



DINNER MENU

APPETIZERS

Chicken Satey.....7

Grilled marinated chicken served with peanut sauce and cucumber salad

Chicken Spring Rolls.....4

Deep fried minced chicken with lemongrass, carrot, mushroom, & cabbage. Served w/ sweet & sour sauce.

Fried Tofu.....5

Deep fried lightly batter tofu. Served with sweet & sour sauce and crush peanut on top.

Krathong Thong.....5

Pastry shells filled w/ minced chicken cooked w/corn, carrots. Served w/ sweet & sour sauce and crushed peanuts on top.

Mee Krob.....8

Fried rice noodles tossed with sauce, shrimp, red onion, egg, tofu, and served with beansprouts on the side

Satey Tofu.....5

Deep fried tofu served with peanut sauce & cucumber salad.

Thai Fresh Spring Rolls.....5

Marinated chicken, rice noodles, basil wrapped in rice paper. Served with peanut sauce.

SOUPS

Tom Kha (Coconut Milk Soup)

Chicken.....4/7 Shrimp.....5/9
Light coconut milk based broth cooked w/ galanga, lemongrass, mushroom Thai spices

Tom Yum (Thai Hot & Sour)

Chicken.....4/7 Shrimp.....5/9
Simmer of galanga, lemongrass, lime leaf and thai spice with mushroom, tomato.

Shrimp Ball Soup.....5

Shrimp balls, tofu, mushrooms, & scallions in chicken broth.

Vegetable Soup.....3

Mixed vegetable, tofu, mushrooms in clear broth

Miso Soup.....3

Tofu, scallion, and seaweed in fish stock.

Thai Gai Tod (chicken wings).....4

Thai-seasoned deep fried chicken wings. Served with sweet & sour sauce

Todd Mun.....7

Deep fried ground chicken mixed with Thai spices served with sweet & sour and cucumber sauce with crush peanut on top.

Crab Rangoon.....5

Deep fried wonton wrapped with crab meat, scallions. Served with sweet & sour dipping sauce

Edamame.....4**Gyoza (dumplings).....5**

Pan seared ground pork, scallion, and spices in gyoza wrap

Veggie Spring Rolls.....4

Deep fried, served with sweet & sour dipping sauce

Vietnamese Fresh Spring Rolls.....5

Shrimp, basil, rice noodles wrapped in rice paper. Served w/ Hoisin sauce and crushed peanuts on top.

Japanese Seaweed Salad.....5**Japanese Squid Salad.....5**

SALADS

 **Larb.....7/12**

Ground chicken mixed with lime juice, ground rice, red onion, cilantro, and scallions. And Served on romaine lettuce

 **Som Tumm.....6**

Shredded green papaya mixed with lime juice, chili, fish sauce, and other spices, and sprinkle with crushed peanuts, and served cold. Add shrimp for \$3 extra

 **Yum Nua (Beef Salad).....9/16**

Sliced grilled marinated beef mixed w/ fish sauce, lime juice, red chili, shallots, green onion, cilantro, scallions on romaine lettuce

 **Yum Talay (Seafood Salad).....16**

Shrimp, calamari, mussels, scallop tossed w/ thai spice, fish sauce, scallion, lime leaf over romaine lettuce

House Salad w/miso ginger dressing.....5

THAI SPECIALTIES


Served with White Rice

 **Pad Prieu Wan Pla.....16**

Sauteed deep fried white fish thai style with sweet & sour sauce, pineapple, bell peppers, cucumber, onions, and tomatoes.

 **Pla Lad Prik.....16**

Deep fried white fish with thai chili sauce, bell peppers and basil.

 **Salmon Lad Prik.....17**

Grilled salmon fillet with thai chili sauce, basil, bell peppers

 **Pad Phong Karee.....16**

Deep fried softshell crab sautéed w/yellow curry, light cream, , onion, egg, bell peppers, celery, and green onions

 **Hoy Shell Prik Thai Dum.....17**

Scallops tossed with black pepper, onions, topped with steamed broccoli and carrot

 **Chu Chee Duck^g16**

Grilled honey glazed duck in red curry paste, coconut milk, bell peppers, and basil

 **Chu Chee Salmon^g17**

Grilled salmon fillet with red curry paste in coconut milk, bell peppers, and basil

 **Gang Phed Ped Yang^g16**

Duck cooked w/red curry paste, cherry tomatoes, bell peppers, basil

 **Thai Pepper Steak.....16**

Grilled marinated beef toss w/onions, green onion, carrots, mushrooms, and asparagus

Praram Lhong Srong^g

Choice of meat (see below)with steamed spinach & broccoli, sesame seed, peanut sauce

Chicken or Pork or Fried Tofu.....10

Beef.....11

Shrimp.....13

Combination.....15

Seafood.....16

FRIED RICE

Pineapple Fried Rice

With peas, carrots, onions, egg and house sauce

 **Ka Prow Fried Rice**

With holy basil, garlic, bell peppers, and onions

Thai Fried Rice

With egg, onions, and brown sauce topped w/ fried egg.

 **Tom Yum Fried Rice**

With lime leaf, lemongrass, peas, onions, bell peppers.

 **Sriracha Fried Rice**

With sriracha sauce, onions, peas, carrots, broccoli, corns, and egg

SIDES

- Peanut Sauce.....3
- Cucumber Salad.....3
- Steam Rice/Noodles.....2
- Brown Rice.....2

STIR FRIED.....served with white rice

 **Pad Cashew^g**

With mushrooms, onions, green onions, and bell peppers

 **Pad Ka Prow**

With basil, chili, onions, mushrooms, and bell peppers

Pad Pak^g

Broccoli, carrot, celery, napa, mushrooms, & white sauce

Pad Gra-tiem

With garlic, carrots, and green onions

Pad Khing

ginger, mushrooms, onions, green onions, celery & carrots

 **Pad Prik khing**

With thai red chili paste, string beans, lime leaf, and bell peppers

^g indicates gluten free

NOODLES (no rice)

Guay Tiew Tom Yum^g13

Thin or wide rice noodles w/tom yum broth, shrimp balls, beansprouts, crab, squid, peanuts, scallions, fried garlic

Guay Tiew Kua

Wide rice noodles with light soy sauce, romaine lettuce, egg, bean sprout, and scallions

Lard Nah

Wide rice noodles topped w/broccoli, mushroom, carrot, egg, light gravy sauce. Add Chinese Broccoli for \$2 extra

Pad Kee Mao

Wide rice noodles cooked with basil, tomatoes, onions, and bell peppers

Pad See Ew

Wide rice noodles w/ soy sauce, broccoli, carrots, egg

Pad Thai^g

Rice noodles cooked with egg, green onions, beansprouts and our signature sauce topped with peanut

Thai Noodle Soup

Rice noodles, beef, beef broth, beef balls, cilantro, scallions, and fried garlic

Pho (Vietnamese Style)^g

Rice noodles with chicken, chicken broth. Served with basil, beansprouts, lime, jalapenos

CURRY.....served with white rice or noodles

Gang Dang^g

Red curry paste with coconut milk, bamboo shoot, bell peppers, & basil

Gang Kiew Wan^g

Green curry paste with coconut milk, bell peppers, eggplant, and peas

Gang Kua^g

Red curry paste, coconut milk, basil, pineapple, cherry tomatoes, bell peppers, tamarind

Gang Garee^g

Yellow curry paste, coconut milk, potatoes, carrots, topped w/crushed peanut. Served with cucumber salad.

VEGETARIAN SPECIALTIES

Larb Tofu^g10

Minced steam tofu, ground rice, red onions, scallions, cilantro with yum yum sauce

Pad Phed Eggplant.....11

Stir fried eggplant, basil, white onions, and carrots, with brown sauce. Served with white rice

Rama Jum Sin^g12

Steamed tofu over spinach & broccoli, dressing with peanut sauce and sesame seeds. Served with white rice

Yum Pak Krob^g12

Lightly batter mixed vegetables (carrot, onion, broccoli, green bean, and asparagus) with yum yum sauce

Ka Na Fai Dang.....11

Stir fried Chinese Broccoli, carrot with garlic and brown sauce. Served with white rice

Pad Prew Wan Tofu^g12

Sauteed lightly batter tofu with Thai sweet & sour sauce, pineapple, bell peppers, cucumbers, onions, tomatoes and served with white rice

Gang Massaman^g

Red & yellow pepper paste w/coconut milk, potatoes, carrots, onions topped w/ peanut, served w/ cucumber salad.

Panang^g

Panang curry paste, coconut milk, bell peppers, peas, and crushed peanut

DRINKS

Soda: Coke, Diet Coke, Sprite (one refill).....2

Hot Green Tea (no refill), Iced Tea (one refill).....2

Thai Iced Tea, Thai Iced coffee (no refill).....2.50