APPETIZERS

- 1. **Popia tod** fried mixed vegetable rolls; served with sweet and sour sauce. 5
- 2. **Popia sod (salad rolls)** fresh mixed vegetables and tofu wrapped in soft rice paper; served with sweet and sour and peanut sauces. 6
- 3. Toa hoo tod fried tofu; served with sweet and sour sauce with ground peanuts. 6
- 4. Giew tod fried chicken wontons; served with sweet and sour sauce and ground peanuts. 6
- 5. **Gai satay** grilled chicken skewers marinated with curry; served with peanut and cucumber sauces. 7.5
- 6. Pla muek tod lightly battered and fried calamari; served with sweet and sour sauce. 9
- 7. Combination appetizer plate samples of appetizers #1, #3, #4, and #5. 10

SOUPS

choice of: vegetables and tofu or chicken – 9 | shrimp – 10 | seafood – 13

- *11. **Tom yum** lemon grass, kaffir leaves, tomatoes, onions, mushrooms, lime juice.
- *12. **Tom kha** coconut milk, lemon grass, onions, mushrooms, lime juice.

SALADS

- 21. House salad lettuce, tomatoes, cucumbers, hard-boiled egg, peanut dressing. 7
- *22. Laab gai ground chicken, cilantro, onions, rice powder, lime juice. 9
- *23. Yum nur thin slices of grilled beef, tomatoes, cucumbers, cilantro, onions, lime juice. 10
- *24. **Phla goong** shrimp, lemon grass, cilantro, onions, lettuce, mint leaves, lime juice. 10
- *25. Yum pla muek squid, onions, lettuce, cilantro, lime juice. 10
- *26. **Yum talay** shrimp, squid, scallop, green mussel, lettuce, onions, lime juice. 13

CURRY, STIR-FRIED, SEAFOOD, and SPECIALTY entrées are served with steamed jasmine rice

CURRIES

choice of: vegetables and tofu, chicken, pork, or beef – 10.5 | shrimp or squid – 12.5 | seafood – 14

- *31. Green curry coconut milk, bamboo shoots, eggplant, bell peppers, basil leaves
- *32. **Red curry** coconut milk, bamboo shoots, eggplant, bell peppers, basil leaves
- *33. **Yellow curry** coconut milk, bell peppers, onions, potatoes, carrots
- *34. **Massamun curry** coconut milk, onions, potatoes, carrots, peanuts
- *35. **Panang curry** coconut milk, red bell peppers, green beans

STIR-FRIED

choice of: vegetables and tofu, chicken, pork, or beef – 10.5 | shrimp or squid – 12.5 | seafood – 14

- *41. **Pad ga prao** freshly ground chili, onions, bell peppers, bamboo shoots, basil leaves
- *42. **Pad khing** shredded young ginger, mushroom, onions, bell peppers, carrots, black mushroom
- *43. **Pad prik** water chestnuts, onions, bell peppers, carrots, basil leaves
- 44. Pad him ma parn bamboo shoots, baby corn, onions, bell peppers, mushroom, carrots, cashew nuts
- 45. **Pad priew wan** tomatoes, cucumbers, onions, bell peppers, pineapple, carrots; served with sweet and sour sauce
- 46. **Pad ruam mit** stir-fried broccoli, cabbage, carrots, mushroom, onions, baby corn
- 47. **Pra ram** steamed broccoli, cabbage, carrots, topped with peanut sauce
 - * Indicates a dish that may be perceived as spicy.

Dishes may be prepared mild, medium, hot or extra hot, upon request.

SEAFOOD

- *51. **Pla saam rod** fried tilapia filet, tomatoes, cucumbers, pineapples, bell peppers, onions, carrots; stirfried with sweet and sour sauce. 12
- *52. **Pla rad prik** fried tilapia filet, onions, bell peppers, basil leaves; stir-fried with spicy garlic sauce. 12
- *53. **Seafood combination** green mussel, squid, scallop, shrimp, bamboo shoots, onions, bell peppers, basil leaves; stir-fried with spicy garlic sauce. 14
- 54. House special seafood green mussel, squid, scallop, shrimp, mixed vegetables. 14
- *55. **Po hang** green mussel, squid, scallop, shrimp with lemon grass, carrots, bell peppers, mushroom, basil leaves; stir-fried with spicy chili sauce. 14

NOODLES

choice of: vegetables and tofu, chicken, pork, or beef – 10.5 | shrimp or squid – 12.5 | seafood – 14

- 61. **Pad Thai** rice noodles, egg, onions, bean sprout, ground peanuts; stir-fried with sweet tamarind sauce
- *62. **Pad kee mao** wide rice noodles, egg, onions, bell peppers, basil leaves; stir-fried with sweet soy sauce
- 63. Pad see iew wide rice noodles, egg, broccoli, carrots; stir-fried with sweet soy sauce
- 64. Rad nah wide rice noodles, broccoli, carrots; topped with gravy sauce

FRIED-RICE

choice of: vegetables and tofu, chicken, pork, or beef - 10.5 | shrimp or squid - 12.5 | seafood - 14

- 71. **Kao pad** fried rice, egg, broccoli, tomatoes, onions
- *72. **Kao pad kra prao** fried rice, onions, basil leaves
- 73. **Kao pad sup pa rod** fried rice, pineapple, raisins, onions, cashew nuts

SPECIALTIES

- *81. **Eggplant chicken** onions, carrots, bell peppers, basil leaves; stir-fried with sweet soy sauce. 11
- *82. Cashew nut chicken onions, bell peppers, carrots, cashew nuts; stir-fried with sweet chili sauce. 12
- *83. Shrimp and pineapple red curry bell peppers, pineapple, eggplant, basil leaves. 12.5
- *84. **Tilapia green curry** bamboo shoots, egaplant, bell peppers, basil leaves. 12
- *85. **Chicken and shrimp crispy basil** onions, bell peppers; topped with crispy basil leaves. 12.5
- *86. **Spicy scallop and shrimp** bamboo shoots, onions, bell peppers, basil leaves. 13
- 87. Garlic shrimp fresh garlic and black pepper; served with steamed cabbage and broccoli. 14
- 88. Salmon panang curry coconut milk, red bell peppers, green beans. 14

side orders: steamed jasmine rice - 1.5 | sticky rice - 2 | peanut sauce - small 1, large 3

Soft Drinks		Beers		White Wines	Glas	s/I	Bottle
Thai iced tea	3	Singha (Thai)	4	Kendall Jackson - Chardonnay	7	/	22
Thai iced coffee	3	Tsingtao (Chinese)	4	Meridian - Chardonnay	6	/	18
Hot tea	1.5	Sapporo (Japanese)	4	Two Vines - Chardonnay	6	/	18
Soda	2	Heineken (Holland)	4	Two Vines - Riesling	6	/	18
		Widmer Hefeweizen	4				
		McTarnahan's Ale	4	Red Wines			
		Black Butte Porter	4	Meridian – Merlot	7	/	22
		Full Sail Amber	4	Two Vines - Merlot	7	/	22
		Budweiser	3.5	Meridian – Cabernet Sauvignon	6	/	18
		Miller Lite	3.5	Two Vines – Cabernet Sauvignon	6	/	18