

FOOD & BOOZE

born from a love of open flame cooking, we are passionate about all things on sticks grilled over local timbers. we are all about great times & great food.

WAATU

SNAX

to get the night started

smoked beef tartare on toast	45
sambal mudcrab on toast + lardo	45
smoked tuna + jamon + bbq peppers	45
cured mackerel + green olive	45

YAKITORI

a nod to tradition & all things chicken glazed with house taré

chicken + leek	45
thigh + skin	45
bone-in wing	45
stuffed wing	45
miso meatball	45

STICKS

all things on sticks

garlic prawn	75
char siu pork	55
wagyu beef	85
mahi mahi	55
pork + calamari	65
fish lilit	45
scallop	80
beef satay	60

BREADS

the perfect vessel

onion roti	45
woodfired flatbread	45
pull apart baps	45

RICE

pimped up rice bowls to go with

pork & scallop XO rice	160
egg & shallot rice	110
chicken skin rice	110
furiakake rice	110

GREENS

to make friends with

watercress + sesame + green beans	75
cucumber + yoghurt + soursop + wasabi	80
chilled seaweed + sesame dressing	75

BOLT-ONS

sauces & seasonings for extra punch

ume cabbage	20
green sambal	20
soy + QP + chilli crunch	20
lacto-fermented pickles	20



a liquid adventure through the tastebuds.
no matter your poison, we've got you covered!

what goes well with sticks? tins.

1 stick + 1 tin 200

WITH ABV%

rip into the good stuff

embun	190
vodka + bianco vermouth + matoa + grapefruit seltzer	
lalapan	150
basil gin + kemangi + yuzu + pineapple + kyuri cucumber	
banka	170
truffle whiskey + yuzu + honey+ habanero	
katsuri	180
pisco + vin de liqueur + calamansi + muscat + yuzu	
waatukaru	190
sweet potato shochu + umeshu + baiju	
diplomatico	200
bee's wax aged dark rum + amaro + vermouth + campari	
baraa	210
espadin mezcal + rosso vermouth + campari + artichoke	
taliwang	190
bbq bell pepper tequila + chilli + lime + sichuan + sea salt	
samudro	180
wakame infused gin + sherry + nori	
boni di kano	170
gin neptunia + dry vermouth + yuzu + lime + sea grapes	
meanwhile	180
pandan rum + coconut + pineapple + orgeat	

WITHOUT ABV%

the good stuff - no regrets

aperol zero	100
zero % aperol + verjus blanc + arancia soda	
umadori	100
zero % midori + yuzu + kyuri cucumber	
norita	100
aloevera + yuzu + lime + nori + wasabi	
lacto colada	90
coconut + honey pineapple + black rice	
kunyit asam	100
tamarind + tumeric + coconut + citrus	
zeroni	120
zero gin + zero vermouth + zero campari	

TINS

canned in house or by Bali's local legends,
crack a cold one & get into it

island brew	summer pale ale	100
island brew	pilsner	100
kura-kura	island ale	120
kura-kura	lager	120
island of imagination	brut lager	120
island of imagination	padiluwih lager	120
black sand	kolsch	120
asahi	lager	170

hugo spritz 180

prosecco + elderflower tonic + mint + citrus

sunria 180

vino + rosella + grapefruit + cranberry

HOME BREWS

made from the offcuts

rosella & berry	booch	100
lychee & earl grey	booch	100
dragon skin	chilled tea	80
dragonfruit skin + earl grey + lychee		
eucalyptus lemon-balm	chilled tea	80
eucalyptus water + yuzu + lemon balm		
botanist	chilled tea	80
marigold + honey + yuzu + verjuice		
apple blossom	chilled tea	80
Malang apple + mint + cherry blossom		

JUICES + SOFTIES

watermelon pineapple strawberry	75
orange tamarind fresh young coconut	
coke coke zero sprite	55
tonic water soda water ginger ale	