

# Cocktails

- SEEDS YOU SOW, vodka, pomegranate-rosemary shrub, allspice, citrus, soda - 17
- MATCHA BOX TWENTY, matcha infused gin, juniper-honey shrub, lemon, banana - 17
- THE CLIMBING FLOWER, rum, blood orange shrub, lime - 18
- GIVE UP THE GHOST, mezcal, tequila, jasmine, yuzu, milk clarified - 17
- BUTTER BUSINESS BUREAU, brown butter washed gin, vermouth, persimmon - 17
- STRANGE BREW, borghetti espresso liqueur, amaro, cardamom - 17
- MANHATTAN PROJECT, husk willett 9 year single barrel, barolo chinato, boker’s - 45

# HUSK x XIAO BAO

## Snacks

- CAROLINA GOLD FRIED RICE, YUZU, KOSHO JELLY, PORK BELLY, TARE
- FRIED CHICKEN SKIN CROUSTADE, MUSHROOM, FOIE GRAS
- BEEF FAT HASH BROWNS, YU XIANG TUNA TARTARE
- SHRIMP TOAST, CREAMY NUOC, HERBS

|                        |                                                           |    |
|------------------------|-----------------------------------------------------------|----|
| <i>Thai That Binds</i> | RICE GIN, LEMONGRASS SHRUB, CITRUS,<br>MINT, COCONUT MILK | 17 |
|------------------------|-----------------------------------------------------------|----|

## First

- KHUA KLING, THAI CURRY HEXT FARM BEEF

|               |                                                                                                          |    |
|---------------|----------------------------------------------------------------------------------------------------------|----|
| <i>Skinzy</i> | Field Blend - Stajerska, Slovenia 2022<br><i>nectarine, white flowers, salinity, savory umami finish</i> | 14 |
|---------------|----------------------------------------------------------------------------------------------------------|----|

## Second

- CAROLINA GOLD GREEN CURRY CRAB RICE, LIME LEAF, BRASSICA

|                      |                                                                                             |    |
|----------------------|---------------------------------------------------------------------------------------------|----|
| <i>Famille Hugel</i> | GEWÜRZTRAMINER BLEND - Alsace, France 2023<br><i>yellow plum, rose, white pepper finish</i> | 14 |
|----------------------|---------------------------------------------------------------------------------------------|----|

## Third

- SHUIZHU NIU ROU, HEXT STRIP STEAK, SICHUAN SAUCE

|                    |                                                                                                      |    |
|--------------------|------------------------------------------------------------------------------------------------------|----|
| <i>Matthiasson</i> | CABERNET SAUVIGNON - Napa Valley, CA 2022<br><i>bright red cherry, blackberry, eucalyptus, cedar</i> | 28 |
|--------------------|------------------------------------------------------------------------------------------------------|----|

## Dessert

- YUZU KOSHO MOCHI CAKE, PASSION FRUIT, COCONUT, WINTER CITRUS

|                        |                                                          |    |
|------------------------|----------------------------------------------------------|----|
| <i>The Fresh Maker</i> | MATCHA INFUSED GIN, JUNIPER, PEPPERMINT,<br>COCONUT MILK | 17 |
|------------------------|----------------------------------------------------------|----|



NASHVILLE

EXECUTIVE CHEF BRYAN O'KELLY

GENERAL MANAGER ANNA NELSON

02.04.26

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.