

# BAR

Friday and Saturday - 6pm to late

## Easy Drinking - \$9, +\$3 add Gin

Calamansi Blue  
- Soju, Gatorade, Sprite, Calamansi

Strawberry Cream Soda  
- Soju, Strawberry, Sprite, Yogurt

Green Apple Tea  
-Green Apple, Soju, C2, Iced Tea

Poison  
- Soju, Iced Tea, Secret Soda

## Filistix Favourites - \$16

Hard Fili-tea  
- Don Papa Rum, Mango, Lime, Tea, Ice

Calamansi Hi-Ball  
- Gin, Calamansi, Syrup, Soda

Don Papa 'Mule'  
- Rum, Ginger, Ginger Beer, Lime

## Old Fashioned - \$16

Classic  
- Demerara, Bitters, Whiskey, Clear Cube

Don Papa Style  
- Don Papa Rum, Orange, Bitters, Gomme Syrup

Spicy Cinnamon  
- Bourbon, Spicy Bitters, Cherry

Burnt Orange Cream - \$17  
- Bourbon, Milk Syrup, Orange Brulee

## Negroni - \$16

Classic  
- Gin, Vermouth, Campari

Sour  
- Vegan Foam, Lemon, Bitters

Coconut Campari Sour - \$17  
-House-made Coconut Cream, Vegan Foam, Burnt Orange

## Playful Classics - \$16

'Midori Sour'  
-Vegan Foam, Melon

Don Papa's Shipwreck  
-'Dark n Stormy' Don Papa Rum, House-Made Ginger Syrup

Purple 'Paloma'  
-Tequila, Lime, Grapefruit

Raspberry 'Collins'  
-Gin, House-Made Raspberry Simple, Soda

Chem Set 'Margarita' - \$18  
-Cabbage Infused Tequila, Agave, Salt, pH liquid back

Milky 'Ramos Fizz'  
-Gin, Acid Adjusted Lemon, Milk Syrup Foam, Soda,

Modern 'Sidecar' - \$17  
-Cognac, Cointreau, Gomme Syrup, Orange

*Please note that an 18% gratuity is applied to a group of 6 or more.*

# DINNER MENU

Friday and Saturday - 6pm to late

## PICA PICA (APPETIZERS)

### LUMPIA (2) \$12

PORK SPRING ROLL WRAPPED IN RICE PAPER WITH HERBS, FIELD GREENS, ATCHARA

### KINILAW \$21

FILIPINO STYLE CEVICHE WITH ARGENTINA PRAWN, ATLANTIC SCALLOP, SUGARCANE VINEGAR, GINGER, COCONUT MILK, AND CITRUS

### MIMI'S WINGS (6) \$12

CRISPY CHICKEN WINGS AND YOUR CHOICE OF FINISH: SINIGANG SALT AND PEPPER OR SWEET AND SPICY

### DUMPLINGS (3) \$12

MUSHROOM AND CABBAGE GYOZA, MUSHROOM DEMI, SMOKED HAM

### CHICKEN FRIED OKRA \$19

OKRA NUGGETS, GOCHUJANG MAYO

### STREET FOOD (MARKET PRICE)

CHEF SELECTION

## VEGGIES, NOODLES & RICE

### CHARRED ASIAN GREENS \$16

WOK FIRED GAI LAN, CALAMANSI HOLLANDAISE, TOASTED BLACK BEAN, CHICHARRON

### FILISTIX HOUSE SALAD \$19

NAPA CABBAGE, ASIAN PEAR, CRANBERRIES, ALMONDS, PECORINO, SESAME SOY BALSAMIC VINAIGRETTE

### EGGPLANT OMELET \$18

'TORTANG TALONG'-CHARRED EGGPLANT, TAMAGO EGG

### CHAR KWAY TEOW \$22

RICE NOODLE, SHRIMP, LONGANISA, BEAN SPROUTS, GARLIC CHILI

### SALTED DUCK CARBONARA \$24

BUCATINI, SALTED DUCK YOLK, PECORINO, SMOKED BACON

### BAGOONG FRIED RICE \$16

BABY SHRIMP, FERMENTED SHRIMP PASTE, EGG, TOMATO

### GINGER SCALLION FRIED RICE \$14

## SEAFOOD & MEAT

### MUSSELS \$26

GINGER 'TINOLA' BROTH, CHAYOTE SQUASH

### STEAK 'KARE KARE' \$42

CHEF'S CUT, PEANUT SAUCE, EGGPLANT, LONG BEAN, BOK CHOY

### PIG AND DIP \$34

TWICE FRIED PORK BELLY, 'SARSA' MASHED POTATO

### SIZZLING LECHON KAWALI SISIG \$36

TWICE FRIED PORK BELLY, TOYOMANSI, TOMATO ONION SALSA, SOY MAYO, POACHED EGG

THANKS FOR COMING TONIGHT :)

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