

HOT WEATHER MENU (TEMPORARY)

SMALL PLATES

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 \$8



Fresh green papaya, tomato, garlic, green bean, peanut and lime dressing. Slightly spicy. Gluten Free

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



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

Laap Gai \$8



Salad of chopped chicken with red onion, scallion, cilantro, mint and Thai lime dressing Slightly spicy. Gluten free

Moo Ping (3) \$8

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

Pla Goong \$10



Grilled shrimp, lemongrass, mint, cucumber, tomato, scallion, roasted chili paste dressing Slightly spicy. Gluten free

THE FINE PRINTS

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.

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.

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.

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.

MEDIUM PLATES

Pad Thai



Thin rice noodles stir fried with egg, peanut, bean sprout and scallion and choice of meat
Shrimp \$17 - Chicken or Tofu \$14
Gluten Free

Pad Si-Ew

Wide rice noodles stir fried in black soy sauce w/broccoli, Chinese broccoli, egg, black pepper and choice of meat.

Shrimp \$17 - Chicken or Tofu \$14

Pad Kee Maow (Drunken Noodle)

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

Beef, Chicken, or Tofu \$14

Noodle Bowl

Rice noodle in a clear chicken broth. Served with bean sprout, scallion, cilantro, your choice of meat.

For spiciness, please ask for a spice tray.

Chicken, Beef, or Pork \$14

Khao-Pat Tamada \$14

Simple & mild fried rice with egg, assorted vegetables and your choice of chicken or tofu

Ginger Chicken \$16

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

Krapow Gai Kai Dow \$18

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

Served with 'Nam Pla Prik' sauce. Spicy!

Served with jasmine rice.

Pad Prik Pao

A mildly spicy stir fry of roasted chili paste, vegetables, fresh basil and your choice of meat Served with jasmine rice

Shrimp \$19 - Chicken, pork or Tofu \$16

Panang \$16



Panang curry paste with green bean, bell peppers, coconut milk, peanut, Makrut lime leaf and your choice of meat. Chicken or Tofu \$16

Medium spicy. Gluten Free

LARGE PLATES

Ped Pad Khing - Ginger Crispy Duck \$25

Crispy duck with fresh ginger, asparagus, baby bella mushroom, onion and scallion sautéed in ginger-garlic sauce
Served with Jasmine rice

Spicy Eggplant Delight \$25

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

Massaman Nua (Stewed Beef) \$19

Traditional coconut milk curry with roasted spices from southern Thailand. This curry has stewed beef, potato, onion, and peanuts. Served with steamed jasmine white rice and 'Ajad' dipping sauce.
Slightly spicy. Gluten free

Khao-Pat Bhoo \$22

Fried rice with blue 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.

Salmon Cashew Nuts \$25

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

Salmon Panang \$25

Crispy salmon topped with house's special coconut panang curry sauce. Medium Spicy.
Served with steamed assorted vegetable and Jasmine rice.

Pad Ped Nua \$25

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. Served with Jasmine rice.
Medium spicy.

Kwit Teow Pad Cha \$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!

DRINKS

Thai Iced Tea / Iced Coffee \$4

Made with sweetened condensed milk

Lemon-ginger Iced Tea \$3

With a sweet touch of honey

Jasmine Iced Tea \$3

Slightly sweet iced tea

Homemade Ginger Iced Tea \$3

Mango Juice \$3

Lemonade \$3

"Perrier" Sparkling Water \$3

Cold Milk \$2

DESSERTS

Mango & Sticky Rice \$8

A favorite Thai dessert - the firm texture of the sweet rice paired with slices of fresh mango with coconut cream topping an irresistible taste experience.

Purple Sticky Rice with Thai Custard \$8

Sweet purple sticky rice served with rich coconut milk and custard, a perfect pair!

Kanom Tuay \$8

Steamed coconut-rice cakes.
Served in four tiny bowls.

Ice Cream \$4

Green Tea Ice Cream
Coconut Ice Cream
Vanilla Ice Cream