

JAPANESE APPETIZERS

EDAMAME ^{GF}	5.5	VEGETABLE TEMPURA	8
Steamed fresh soybeans		Deep fried tempura battered of assorted vegetable served with tempura sauce	
AGEDASHI TOFU	6.5	TERIYAKI CHICKEN WINGS	8
Fried soft tofu, scallions and dried bonito flakes in a tentsuyu broth		Crispy chicken wings, topped with Teriyaki sauce	
PORK OR VEGGIE DUMPLING	7	AVOCADO FRIES	8.5
(Steamed or Fried) Pork and chives or vegetable fillings served with ginger sauce		Deep fried tempura battered avocado served with spicy mayo sauce	
SHUMAI	7	SHRIMP TEMPURA	10
(Steamed or Fried) Minced chicken & shrimp wrapped with wonton wrapper		Tempura battered fried shrimp served with tempura sauce	

APPETIZERS FROM SUSHI BAR

NARUTO VEGETABLE ^{GF}	8	SUSHI APPETIZER * ^{GF}	9
Mixed vegetable wrapped with paper-thin cucumber slice topped with rice vinegar sauce		Chef's choice of 5 pieces of assorted sushi	
AVOCADO SALAD	8.5	SPICY TUNA SALAD *	10
Avocado tankatsu special homemade sauce		Tuna sliced with cucumber, avocado, masago, scallions and kimchi sauce	
NARUTO MAKI	9	TORCHED SALMON ^{GF}	10
Crab stick, masago and avocado rolled in paper-thin cucumber with rice vinegar sauce		Torched salmon belly with honey mayo sauce	
TUNA TATAKI * ^{GF}	10	SASHIMI APPETIZER * ^{GF}	14
Thinly sliced rare tuna with ponzu sauce		Chef's choice of 9 pieces of fresh fish	
		FATTY TUNA (TORO) SUSHI (3pcs) ^{GF}	14
		OR SASHIMI (3pcs) ^{GF}	14
		Fatty tuna belly	

JAPANESE SOUPS & SALADS

MISO SOUP	4
Delicate broth with miso, tofu, scallions and seaweed	
SEAFOOD MISO SOUP	6
Delicate broth with miso, tofu, shrimp, crab stick, scallions and seaweed	
JAPANESE HOUSE SALAD	3
Fresh vegetables served with ginger dressing	
SEAWEED SALAD	6
Cold seaweed salad	

TERIYAKI

Grilled with Teriyaki sauce served with rice

CHICKEN TERIYAKI	15
BEEF TERIYAKI	17
SALMON TERIYAKI	19



CONE-SHAPED HAND ROLLS

AVOCADO OR CUCUMBER OR ASPARAGUS HAND ROLL ^{GF}	6	SALMON AVOCADO HAND ROLL * ^{GF}	6
VEGETABLE HAND ROLL ^{GF}	6	EEL HAND ROLL	7
TUNA HAND ROLL * ^{GF}	6	SPIDER HAND ROLL *	7
CALIFORNIA HAND ROLL *	6	SHRIMP TEMPURA HAND ROLL *	7
SALMON SKIN HAND ROLL ^{GF}	6	SPICY TUNA HAND ROLL *	7

SUSHI ENTRÉE

Served with miso soup or house salad

VEGETABLE SUSHI PLATE	15
5 pieces of vegetable sushi, cucumber hand roll, Vegetable roll	
HOSOMAKI COMBO *	19
California roll, J.B. roll, Tuna roll	
SUSHI PLATE *	19
California roll, 9 pieces of sushi	
SASHIMI PLATE * ^{GF}	21
Chef's choice of fresh sliced raw sh (12 pieces), served with rice	
CHIRASHI *	22
Variety of sh topping arranged on a bed of rice	
TEKKA OR SAKE OR HAMACHI DON * ^{GF}	22
Maguro tuna or salmon or yellowtail sashimi over seasoned rice	
UNAGI DON	22
Grilled eel over seasoned rice	
SUSHI DELUXE *	22
California roll, 12 pieces of sushi	
SASHIMI DELUXE * ^{GF}	29
Chef's choice of fresh sliced raw sh (18 pieces) served with steamed white rice	

SIGNATURE MAKI

WHITE DRAGON ROLL *	15	SUSHI BOMB ROLL *	17
Shrimp tempura, tobiko, cream cheese, avocado, scallion, spicy mayo, eel sauce, tempura crumb		Yellowtail, salmon, tuna, roe, asparagus, scallions, avocado, cream cheese and tempura roll katsu style with eel sauce and spicy mayo	
RED DRAGON ROLL *	17	SWEET RICE ROLL *	19
Shrimp tempura, avocado, asparagus, and scallions topped with red tuna and spicy mayo, eel sauce		Salmon, crab dynamite, cucumber, tempura flakes topped with avocado, torched tuna, chili powder, eel sauce, and spicy sauce	
MAINE ROLL *	19	YELLOWTAIL TORO ROLL * ^{GF}	20
Cooked lobster in spicy mayo with scallion, salmon roe, cucumber on top		Salmon, avocado, and mango topped with torched yellowtail toro, black tobiko and honey mayo sauce	
TUNA ON TOP ROLL *	17	O TORO FANTASY ROLL * ^{GF}	21
Yellowtail, cream cheese, scallion topped with spicy tuna, slices of jalapeño, wasabi mayo & tempura crumb		Salmon, avocado, and mango topped with torched fatty tuna belly, black tobiko and honey mayo sauce	
HUNGRY DRAGON ROLL *	18		
Shrimp tempura, avocado, scallion, eel, tuna, salmon, white tuna, spicy sauce and eel sauce			

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MAKIMONO SUSHI ROLLS

CUCUMBER OR AVOCADO OR ASPARAGUS ROLL ^{GF}	5	CALIFORNIA ROLL *	8
Small fresh vegetable roll		Crab stick, cucumber, avocado and roe	
TUNA OR YELLOWTAIL OR SALMON ROLL * ^{GF}	6	J.B. ROLL * ^{GF}	8.5
Tuna or Yellowtail or Salmon on seasoned rice		Salmon, cream cheese, scallions	
TUNA OR YELLOWTAIL OR SALMON AND AVOCADO OR CUCUMBER * ^{GF}	7	SPICY CRAB ROLL *	8.5
Tuna or Yellowtail or Salmon and avocado or cucumber		Spicy crab (mixed crab stick with spicy mayonnaise, roe, scallions), avocado	
TUNA OR YELLOWTAIL OR SALMON AND SCALLION OR JALAPEÑO * ^{GF}	7	SPICY TUNA OR SPICY YELLOWTAIL OR SPICY SALMON ROLL *	8.5
Tuna or Yellowtail or Salmon and scallion or jalapeño		Tuna or Yellowtail or Salmon, scallions and spicy sauce	
VEGETABLE ROLL ^{GF}	8	BOSTON ROLL ^{GF}	9
Avocado, Cucumber, Asparagus, Ochinko, Kampyo		Shrimp, avocado, cucumber, lettuce and house mayo sauce	
SWEET POTATO ROLL	8	PHILLY ROLL * ^{GF}	9
Sweet potato tempura roll		Smoked salmon, cream cheese, avocado	
SALMON SKIN ROLL	8	SHRIMP TEMPURA ROLL *	13
Smoked salmon skin, cucumber, scallions and eel sauce		Shrimp tempura, avocado, asparagus, roe, scallions with special sauce	
UNAGI AVOCADO OR CUCUMBER	8.5	SPIDER ROLL *	13
Grilled eel, with eel sauce, avocado or cucumber		Soft shell crab, avocado, asparagus, scallions and roe	
		VOLCANO ROLL	14
		Homemade and baked seafood dynamite on top of a roll (avocado, cream cheese, cucumber)	

CHEF'S SPECIAL ROLLS

RAINBOW ROLL *	14	KEY WEST ROLL *	15
Rainbow of fish on top of a California roll		Shrimp tempura, eel, crab, avocado, scallions topped with red tobiko	
THREE COMPANY ROLL * ^{GF}	14	SPONGE BOB ROLL	16
Three kinds of fish (tuna, salmon, and yellowtail), cucumber, scallions, asparagus, and roe		Coconut shrimp, cream cheese, cucumber top with mango and honey mayo sauce	
MICHAEL GO ROLL *	14	SEA OF LOVE ROLL *	16
Mixed spicy tuna with spicy mayo and ake on top with crab dynamite and tempura ake		Spicy tuna, avocado, asparagus, scallions top with seared tuna, tempura flake, eel sauce and spicy mayo	
CRUNCHY ROLL *	15	SCORPION ROLL	16
Salmon, crab, cream cheese, scallions spicy mayo and eel sauce and tempura the roll		Eel, avocado, cucumber, and shrimp on top with eel sauce	
SWEET HEART ROLL *	15	DRAGON ROLL *	16
Spicy tuna, avocado, tempura flake, wrapped with soy paper and top with salmon, red tobiko served with spicy mayo and eel sauce		Shrimp tempura, avocado, asparagus, roe, avocado, eel, and eel sauce on top	
		SAKURA ROLL *	18
		Shrimp, crabmeat, avocado topped with torched salmon, with honey mayo sauce	

PARTY BOAT

Served with miso soup or house salad

BOAT A (FOR 2) *	55
Californai roll, J.B. Roll, 9 pieces of sushi, 10 pieces of sashimi	
BOAT B (FOR 2-3) *	60
Californai roll, J.B. Roll, 12 pieces of sushi, 16 pieces of sashimi	
BOAT C (FOR 3-4) *	90
Californai roll, J.B. Roll, Naruto Maki, Spicy tuna roll, 18 pieces of sushi, 24 pieces of sashimi	
BOAT D (FOR 4-5) *	115
Californai roll, J.B. Roll, Naruto Maki, Spicy tuna roll, Dragon roll, 24 pieces of sushi, 28 pieces of sashimi	

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Fri - Sat 11:30am - 3pm • 4pm - 10pm | Sun 12pm - 3pm • 4pm - 9:30pm

Please inform your server if a person in your party has a food allergy. The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illnesses.

NIGIRI (1pc)/SASHIMI (1pc)

CRAB STICK (Kanikama)	2	SWEET EGG (Tamago)	2
SWEET EGG (Tamago)	2	MACKEREL (Saba) * ^{GF}	2
FRIED TOFU (Inari)	2	SHRIMP (Ebi) ^{GF}	3
SQUID (Ika) * ^{GF}	3	OCTOPUS (Tako) ^{GF}	3
SALMON (Sake) * ^{GF}	3	EEL (Unagi)	3
TUNA (Maguro) * ^{GF}	3	SMOKED SALMON * ^{GF}	3
YELLOWTAIL (Hamachi) * ^{GF}	3	SMELT EGG (Masago) * ^{GF}	3
WHITE FISH (Izumidai) * ^{GF}	2	FLYING FISH ROE	4
WHITE TUNA (Escolar) * ^{GF}	3	(Tobiko) * ^{GF}	
SCALLOP (Hotate) * ^{GF}	4	SALMON ROE (Ikura) * ^{GF}	4
SWEET SHRIMP *	5	SEA URCHIN (Uni) * ^{GF}	5
(Amaebi)			

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THAI APPETIZERS

VEGETABLE SPRING ROLLS Crispy spring rolls with vegetable fillings	6.5
FRIED TOFU ^{GF} Served with sweet & sour sauce top with ground peanuts	6.5
BERRY CRAB RANGOON Cream cheese, cranberry, crabmeat	7.5
THAI CHICKEN WINGS Crispy wings, served with Thai sweet chili sauce	8
CRISPY BRUSSEL SPROUTS ^{GF} Served with special sauce and garlic	8
CHICKEN SATAY ^{GF} Grilled chicken on skewers, served with peanut sauce	8
AVOCADO FRESH ROLLS ^{GF} With avocado and mixed vegetable filling	9
SPICY FRIED CALAMARI Fried calamari, special spices and Serrano pepper	10
THAI PANCAKE ^{GF} Rice flour stuffed with scallions served with ginger sauce	7

SOUP & SALAD

TOM YUM (CHICKEN OR SHRIMP) ^{GF} The famous Thai hot & sour soup with chopped tomato, red onion, lemongrass, lime leaves, mushrooms and scallion	5.5
TOM KHA GAI Delicious chicken soup with coconut milk, galangal, lemongrass, lime juice, mushrooms and scallions	5.5
THAI GARDEN SALAD ^{GF} Fresh vegetable, crispy tofu, peanut sauce dressing	6
PAPAYA SALAD ^{GF} ^{GF} Green papaya, carrot, garlic, grape tomatoes, green beans, shrimps, roasted peanuts in palm sugar lime dressing	9
GRILLED SHRIMP MANGO SALAD ^{GF} ^{GF} Grilled shrimp, red onion, scallion, roasted peanut in mango lime salad	14

CREATE A GOURMET DISH

Lunch entrées serve over rice • Dinner entrées do not come with rice

CHICKEN OR TOFU	(Lunch) 11 • (Dinner) 14
BEEF	(Lunch) 12 • (Dinner) 16
SHRIMP	(Lunch) 13 • (Dinner) 18

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- BASIL** ^{GF}
Sautéed selection, minced hot peppers, onions, bell peppers, garlic, basil
- CASHEW NUTS**
Sautéed selection with mushrooms, onions, pineapple chunks, carrots, scallions, cashew nuts and cooking wine
- SWEET AND SOUR**
Sautéed selection in sweet & sour sauce with onions, tomatoes, red peppers, pineapple chunks, celery, scallions
- BROCCOLI**
Sautéed selection with salted soy bean, broccoli, carrots, mushrooms

- GINGER**
Sautéed selection with ginger, onions, baby corn, mushrooms, snow peas, carrots, red peppers, celery, scallions, salted soy bean and sesame oil
- PINEAPPLE**
Sautéed selection with pineapple chunks, snow peas, tomatoes, onions, bell peppers, celery, sweet potatoes, scallions, and touch of curry powder
- GARLIC**
Sautéed selection with garlic and white pepper served on bed of lettuce, broccoli, and carrots



ENTRÉE OFFERINGS

Lunch entrées serve over rice • Dinner entrées do not come with rice

CHICKEN	<i>Lunch</i>	<i>Dinner</i>	
	CHICKEN EGGPLANT DELIGHT	11	14
	Sautéed chopped chicken with eggplant, red peppers and basil		
	SPICY CHICKEN ^{GF}	11	14
	Sautéed chicken with celery, pineapple chunks, water chestnuts, carrots, scallions, cashew nuts, and chili paste		
	SIAM GARDEN	11	14
Sautéed marinated chicken in light curry powder, top with peanut sauce, served on bed of steamed broccoli and carrots			
THUNDER CHICKEN ^{GF}	11	14	
Sautéed chicken, bell peppers, carrots, snow peas, onions, & basil in Thai chili sauce			
CHICKEN TYPHOON ^{GF}	11	14	
Sautéed chicken with bamboo shoots, minced hot peppers, garlic, baby corn, mushrooms, string beans, bell peppers, and basil			

DUCK	TAMARIND DUCK	23	CRISPY DUCK	23
	Sautéed duck with onions, ginger, tomatoes, red peppers, carrots, celery, pineapple chunks, snow peas, scallions in tamarind sauce		Crispy half duck served with Thai chili sauce & sautéed vegetables	
	BASIL DUCK ^{GF}	23	DUCK PEANUT SAUCE ^{GF}	23
	Crispy sliced duck with Thai chili sauce, red peppers, snow peas, mushrooms, crispy basil		Crispy half duck topped with delicious Thai peanut sauce and red curry, snow peas, red peppers, carrots, and pineapple chunks	

BEEF	<i>Lunch</i>	<i>Dinner</i>	
	BEEF TYPHOON ^{GF}	12	16
	Sautéed beef with bamboo shoots, minced hot peppers, garlic, baby corn, mushrooms, string beans, red peppers and basil		
	SIZZLING BEEF	16	16
	Sautéed beef with mushrooms, scallions and oyster flavor sauce		
THAI SPICY BEEF SALAD ^{GF}	16	16	
Grilled steak with spicy lime dressing, shallot, cilantro, scallion, mint, and toasted rice			

SEAFOOD	<i>Lunch</i>	<i>Dinner</i>	
	SPICY SHRIMP OR SPICY SCALLOPS ^{GF}	13	18
	Sautéed shrimps or scallops with celery, water chestnuts, carrots, pineapple chunks, cashew nuts, scallions, and chili paste		
	SEAFOOD WITH PIC PAO SAUCE ^{GF}	13	18
	Sautéed shrimps, scallops, mussels and squid with red peppers, baby corn, mushrooms, string beans, snow peas, bamboo shoots, basil and chili paste		
	GARLIC SHRIMP/GARLIC SOFT SHELL CRAB	13	18
	Sautéed shrimp or soft shell crab in shrimp paste with minced garlic and white peppers, served on bed of fresh lettuce, broccoli, and carrots		
SALMON CHOO CHEE ^{GF}	19	19	
Grilled Salmon topped with snow peas, bamboo shoots, baby corn, pineapple chunks, red peppers, and basil in spicy coconut milk and choo chee curry			
GARLIC SALMON	19	19	
Grilled Salmon topped with sautéed mix vegetables			

CHEF'S SUGGESTIONS

Lunch entrées serve over rice • Dinner entrées do not come with rice

<i>Lunch</i>	<i>Dinner</i>
LEMONGRASS CHICKEN	11 14
Sautéed chicken, lemongrass, baby corn, snow peas, carrots, onions, bell peppers, mushrooms, basil, and crushed rice powder	
CRISPY CHICKEN BASIL ^{GF}	12 16
Crispy chicken, minced hot peppers, onions, bell peppers, garlic, basil	
PAD PARADISE ^{GF}	17 17
Sautéed beef, chicken & shrimps with cashew nuts, red peppers, carrots, basil, snow peas, pineapple chunks and Thai chili paste	
CRISPY DUCK MANGO CURRY ^{GF}	23 23
Crispy duck, fresh mango, red peppers, snow peas & basil in spicy coconut milk curry	



CURRY

CHICKEN OR TOFU	(Lunch) 11 • (Dinner) 14
BEEF	(Lunch) 12 • (Dinner) 16
SHRIMP OR SEAFOOD	(Lunch) 13 • (Dinner) 18
DUCK	(Lunch) 14 • (Dinner) 23

Lunch entrées serve over rice • Dinner entrées do not come with rice

- RED CURRY** ^{GF} ^{GF}
Red curry, coconut milk, bamboo shoots, eggplant, red peppers, string beans, basil
- YELLOW CURRY** ^{GF} ^{GF}
Yellow curry, coconut milk, sweet potatoes, pineapple chunks, onions and tomatoes
- GREEN CURRY** ^{GF} ^{GF} ^{GF}
Green curry, coconut milk, bamboo shoots, eggplant, red peppers, string beans, basil
- PANANG CURRY** ^{GF} ^{GF}
Panang curry, coconut milk, bamboo shoots, pineapple chunks, baby corn, string beans, red peppers, basil
- MASSAMAN CURRY** ^{GF} ^{GF}
Massaman curry, coconut milk, sweet potatoes, carrots, onions, tomatoes and peanuts

NOODLES

	<i>Lunch</i>	<i>Dinner</i>
CHICKEN OR TOFU OR VEGETABLE	11	13
TOFU AND VEGETABLES	11	13
SHRIMP OR BEEF	12	14
SEAFOOD OR BACON	12	15
CRISPY CHICKEN		15
SOFT SHELL CRAB		16

- PAD THAI** ^{GF}
Stir-fried rice noodles with egg, bean sprouts, scallions, and ground peanuts
- DRUNKEN NOODLES** ^{GF}
Stir-fried flat rice noodles with red peppers, string beans, onions, bamboo shoots, bean sprouts, garlic, and basil
- PAD C-U**
Stir-fried flat rice noodles with Chinese broccoli, broccoli, egg, and thick soy sauce
- PAD WOON SEN**
Stir-fried glass noodles with egg, snow peas, red peppers, tomatoes, celery, bean sprouts, carrots, baby corn, and scallions

<i>Lunch</i>	<i>Dinner</i>
NOODLES KUA GAI	11 13
Stir-fried flat rice noodles with chopped chicken, egg, scallions, bean sprouts, ground peanuts, and preserved cabbage on fresh lettuce	
SEAFOOD NOODLES ^{GF}	12 15
Stir-fried flat rice noodles with seafood, minced hot pepper, garlic, basil, red pepper, snow peas, carrots, and onions	
CHICKEN OR BEEF NOODLE SOUP	14
Thai style rice noodle soup with chicken or beef, bean sprouts, fried garlic, cilantro, and scallions	
TROPICAL NOODLE (LO MEIN)	15
Chicken, carrot, red pepper, snow peas, celery, baby corn, pineapple, bean sprouts, egg noodle	
DUCK NOODLE SOUP	16
Thai style rice noodle soup with sliced boneless roasted duck, bean sprouts, fried garlic, cilantro, and scallions	
KHAO SOI NOODLE	16
Beef, red onion, Chinese broccoli, bean sprouts, lime, cilantro, egg noodle in curry sauce	

VEGGIE CORNER

Lunch entrées serve over rice • Dinner entrées do not come with rice

	<i>Lunch</i>	<i>Dinner</i>
VEGETABLE BASIL ^{GF}	11	14
Sautéed assorted fresh vegetables with minced hot pepper, garlic, and basil		
SWEET AND SOUR VEGETABLES	11	14
Sautéed assorted fresh vegetables with sweet & sour sauce		
RAMA GARDEN ^{GF}	11	14
Steamed assorted fresh vegetables, served with side of peanut sauce		
VEGGIE EGGPLANT DELIGHT	11	14
Sautéed eggplant with bell peppers, salted soybean, and basil		
TOFU WITH VEGETABLES	11	14
Sautéed tofu with celery, mushrooms, carrots, water chestnuts, snow peas, baby corn, scallions, and cashew nuts		
TOFU AVOCADO CURRY ^{GF} ^{GF}	11	16
Tofu, avocado, and mixed vegetable curry with coconut milk		

FRIED RICE

	<i>Lunch</i>	<i>Dinner</i>
SIAM FRIED RICE	11	13
Stir-fried chicken & shrimp, broccoli, carrots, onions, tomatoes and egg		
CHICKEN BASIL FRIED RICE ^{GF}	11	13
Stir-fried chopped chicken with minced hot peppers, garlic, basil, red peppers, snow peas, carrots and onions		
PINEAPPLE FRIED RICE	11	13
Stir-fried with chicken and shrimp, onions, snow peas, red peppers, pineapple chunks, carrots, raisins, egg and curry powder		
VEGETABLE FRIED RICE	11	13
Stir-fried rice with mixed vegetables and egg		
MANGO FRIED RICE	12	15
Stir-fried with chicken and shrimp, onions, snow peas, red peppers, mango chunks, carrots, and egg		
CRISPY CHICKEN FRIED RICE		15
Stir-fried rice with broccoli, onions, tomatoes, egg, and crispy chicken		
DUCK & BACON FRIED RICE	14	17
Stir-fried rice with duck, bacon, onions, carrot, ginger, red peppers, & scallions		

SIDE ORDERS

STEAMED WHITE RICE ^{GF}	1.5
STEAMED BROWN RICE ^{GF}	2
STEAMED RICE NOODLE ^{GF}	2
STICKY RICE ^{GF}	2.5
STEAMED VEGETABLES ^{GF}	4
PEANUT SAUCE ^{GF}	1.5

ADD CHICKEN TO ANY ENTRÉE	2
ADD TOFU OR VEGETABLES TO ANY ENTRÉE	2
ADD BEEF OR SHRIMP TO ANY ENTRÉE	5
ADD CRISPY CHICKEN TO ANY ENTRÉE	5
ADD DUCK OR SEAFOOD TO ANY ENTRÉE	8

DESSERTS

MOCHI ICE CREAM	7
Strawberry or Green Tea	
FRIED ICE CREAM	8
With Raspberry wine sauce	
SWEET STICKY RICE	9
With Mango (Seasonal)	

BEVERAGES

THAI ICED TEA	4
THAI ICED COFFEE	4
CRANBERRY JUICE	3
ORANGE JUICE	3
SPARKLING WATER	4
BOTTLED WATER	2
SODA	2
Coke, Diet Coke, Sprite, Ginger Ale	

GF GLUTEN FRIENDLY

- ^{GF} **MILDLY SPICY**
- ^{GF} **MEDIUM SPICY**
- ^{GF} **VERY SPICY**

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Prices may change without notice and are subject to Massachusetts's meals tax.