



## Dinner Menu

### Appetizer

	<i>Half</i>	<i>Full</i>
Fried Spring Rolls (V) Vegetarian deep-fried egg rolls with Thai sweet sauce	\$4.25	\$6.95
Fresh Spring Rolls - Tofu Fresh rice paper wrapped with peanut vinaigrette sauce	\$4.75	\$7.95
Fresh Spring Rolls - Shrimp Fresh rice paper wrapped with peanut vinaigrette sauce	\$5.25	\$8.95
Chicken Satay Marinated chicken, beef or tofu on skewers served with cucumber and peanut sauce	(3) \$5.95	(6) \$9.95
Wings* Deep-fried chicken wings covered in spicy tangy house sauce and crispy basil	(4) \$5.75	(8) \$9.95
Crab Wontons Delicious egg paper wrap stuff with rich cream cheese served with homemade sweet sauce	(4) \$5.75	(8) \$9.95
Fried Calamari Calamari rings in a light garlic tempura batter with homemade sweet sauce	\$5.75	\$9.95
Fried Tofu Served with homemade sweet sauce & ground peanut	(4) \$3.75	(8) \$6.50
Chicken Lettuce Cups Stir-fried ground chicken, jicama, onion, and cilantro served with lettuce cups		\$9.95
Crispy Garlic Baby Ribs Deep fried marinated baby ribs with dry garlic		\$11.95

### Soup

	<i>Half</i>	<i>Full</i>
Tom Yam Kung*** Spicy and sour soup with prawns, chili, lime juice, mushrooms, onion, cilantro and cherry tomatoes.	\$6.50	\$11.50
Tom Kha Gai** Coconut milk soup with chicken, lime juice, mushrooms onion, and cilantro.	\$5.95	\$10.50
Spinach Soup Silken tofu and spinach in clear soup with minced pork, fried garlic, white pepper, scallions and cilantro.	\$5.95	\$10.50

### Salad

Papaya Salad** North Eastern style Thai salad with crispy green papaya, cherry tomato, green bean, prawns, peanuts and touch of fresh chili.	\$9.50
Mango Salad Diced mango mixed with spring mix salad in sweet lime sauce, prawns, cilantro, green onion and red onion.	\$9.95
Laab Beef, Pork or Chicken*** Ground meat mixed with Thai style lime dressing, roasted rice powder, coriander, chili, and shallots.	\$9.25
Pla Goong Grilled prawns mixed with red onion, cilantro, scallions, cashew nuts, sweet coconut meat tossed in with sweet lime dressing.	\$10.50
Calamari Salad** (Yum Pla Muk) Calamari mixed with onion, cucumber, tomatoes, cilantro, scallion, garlic and chili lime dressing.	\$9.95
Seafood Salad** (Yum Talay) Prawns, calamari, and mussel mixed with onion, cucumber, tomatoes, cilantro, scallion, garlic and chili lime dressing.	\$13.95
House Salad (side order) Spring mixed green salad, romaine lettuce, carrots, red cabbage, cucumber, cherry tomatoes with homemade sesame ginger dressing	\$6.50

## Curry

Choices of beef, pork, chicken, tofu or veggie (SUB shrimp or calamari +\$1.95/ duck +\$3.95/ combination seafood +\$5.95)

Red Pumpkin Curry*** With dice pumpkin, red bell pepper, Jalapeno, and basil.	\$9.95
Green Curry*** With Asian eggplant, zucchini, green beans, red pepper, jalapeno, and basil.	\$9.95
Yellow Curry** With potatoes, carrot and onion slices.	\$9.95
Panang Nua*** Stew <i>beef</i> in Panang red curry with basil and jalapeno	\$9.95
Masaman Gai* Stew <i>chicken</i> drumsticks in red chili paste with potato cubes, carrots, onion slices and roasted peanuts.	\$9.95

## Stir-Fried Entrée

Choices of beef, pork, chicken, tofu or veggie (SUB shrimp or calamari +\$1.95/ duck +\$3.95/ combination seafood +\$5.95)

Spicy Basil*** (Kra Prow) Ground meat sautéed with green bean, red peppers, and basil leaves in chili-garlic sauce.	\$9.95
Prik King**** Sautéed green beans, red peppers, jalapeno, kaffir lime leaves, galangal with Prik King red chili sauce.	\$9.95
Fresh Ginger Sautéed with fresh ginger, mushrooms, red pepper, onion and scallions in black bean sauce.	\$9.95
Eggplant Basil*** Sautéed Asian eggplant with red bell pepper, jalapeno, sweet basil in black bean sauce.	\$9.95
Pra Ram Sautéed meat with creamy peanut sauce, broccoli and spinach.	\$9.95
Cashew Nut Chicken*** Sautéed roasted cashew nuts with <i>tempura chicken</i> , onions, scallions and dry chili.	\$10.95
Kra Tiem (Garlic pepper) Sautéed with fresh garlic, pepper and house garlic sauce	\$9.95
Sweet and Sour Sautéed with pineapple, cucumber, red bell pepper, onion, scallion and cherry tomatoes.	\$9.95
Pad Broccoli Sautéed broccoli and carrots with garlic and oyster sauce.	\$9.95
Pad Bean Sprout Sautéed bean sprouts, scallions and fried silken tofu with garlic and oyster sauce.	\$9.95
Pad Hed Kao (mushrooms) Sautéed white mushrooms, red bell pepper, jalapeno and basil.	\$9.95
Pad Pak Ruam Mit (Mixed Vegetables) Sautéed assorted vegetables with garlic and oyster sauce.	\$9.95
Pad Ka Nar (Chinese Broccoli) Sautéed Chinese broccoli with garlic and oyster sauce (Roasted pork \$9.95)	\$9.95
Pad Spinach Sautéed spinach with garlic and oyster sauce.	\$9.95
Thai BBQ Pork (pork only) Marinated slice-pork with fresh herbs and spices served with sweet chili sauce and mixed green salad.	\$10.95
Thai BBQ Chicken (chicken only) Marinated chicken legs (Thai style) served with sweet chili sauce and mixed green salad.	\$10.95

## Seafood

Pla Muk Prik Pow** Sautéed calamari with Thai sweet chili paste & red pepper	\$12.95
Asparagus Prawns*** Fresh asparagus sautéed with prawns, bell pepper, basil leaves and Thai spicy sauce.	\$14.95
Prawns in Clay Pot (Goong Ob Woon Sen) Sautéed prawns and white mushrooms with silver noodle, celery, ginger and scallions baked in clay pot.	\$14.95

Spicy Basil Seafood\*\*\* \$15.95

Sautéed prawns, calamari, mussels, scallops and Salmon cubes with green beans, red bell peppers, jalapeno and basil leaves in chili-garlic sauce.

Seafood Prik Pow\*\* \$15.95

Sautéed prawns and scallops, onions, cucumber, tomatoes, pineapple, red peppers and scallions.

Red Chili Seafood\*\*\* \$15.95

Prawns, scallops and mussels sautéed in red curry sauce with zucchini, green beans, jalapeno, red bell peppers and basil.

The Red Sea\*\*\*\* \$15.95

Sautéed prawns and salmon cubes with red peppers, red chili paste, fried chili and crispy basil.

Choo Chee Salmon\*\*\* \$15.95

Thick chili paste-coconut milk stir fried with green beans, red pepper and kaffir lime leaves and steamed asparagus.

Grilled Salmon\*\* \$15.95

Grilled fresh fillet Salmon served with sautéed mixed vegetables, and spicy green seafood sauce.

Pompano Whole Fish\*\*\* \$18.95

-- Deep fried Prik King (Pla Rad Prik) - with red pepper, jalapeno, rhizome and basil in Prik King chili paste.

-- Steamed Garlic Lime - with fresh chili, garlic, lime and cilantro.

## Bangkok Street Food

### Noodle Soup

Beef Noodle Soup \$9.25

Small rice noodle in Beef clear broth with beef stew, beef slices, beef balls, bean sprouts and spinach served with deep fried pork skin.

Chicken Noodle Soup \$9.25

Small rice noodle in chicken broth with ground chicken, chicken slices, chicken ball, bean sprouts and spinach.

Duck Noodle Soup \$9.95

Egg noodle in duck broth with sliced roasted duck, Chinese kale, fried garlic, white pepper, scallions and cilantro.

Kaw Soi Curry Noodle\*\*\* \$10.50

Egg noodle in spicy light Thai curry soup with chicken, red onion, pickle lettuce, fried chili, and crispy noodle.

Yen Ta Foh \$9.95

Small rice noodle with shrimps, calamari, fish balls, and spinach in pink (Chinese fermented tofu sauce) soup.

Kaw Tom \$9.95

Rice soup boiled with *minced pork and minced shrimps*, celery, salted daikon, fried garlic, white pepper, scallions and cilantro.

### Pan-fried Rice

*Choices of beef, pork, chicken, tofu or veggie (SUB shrimp or calamari +\$1.95/ duck +\$3.95/ combination seafood +\$5.95)*

Thai Fried Rice \$9.95

With egg, tomato, onion, and scallion.

Basil Fried Rice\*\*\* \$9.95

With red pepper, green bean, onion, jalapeno and basil.

Mango Fried Rice\* (or Pineapple Fried Rice\*) \$10.50

With egg, mango cubes (or pineapple), cashew nuts, raisins, scallions and touch of yellow curry powder.

Green Curry Fried Rice\*\*\*\* \$9.95

With green curry paste, zucchini, green beans, red bell pepper, jalapeno and basil.

Fried Chicken Fried Rice (chicken only) \$9.95

Tempura fried chicken over fried rice with egg, tomatoes, onion, and scallion.

Kao Mok Gai (chicken only) \$9.95

BBQ chicken with yellow fried rice served with small cucumber salad and Thai BBQ sauce.

Salted Fish Fried Rice \$10.95

Fried rice with Chinese broccoli, salted fish, egg and shallot.

### Pan-fried Noodles

*Choices of beef, pork, chicken, tofu or veggie (SUB shrimp or calamari +\$1.95/ duck +\$3.95/ combination seafood +\$5.95)*

Pad Thai \$9.95

Famous Thai noodles dish with tangy sweet tamarind sauce stir-fried with eggs, ground peanuts, scallions and bean sprouts.

Pad See-Ew \$9.95

Wide rice noodle sautéed with egg and Chinese broccoli in homemade soy sauce.

Pad Kea-Mao\*\*\*\* \$9.95

Wide rice noodle sautéed with red peppers, jalapeno, onions, broccoli, and basil flavored with oyster-garlic sauce.

Udon Duck\*\*\*\* \$12.95

Japanese udon noodles sautéed with red bell pepper, jalapeno, green beans, sun-dried tomato and basil leaves in spicy Thai sauce

Suki-Yaki\*\*\* \$11.95

Silver noodle sautéed in fermented tofu sauce with prawns, calamari, Napa cabbage and scallions.

### Side order

*(served with entrée only)*

Rice \$1.95

Brown rice \$2.50

Sticky rice \$2.50

Fried eggs \$2

Peanut sauce \$3

Cucumber salad \$3

### Dessert

Fried Banana and Coconut Ice Cream \$6

Fresh Mango with Sweet Sticky Rice \$5.50

Coconut Ice Cream \$3.50

### Drinks

Coke, Diet Coke, Sprite \$1.95

Orange soda, Ginger Ale \$1.95

Italian Soda \$2.95

*(Raspberry, Mango, Sugar-free Raspberry)*

Thai Iced Tea, Thai Iced Coffee \$3

*(with coconut milk or with no ice \$4)*

Unsweetened Iced Tea \$2.50

Chrysanthemum tea \$2.75

Arnold Palmer \$2.95

Flavored Iced Tea \$2.95

*(Raspberry, Mango, Sugar-free Raspberry)*

Orange Juice \$2.50

Lemonade \$2.95

Hot Tea (Jasmine, Green tea, Earl gray, Chamomile) 2.50

### Alcohols

Singha 4.25

Chang 3.95

Blue Moon 3.75

Lagunitas IPA 3.75

Anchor Steam 3.75

House white wine 6

*(Chardonnay, Pinot Grigio, Sauvignon Blanc)*

House red wine 6

*(Cabernet Sauvignon, Pinot Noir, Merlot)*

**\*All MODIFIED orders (extra spicy, subtracting, adding or substitute) CANNOT BE RETURNED\***

**\*Gratuity will be included with parties of 6 or more\***

**\*No separate bills more than two ways\***

**\*Please let your server know if you have food allergy\***

**Thank you for your business!**

