

Fine Thai Cuisine and DC's First Dumpling Bar

Celebrate Father's Day with Bangkok Joe's

Chef Aulie has created a special brunch menu that Dad and his loved ones will enjoy. All brunch and special mimosas are available all day from 11:30-10:30 pm on Sunday, June 17th, 2018. The regular a la carte menu is also available.

ALL DAY BRUNCH MENU

cocktails

MIMOSA 12

Passion Fruit, Pomegranate, Cranberry, Strawberry-Banana, Orange-Mango or Blueberry-Lemon

d i s h e s

FRIED SOUTHERN THAI WINGS 9

Marinated with Thai herbs and spices, fried shallots and Sriracha dip

PORK BELLY BAO BUNS 9 Hoisin glaze, Sriracha aioli, spicy pickled veggies, cilantro

GRILLED SHRIMP BAO BUNS 9

Hoisin glaze, Sriracha aioli, spicy pickled veggies, cilantro

GRILLED PORTABELLA BAO BUNS 8

Hoisin glaze, Sriracha aioli, spicy pickled veggies, cilantro

ASSORTED STEAMED BUNS 13

One each of pork belly, grilled shrimp and grilled portabella bao buns

GRILLED TENDER SQUID 13

Charcoal-grilled whole squid with sweet soy glaze, dill and lemon. Yum Thai dipping side

SOY GLAZED SALMON 17

Green bean, grilled corn, edamame, quinoa-jasmine rice salad

DRUNKEN FILET MIGNON 'N EGG 22

Thai basil sauce, baby spinach, mushrooms, jasmine rice and fried egg

dessert

MANGO-COCONUT RICE COCKTAIL 13

Tito's Vodka, Malibu mango, mango purée, sweet rice syrup, coco foam, salt H2o

GEORGETOWN WASHINGTON HARBOUR, 3000 K ST NW, WASHINGTON, DC 20007

@BANGKOKJOESDC | BANGKOKJOESDC.COM