



TUK TUK

THAI FOOD LOFT



THAI INSPIRED COCKTAILS

TUK TUK MARTINI 12

Raspberry & pomegranate vodkas,
lime, pomegranate liqueur

LYCHEE MARTINI 10

Vodka, lychee juice, lychee

BLACK MOJITO 10

Kraken Spiced Black Rum,
mint, cane sugar, soda

KRA POW 10

Choice of gin or citrus vodka,
ginger, cucumber, basil, ginger ale

BOSTON MULE 10

Vodka, elderflower,
lime, ginger beer

PINK LADY 11

Vodka, filtered sake,
lychee, sparkling rosé

BANGKOK SKY MARGARITA 11

Reposado tequila, lime, curacao,
pomegranate liqueur

WHITE WINE

CHARDONNAY

Bogle, California	9 35
Clos du Bois, Russian River, CA	12 48
La Crema, Monterey, CA	49
ZD, California	53
Cakebread, Napa, CA	76

PINOT GRIGIO

Ruffino, Delle Venezie, Italy	9 35
Lunda Nuda, Alto Adige, Italy	10 38
King Estate Pinot Gris, Oregon	42

SAUVIGNON BLANC

Monkey Bay, Marlborough, NZ	9 35
Dry Creek Fume Blanc, Sonoma, CA	10 38
Kim Crawford, Marlborough, NZ	39
Craggy Range, Martinborough, NZ	48

ALTERNATIVE

Hogue Gewurtztraminer, Washington	9 35
Kung Fu Girl Riesling, Washington	9 35
Candoni Moscato, Pavia Italy	10 38
Acrobat Rosé, Oregon	9 35
Laurenz & Sophie Gruner, Austria	40

SPARKLING

Candoni Prosecco, Italy	9 42
DM Chandon Brut (187ml split)	12
DM Chandon Sparkling Rosé	12 48
Mumm Sparkling, Napa	52
Taittinger La Francaise, France	83
Veuve Cliquot Brut, France	93

RED WINE

CABERNET SAUVIGNON

Kenwood Yulupa, California	9 35
Josh Cellars, California	11 44
Picket Fence, Alexander Valley, CA	50
Sequoia Grove, Napa, CA	72
ZD Cabernet, Napa, CA	78
Jordan, Alexander Valley, CA	80

PINOT NOIR

Castle Rock, California	9 35
Steele Shooting Star, Lake County, CA	10 38
La Crema, Monterey, CA	12 48
Decoy, Sonoma, CA	50
Wilkenzie, Willamette Valley, OR	55
ZD, Carneros, CA	72

MERLOT

Decoy by Duckhorn, Sonoma, CA	11 41
Swanson, Napa, CA	50

SHIRAZ / SYRAH

Petit Petite by Michael David, CA	10 38
Stolpman Estate, Ballard Canyon, CA	55

ZINFANDEL

Ravenswood, CA	35
Seven Deadly Zins, Lodi, CA	45

MALBEC

Altos del Plata, Mendoza	10 38
Pascual Tos Reserva, Mendoza	46

SAKE

Ginjo 300 ml <i>Sho Chiku Bai, dry, less sweet</i>	12
Nigori 375ml <i>Sho Chiku Bai, unfiltered sake, silky, mild</i>	12
Classic Junmai <i>Hot Sake</i>	8

TAKE YOUR BOTTLE OF WINE HOME!
ASK YOUR SERVER FOR DETAILS

EXECUTIVE CHEF

DEEDEE NIYOMKUL

WWW.TUKTUKATL.COM

For your convenience, a 20% gratuity will be added to parties of 5 or more
A wine corkage fee of \$25 per bottle is applied to all outside bottles

CLASSIC COCKTAILS

OLD FASHIONED 10

Bourbon or Rye whiskey, sugar
cube, angostura & orange bitters

SAZERAC 10

Rye whiskey, peychauds bitters,
castor sugar, absinthe rinse

LAST WORD 12

Gin, green chartreuse, lime, luxardo

NEGRONI 11

Gin, campari, sweet vermouth

SIDECAR 10

Cognac, curacao, lemon, sugar rim

BOULEVARDIER 11

Bourbon, campari,
sweet vermouth

BEER

DRAFT

Creature Comforts Tropicalia <i>Athens, GA</i>	6
Sweetwater 420 <i>Atlanta, GA Pale Ale</i>	6
Blue Moon <i>Colorado Witbier</i>	6
Stella Artois <i>Belgium Pale Lager</i>	6
Scofflaw Basement IPA <i>Atlanta, GA</i>	7

BOTTLE

<i>Singha Thai Thailand Lager</i>	6
<i>Amstel Light Holland Light Lager</i>	5.5
<i>Miller Lite Wisconsin Light Lager</i>	5
<i>Heineken Netherlands Pale Lager</i>	5.5
<i>Founder's Porter Michigan</i>	6
<i>Second Self Thai Wheat Atlanta, GA</i>	6
<i>Bell's Two Hearted Ale Michigan IPA</i>	6
<i>Hitachino Nest While Ale Japan Witbier</i>	9.5
<i>Buckler Non-Alcoholic</i>	4

ZERO PROOF

NON-ALCOHOLIC BEVERAGES

THAI ICED TEA	4
THAI ICED COFFEE	4
HOT COFFEE	3
HOT TEA	4
ESPRESSO	4
CAPPUCCINO	5
BOTTLED SPARKLING WATER	5
BOTTLED STILL WATER	5

