

SULOD

COCKTAIL BAR X KITCHEN

FILIPINO • CREOLE • COCKTAILS

SULOD (SUE-LUD A BISAYA WORD MEANING "INSIDE")

HAPPY HOUR

WED-SUN | 5PM - 7PM

SEE MENU FOR
HH PRICING (HH)

SHAREABLES

MAMA ELLEN'S LUMPIA 12

Crispy chicken lumpia filled with seasoned vegetables.
Served with sweet chili sauce.

POPPY'S SUNDAY EGGS 10/8HH

Classic Southern-style deviled eggs with a creamy filling that's sweet, tangy, and savory. Finished with a touch of paprika.

PLANT BASED, BABY (VG) 15/13HH

Mushroom dumplings with Portabello and vegetables, steamed then crisped.
served with dumpling and suka dipping sauce.

SULOD WINGS 16/14HH

Double dipped adoo marinated wings, baked then fried tossed in your choice of:

- Sticky Adobo Glaze
- Creole Dry Rub

Finished with cispny shallots, chives and pickled onions. Calamansi Ranch dipping sauce.

HEAT, STREET, SWEET 12/10HH

Sweet and garlicky chicken longanista sausage, char-grilled and caramelized.
Served with mango atchara, suka vinegar and dumpling sauce.

NOODLES

PANCIT, BUT MAKE IT SULOD (VG) 11

Stir-fried rice noodles with a savory blend of soy sauce, vegetables, and broth.

ADD PROTEIN

- CHICKEN +5
- ADOBO MUSHROOM +4
- SHRIMP +7
- BISTEK STEAK +9
- BLACKENED SALMON +11

SIDES

CEASAR, BUT MAKE IT SULOD 15

Charred grilled greens, garlic crumble, purple onion and umami-forward dressing with Filipino and creole influence. Light, citrusy, and savory.

ADD PROTEIN

- CHICKEN +5
- SHRIMP +7
- BISTEK STEAK +9
- BLACKENED SALMON +11

PARMESAN FRIES 9/7HH

Crisp fries finished with parmesan and chives.
Served with Calamansi herb aioli.

ROASTED GARLIC RICE 7/5HH

Roasted garlic rice, deeply savory with chives and crispy garlic crunch.

SLOW ROASTED CABBAGE 10

Charred cabbage with garlic, lemon, suka, shrimp paste chili butter and crispy shallots.

HANDHELDS

TIDE & FIRE TACOS

- Shrimp – creole-spiced, citrus 18
- Chicken – inasal, garlic, calamansi 16/14HH
- Bistek Steak – grilled, smoky, bold 22
- Mushroom – fire-roasted, umami 15/13HH

CAN I GET A BURGER TOO? 20/17HH

Two 3oz beef patties, American cheese, lettuce, banana ketchup, onion jam, toasted brioche.
Served with seasoned-chive fries.

MAINS

INASAL RICE BOWL 20

Garlic rice, suka marinated cucumbers, mango atchara, fried garlic and inasal sauce.

CHICKEN OR ADOBO MUSHROOM (STANDARD)

ADD PROTEIN

- SHRIMP +7
- BISTEK STEAK +9
- BLACKENED SALMON +11

CREOLE PASTA 22

Cavatappi pasta creamy Creole sauce with peppers, onions, celery and parmesan.

CHICKEN OR ADOBO MUSHROOM (STANDARD)

ADD PROTEIN

- SHRIMP +7
- BISTEK STEAK +9
- BLACKENED SALMON +11

SHRIMP CREOLE 28

Shrimp simmered in rich Creole tomato sauce with peppers, onions and celery.
Served over roasted garlic rice.

BLACKENED SALMON 33

Blackened salmon served with garlic rice and slow roasted cabbage with calamansi, and chili butter.

DESSERTS

MATELNA

— BAKES —



BROWNIE POINTS 13

Rich ube brownie with white chocolate chips.
served warm with vanilla bean ice cream.

ROLL WITH IT! 13

Warm pandan cinnamon roll with a side of buttercream frosting.
served with vanilla bean ice cream.

OH, PEACH PLEASE! 13

Warm peach cobbler bread pudding with creole rum sauce. Served with vanillia bean ice cream.