

Appetizers, Salads & Soup



not spicy

Crispy Rolls (Chicken) 9
or
Vegetable Rolls (no meat)
Bean threads noodle
Cabbage, carrots, served
with sweet chili sauce.



GVN

Spring Rolls (3) 9
Add Shrimps + \$3
Rice paper, lettuce, egg, basil,
cucumbers & cilantro. Choice
Tamarind (mild spice) OR
Peanut sauce <-not G. free



not spicy

Curry Puff (3) 9
Crispy pastry stuffed with
curry chicken and pota-
toes served with sweet
vinegar sauce.



not spicy

Crab Rangoon (7) 9
1 Stuffed with crabmeat,
cream cheese, scallion,
onion and fried served
with sweet chili sauce.



GV

Gui Chai (3) 9
Crispy Chive Dumpling
“rice flour” stuffed with
chives and serve with
home made mild sauce.



N

not spicy

Satay Chicken 13
Marinated and grilled
served with vinaigrette
cucumber salad and
peanut sauce.



not spicy

Chicken Wings (6) 13
Hat Yai, Herb marinated
crispy chicken wings.
sriracha sauce & topped
with shallots.



not spicy

Thai Dumpling (5) 13
Stuffed with chicken,
cabbage, carrots, bean
threads served with
sweet chili sauce.



not spicy

Shrimp Rolls (4) 13
Crispy wrapped shrimps
served with
sweet chili sauce.



not spicy

Calamari 13
Panko breaded, fried
served with
sweet chili sauce.



GN

Mild

Papaya Salad* 13
Julienne green papaya,
peanut, green beans,
shredded carrots, chili,
tomatoes and lime juice.



G

Mild

Lettuce Wrap* 13
(Larb) **Gluten Free**
Grounded chicken,
seasoned with chili, pep-
per, onions, mint,
lime juice and Thai spices.



Mild

Mussel* 15
Basil sauce (Mild or None)



G

Mild

Grilled Beef Salad* 15
(NumTok)+ +
Gluten Free. Medium rare,
seasoned with lime juice,
grd chili, pepper, onions,
mint, Thai spices



N

Spicy or None

Sai Krok E-Sarn 15
Grilled *Eastern Thai* pork
sausages, ginger, chili,
lettuce, cucumber and
roasted peanut.



not spicy

Mahi Fish Bite 18
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	8	15
Shrimp	12	19
Seafood	15	22
(Shrimp, Squid & Mussels)		



Mild

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



not spicy

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



not spicy

Wonton Soup 6
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.

Special Selections



not spicy

Pork Sa Wan` 18

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



not spicy

Crispy Pork Belly 18

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



Mild or None

Basil Duck (half)* 39

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



Mild

Pla Panang 25

Salmon (8oz), or **Mahi-Mahi** (8oz) or **seasonal fishes** when available. Simmered in coconut milk & chili paste. Serve with steamed broccoli, carrot, string bean, baby corn and steamed noodle.



Mild

Pla Sam Ros 25

Salmon (8oz), or **Mahi** (8oz) or **seasonal fishes** when available. Sautéed in three flavors sauce. Tase the combination of sour, sweet and salty.



Mild

Chili Paste Duck (half)* 39

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



Mild

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/30,



not spicy

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/35 or Large/40



Mild

Valicious* 18

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



not spicy

Crabmeat Fried Rice 29

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

Rice - optional 1.5



Jasmine rice



Brown rice



Sticky rice

G = Gluten Free

V = Vegetarian/Vegan - Option

N = Nuts Allergen
Can request NO Nuts on all dishes.

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



**Chiang Rai (Thai Pho)
Noodle Soup**

Choice are
Duck (1/4) 19
Beef Shank 19
Frank Steak 17/19

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	14	16
Beef, Shrimp or Squid	18	20
Duck-(1/4), Shrimp & Chicken or Seafood (Shrimp, Squid & Mussels)	—	22
Imitation-duck (wheat)	—	16

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	1.5
Cashew nut (1oz), Any Vegetable (2oz) or an Egg (cooked on the side)	3
Chicken (3oz), Tofu (5pcs), Pork (3oz), Squid (4pcs) or Mixed Veggie (3oz)	3
Beef (3oz), Shrimp (3pcs), Imitation-Duck (5oz) or Steamed Vegetables (5oz)	5

1st choose Sauté 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



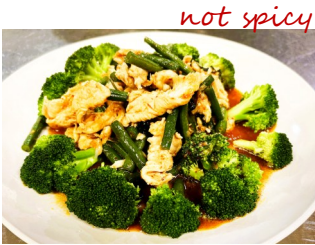
Mixed Vegetables (Pad Pak)
Sauté in fresh garlic sauce



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

Chicken, Pork, Tofu or Mix Veggie	Lunch	Dinner
Beef, Shrimp or Squid	14	16
Duck-(1/4), Shrimp & Chicken or Seafood (Shrimp, Squid & Mussels)	18	20
Imitation-duck (wheat)	—	22
	—	16

3rd choose

(Optional)		
Jasmine rice	0	1.5
Brown rice or Sticky rice	1.5	1.5

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Drinks

Thai Tea	Sweet Thai tea mixed with half & half	3
Thai Tea Lemonade	Sweet Thai tea mixed with fresh squeezed lime juice	5
Lemonade	Fresh squeezed lime and sparkling water	5
Coconut Water	100% Juice	4
Sparkling Water	Perrier	4
Soda	Coke, Diet Coke, Sprite, Ginger Ale or Dr. Pepper	3
Ice Tea (Sweet)		3
Ice Tea (Unsweet)		3
Green Tea (Unsweet)		3

Hot Drinks

Coffee	Regular or Decaf	3
Tea	Green Tea, Jasmine Tea, or Decaf Ginger Lemon	3
Tea Pot	Green Tea, Jasmine Tea, or Decaf Ginger Lemon	5

Milk Teas

7

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 10
with peanut, honey & sesame



Coconut Ice Cream 7
Top with peanut
Homemade & Dairy Free



Fried Banana 7
Honey & Sesame



Mango & Sticky Rice 9



Steamed Rice Pudding 7
Ho Rice Flour & Coconut Cream

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