



Nom Wah

Tea Parlor

飲品 DRINKS



Sanzo Sparkling Water **\$3**
Alphonso mango or calamansi
(Philippine lime)



Bottled Water **\$2**
Poland Springs



汽水 **Soda** **\$2**
Coke, Diet Coke, Sprite, Ginger ale



凍茶 **Iced Tea** **\$3**
Black pu-er or oolong with hydrangea

WHITE WINE



Fuzela Vinho Verde, Alvarinho/Treixadura (Portugal) **\$5/\$18**

Light with zippy effervescence; citrus and stone fruit.



Domaine de la Pinarriere Muscadet, Melon de Bourgogne (France) **\$5/\$24**

Refreshing, creamy, dry wine; focused complexity and hints of green apple.



Due Torri, Pinot Grigio (Italy) **\$5/\$24**

Dry with balance between acidity and minerality; fragrant on nose; hint of zest and fruity notes.



Steinig, Grüner Veltliner (Austria) **\$5/\$24**

Classic and fresh with low sugar content.

WHITE WINE



Desiderio Jeio Prosecco Brut (Italy) **\$5/\$24**

Light-bodied with hints of lemon, pear and green apple.



Mimosa **\$5**

Orange juice paired with a healthy splash of Desiderio Jeio Prosecco Brut.

RED WINE



Il Conte, Montepulciano (Italy) **\$5/\$18**

Bright. Light to medium body with soft tannins.



Dante Robino, Novecento Malbec (Argentina) **\$5/\$24**

Youthful, yet well-structured with hints of dark fruit and a fine tannic grip.



Angeline, Pinot Noir (California) **\$5/\$24**

Round and juicy with acidity; sweet and toasty oak finish.

INTERNATIONAL BEERS



Tsingtao (China) **\$5**

Crisp, slightly malty flavor with nutty sweet taste.



Kirin Light (Japan) **\$5**

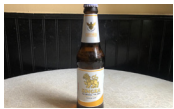
Clean golden straw lager. Slight corn flavor. Clean, crisp finish. Fun, fizzy, bubbly palate.



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INTERNATIONAL BEERS



Singha (Thailand) \$5
100% barley malt beer. Golden amber.
Nice tangy bite, great bitter aftertaste.



Beerlao (Laos) \$5
Amber brown lager. Smooth and nutty
malt taste with a caramel middle and a
lightly crisp finish.



Tiger Beer (Singapore) \$5
Golden lager. Smell is slightly sweet with
a faint hoppy-ness. Balanced with nice
malty flavor.

LOCAL BEERS



Brooklyn Lager (Brooklyn) \$5
Firm caramel malts with some bitterness
and a floral hop aroma. Pair with our
house special pork bun.



Threes Vliet Pilsner (Brooklyn) \$5
Grainy, notes of sweet hay, herbal
hops. Pair with house special pan-fried
dumplings.



**Sixpoint Sweet Action
Blonde Ale (Brooklyn) \$5**
Sweet and fruity, hoppy yet balanced.
Pair with shrimp and snow pea leaf
dumplings.



Bronx No Resolution IPA (Bronx) \$5
Bright citrus, light pine, dank, bitter
finish. Pair with salt and pepper shrimp.



**Ommegang Witte
(Cooperstown, New York) \$5**
Wheat and haze, subtle clove note, citrus.
Pair with the original "O.G." egg roll.