

Sweet Talk

PUPUS APPETIZERS

MANGO, PINEAPPLE OR CUCUMBER
with lime and chili powder 4

EDAMAME, ASPARAGUS & SEAWEED SALAD
macadamia nuts, black Hawaiian sea salt,
sesame dressing 8

ESQUITES

BI COLOR ORGANIC CORN OFF THE COB

Garlic aioli, chili powder, queso fresco 5
Avocado cream, furikake, chili threads 6
Truffle Ranch, bacon, chives 7

TARO CHIP NACHOS

Avocado, lomi lomi, sour cream, queso 8
add Kalua Pork 5 add Seared Tofu 4

POKE

TRADITIONAL

Tuna 9 Salmon 8 Tofu 6

POKE BOWL

Tuna 17 Salmon 16 Tofu 14

CHOOSE SAUCE

Classic shoyu, Spicy mayo, Avocado & Wasabi

house made taro chips + 2

TACOS

with corn tortillas made in Brooklyn
6 each or 3 for 15.

SEARED TUNA

mango avocado salsa, cabbage, spicy aioli

KAHLUA PORK

pineapple, jalapeño, cabbage, sour cream

SPICY SWEET FRIED CHICKEN

kimchi, quick pickles, truffle ranch

PLATES

served with rice, macaroni salad, lomi lomi

CHICKEN KATSU

Buttermilk fried chicken thigh, katsu dipping sauce 14

KALUA PORK

Smoked Pork slowly braised in banana leaves, Nappa cabbage 15

LOCO MOCO

Beef patty, housemade beef and mushroom gravy, fried egg 12
add patty 4 add organic egg 2

DESSERT

HAUPIA PANNA COTTA

Pineapple, caramel, macadamia nuts, sea salt

EXECUTIVE CHEF STEVEN FLYNN

Sweet Talk USES ORGANIC AND LOCAL WHEN POSSIBLE

457 3rd Ave @ 9th St, Brooklyn, NY 11215

OPEN 5-10 DAILY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

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COCKTAILS 15

FROZEN MAI TAI

Jamaican Rum, Haitian Rum, Almond, Orange Curaçao, Lime

FROZEN MARGARITA

Your choice of Tequila, Mezcal, or Spicy Tequila,
Triple sec, Agave, Lime

FROZEN MEZCAL NEGRONI

Mezcal, Campari, House Blend Vermouth

DONOVAN'S REEF

Whiskey, Coconuts, Lemon, Bitters

DIAMOND HEAD

Jalapeño Infused Tequila, Pineapple, Lime

HANAIEI BAY

Gin, Soursop, Grapefruit

THE HAOLE

Strawberry infused Vodka, Pink Guava, Grapefruit, Lime

BAREFOOT KIANI

Gin, Orange Wine, Cappelletti, Maraschino, Orange Bitters

MORNING OF THE EARTH

Mezcal, Amaro, Vermouth, Bitters

GARTH'S CHOICE

Mezcal, Jamaican Rum, Spicy Tequila, Chartreuse,
Coconut, Pineapple

WINE

CARAFES 1/2 LITER

ROSÉ MASION IDIART
Languedoc, France 9/17

PROSECCO ACINUM
Verona, Italy 8/15

SAUVIGNON BLANC HEI MATAU
Wairau, New Zealand 10/19

PINOT NOIR (CHILLED)
Bridgeview, Oregon, USA 9/17

DRAFT BEER 8

MONOPOLIO LAGER
Mexico (abv 5.5)

BLANCHE DE BRUXELLES WITBIER
Belgium (abv 4.5)

FOUNDERS SESSION IPA
Grand Rapids, MI (abv 4.7)

STIEGL RADLER
Austria (abv 2.5)

CIGAR CITY JAI ALAI IPA
Tampa, Fl (abv 7.5)

BOTTLES AND CANS 5

RED STRIPE LAGER Jamaica (abv 4.7)

AVAL CIDER France (abv 6.0)

RUN WILD non alcoholic beer CT (abv .5)