

# Drinks



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

Jasmine Iced Tea \$3

Homemade Ginger Iced Tea \$3

Chrysanthemum Iced Tea \$3

Mango Juice \$3

Lemonade \$3

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

"Perrier" Sparkling Water \$3

Cold Milk \$2

Hot Coffee \$2

Hot Teas \$2

Hot Cocoa \$2

## 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.

### Shrimp Crackers \$4

Crispy shrimp flavored Asian snack crackers. Served with roasted chili paste.

## 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 \$4

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

### Fried Tofu \$4

Fried tofu served with peanut sweet chili sauce

### Spring Rolls (3) \$4

Homemade vegetarian crispy spring rolls served with sweet chili sauce

### Khanom Jeeb \$6

Homemade steamed chicken and shrimp dumplings.  
This 'Dim Sum' is served with ginger-sweet soy sauce.

### Som Tam \$6

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

### Satay (chicken or tofu) (4) \$8

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

### Moo Ping (3) \$8

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

## Crispy Combo \$8

Butternut squash, taro and sweet potato tempura. Served with peanut sweet chili sauce

## Laap Gai \$8

Salad of chopped chicken with red onion, scallion, cilantro, mint and Thai lime dressing

## Pla Goong \$10

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

## Suea Rong Hai \$18

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

## Nam Tok \$18

"Waterfall Beef - Grilled marinated Flank steak, red onion, chillies, mint and lime dressing. Served with sticky rice.

## Kid's Combo \$8

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 \$8 | with lump crab meat \$10

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

### Kai Luk Koey \$6

Fried boiled eggs (2) topped with tamarind sauce and fried shallot. Garnished with cilantro and pieces of fried chili pepper.

### Kai Dow (fried egg) \$2

### Side Order of Crispy Duck \$12

### Side Order of Salmon \$12

### Side Order of Crispy Tilapia \$6

### Steamed Assorted Vegetables \$4

### Steamed Rice Noodle \$3

### Organic Brown Rice \$3

### Sticky Rice \$3

### Jasmine White Rice \$2

### Tiny Thai Curry Sauce (Massaman , Green or Curry of the Day ) \$8 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

\$25



## 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 Beef or Pork or Tofu \$14  
with Shrimp or Vegetarian Mock Duck \$17



### 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 ❧ \$14

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

## ❧ Fried Rice ❧

with Chicken or Beef or Pork or Tofu \$14  
with Shrimp or Vegetarian Mock Duck \$17



### 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 Nam Prik Pao

Fried rice with egg, vegetables and roasted chili paste. Spicy and very flavorful!

### Khao-Pat Tamada

Simple & mild fried rice with egg and vegetables

## Stir Frys with Rice

with Chicken or Beef or Pork or Tofu \$16  
with Shrimp or Vegetarian Mock Duck \$19

### 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!

#### Gratiem

'Gratiem' is Thai for garlic. Assorted vegetables, black pepper, cilantro stir fried in garlic sauce

#### Pad Prik Khing

Prik Khing curry paste stir fried with green bean, carrot and Makrut lime leaf

#### 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.  
Served with roasted chili paste.

#### 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

#### Red Curry

Red curry paste with coconut milk, assorted vegetables, bamboo shoots, and your choice of meat

#### Massaman

Traditional coconut milk curry with roasted spices from southern Thailand.  
This curry has potato, onion and carrot and is garnished with roasted peanuts.

#### Green Curry

This curry is spicy, aromatic and is full of vegetables and fresh basil.

#### Panang

Panang curry paste with green bean, bell peppers, coconut milk, 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 Bhoo - Pla Ra (ส้มตำปูปลาร้า) \$12 (when available)

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

## Entrees

### Krapow Gai Kai Dow (กระเพราไก่ไข่ดาว) \$18

| or with sliced Flank Steak (called 'Nua') \$24

Spicy chopped chicken, onion, garlic, basil, fish sauce, fresh Thai Chili. Topped with fried egg. **Spicy!**  
Served with 'Nam Pla Prik' sauce

### Kua Kling (คั่วกลิ้ง) \$18 | or with sliced Flank Steak \$24

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) \$18

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

### Moo Palo \$18 (served with rice) | or Guay Jub \$18 (served over rice noodle)

Stewed pork, tofu and hard boiled egg in five spice broth. Topped with cilantro.

This sweet and savory stew is not well-known but is a very simple, and common Thai meal. Non-spicy dish.

### Suki Hang (สุกี้แห้ง) \$25 | or with chicken \$18

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-Pat Bhoo (ข้าวผัดปู) \$22

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.

### Khao-Pat Goong Sriracha (ข้าวผัดกุ้งซอสศรีราชา) \$22

Shrimp fried rice with Sriracha chili sauce, egg, Chinese broccoli, onion, and tomato. **Mildly spicy.**

Served with 'Nam Pla Prik' sauce, sliced tomato, cucumber, and a chunk of lime.

### Kana Nummun Hoi (คะน่าน้ำมันหอย) \$16

or Kana Moo Grob (add Crispy Pork Belly) \$18

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

### Pad Cha Talay (ผัดฉ่าทะเล) \$25

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!**

### Kwit Teow Pad Cha (ก้วยเตี่ยวผัดฉ่า) \$25

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!**



# 100% Vegan Menu

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

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## Soup & Salad



**Tom Kha Tofu (16 oz.) \$6**



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

**Mixed Green Salad \$4**

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

## Appetizers



**Spring Rolls (3) \$4**

Homemade vegetarian crispy spring rolls served with sweet chili sauce

**Satay Tofu \$8**



Grilled tofu marinated in seasoned coconut milk.  
Served on skewers with peanut sauce & 'Ajad' - Thai cucumber relish

**Fried Tofu \$4**



Deep-fried tofu served with a sweet and spicy sauce

**Crispy Combo \$8**

Butternut squash, taro and sweet potato tempura. Served with peanut sweet chili sauce



= Gluten Free

## Entrees



### Stir Fried Noodles - Entrees

Your Choice with : No Protein \$14, Tofu \$14 or Vegetarian 'Mock Duck' \$17



#### 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

Stir frys served with steamed jasmine white rice

Your Choice with : No Protein \$16, Tofu \$16 or Vegetarian 'Mock Duck' \$19



#### 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 Gratiem

'Gratiem' is Thai for garlic. Assorted of vegetables, black pepper, cilantro stir fried in garlic sauce

#### 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