

Appetizers

Tofu Tod

Lightly fried tofu. Served with sweet and sour sauce topped with crushed peanuts. **5.35**

Satay (Chicken 7.75 or Steak 7.99) 4 Skewers

Strips of sliced Chicken or Steak on skewers, marinated and grilled. Brushed lightly with coconut cream and served with a peanut sauce and a carrot/cucumber sauce.

Spring Rolls (Fried) 4 Pieces

Spring roll shells wrapped with chicken, shrimp, glass noodles, vegetables and seasoning served with our homemade sweet and sour sauce. **5.85**

Fresh Rolls (Not Fried) 2 Rolls

Clear rice paper wraps rolled with shrimp, carrots, lettuce, mint leaves, and noodles. Served with a hoisin sauce topped with crushed peanuts. **5.85**

Shrimp Rolls (Koong Gra Bok) 4 Pieces

Marinated shrimp stuffed with chicken and water chestnuts wrapped in rice paper. Fried and served with a sweet and sour sauce topped with crushed peanuts. **6.75**

Calamari (Pla Muk Tod)

Seasoned squid, tempura battered and fried. Served with a sweet and sour sauce topped with crushed peanuts. **8.75**

Dumplings Steamed or Fried (Kanom Jeeb) 4 Pieces

Marinated ground chicken and water chestnuts stuffed in wonton wraps served with a Thai style ginger soy sauce. **6.99**

Mee Krob (Thai Lettuce Wraps)

Crispy rice noodles served with sautéed shrimp, chicken and water chestnuts. Garnished with green onions and served with lettuce wedges. **8.85**

Thai Tulips 6 Pieces

Crispy fried wontons stuffed with imitation crab meat, celery and cream cheese. **4.75**

Chicken Wings 4 Pieces

Thai style marinated fried chicken wings. Served with a homemade sweet and sour sauce. **6.50**

Salads

Thai Salad

Chopped lettuce along with sliced tomatoes, cucumbers and carrots topped with fried tofu. Served with our delicious homemade Thai salad peanut dressing on the side.

6.55

Steak Salad (Yum Neua)

Grilled sliced steak mixed in with cucumbers, tomatoes, red onions, green onions and mint leaves in a lemon-lime salad dressing. Served on a bed of lettuce. **12.95**

Yum Woon Sen:			
Chicken or Pork	12.50	Shrimp or Squid	12.50
Steak	13.00	Seafood Combination	13.00

Yum Woon Sen (Glass Noodle Salad)

Glass noodles mixed with carrots, red onions, green onions, tomatoes and cilantro in a lemon-lime salad dressing. Served on a bed of lettuce with your choice of protein.

Nam Sod & Larb:	
Chicken or Pork	12.50
Steak	13.50

Nam Sod

Chopped pork or chicken mixed with ginger, roasted peanuts, red onions, green onions, cilantro and a lemon-lime dressing. Served on a bed of lettuce and carrots along with sliced cucumber and tomatoes.

Larb

A Northeastern Thai dish prepared with chopped meat and seasoned with red onions, green onions, mint leaves and ground crispy rice mixed in a lemon-lime dressing. Served on a bed of lettuce and carrots along with sliced cucumber and tomatoes.

Papaya Salad (Som Tum)

Chopped green papaya, carrots, snow peas, peanuts and tomatoes with our sour and spicy dressing. **8.99**

Soups

Bowl		Hot Pot	
Vegetables with Tofu	5.65	Vegetables with Tofu	12.65
Chicken or Pork	5.65	Chicken or Pork	12.65
Beef	6.25	Beef	13.25
Shrimp or Squid	6.25	Shrimp or Squid	13.25
Seafood Combination	6.95	Seafood Combination	14.25

Tom Yum

A sour and spicy soup with basil leaves, tomatoes, straw mushrooms, green onions, white onions and lime leaves.

Tom Kha (Coconut Cream)

Thai coconut cream soup with tomatoes, green onions, white onions, cilantro and straw mushrooms.

Gang Jerd (Chicken Broth)

Chicken broth soup with white onions, green onions, Napa cabbage, baby corn, broccoli, snow peas, bamboo shoots and straw mushrooms.

Gang Jerd Woon Sen (Glass Noodles)

Chicken broth soup with glass noodles added, white onions, green onions, napa cabbage, baby corn, broccoli, snow peas, bamboo shoots and straw mushrooms.

Duck

All duck dishes are served with a side of white jasmine rice.

Gaeng Ped

Battered roasted duck fried and topped with red curry, white onions, pineapples, basil leaves, tomatoes and bell peppers. **19.60**

Ped Gra Pow

Battered roasted duck fried and then stir-fried with basil leaves, white onions, green onions, straw mushrooms, bell peppers and carrots. **19.60**

Ped Preaw Wan

Battered roasted duck fried and then stir-fried with white onions, cucumbers, bell peppers, pineapples, tomatoes, carrots and a sweet and sour sauce. **19.60**

Seafood

All seafood dishes are served with a side of white jasmine rice.

Koong Ob Mor Din

Steamed Shrimp with Thai herbs and spices, Napa cabbage, white onions, green onions, and glass noodles. **17.60**

Poh Heang

Seafood combination with glass noodles, chili paste, Napa cabbage, straw mushrooms, white onions, green onions, basil leaves and ginger with Thai herbs and spices steamed to perfection. **17.60**

Pla Preaw Wan (Sweet and Sour Fish)

Fried Red Snapper filet topped with onions, cucumbers, bell peppers, pineapples, carrots and tomatoes in a sweet and sour sauce. **17.60**

Pla Chuchee

Fried Red Snapper filet topped with a sautéed red curry in coconut cream with red bell peppers, lime leaves and basil leaves. **17.60**

Pla Rard Prik (Fish with Chili Sauce)

Fried Red Snapper filet topped with basil leaves, straw mushrooms, bell peppers and a Thai chili sauce. **17.60**

Pla Jian (Ginger Fish)

Fried Red Snapper filet topped with green onions, straw mushrooms, celery and ginger in a bean sauce. **17.60**

Koong Siam (Siam Shrimp)

Marinated crispy shrimp topped with a Thai peanut chili sauce. **17.60**

Seafood Delight

Stir-fried shrimp, scallops, squid and mussels with broccoli, baby corn, snow peas, straw mushrooms, carrots and basil leaves in a brown sauce on top of a crispy egg noodle basket. **18.30**

House Specialties

Thai Trio

Stir-fried Chicken, Beef and Shrimp with broccoli, snow peas, carrots, baby corn, and straw mushrooms in a brown sauce served on top of a crispy egg noodle basket. **17.60**

Thai Royal Chicken

Lightly breaded chicken cooked in a dark brown sauce. Topped with sesame seeds and served with steamed broccoli. **14.10**

Bangkok Chicken

Lightly breaded chicken cooked with white onions, bell peppers, green onions, and dried chili peppers. **14.10**

Stir Fried

All stir-fried dishes are served with a side of white jasmine rice.

Chicken or Pork	14.10	Vegetables with tofu or Tofu	13.60
Steak	15.10	Shrimp, Scallops or Squid	15.10
Seafood Combination		16.60	

Prik Khing (Red Curry Paste)

Curry paste stir-fried with carrots, green beans, straw mushrooms and basil leaves.

Gra Pow (Basil)

Basil leaves stir-fried with white onions, green onions, bell peppers, straw mushrooms and carrots.

Garlic (Gra Tiem Prik Thai)

Stir-fried white onions, green onions and carrots in a garlic sauce.

Sweet and Sour (Praw Wan)

Stir-fried white onions, cucumbers, bell peppers, carrots, pineapples and tomatoes in a sweet and sour sauce.

Mixed Vegetables (Pad Puk)

Stir-fried snow peas, broccoli, Napa cabbage, bamboo shoots, carrots, baby corn and straw mushrooms in a brown sauce.

Ginger (Khing Sod)

Stir-fried fresh cut ginger, white onions, green onions, straw mushrooms and carrots in a brown sauce.

Bell Peppers (Prik Sod)

Stir-fried bell peppers, white onions, carrots and straw mushrooms in a brown sauce.

Broccoli (Pad Khana)

Stir-fried broccoli, straw mushrooms, baby corn and carrots in a brown sauce.

Peanut Sauce (Pra Ram Long Song)

Steamed broccoli, peas, carrots, baby corn and straw mushrooms cooked with a peanut sauce.

Cashew Nuts (Med Mamuang)

Stir-fried cashew nuts, carrots, baby corn, snow peas and straw mushrooms in a brown sauce.


Thai Boxing

Stir-fried straw mushrooms, bell peppers, water chestnuts, dried Thai chili, white onions, carrots, snow peas and peanuts in a brown sauce.

Curry

All curry dishes are served with a side of white jasmine rice.


Chicken or Pork	14.20	Vegetables with tofu or Tofu	14.10
Steak	15.20	Shrimp, Squid or Scallops	15.20
Seafood Combination	16.65	Crispy Duck	19.60


GF **Red Curry (Gang Dang)** 
Red curry in coconut milk with bell peppers, carrots, bamboo shoots, green beans and basil leaves.


GF **Green Curry (Gang Keow Wan)** 
Green curry in coconut milk with bell peppers, carrots, bamboo shoots, green beans and basil leaves.

Yellow Curry (Gang Graree) 
Yellow curry with coconut milk, white onions, carrots and potatoes.

GF **Gang Panang** 
Panang curry in coconut milk with ground peanuts, peas, carrots, straw mushrooms, baby corn and basil leaves.

GF **Gang Kua** 
Red curry in coconut milk with pineapple chunks and carrots.

GF **Gang Mussamun** 
Mussamun curry with coconut milk, white onions, potatoes, carrots and peanuts.

GF **Pattaya Curry** 
Chicken and Shrimp with green beans, bell peppers, carrots, basil leaves and bamboo shoots stir-fried in a green curry sauce. **16.10**

GF **GLUTEN FREE**

 **HOT & SPICY ITEM**

Additional Small White Jasmine Rice 1.70
Additional Large White Jasmine Rice 5.00

** Substitutions may add an extra charge depending on items
A suggested gratuity of 20% will be added to parties of 5 or more **

Beverages

Fountain Drinks	2.60
Perrier	2.60
Hot Jasmine Green Tea	2.60
Fresh Brewed Iced Tea (Sweet or Unsweetened)	2.60
Orange Juice	2.60
Thai Iced Tea (No Refills)	3.25
Thai Iced Coffee (No Refills)	3.25
Young Coconut Juice	3.25



Cold Beer

Bud Light	3.50		Singha (Thailand)	4.25
Landshark	3.75		Chang (Thailand)	4.25
Michelob Ultra	3.50		Kirin Ichiban (Japan)	4.25
Captain Jack	6.00		Sapporo Silver Can (Japan)	7.00
Pernicious	6.00		Founders All Day Vacay	5.75
			Allagash White	6.00

Desserts

Sangkaya (Sticky Rice with Egg Custard)	
Homemade sticky rice sweetened with a coconut milk cream and topped with our homemade egg custard.	5.75
Sticky Rice with Fresh Mango (Seasonal)	6.50
Fried Banana with Ice Cream	6.50
Vanilla Ice Cream	2.75
Green Tea Ice Cream or Mango Sherbet (Seasonal)	3.95

Wine List



Red

	Glass	Bottle
Cabernet Sauvignon, Aquinas, Napa Valley		34
Cabernet Sauvignon, Sterling Vintners Collection	9	34
Cabernet Sauvignon, Sycamore Lane, California	5	18
Meritage, Mênage â Trois, California	7	26
Merlot, Red Diamond, Washington State	7	26
Merlot, Sycamore Lane, California	5	18
Pinot Noir, Cupcake, California	7	26



White

Chardonnay, Kendall-Jackson, California	8	30
Chardonnay, Sycamore Lane, California	5	18
Meritage, Sokol Blosser Evolution		30
Pinot Grigio, Caposaldo, California	6	22
Pinot Grigio, Santa Margherita, Italy		38
Pinot Grigio, Sycamore Lane, California	5	18
Riesling, Chateau St. Michelle, Washington State	8	26
Sauvignon Blanc, Matua, New Zealand	8	26
White Zinfandel, Beringer, California	5	18