

MID-DAY MENU

monday - friday from 3pm 'till close

SMALL BITES

STEAMED CHICKEN DUMPLINGS 9 

asian herb chili sauce

SAUTÉED GREEN BEANS 8  

enoki mushrooms / yuzu dressing /
toasted black sesame seeds

CAULIFLOWER MAC N CHEESE 9 

CRISPY SPRING ROLL 9  

chicken / mushrooms / vermicelli /
carrots / onions / rice paper

LARGE PLATES

PHO 13

chicken or beef / rice noodles / fresh herbs / homemade
chicken broth / herbs and bean sprouts

KING BOLETE RAMEN 15 

porcini mushroom broth / mamas noodles /
spiced deviled egg roasted portobellos / bok choy /
bean sprouts / green onion / seaweed
(add chicken 3 / tofu 3 / beef 4 / shrimp 5)

MAMA'S WOK NOODLES 13 * 

broccoli / cabbage / bok choy / celery /
bean sprouts / portobello mushrooms / carrots
(add chicken 3 / add beef 4 / add shrimp 5)

TIATO EGGPLANT TOFU 14  

vietnamese herbs / black bean sauce /
cabbage salad / brown or white rice

CHICKEN BANH MI BURGER 16

spicy mayo / pickled veggie slaw / cilantro / brioche bun

GINGER GLAZED WILD SALMON 20  

caramelized ginger & coconut sauce / grilled pineapple /
sautéed kale-spinach / choice of brown or white rice

VIETNAMESE SATAY PLATE 14 

chicken or beef / fresh herbs / peanut sauce /
pickled veggies / choice of brown or white rice

ADDITIONAL OPTIONS

SALAD BAR

available to go from 3pm-5pm

MARKETPLACE PANTRY

available to go from 3pm-5pm

DESSERT

*ask your server or bartender



GLUTEN-FREE



VEGETARIAN



DAIRY-FREE



VEGAN

* CAN BE MODIFIED TO BE GLUTEN-FREE OR VEGETARIAN

These icons illustrate the ingredients used in each
recipe. However we are a mixed used kitchen
facility and cross contamination may occur.



MID-DAY & HAPPY HOUR

HAPPY HOUR SPECIALS

tuesdays, wednesdays, and thursdays 5pm-8pm

MAC N CHEESE CROQUETTE – 7 

POPCORN CHICKEN – 9

served with thai curry sauce

AVOCADO HUMMUS – 8 

fresh crudités

FRIES – 3.5

GARLIC FRIES – 4

SALT AND PEPPER CALAMARI 10  

bell pepper / green onion

VIETNAMESE SATAY SKEWERS 

two for 8 or four for 12 | choice of chicken or beef

AN SPECIALTY

AN'S FAMOUS GARLIC NOODLES – 11 

choice of prawns 6 / beef 4 / chicken 3

BEER

TIATO LAGER 4.8% abv | 16oz – 4

SM BREW WORKS MODERN WIT 5.3% abv | 16oz – 6

SM BREW WORKS IPA 5% abv | 16oz – 4

KYODO SHOJI COEDO PILSNER 5% abv | 16oz – 7

HOUSE WINE 7

WHITE / ROSE / RED

HOUSE COCKTAIL 10

TIATO

vodka, soho lychee liqueur, cucumber juice, agave

INTERESTED IN HOSTING

YOUR NEXT MIXER HERE AT TIATO?

REACH OUR EVENTS TEAM AT BY PHONE 310.866.5235

OR BY EMAIL AT INQUIRY@ANCATERING.COM

tiato.com | [@tiatosm](https://twitter.com/tiatosm) | 310.866.5228