

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.



SNAX

2pcs per serve

smoked beef tartare on toast	70
mudcrab on toast with lardo	75
lamb flatbread + yoghurt	120
cured tuna + jamon + bbq peppers	60
woodfired flatbread	45
pull apart baps	45

YAKITORI

chicken + leek	45
thigh + skin	45
stuffed wing	45
miso meatball	45
garlic prawn	75
char sui pork	55
wagyu beef	85
mahi mahi	55
pork & calamari	65
scallop	80
beef satay	60

FROM THE GRILL

bone in striploin - Australian wanderer free range MB4 350g served with miso bearnaise	850
flank steak - Australian 2GR wagyu 200g served with green sambal	600
blackened grouper + ponzu + green papaya and mango salad	320
sichuan pork chop + tamarind + herbs	350
miso caramel eggplant + crunchy bits	150

RICE BOWLS

pork & scallop XO rice	160
lobster tail rice	160
egg & shallot rice	110
chicken skin rice	110

GREENS

cucumber + yoghurt + soursop + wasabi	120
snake bean + sesame dressing + watercress + ginger	120
chilled buckwheat noodle salad + crunchy snowpeas + lime tahini	140
romaine lettuce + jonos pancetta + smoked eel dressing	140



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

WITH ABV%

rip into the good stuff

TO START

negroni	180
gin + campari + rosso vermouth	
baraa	210
espadin mezcal + rosso vermouth + campari + artichoke	
margarita	180
tequila + orange liqueur + lime + sea salt	
rambarita	180
tequila + rambutan + yuzu + sea salt	

FAVS

meanwhile	180
pandan rum + coconut + pineapple + orgeat	
embun	190
vodka + bianco vermouth + matoa + grapefruit seltzer	

SOUR

lalapan	170
basil gin + kemangi + yuzu + pineapple + kyuri cucumber	
banka	170
truffle whiskey + yuzu + honey+ habanero	
katsuri	180
pisco + vin de liqueur + calamansi + muscat + yuzu	
boni di kano	170
gin neptunia + dry vermouth + yuzu + lime + sea grapes	

BOLD

diplomatico	200
bee's wax aged dark rum + amaro + vermouth + campari	
waatukaru	190
sweet potato shochu + umeshu + baiju	
taliwang	190
bbq bell pepper tequila + chilli + lime + sichuan + sea salt	

what goes well with sticks? tins.

1 stick + 1 tin 200

TINS

canned in house or by Bali's local legends, crack a cold one & get into it		
island brew	summer pale ale	120
island brew	pilsner	120
kura-kura	island ale	120
kura-kura	lager	120
ioi brut	lager	120
ioi	padiluwih lager	120
asahi	lager	170
hugo spritz	prosecco + mint	180
	elderflower tonic + citrus	
sunria	vino + rosella	180
	grapefruit + cranberry	

WITHOUT ABV%

the good stuff - no regrets

aperol zero	100
zero % aperol + verjus blanc + arancia soda	
umadori	100
zero % midori + yuzu + kyuri cucumber	
lacto colada	90
coconut + honey pineapple + black rice	
kunyit asam	100
tamarind + tumeric + coconut + citrus	

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		
apple blossom	chilled tea	80
Malang apple + mint + cherry blossom		

JUICES + SOFTIES

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