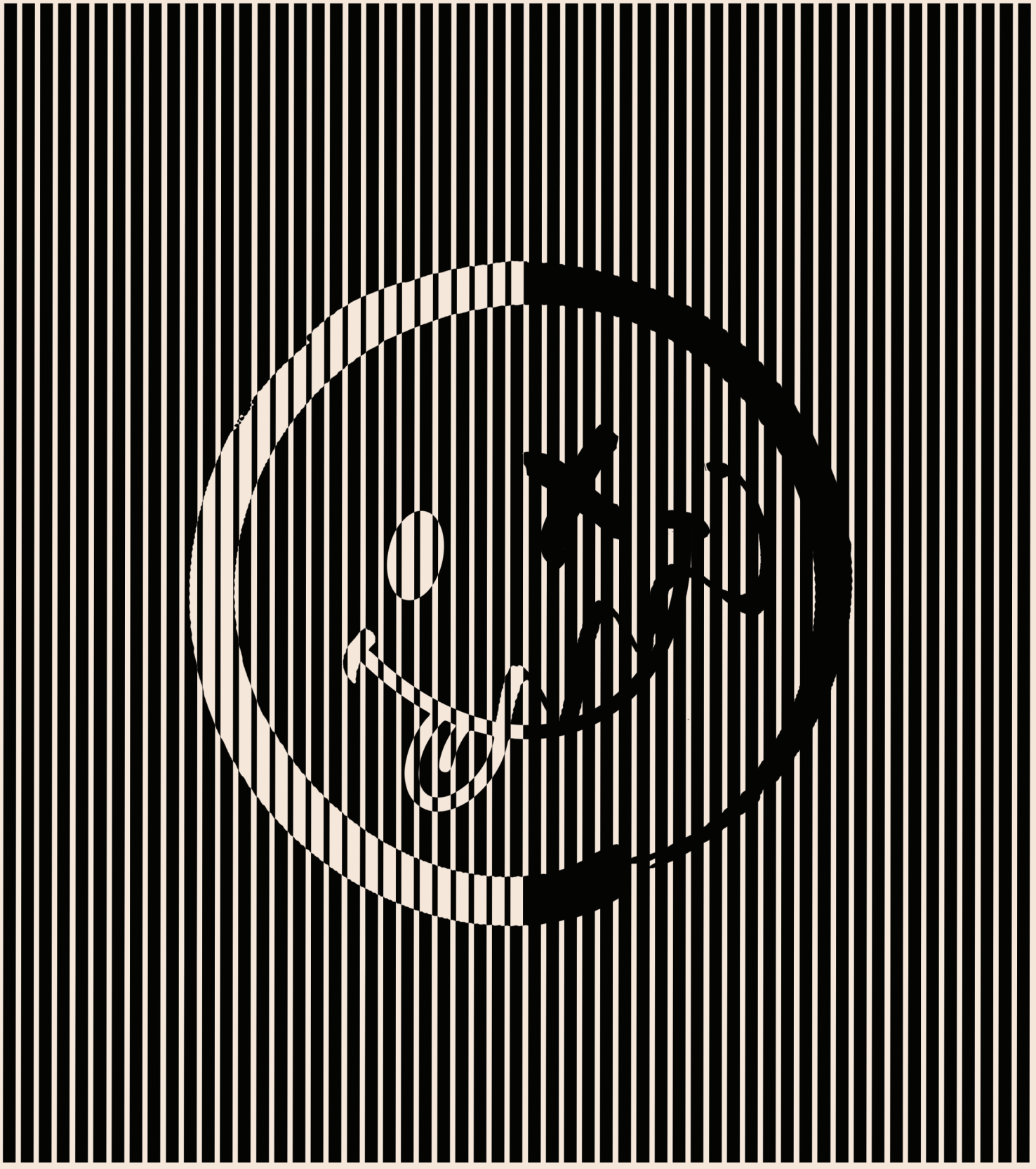
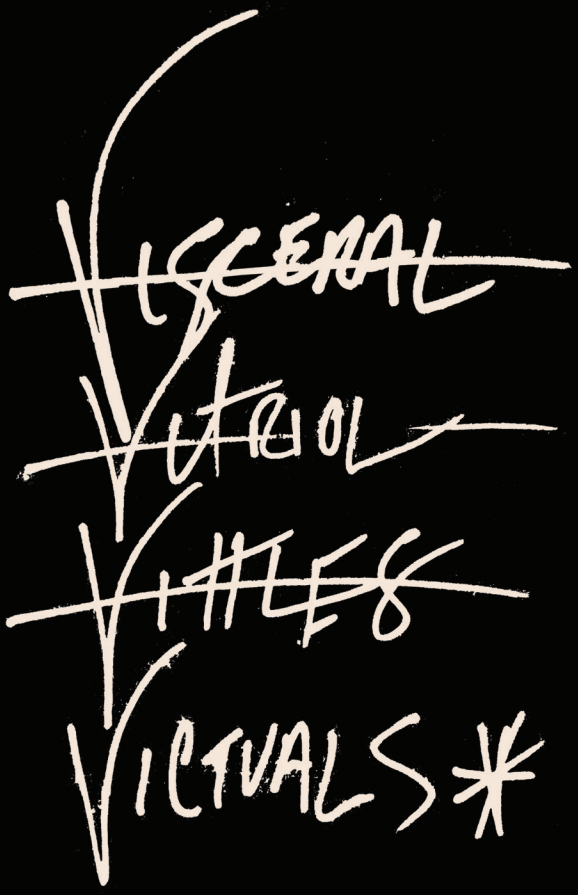
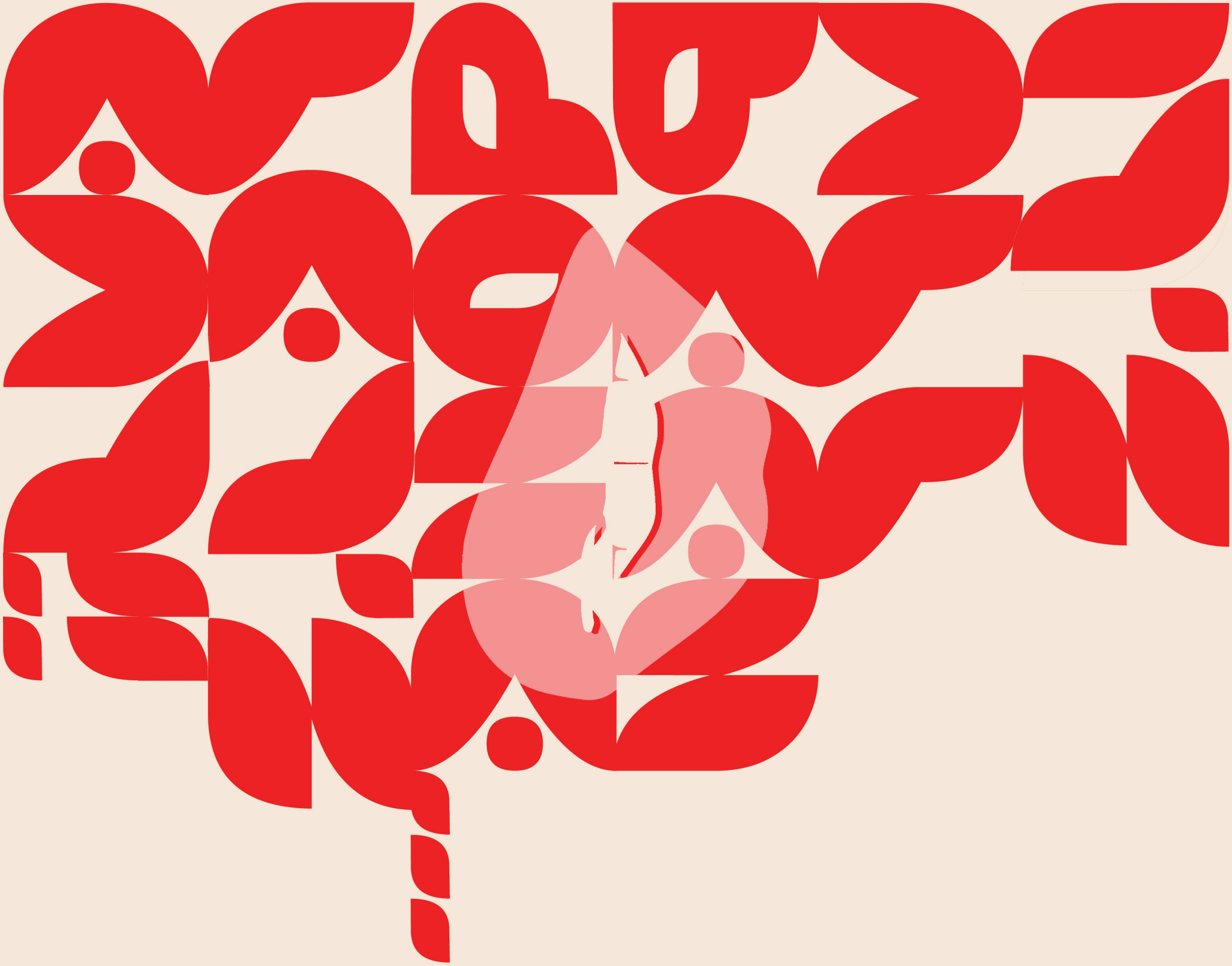
# VICTUALS



PUNCHDRUNK LOOKBOOK VOL. 2

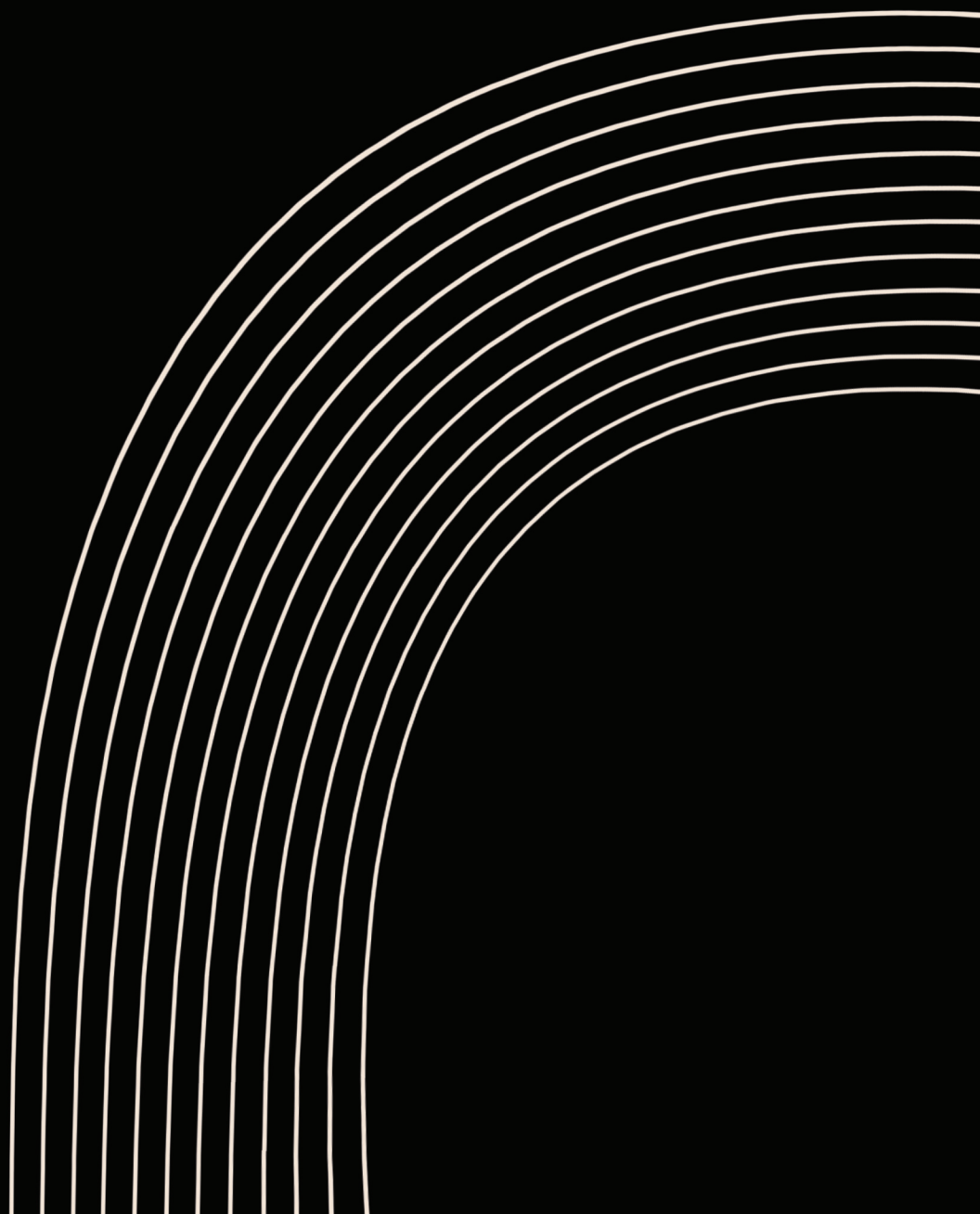

VICTUALS*




¡PUNCH


DRUNK!

BREAD + VARIETY





‘There is more simplicity in the man who eats caviar on impulse than in the man who eats Grape-Nuts on principle.’
**G.K. Chesterton**



**ÜTUBIA**
CRAB SALAD / FRIED TOMATILLOS /
PADDLE FISH CAVIAR

# BOUDIN BALLS





HOUSEMADE BOUDIN / SEASONED PANKO / SIRACHA CREAM CHEESE

# EVERYTHING IN MODERATION

BULLSHIT





CHOCOLATE OLIVE OIL CAKE / CHOCOLATE CARAMEL GANACHE


DROP
BEIGNETS



‘The whiffs of coffee and chicory and fried dough…
Beset among throngs of tourists…
the board awaited the delivery of mountains of beignets
dusted like the alps with sweet snow.’
**Parker Bauman**



# BALSAMIC STRAWBERRY PAVLOVA



MACERATED STRAWBERRIES / WHIPPED CREAM / GRAPEFRUIT CURD / MARSHMALLOW MERINGUE


GOLOSO



PINEAPPLE COCONUT BREAD PUDDING / DULCE DE LECHE GANACHE / TOASTED COCONUT







THE CHEESESTEAK IS QUINTESSENTIAL PHILLY FOOD
INTERNATIONALLY KNOWN / CUZ AIN'T NOBODY IN THE WORLD
BE GOIN' ON ABOUT CHOP CHEESE / ESPECIALLY IN NEW YORK


BIG
MESS
FRIED
RICE


WAYGU BEEF / BACON / CHEDDAR FRICO / PICKLES / ICEBURG LETTUCE / ROMA TOMATOES


BLOATED
HOG



A stuffed cheeseburger is nothing new, just ask anyone from Minneapolis who's been to Matt's Bar & Grill where this inverted invention, dubbed the Jucy Lucy, can be found and enjoyed. The brainchild of its founder and bar's namesake, the late Matt Bristol, the ingenuity behind this Twin Cities icon marks great significance in food culture with perhaps one of the world's most beloved sandwiches and why we personally amend on the greatness of eats we adore with our own culinary creativity. To put it simply, a house is not a home till you make it your own. I live in the South now, where life's troubles are easily mitigated by rich food and cheap alcohol, pimento cheese being an unwavering source of comfort. That said, this burger is stuffed with some caviar of the South to make what I call the Bloated Hog. Made with seasoned ground pork and topped with vegan tempura fried pickles on a fresh own made bun. It'll please the stuffing out of you.


* Pork 'N Pimento Cheese Fritters

YEAR OF THE PIG

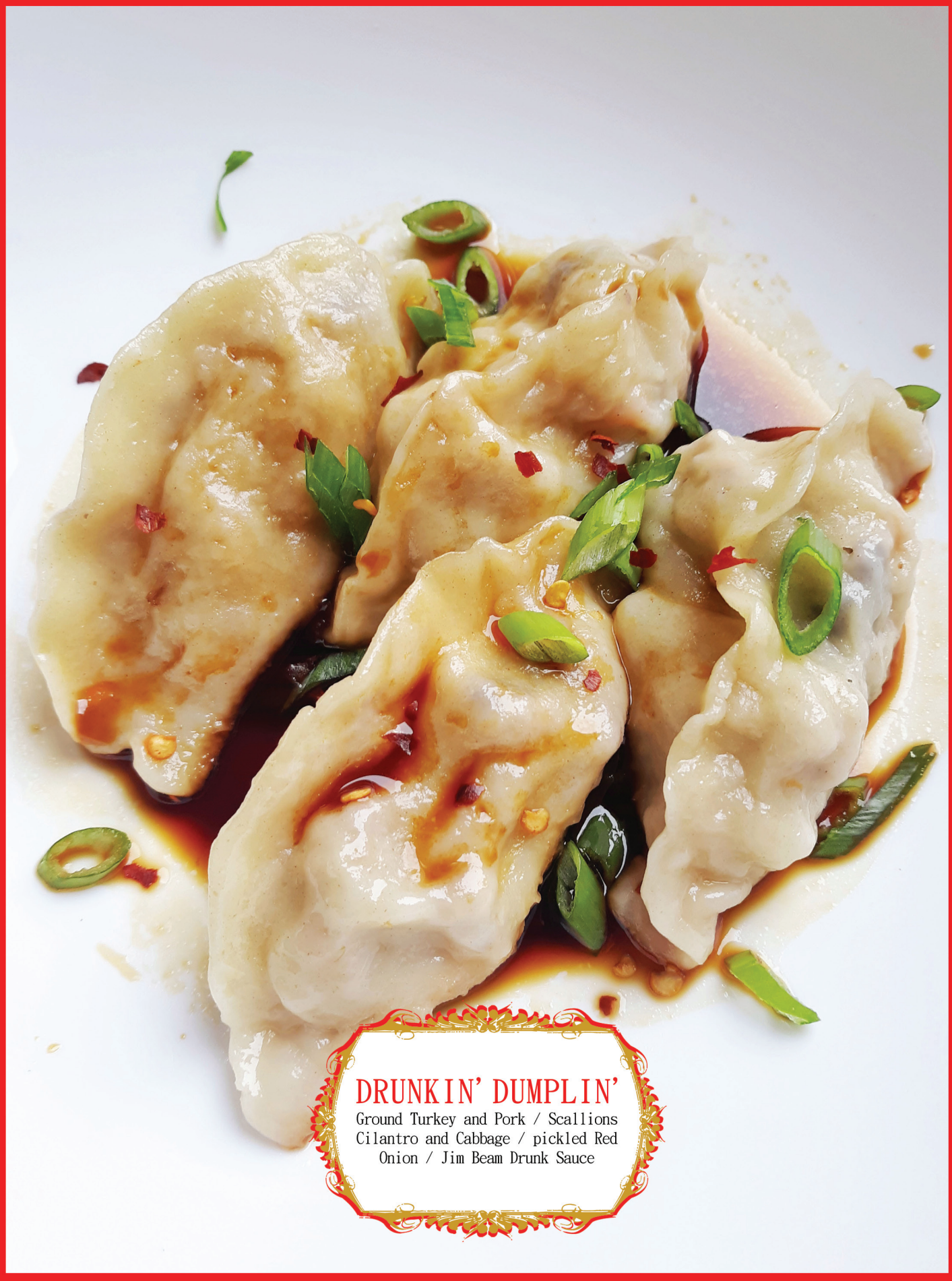
1983

对黑人女性的性恋物化。以及跨性别女性
独身主义的泛性恋 暗恋一位女同性恋者

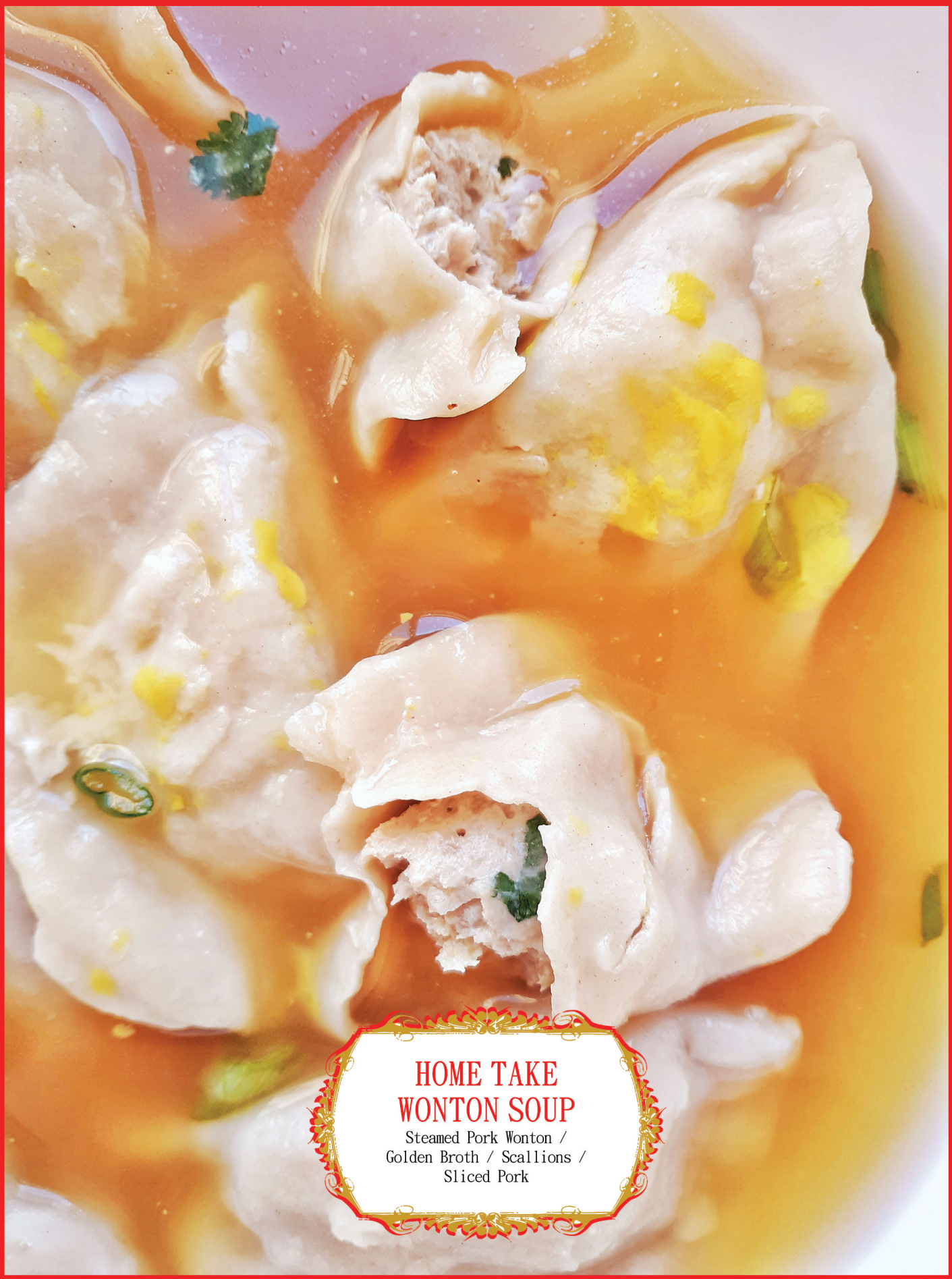

披
弟
♪我像幼海豹一样光滑滑溜♪
♪我盲目行事，毫无良知♪
♪我既不思考，也不感受♪
♪我是一个扮演受害者的恶棍♪
弟
披


HAPPY NEW YEAR!
(Xīnnián kuàilè)
BJ the Boar—along with his two cats, Celli and Pan, and pet turtle, Guī—is celebrating the Year of the Pig with these delicious new offerings.


HEAT LAMP
EGG ROLLS
Ground Shrimp and Pork / Green and
Red Cabbage / Shredded Carrots /
Punch Duck Sauce / Hot Mustard

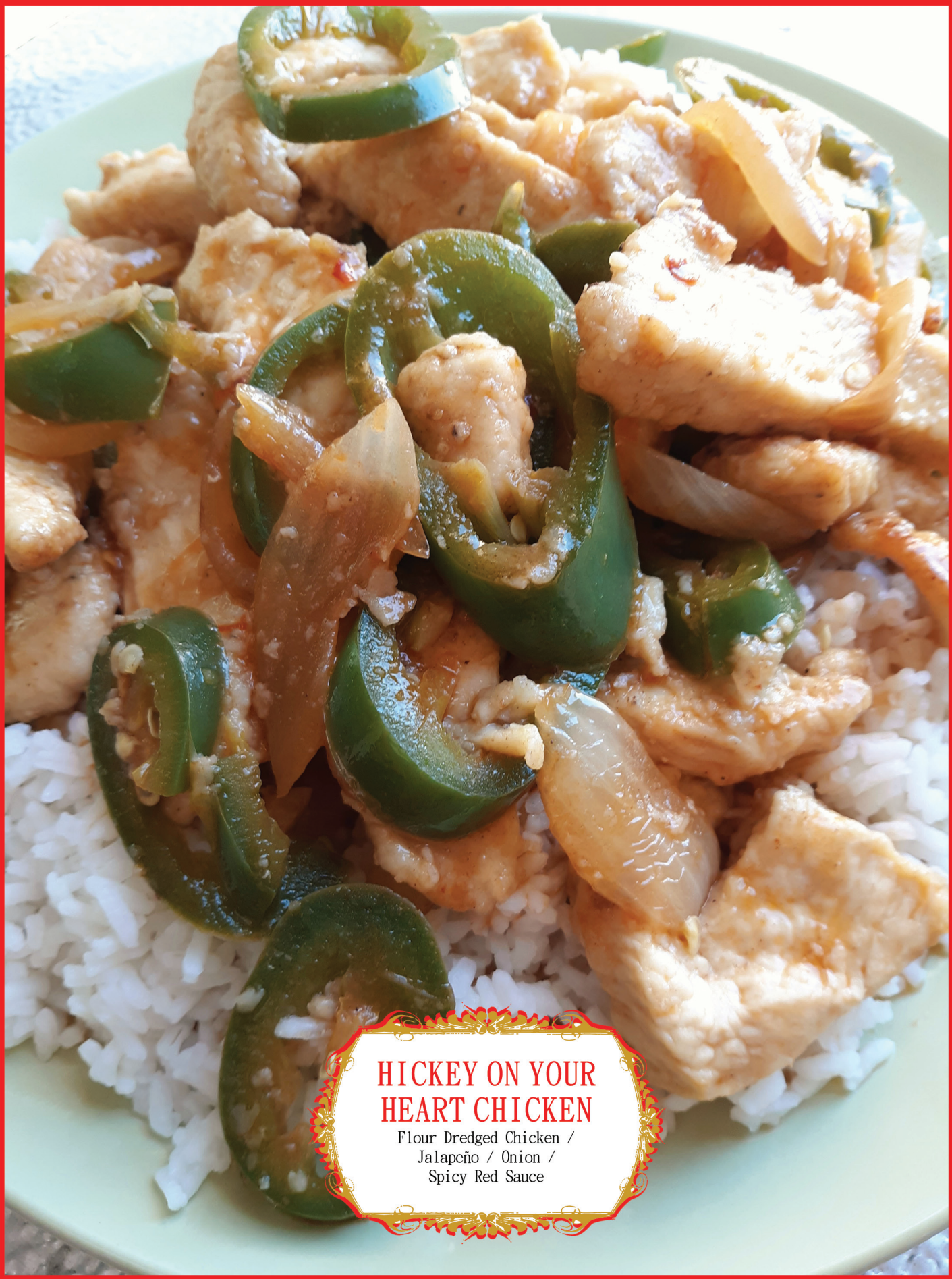

DRUNKIN' DUMPLIN'
Ground Turkey and Pork / Scallions
Cilantro and Cabbage / pickled Red
Onion / Jim Beam Drunk Sauce

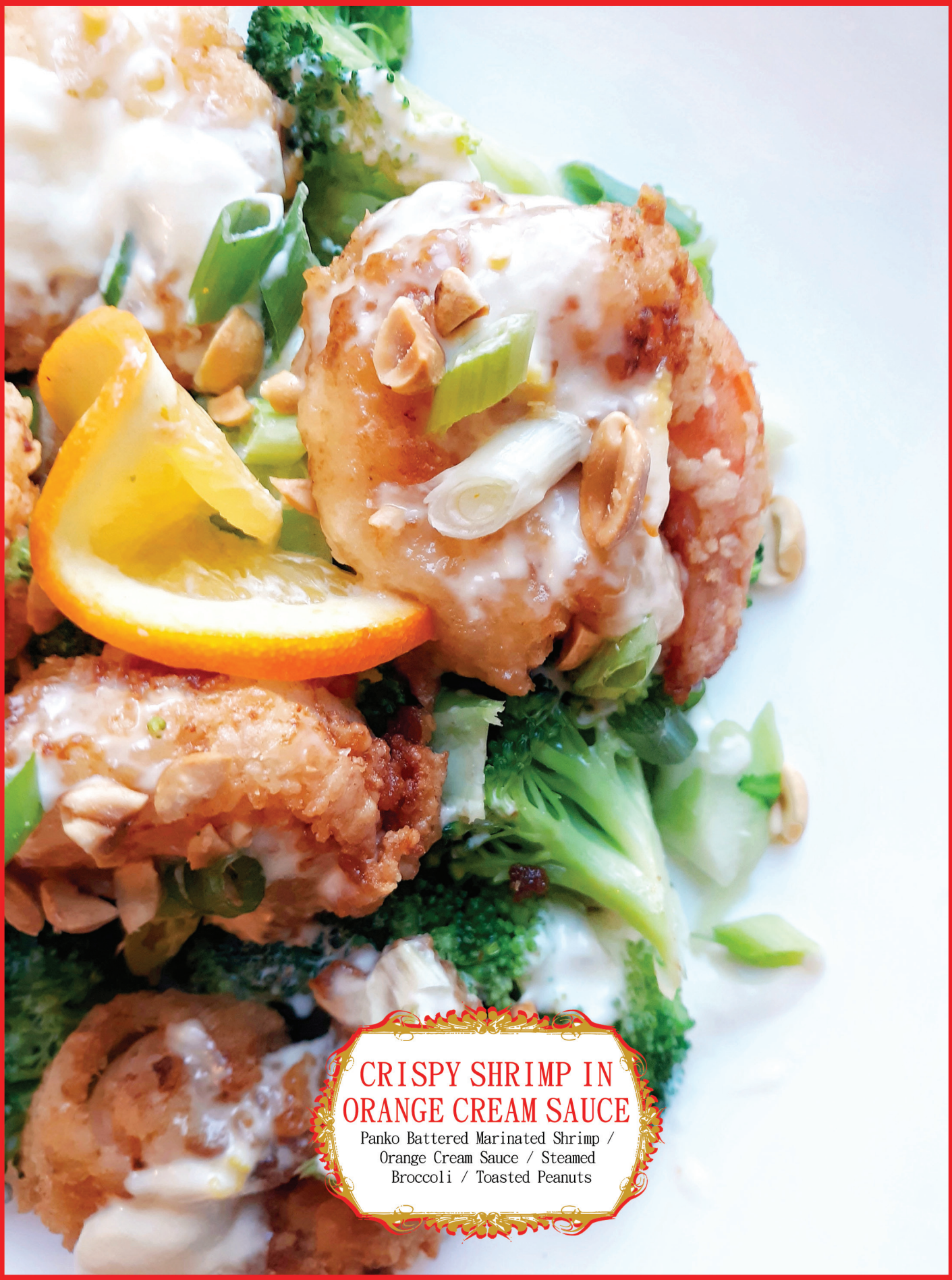

HARD CHERRY
PORK RIBS
Boneless Pork Loin Ribs / Dark Cherry Glaze (Cinnamon, Brown Sugar, Nutmeg, Extra Dry Vermouth, Spicy Brown Mustard, Cherry Preserves)



## HOME TAKE
## WONTON SOUP

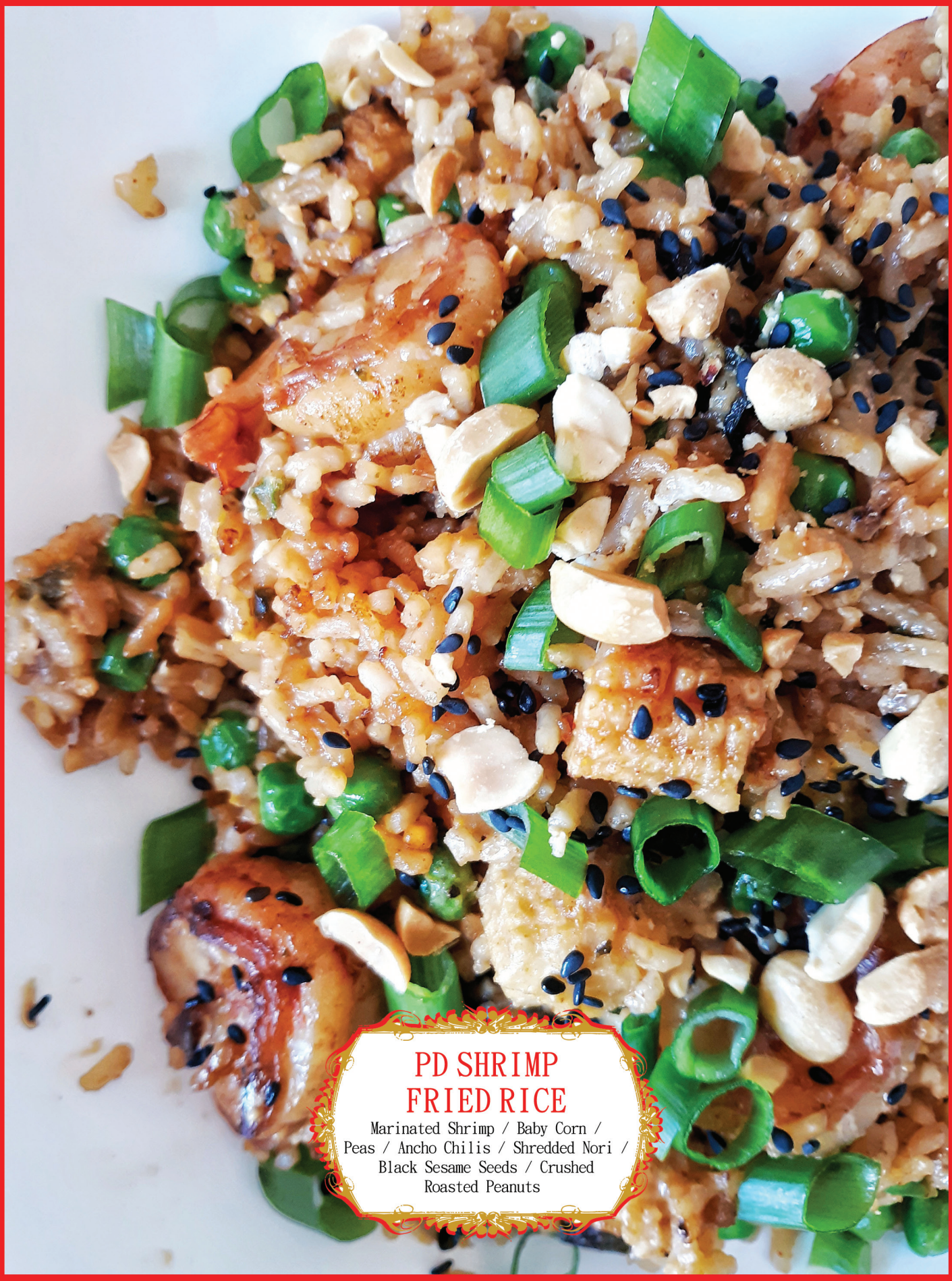
Steamed Pork Wonton /
Golden Broth / Scallions /
Sliced Pork


HICKEY ON YOUR
HEART CHICKEN
Flour Dredged Chicken /
Jalapeño / Onion /
Spicy Red Sauce



# CRISPY SHRIMP IN ORANGE CREAM SAUCE

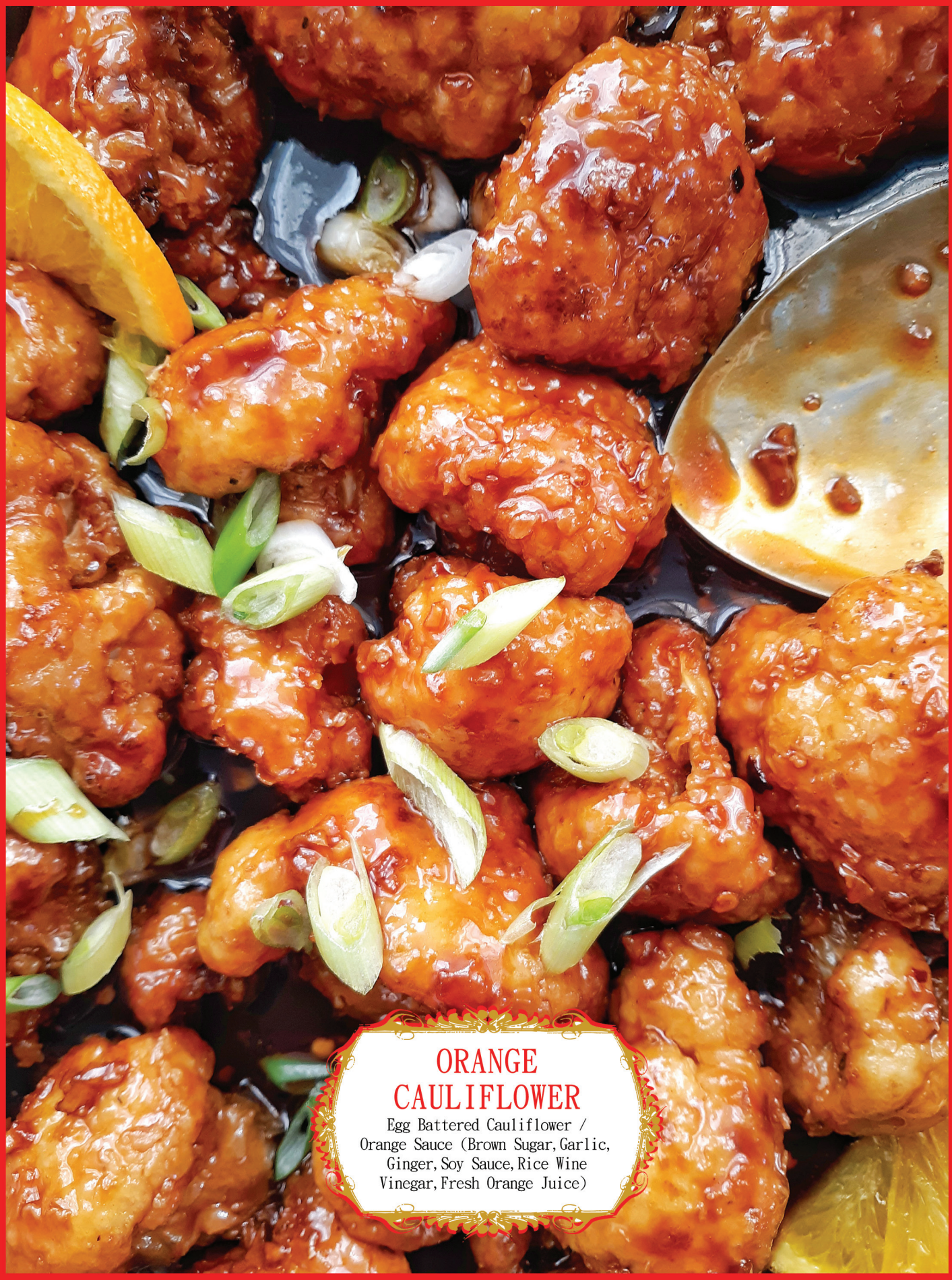
Panko Battered Marinated Shrimp / Orange Cream Sauce / Steamed Broccoli / Toasted Peanuts


PD SHRIMP
FRIED RICE
Marinated Shrimp / Baby Corn /
Peas / Ancho Chilis / Shredded Nori /
Black Sesame Seeds / Crushed
Roasted Peanuts



# CRISPY SPICY CHICKEN IN GARLIC SAUCE

Breaded Chicken / Spicy Brown Sauce / Crushed Roasted Peanuts

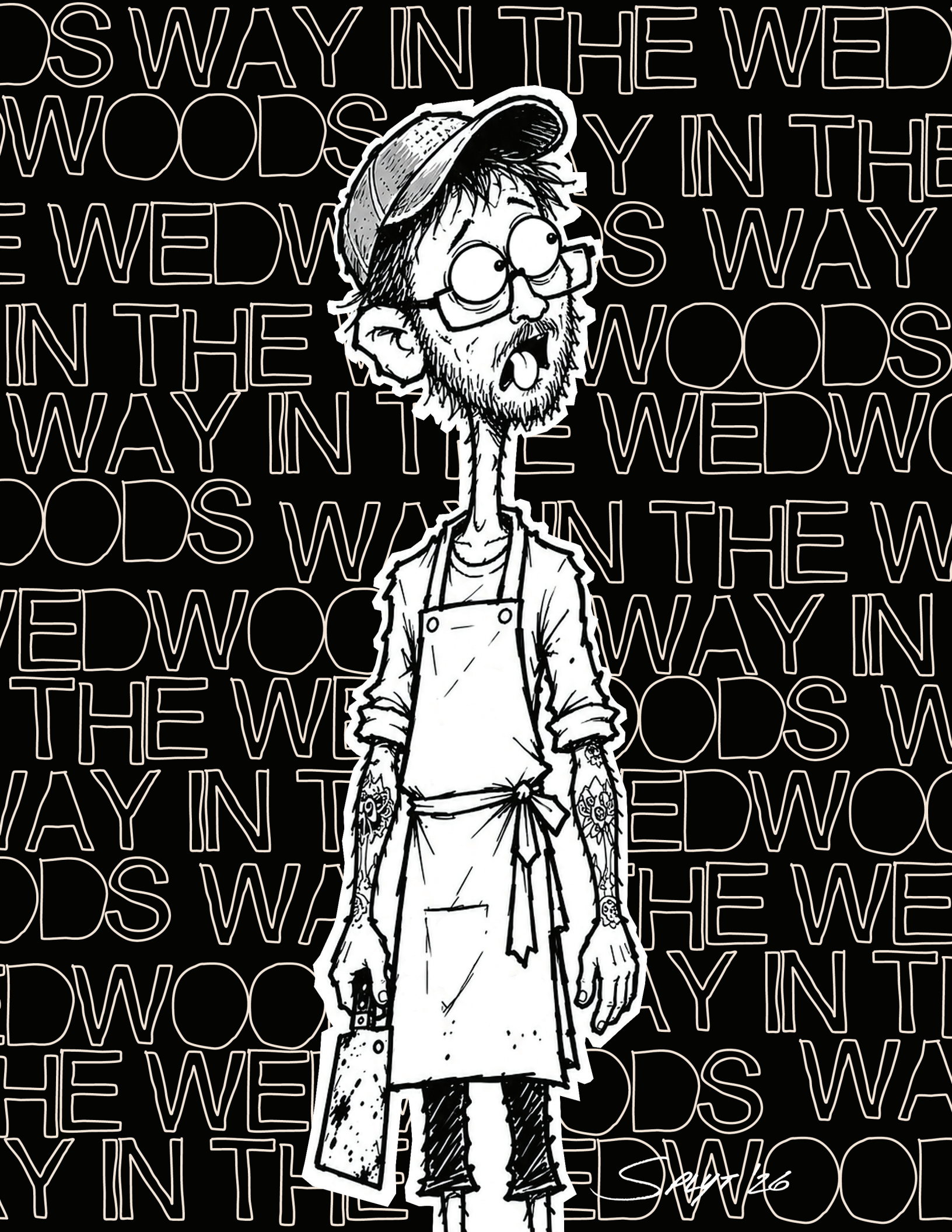

ORANGE
CAULIFLOWER
Egg Battered Cauliflower /
Orange Sauce (Brown Sugar, Garlic,
Ginger, Soy Sauce, Rice Wine
Vinegar, Fresh Orange Juice)


新年快乐！
福
SQUYT '24



¡沖床醉!

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SHRIMP+
PORK
LUMPIA



Lumpia is a popular food found in Indonesia and the Philippines; an adaptation of the Fujianese/Teochew-style fresh spring roll, Popiah. Loosely translated from Hokkien to mean ‘soft cake’, Lumpia is made fresh or fried from a pastry skin similar to a crêpe or spring roll wrapper called easily enough, ‘lumpia wrapper’, obnubilating sweet or savory fillings.

With so many variations of this morsure savoureuse made throughout Southeast Asian regions and cultures to choose from, I glom from the Lumpiang Sariwa style to make my Shrimp & Pork Lumpia; using an eggish crêpe to parcel seasoned ground pork and shrimp which is then fried.

I Deserve Better Villians


SCHIACCIATA



Schiacciata (skee-ah-CHA-tah), meaning ‘squished’, is a traditional Tuscan flatbread comparable to Focaccia with less height, a crunchy exterior, tender interior and a salty bite. Perfect for a sandwich or snack.


AUGUST ZANG



No, it’s not the prettiest of breads; however, what’s lost on looks makes up for taste. Named after baker and later entrepreneur who is believed to have brought what would later be called the baguette to Paris when he opened Boulangerie Viennoise in 1838, the August Zang is made by hand, proofed for 72 hours and scored prior to baking. No Hobart. No standing mixer. Traditional artisan baking methods of the past are used to create this staff of life. Crisp, crackly exterior. Soft, yeasty flavored interior.


PD FOCACCIA

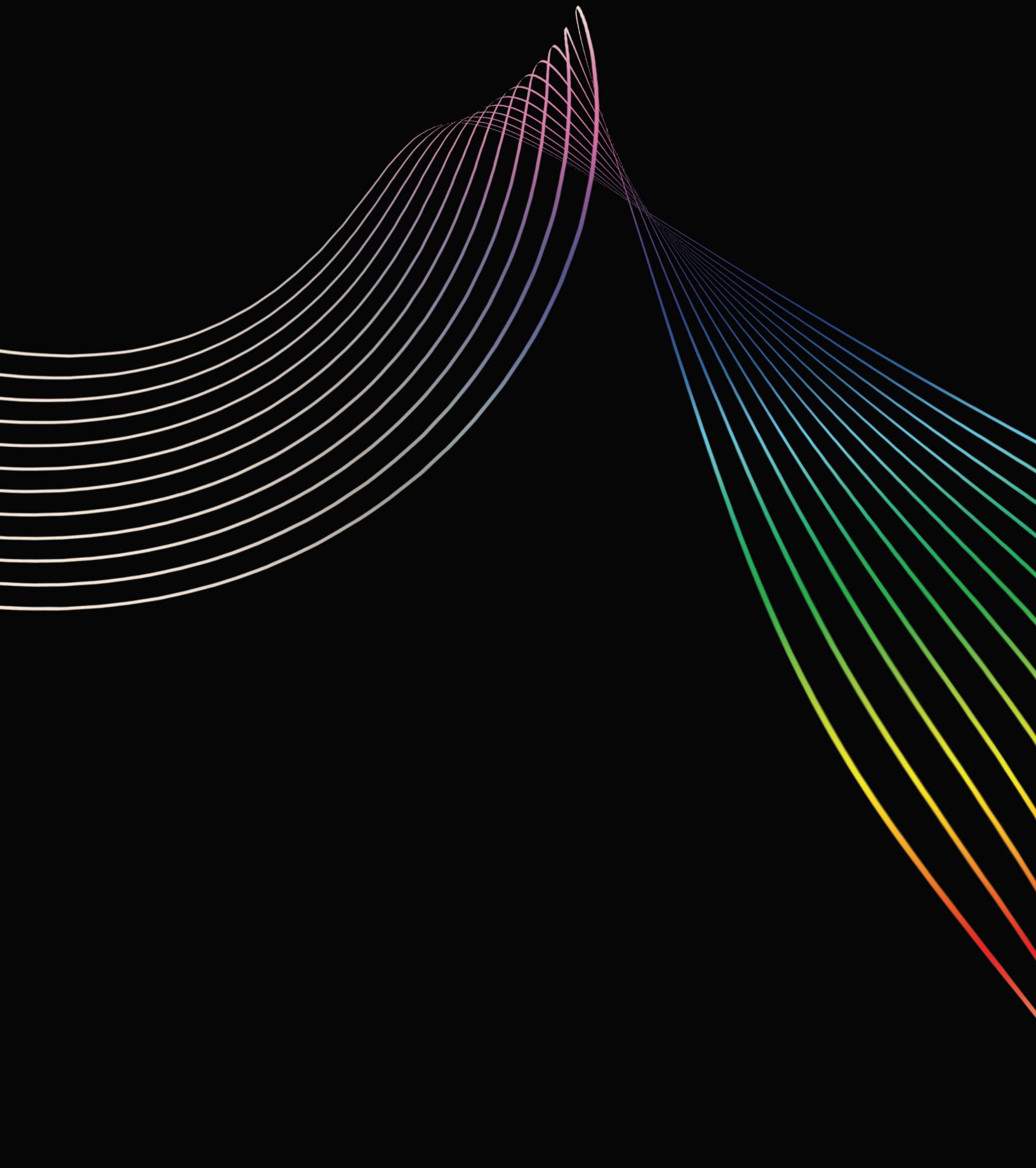


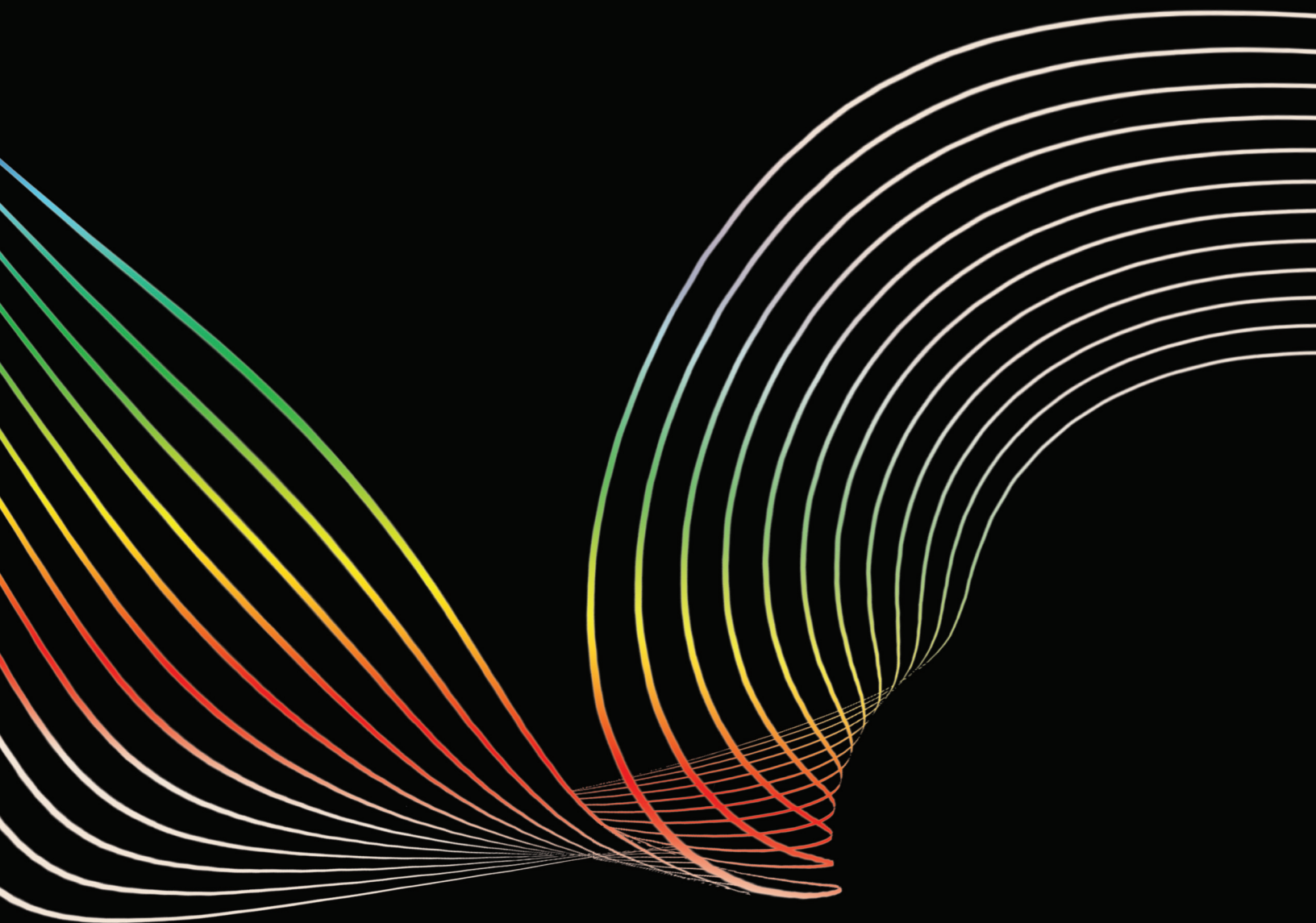
A lusty exterior and moist almost cake-like crumb is what sets PD Focaccia apart from the proverbial dimple skinned baked aliment. Delicious on its own, or with whipped butter, cut into fingers to dip into jammy eggs or to secure that last bit of sauce. Its dense but fluffy structure recommends scrummy sandwich bread, used here to make Mum Mum Mary's Cold Fried Eggplant Sandwiches.


BRIOCHE
BUNS



‘God is against the brioche bun.’
**Anthony Bourdain**






LIL
BEAUXDEGA



While living in New York, the Lower East Side specifically, my morning routine before heading to work was to hit the corner Bodega near Stanton and Ridge for a cup of coffee and my ‘usual’; sausage, egg and cheese on a poppy seed roll. Not your usual McBreakfast fare, for sure. An Italian sausage link split and fried on a plancha in a rut of oil; the egg, hard fried with no chance of yolk escaping; the roll, crusty and crumbly, cut in half, with the top used to mop up any residual oils left behind by the banger and cackleberry before the sandwich was built. Unmercifully pressed and wrapped in foil before being tossed in a brown paper bag which would later serve as a grease trap for my ‘usual’ drippings. Glorious. And a craving I’ve been longing for, for some time. Lil Beauxdega reimagines those flavors, only the poppy seed roll is fresh and soft and the link to its Italian predecessor is Cajun. With the additions of Creole mustard aioli and tomato jam, what was once my morning routine is now your morning ritual.


PINEAPPLE
COCONUT
CUPCAKES

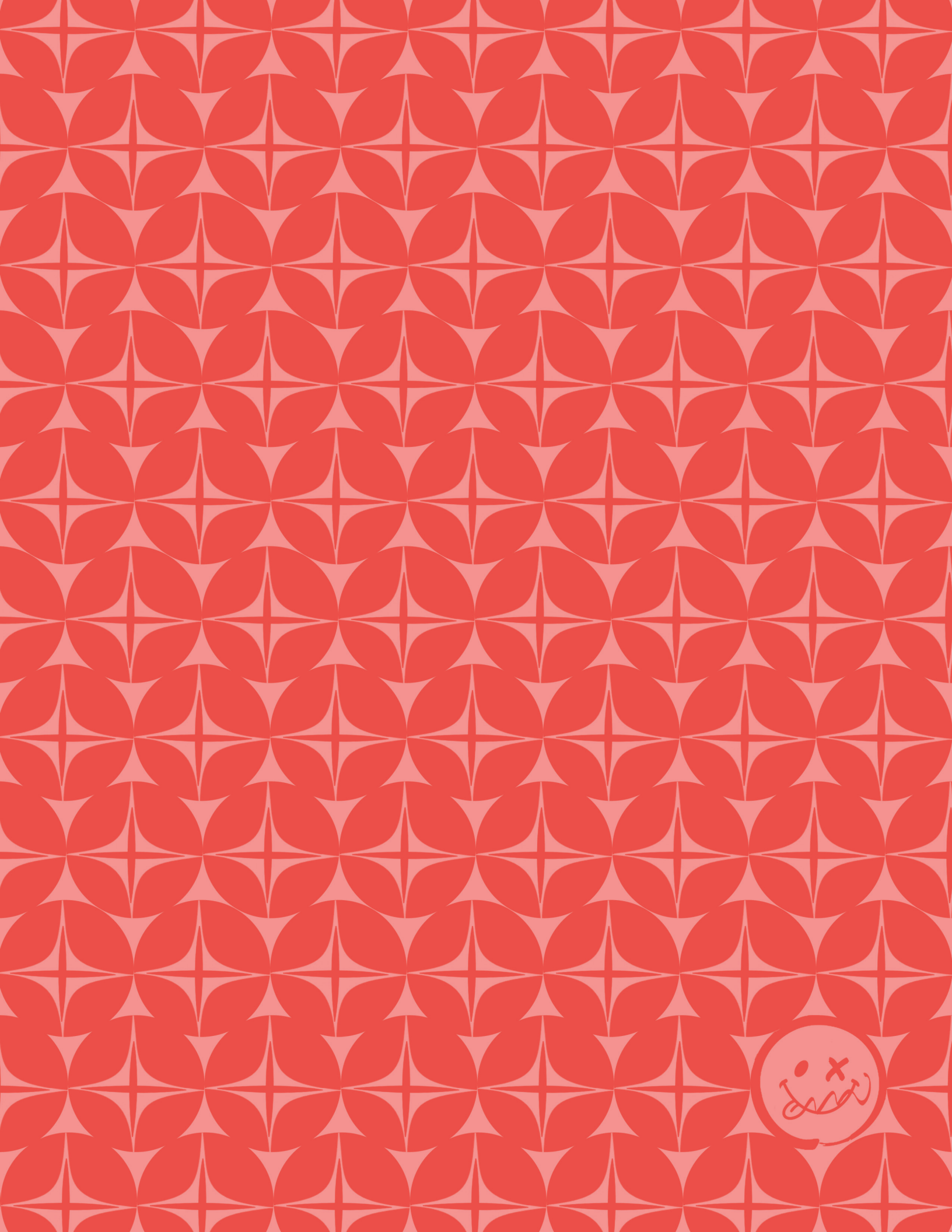
When asked if I have a favorite thing to make, my Pineapple Coconut Cupcakes is the first thing that comes to mind. Luscious pineapple preserves, rich white chocolate buttercream frosting, toasted sweet coconut…why wouldn't it be? Since 2007, these cupcakes have been a staple from the go when I was a home-based baking business out of my house in Newtown Square, PA. I even had the pleasure of making these sweet, tangy, texturally forward confections for a wedding; all one hundred and thirty of them. Deserving of a return to my baking arsenal, they shall be your favorite thing to eat.



# JALAPEÑO BROWN SUGAR COOKIES




TAKE A BITE OUT OF A COOKIE THAT BITES BACK!!
ROASTED JALAPEÑOS, BROWN SUGAR, A KISS OF CORNMEAL...
IT'S ALL PRETTY SELF-EXPLANATORY IN ITS NAME, INNIT?




INFADELS
OF
THE KRASH PARDY

DIGITAL BOOKLET

PRODUCED BY

DIRTY WATSON

ART DIRECTION / DESIGN

D. DAY-MALLOY

CHINESE NEW YEAR SPREAD

SPLYT ADAM

ADDITIONAL PRODUCTION / DESIGN

GLUGS + DRAMOUR

PHOTOGRAPHY

AJ WITH AN ANDROID

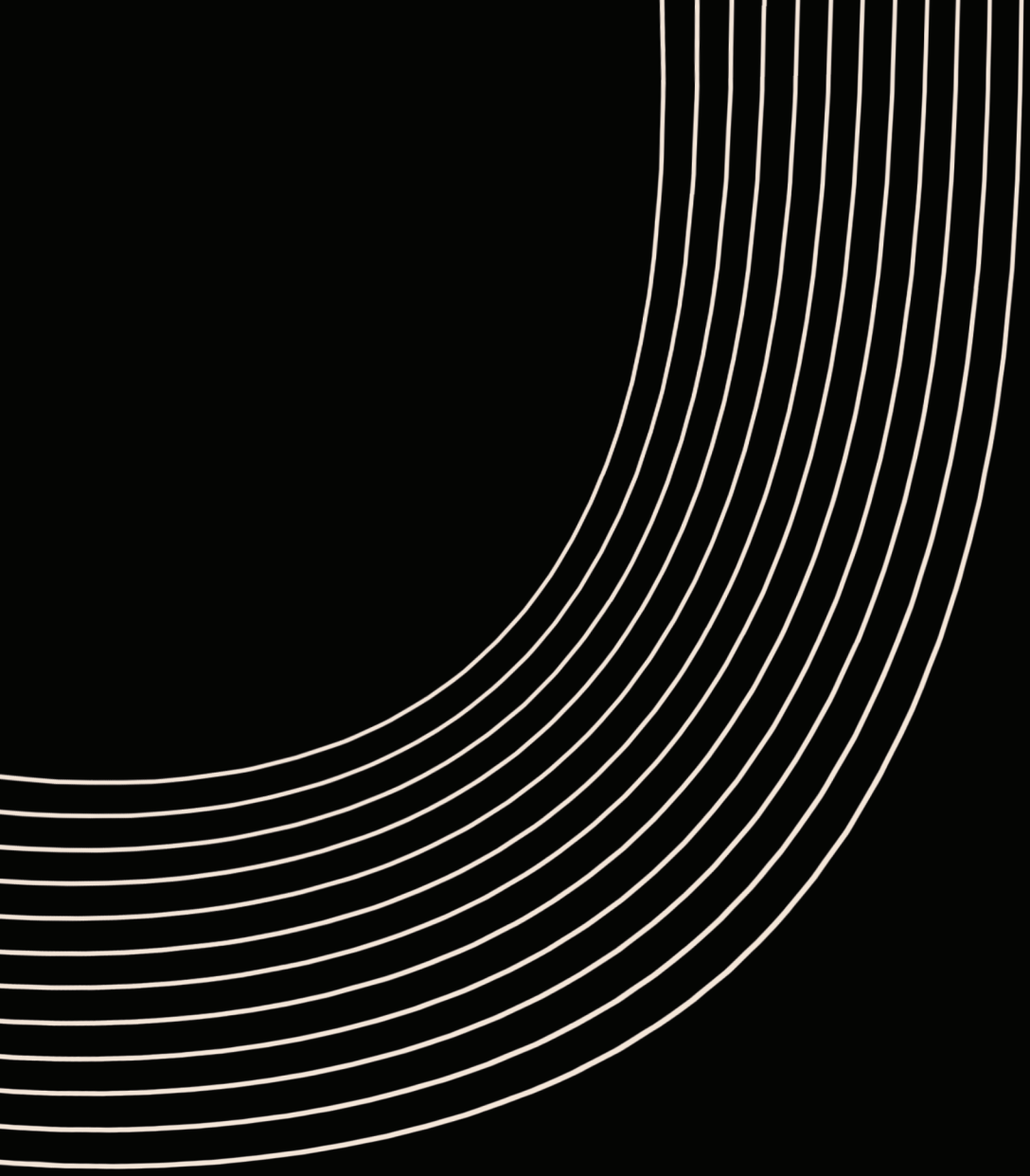
PROJECT COORDINATOR

DANNY FOCHS

# ¡PUNCHDRUNK!



A POPUP BY AUGUSTUS JOHN SQUILLACE



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