

Drinks



Thai Iced Coffee/Tea \$4
Made with sweetened condensed milk

Jasmine Iced Tea \$3

Homemade Ginger Iced Tea \$3

Mango Juice \$3

Lemonade \$3

Lemon-Ginger Iced \$3
With a sweet touch of honey

"Perrier" Sparkling Water \$3

Cold Milk \$3

Hot Coffee \$3

Hot Teas \$3

The Fine Print

B.Y.O.B. Guests are welcome to bring your own beer or wine only. There is no corkage fee. However, please don't drink more after you are finished dining. During busy hours, when there are hungry diners waiting for tables, you may be asked to move along. Please limit yourselves to one bottle of wine or one six pack of beer per every two diners.

Food Allergy Notice. Please be advised that our food may contain or have come in contact with certain food allergens such as Milk, Eggs, Wheat, Gluten, Soybeans, Peanuts, Tree Nuts, Celery, Mustard, Sesame, Fish and Shellfish. It is possible for allergens to be present in food provided to us or during preparation and handling. With concern for guests safety, we do not recommend our food to sensitive persons.

Gluten-Free Notice. Our gluten-free offerings are for those with minor gluten sensitivities or those who prefer to avoid gluten for nutritional reasons. These options are not meant for those with Celiac Disease.

Consumer Advisory. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Payments. All major credit cards are accepted. However, there is a limit of two credit cards per guest check with a minimum charge of \$10 per card. An 18% gratuity may be added to parties of 6 or more, or any party paying separately.

 = slightly spicy

 : medium spicy

 = Thai spicy!!!



= Gluten Free

Starters



Thai Peanut Mix \$4



Want some peanuts with your beer? Try our spicy mix with fresh Thai chilies.

Soups



Tom Yam (chicken, shrimp or tofu) (16 oz.) \$6



Classic sour & spicy lemongrass soup made with chicken broth, mushroom and tomato

Tom Kha (chicken or tofu) (16 oz.) bowl \$6



A mild soup flavored with coconut milk, galangal and lime juice

Appetizers



Mixed Green Salad \$6

Mixed greens, tomato and cucumber. With your choice of peanut sauce or ginger soy dressing

Fried Tofu \$6



Fried tofu served with peanut sweet chili sauce

Spring Rolls (3) \$5

Homemade vegetarian crispy spring rolls served with sweet chili sauce

Crab Rangoon (7) \$6

Served with sweet chili sauce

Khanom Jeeb (4) \$6

Homemade steamed chicken and shrimp dumplings a/k/a 'Dim Sum'.

Served with ginger-sweet soy sauce.

Crispy Chive Dumplings (4) \$6

Vegetarian garlic chive dumplings that are crispy on the outside, and soft & chewy inside.

Topped with fried garlic. Served with ginger-sweet soy sauce.

Som Tam \$9



Fresh green papaya, tomato, garlic, green bean, peanut and lime dressing

Satay (chicken or tofu) (4) \$10

Grilled chicken marinated in seasoned coconut milk
Served on skewers with peanut sauce & 'Ajad' – Thai cucumber relish

Moo Ping (3) \$10

Grilled pork marinated in coconut milk and coriander. Served on skewers with sticky rice

Pla Goong \$12

Grilled shrimp, lemongrass, mint, cucumber, tomato, scallion, roasted chili paste dressing

Suea Rong Hai \$19

Grilled marinated Flank Steak, sliced thin. Served with spicy 'Jaaw' dipping sauce & sticky rice

Nam Tok \$19

"Waterfall Beef - Grilled Flank steak, tossed with red onion, roasted chili flakes, mint, toasted rice powder and lime dressing. Served with sticky rice.

Kid's Combo \$9

Mild fried rice or steamed rice, vegetables and your choice of two of the following items:
Moo Ping (1), Chicken Satay (1), Spring Roll (1), Chicken Patties (2), hot dog (1)

Sides & Extras



Kai Jeow \$9 | with lump crab meat \$13

This light and fluffy omelet, with tomato, onion and scallion, goes well with anything!

Kai Dow (fried egg) \$2

Steamed Rice Noodle \$3

Jasmine Brown Rice \$3

Side Order of Crispy Duck \$14

Side Order of Salmon \$14

Side Order of Crispy Tilapia \$8

Steamed Assorted Vegetables \$4

Sticky Rice \$3

Jasmine White Rice \$2

Tiny Thai Curry Sauce (Massaman , Green Curry)

\$8 for 16 oz. 

Tiny Thai Soup Broth (Tom Yum broth , Tom Kha broth (vegan)

\$5 for 16 oz. 

Take it home and add your own favorite ingredients!

'Nam Pla Prik' Sauce (Condiment made of fish sauce, Thai chili, garlic and lime juice) \$0.50

Extra Dipping Sauce (peanut, sweet chili or Sriracha chili) \$0.50

Specialties of the House

Served with Jasmine white rice

\$27



Talay Thai



Greenshell mussels, shrimp, bay scallops, calamari and crispy Tilapia fish stir fried in spicy roasted chili paste and basil sauce with fresh Thai chili and vegetables

Spicy Eggplant Delight



Shrimp, pork and chicken stir fried with garlic and fresh Thai chili in a spicy basil yellow bean sauce. Served atop crispy eggplant

Pad Ped Nua



Flank steak, thinly sliced and sauteed with red curry paste, assorted vegetables, and several Thai herbs including Makrut lime leaf, kra-chai, basil, and young peppercorn

Salmon Cashew Nuts



Salmon served with pineapple, cashew nut, and assorted vegetables in mild spicy roasted pepper-basil sauce.

Crispy Duck Krapow



Slices of crispy roast duck and assorted vegetables stir fried in spicy basil sauce

Entrees

❧ Stir Fried Noodles ❧

with Chicken or Pork or Tofu \$16
with Shrimp \$19



Pad Thai



Thin rice noodles stir fried with egg, peanut, bean sprout and scallion

Pad Si-Ew

Wide rice noodles stir fried in black soy sauce w/broccoli, Chinese broccoli, white pepper and egg

Pad Kee Maow (Drunken Noodle) 🌶️ 🌶️

This spicy and full flavored noodle dish is a favorite. Wide rice noodles with plenty of vegetables

❧ Noodle Bowl ❧

with Chicken or Pork or Tofu \$16

Rice noodle in a clear chicken broth. Served with bean sprout, scallion, cilantro and your choice of meat
For spiciness, please ask for a spice tray.

❧ Fried Rice ❧

with Chicken or Pork or Tofu \$16
with Shrimp \$19



Khao-Pat Krapow 🌶️ 🌶️

Spicy basil fried rice with egg and assorted vegetables

Khao-Pat Supparot

Mild fried rice with egg, pineapple, raisin, vegetables and a bit of yellow curry powder

Khao-Pat Tamada

Simple & mild fried rice with egg and vegetables

Stir Frys with Rice

with Chicken or Pork or Tofu \$18

with Shrimp \$21



Chef's Vegetable Stir Fry

Chef's choice of fresh vegetables in a light oyster and soy sauce with a hint of sesame oil

Krapow

This spicy stir fry has vegetables and plenty of fresh basil. Try it with a 'Kai Jeow' omelet!

Prew Wan

Homemade 'Sour/Sweet' sauce, cucumber, bell peppers, onion, tomato and pineapple

Pad Prik Pao

A mildly spicy stir fry of roasted chili paste, vegetables and fresh basil

Ginger Chicken

A mild stir-fry of chicken, vegetables, mushrooms and fresh ginger, with a dash of sesame oil

Praram Long Song

Combination of onion, carrot and our homemade peanut sauce on a bed of spinach.

Pong Garee

A Chinese/Thai tradition, this velvety sauce is made with yellow Indian curry powder, egg and milk, stir-fried with bell peppers, onion, mushroom and celery.

Curries with Rice

Massaman

with Chicken or Tofu \$18

with stewed beef \$22 (when available)

Traditional coconut milk curry with roasted spices from southern Thailand.

This curry has potato, onion and carrot and is garnished with roasted peanuts.

Served with Ajad – sweet and sour Thai cucumber relish

Green Curry

with Chicken or Pork or Tofu \$18

with Shrimp \$21

Aromatic green chilies blended with fragrant lemongrass, galangal, and Makrut lime leaf, simmered in rich coconut milk with bamboo shoots, Thai eggplant, and fresh basil.

Panang

with Chicken or Pork or Tofu \$18

with Shrimp \$21

Panang curry comes in a small amount of thick, rich coconut milk-based sauce, with green bean, bell peppers, peanut and Makrut lime leaf.

Note: To minimize waste, please tell your server if you do not need the complimentary jasmine rice.

Genuine Thai Menu



เมนูอาหารไทย

Just as you see in Thailand!
Some dishes in this section are boldly seasoned.

Be aware that some of these dishes are very spicy.

We intentionally does not put 'chili sign' next to each dish.
Due to the spiciness, and the pungent of some dishes, this menu is
reserved for 'Expert' only!

Please ask your server if you have questions.

No alterations, substitutions or returns, please.

Genuine Thai Menu ❁ เมนูอาหารไทย

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Som Tam - Pla Ra (ส้มตำปลาร้า) \$12

The famous spicy green papaya salad from Isaan. Pounded in a mortar with tomato, garlic, green bean, chili, and lime-fermented fish sauce (Pla Ra). This classic dish is served with sticky rice. **Thai Spicy!**

Entrees

Krapow Gai Kai Dow (กระเพราไก่ไข่ดาว) \$20

| or with sliced Flank Steak (called 'Nua') \$26

Spicy chopped chicken, onion, garlic, basil, fish sauce, fresh Thai Chili. Topped with fried egg. **Spicy!**

Served with 'Nam Pla Prik' sauce

Kua Kling (ควักลิ้ง) \$20 | or with sliced Flank Steak \$26

From the South of Thailand; a spicy dish of chopped chicken stir fried with galangal, turmeric, lemongrass, Makrut lime leaf and fresh Thai chilies. **Spicy!**

Pad Krapow Moo Grob (ผัดกระเพราหมูกรอบ) \$20

Pork belly with its crispy skin stir fried with fresh Thai basil, chili, green bean, assorted peppers. **Spicy!**

Suki Hang (สุกี้แห้ง) \$27 | or with chicken \$20

Street-style stir-fried glass noodle with shrimp, squid, bay scallop, egg and assortment of vegetables (spinach, napa cabbage, celery and scallion) in Thai sukiyaki sauce. **Medium spicy.**

Khao Soi Nua (ข้าวซอยเนื้อ) \$24

The famous noodle dish from Chiang Mai. A mildly spicy broth of red curry, yellow curry and coconut milk with tender stewed beef. Served over ba-mee egg noodles, and garnished with fried noodles, fried shallots, cilantro, pickled mustard greens, spicy homemade rustic chili oil with a wedge of lime.

Available only on Thursday, Friday & Saturday

Kwit Teow Pad Cha (ก๊วยเตี๋ยวผัดฉ่า) \$27

Flat rice noodles stir-fry with assortment of seafoods, egg, fresh hot chili, Makrut lime leaf, krachai and young peppercorn, in a spicy basil 'Pad Cha' sauce. **Spicy & aromatic!**

Khao-Pat Bhoo (ข้าวผัดปู) \$24

Fried rice with lump crab meat, egg, onion, chopped carrot, pea, corn and cilantro.

Served with 'Nam Pla Prik' sauce, sliced tomato, cucumber, cilantro and a chunk of lime. Non-spicy dish.

Kana Nummun Hoi (คะน่าน้ำมันหอย) \$18

or Kana Moo Grob (add Crispy Pork Belly) \$20

Chinese broccoli stir-fried in oyster sauce, garlic and fresh chilies. Topped with fried garlic. **Spicy!**

Pad Cha Talay (ผัดฉ่าทะเล) \$27

Stir fried shrimp, scallops, squid, Greenshell mussels & tilapia with red pepper, green bean and fresh basil in spicy 'Pad Cha' sauce. Good amount of Thai herbs are used in this authentic dish. **Spicy!**

100% Vegan Menu

No meat, no fish sauce, no oyster sauce, no dairy, no egg

100% Vegan

No meat, no fish sauce, no oyster sauce, no dairy, no egg

Soup & Salad



Tom Kha Tofu (16 oz.) \$6



A mild soup flavored with coconut milk, galangal and lime juice

Mixed Green Salad \$6

Mixed greens, tomato and cucumber. With your choice of peanut sauce or ginger dressing.

Appetizers



Spring Rolls (3) \$5

Homemade vegetarian crispy spring rolls served with sweet chili sauce

Satay Tofu (4) \$10



Grilled tofu marinated in seasoned coconut milk.

Served on skewers with peanut sauce & 'Ajad' - Thai cucumber relish

Fried Tofu \$6



Deep-fried tofu served with a sweet and spicy sauce

Crispy Chive Dumplings (4) \$6

Vegetarian garlic chive dumplings that are crispy on the outside, and soft & chewy inside.

Topped with fried garlic. Served with ginger-sweet soy sauce.



= Gluten Free

Stir Fried Noodles ~ Entrees

Your Choice with : No Protein \$16, OR with Tofu \$16, OR with extra assorted vegetables \$18



Vegan Pad Thai

Thin rice noodle stir-fried with peanut, bean sprout and scallion

Vegan Pad Si-Ew

Wide rice noodle stir-fried in black soy sauce with broccoli, Chinese broccoli, and white pepper

Stir Frys ~ Entrees

Served with steamed jasmine white rice

Your Choice with : No Protein \$18, Tofu \$18



Vegan Chef's Vegetable Stir Fry

Chef's choice of fresh vegetables in light soy sauce with a hint of sesame oil

Vegan Krapow 🌶️ 🌶️

This spicy stir-fry has vegetables and plenty of fresh basil.

Vegan Prew Wan

Homemade 'Sour/Sweet' sauce, cucumber, bell peppers, onion, tomato and pineapple

Vegan Pong Garee

A Chinese/Thai tradition, this velvety sauce is made with yellow Indian curry powder and coconut milk, stir-fried with bell peppers, onion, mushroom and celery.

Vegan Ginger

A mild stir-fry of tofu, vegetables, mushrooms and fresh ginger, with a dash of sesame oil

Vegan Praram Long Song

Combination of onion, carrot and our homemade peanut sauce on a bed of spinach

Curries with Rice ~ Entrees



Vegan Panang 🌶️🌶️

Your Choice with : No Protein \$18, OR with Tofu \$18, OR with extra assorted vegetables \$20

Panang curry comes in a small amount of thick, rich coconut milk-based sauce, with green bean, bell peppers, peanut and Makrut lime leaf.