos $14

Death's Door $14

Grey Goose $16

Zubrowka Bison Grass $12

Gin

Beefeater Gin $13

Botanist $18

Hendrick's $14

Tanqueray 10 $14

Driftless Glen $17

Koval Barreled Gin $18

Nikka Coffey Gin $15

Song Cai Spiced Roselle $14

Song Cai Dry $13

Roku $15

Irish & Scottish

Tullamore Dew $13

Black Bull Blended $13

Johnny Walker Black Label $15

Glenlivet 12yr $18

Laphroaig 10yr $20

Compass Box Spice Tree $26

Highland Park 12 $19

American Whiskey

Rittenhouse Rye $13

Templeton 4yr Rye $15

High West Double Rye $14

Whistle Pig Aged Rye $35

Rabbit Hole Heigold Bourbon $17

Woodford Reserve Bourbon $18

Double Oaked Bourbon $22

Makers Mark or DeadwoodBourbon $13

George Dickel No. 8 Tennessee $14

Bulliet Bourbon $14

Basil Hayden's $15

Tom Foolery Cask Strength Bourbon $21

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Reserved Japanese Whisky

*Akashi Pinot Noir Cask $50

Kurayoshi Single Malt Peated $30

Suntory Toki $16

Ohishi 8yr Sherry Cask $20

*specialty selection from Distiller

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White & Reserves

Malat, Crazy Creatures, *Gruner Veltliner*, **Kremstal, AUT** 2022 **13 / 60**
Light / Dry & Sophisticated. Grapefruit, herbaceous white flower, soft white pepper

Philippe Raimbault, *Sancerre* **, Loire, FR** 2023 **21 / 90**
Light-Medium. Mineral driven, with honeysuckle and lime zest on the nose.

Lieu Dit, *Chenin Blanc*, **California, USA** 2023 **16 / 70**
Medium. Dry, crisp and refreshing, Limited Library Release, Enjoy this Central Coast beauty here at HaiSous before it's gone!

Basserman-Jordan, *Pfalz Riesling*, **Rheinhessen, GER** 2023 **16 / 70**
From vineyards above the Rhine River valley comes this wonderful dry Riesling. Flowers on the nose. Bright apples and pears on the palate with well-balanced acidity. Refreshing and very food friendly.

Domaine Daniel Dampt et Fils, *Chablis*, **AOC, Burgundy, FRA** 2023 **85**
Medium-Full. Organic. Citrus and white flower aromas with dry, lean, light-bodied. A lovely 'White Burgundy" with understated elegance and aromatically complex.

* * HaiSous Select Allocation ~ Klaus-Peter Keller Portfolio * *

"Best Estate in Germany" **Weingut Keller** produces the worlds finest dry Rieslings

Weingut Keller *Riesling* **-RR-, Rheinhessen, GER** 2021 **220**
Slightly Off-Dry. This limited production 'RR' comes from a tiny center parcel in the warmest section of the Kirchspiel Vineyard. 'RR' means Double Reserve or Really Rare.
Rich, well-balanced with a hint of floral honeydew. Pair: oysters/shellfish

Weingut Keller *Chardonnay* **Rheinhessen, GER** 2023 **90**
Light body, tropical, balanced. A playful & easy drinking wine with light straw tones and a fragrant nose. Pineapple, straw, fresh green apple, zippy aromatics and delightfully acidic.
Pair: pork, spice, fish, poultry

Weingut Keller *Riesling* **Limestone, Rheinhessen, GER** 2023 **105**
Off-Dry. Old world style, citrus driven with a razor sharp acidity that is balance wonderfully by a slight sweetness. Pair: spice, papaya, grilled seafood, dessert.

Red & Reserves

Zest of Fleurie *Gamay*, **Beaujolais, FRA** 2023 **18 / 85**
Medium and vibrant. Beautiful bouquet of floral aromas, notably rose petal and violets.

Fable, *Pinot Noir*, **CAL, USA** 2021 **16 / 68**
Light to medium bodied. Medium acidity. Easy sipper with notes of red fruit followed by hints of baking spices. Warm and woodsy.

La Petite Bellane, *Côtes du Rhone*, **Rhône Valley, FRA** 2022 **16 / 68**
Medium-Full Body Soft tannins, cherries and chocolate. Both versatile & complex, this wine is perfect with our cuisine

Andeluna 1300, *Cab Sauv*,, **Mendoza ARG** 2023 **21 / 90**
Medium and Light. It has aromas and flavors of dark and blue fruits like blackcurrant, blackberry and dark cherries along with floral and herbal notes. Spicy notes of pepper and clove as well as hints of tobacco and chocolate from oak aging. Juicy acidity and balanced tannic structure. Easy to drink on its own. Pairs wells with red meat.

Espiribel, *Rioja*, **Cosecha, ESP** 2021 **15 / 60**
Medium bodied. Outstanding floral and red fruit aromas. Tasty, fruity (raspberry) and reminiscent of milk chocolate. Balanced and persistent with a long and fruity finish. Ideal for rice, rice and fried foods.

Santos Pieres de Nalys, *Grenache*, **Châteauneuf du Pape, FRA** 2019 **85**
Full. Rich & intense fruit flavors fill the mouth, complementing harmonious tannins. The long finish is soft with hints of oak. Perfect to enjoy with our grilled meat platter.

Prosper Maufoux *Bourgogne Pinot Noir*, **Burgundy, FRA** 2020 **100**
Medium & Delicious. Magnificent color with a nose of blackcurrant & ripe fruit. Perfect with Chef Thai's grilled meat platter or anything off the grill!

Parés Baltà Indigena, *Grenache* , **Penedes, ESP** 2020 **75**
Rich & Intense. Organic. Beautiful & powerful, with no oak, Indigena is high altitude Garnatxa. Expressive and smooth, excellent acidity and round tannins

Macrobarba, *Barbarossa*, **Veneto, ITA** 2020 **64**
Light. Tart cherries, clove and wet stone on the palate, with pleasant mineral and brightness on the finish. A fantastic red wine for fish. Certified organic and biodynamic

Signature & Classic Cocktails

Japanese Whisky Old Fashioned Suntory Toki Whisky, bitters, orange 16

Green Theory Amaras Mezcal, Arrette Tequila, herbs, serrano, pineapple, citrus, Tajin 15

Revolutionist Amaras Mezcal, compressed pear, all spice dram, citrus 14

Don't Tell Momma Beefeater Gin, lychee, pineapple, lime 13

Old So n' So Deadwood Bourbon, blood orange, ginger, citrus 14

No Kings Cup Arrette Tequila, passionfruit, Ancho Reyes Poblano, lemongrass, lime 14

Banana Republic Smith & Cross Rum, Cocci di Torino, Giffard Banana, bitters, nutmeg 20

Sunset Strip Haku Vodka, beet oleo, citrus, pineapple, Peychauds 14

Flower of Youth Nikka Gin, elderflower, Dolin Dry & Cocci di Torino Sweet Vermouth 20

Brew

Veltins Pilsener Draft 20 oz $12 • 48 oz Pitcher $30

Orion, Okinawa's Craft, **Japanese Lager**, 5% 9

Hanoi Beer, **Vietnamese Lager**, 4.9%. 9 •. Seasonal Hard Cider, 12 oz Illinois 5% 9

Church Street Brewing, Li'l Luc **IPA**, 16 oz Illinois 5% 9

Maplewood, **Bavarian-Style Festbier**, 16 oz Illinois 5.8% 11

Non-Alcoholic Beer & Wine

Gruvi, **Juicy Dayz IPA** 12oz 9 Gruvi **Sangria** 8oz 11

Gruvi **Dry Secco** 9oz 10 Gruvi **Bubbly Rose** 9oz 10

Alcohol-Free Spritz - $8

Choose Your Flavor! • Blood Orange & Ginger • Prickly Pear & Mint

Blueberry Thai Basil • Mango Lime • Guava & Citrus

Alcohol Free • Fever Tree Ginger Beer - 5 • Raspberry Lychee 5g THC - 14

Dealers Choice Mocktail - 10

Coke, Diet Coke, Sprite, Ginger Ale - 4

Pellegrino Sparkling Water or Panna Natural Spring Still - 4 / 8