

Appetizers, Salads & Soup



Crispy Rolls (Chicken)
or
Vegetable Rolls (no meat)
Bean threads noodle
Cabbage, carrots, served
with sweet chili sauce.



Spring Rolls
Add Shrimps + \$3
Rice paper, lettuce, egg, basil,
cucumbers & cilantro. Choice
Tamarind (mild spice) OR
Peanut sauce <-not G. free



Curry Puff
Crispy pastry stuffed with
curry chicken and pota-
toes served with sweet
vinegar sauce.



Crab Rangoon
1 Stuffed with crabmeat,
cream cheese, scallion,
onion and fried served
with sweet chili sauce.



Gui Chai
Crispy Chive Dumpling
“rice flour” stuffed with
chives and serve with
home made mild sauce.



Satay Chicken
Marinated and grilled
served with vinaigrette
cucumber salad and
peanut sauce.



Chicken Wings
Thai Style marinated
crispy chicken wings.
sriracha sauce & topped
with shallots.



Thai Dumpling
Stuffed with chicken,
cabbage, carrots, bean
threads served with
sweet chili sauce.



Shrimp Rolls
Crispy wrapped shrimps
served with
sweet chili sauce.



Calamari
Panko breaded, fried
served with
sweet chili sauce.



Papaya Salad*
Julienne green papaya,
peanut, green beans,
shredded carrots, chili,
tomatoes and lime juice.



Lettuce Wrap*
(Larb) **Gluten Free**
Grounded chicken,
seasoned with chili, pep-
per, onions, mint,
lime juice and Thai spices.



Mussel*
Basil sauce (Mild or None)



Grilled Beef Salad*
(NumTok)+ +
Gluten Free. Medium rare,
seasoned with lime juice,
grd chili, pepper, onions,
mint, Thai spices



Sai Krok E-Sarn
Grilled *Eastern Thai* pork
sausages, ginger, chili,
lettuce, cucumber and
roasted peanut.



Mahi Fish Bite
or additional seasonal
fishes when available.
Seasoned in Thai spice and
flash fry. Served with Thai
original sriracha sauce.

Soup Protein Bowl/Hot Pot
Chicken, Veggie
or Tofu
Shrimp
Seafood
(Shrimp, Squid & Mussels)



Lemongrass Soup*
(Tom Yum) **Gluten Free**
Spicy and sour with
mushrooms, onions and
tomatoes.



Coconut Soup*
(Tom Kha) **Gluten Free**
Galangal, coconut milk,
mushroom, onion with
spicy and sour flavor.



Wonton Soup
Home made wonton stuff
with ground chicken &
shrimps with napa, scallion
& cilantro

++Consumer Advisory:
Consuming raw or undercooked
meats, seafood, may increase
your risk of foodborne illness.

G = Gluten Free . **V = Vegetarian/Vegan Option** . **N = Nuts Allergen, can request No nuts on all dishes.**

Special Selections



Pork Sa Wan`

Coconut marinated crispy pork serve with roasted rice chili sauce and sweet chili sauce.



Crispy Pork Belly

Thai street food style, crispy pork belly. jasmine rice, soft boil egg, cucumber and side of roasted rice-chili powder dipping sauce



Basil Duck (half)*

Half duck (free range, lean meat) sautéed with ground chicken, fresh chili, pepper corn, onion, napa, lemongrass, bell peppers and fresh basil.



Pla Panang

Mahi (8oz) or Seasonal fishes Simmered in coconut milk & chili paste. Serve with steamed broccoli, carrot, string bean, baby corn and steamed noodle.



Pla Sam Ros

Mahi (8oz) or Seasonal fishes Sautéed in three flavors sauce. Tase the combination of sour, sweet and salty.



Chili Paste Duck (half)*

Half duck (free range, lean meat) sautéed in chili paste, dry chili string beans, carrots, fresh basil, & lemongrass.



Flounder Chili Past*

Pla Pad Peth, Crispy whole flounder serve with meat filleted and sautéed in chili paste, string beans, carrots, bell peppers, fresh basil, peppercorn & lemongrass.

Whole Fish Small/mkt,



Flounder Roasted Garlic

Crispy whole flounder serve with meat filleted and topped with roasted garlic, cilantro. cucumber, tomato with side dipping sauce of chili, garlic, fresh lime juice.

Medium/mkt, or Large/mkt.



Valicious*

Light breaded Chicken sautéed with chili paste, cashew nuts, red onions, lemongrass, fresh basil, scallions, cilantro and served with lettuce.



Crabmeat Fried Rice

Sautéed with egg, onions, sweet peas, carrot, baby corn, celery & basil. Topped with cilantro & cucumbers.

Rice - optional



Jasmine rice



Brown rice



Sticky rice

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1st choose Noodle Soup (Pho), Sautêe Noodle or Fried Rice



Chiang Rai (Thai Pho) Noodle Soup
Choice are
Duck (1/4)
Beef Shank
Flank Steak
Rice noodle served in beef & Thai herb based broth with bean sprouts, top with roasted garlic, Cilantro and scallion.



Tom Yum Noodle Soup*
Rice noodle served in lemongrass & coconut milk based broth with shredded cabbage, bean sprout, topped with roasted garlic, cilantro, scallions & **Grounded Peanut**



Suki Noodle Soup**
Bean thread noodle, served in soy bean paste & sriracha based broth with shredded cabbage, egg, bean sprout, top with roasted garlic, sesame, cilantro & scallions.



Clear Broth Soup with Rice Noodle or Jasmine Rice in
chicken based clear broth served with shredded cabbage, bean sprout, topped with roasted garlic, cilantro, & scallion



Pad Thai
Rice noodles sautéed with exotic Thai sauce, egg, bean sprouts and scallions topped with ground **peanuts**.



Ginger Pad Thai
Rice noodles sautéed with fresh ginger, garlic, bell peppers, egg, bean sprouts and scallions.



Southern Pad Thai
Rice noodles sautéed with Southern curry paste, coconut milk, bean sprouts and scallions, **peanuts**.



Pad Woonsen
Bean thread noodle Sauttee with egg, onions, fresh ginger, baby corn, Thai mushroom, carrots, scallions & bean sauce.



Drunken Noodle* (Kee Mao)
Flat rice noodles sautéed with fresh chili, collard greens, tomatoes, egg, onion, bell pepper and fresh basil.



See Ew
Flat rice noodles sautéed with Thai soy sauce, egg, broccoli, roast garlic, collard greens. & carrots



Fried Rice (Kao Pad)
Egg, onions, sweet peas, baby corn and carrots.



Pineapple Cashew Nut Fried Rice (Raum Mit)
Pineapple, **cashew nuts**, egg and onions.

2nd choose Proteins

Chicken, Pork, Tofu or Mix Veggie	
Beef, Shrimp or Squid	
Beef Shank	—
Duck-(1/4), Shrimp & Chicken or Seafood (Scallop, Shrimp, Squid & Mussel)	—
Imitation-duck (wheat)	—

Lunch Dinner

Lunch Special

Included Lemongrass Soup (Chicken) or House Salad
Monday, Wednesday - Saturday 11:30 - 3:00
For dinning in only, excluding holidays.

Extra Side and Addition

Egg
Cashew nut (1oz), Any Vegetable (2oz) or an Egg (cooked on the side)
Chicken (3oz), Tofu (5pcs), Pork (3oz), Squid (4pcs) or Mixed Veggie (3oz)
Beef (3oz), Shrimp (3pcs), Imitation-Duck (5oz) or Steamed Vegetables (5oz)

1st choose Sautêe or Curry



Basil Sauce* (Kha Prao)
Fresh chili, basil, onion, string beans, carrots, bell pepper, peppercorn, (Ground chicken offered Thai street food style)



Cashew Nut (Med Ma Muang)
Cashew nut, dry chili, Roasted chili paste, carrots, onions, and scallions



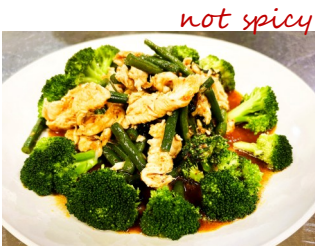
Mixed Vegetables (Pad Pak)
Sautêe in fresh garlic sauce



Ginger Sauce (Khing)
Fresh ginger, onions, Thai mushroom, carrots, baby corn, scallions and bean sauce.



Garlic Pepper (Kha Tiem Prik Thai)
Fresh onion, carrots, scallions, Black pepper, served with broccoli, topped with Roasted garlic.



Mr. Green (Nam Prik Pao)
Roasted chili paste, fresh basil, string beans, served with broccoli.



Dry Curry* (Gang Hoh)
sautéed in curry, coconut milk, sweet pea, fresh basil, eggplant, baby corn, string bean, mushroom, carrot and Bean Thread Noodle



Pa Nang*
Sautee in traditional chili paste, coconut milk, string beans and carrots. Served semi dry.



Red Curry* (Gang Dang)
Zucchini, baby corn, peas, string beans, carrots, bell pepper, fresh basil & Cooked in coconut milk.



Green Curry (Gang Kheow Whan)**
Eggplant, baby corn, peas, string beans, bell pepper, carrots, fresh basil, and cooked in coconut milk.



Yellow Curry* (Gang Luong)
Pineapple, onions and bell pepper, turmeric & cooked in coconut milk.



Southern Curry (Massamun)
Potatoes, onions and peanuts, galanga & cooked in coconut milk.

2nd choose Proteins

	Lunch	Dinner
Chicken, Pork, Tofu or Mix Veggie		
Beef, Shrimp or Squid		
Duck-(1/4), Shrimp & Chicken or Seafood (Scallop, Shrimp, Squid & Mussel)	—	
Imitation-duck (wheat)		—

3rd choose (Optional)
Jasmine rice
Brown rice or Sticky rice

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Drinks

- Thai Tea

Thai Tea Lemonade

Lemonade

Coconut Water

Sparkling Water

Soda

Ice Tea (Sweet)

Ice Tea (Unsweet)

Green Tea (Unsweet)
- Sweet Thai tea mixed with half & half

Sweet Thai tea mixed with fresh squeezed lime juice

Fresh squeezed lime and sparkling water

100% Juice

Perrier

Coke, Diet Coke, Sprite, Ginger Ale or Dr. Pepper

Hot Drinks

- Coffee

Tea

Tea Pot
- Regular or Decaf

Green Tea, Jasmine Tea, or Decaf Ginger Lemon

Green Tea, Jasmine Tea, or Decaf Ginger Lemon

Milk Teas

- With half & half, non-dairy cream and boba (tapioca pearls)

Flavor selections

Milk Tea

Thai Tea

Green Tea

Coffee

Coconut

Honeydew

Mango

Strawberry

Taro

Watermelon



Desserts



Ice Cream & Banana
with peanut, honey & sesame



Coconut Ice Cream
Top with peanut
Homemade & Dairy Free



Fried Banana
Honey & Sesame



Mango & Sticky Rice



Steamed Rice Pudding
Ho Rice Flour & Coconut Cream

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