

APPETIZERS

Edamame Dumplings

Edamame bean dumpling steamed and topped with fried garlic and served with house dumpling sauce \$5.75

Crispy Tofu

GF V

Crispy fried tofu served with homemade sweet and sour sauce topped with crushed peanuts \$5.75

Curry Puffs

Curry flavored chicken, potato and onion fried in a wonton wrapper and served with a fresh cucumber sauce \$5.75

Shrimp Dumplings

Shrimp dumpling steamed and topped with fried garlic served with house dumpling sauce \$5.75

Spring Roll

V

Green leaf lettuce, rice noodles, cucumber, carrots, and mint rolled in a rice wrapper and served with homemade sweet and sour sauce topped with peanuts \$5.75

Tofu, chicken or vegetables \$5.75 | Shrimp, add \$1.00

Nam Prik Ong (Thai Lettuce Wrap)

GF V

Your choice of ground pork or tofu with tomato cooked in a Thai curry sauce; served with an iceberg lettuce wedge and cucumber chips \$6.95

Shrimp Package

Seasoned shrimp fried in a crispy wonton wrapper and served with a fresh cucumber sauce \$6.95

Simply Roll

🔥

Sushi grade tuna, imitation crab and asparagus, rolled with a wheat wrapper, tempura battered and fried, and served with spicy sweet and sour sauce \$6.95

*Tuna served rare unless otherwise requested

Thai Pepper

🔥

Sweet pepper stuffed with seasoned ground pork and shrimp with an asparagus stem. Tempura battered, fried and served with our house dumpling sauce \$6.95

Tod Mun Moo

🔥

Skewered Thai meatballs with coconut flakes, kaffir lime leaves, lemongrass and spices; served with pineapple sweet and sour sauce \$6.95

Satay

Marinated, grilled skewers served with homemade peanut sauce and cucumber sauce \$7.95

Chicken \$7.95 | Beef, add \$1.00 | Shrimp, add \$2.00

GF Gluten Free and V Vegetarian when requested. 🔥 Naturally Spicy.

For parties of 6 or more, an 18% gratuity will be added.



Tod Mun Moo



Spring Roll



Satay Chicken



Thai Pepper

SOUPS

Tom Kha

GF V

Creamy coconut milk broth with lemongrass, galangal, mushrooms and cilantro with fresh squeezed lime juice; served with your choice of chicken / tofu / TVP or vegetables

\$5.95

Shrimp or Fish, add \$2.00



Tom Yum

Tom Yum

GF V

Mildly spicy broth with fresh squeezed lime juice, lemongrass, galangal, mushrooms and cilantro; served with your choice of chicken / tofu / TVP or vegetables

\$5.95

Shrimp or Fish, add \$2.00

SALADS

Grilled Chicken Salad

GF V

Marinated, diced chicken breast, shredded green and red cabbage, cucumbers, cilantro, red onion, carrots and tomatoes tossed in a crispy garlic and lime dressing

\$8.75

House Salad

GF

Spring mix, tomatoes, cucumber, red onion and carrot served with your choice of ginger or peanut dressing

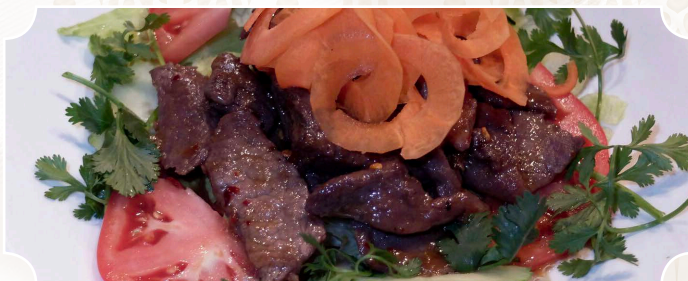
\$6.25

Spicy Beef Salad

GF

Grilled sirloin tip tossed with a fresh squeezed lime and spicy chili dressing served with cucumbers, tomatoes, red onions, cilantro and carrots over a bed of iceberg lettuce

\$9.75



Spicy Beef Salad

SIDES

Side of vegetables	\$3.00
Single vegetable added to a dish (Veggies may vary in price)	\$1.00
Extra chicken/tofu/TVP or vegetables added to a dish	\$2.00
Side egg or add an egg to a dish	\$1.50
Extra fish/shrimp/seafood added to a dish	\$4.00
Homemade salad dressings or sauces	2 oz. \$.75 12 oz. \$4.50 16 oz. \$6.00
Side of jasmine rice	\$1.50
Side of brown rice	\$2.50
Substitute brown rice in a meal	\$1.50

BEVERAGES

Fountain Drinks

Coke, Diet Coke, Sprite, Mr. Pibb, Lemonade, Coke Zero, Ginger Ale	\$2.65
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Cold Beverages

Ale 8 Bottle	\$1.50
Goslings Ginger Beer (non alcoholic)	\$2.50
Abita Root Beer Bottle	\$2.50
John Contea Sweet/Unsweet Tea	\$2.65
Thai Iced Tea	\$3.50
Thai Iced Coffee	\$3.50

Hot Pot of Tea

Green Tea	\$3.00
Jasmine Tea	\$3.00

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NOODLE & JASMINE RICE PLATES

Served with your choice of chicken / tofu / TVP or vegetables

Beef, add \$2.00 | Shrimp, add \$4.00

Pad Thai

GF V

National dish of Thailand - Thin rice noodles, egg, bean sprouts, crushed peanuts

\$10.95

Green Curry Fried Rice

GF V

Jasmine rice, eggplant, onion, and egg, stir fried with a green curry flavor

\$12.95

Woon Sen Pad Thai

GF V

Sweet Potato Noodles, bean sprouts, crushed peanuts and egg

\$12.95

Basil Fried Rice

GF V

Jasmine rice, onion and basil sauce

\$10.95

Pad See Iew

GF V

Wide rice noodles, broccoli and egg

\$10.95

Loaded Fried Rice

GF V

Jasmine rice, edamame, black beans, mixed vegetables and onion

\$10.95

Pad Kee Mow

GF V

Wide rice noodles, broccoli, onions and sprouts stir fried with basil sauce

\$10.95

Fried Rice

GF V

Jasmine rice, onion and egg

\$10.95

OUR SPICE SCALE: 0-5

While some of our dishes may be naturally spicy, we can adjust the spice to your desired level. Our scale ranges from 0 to 5 with 0 being mild and 5 being Thai spicy, and the bravest will often venture beyond that.

Please be advised that we will not be responsible if you order your dish too spicy. We recommend that you start low on the scale and work your way up, especially since we can not control exactly how spicy each pepper is grown naturally. You may always request additional spice at no extra cost, but we can not remove it from your meal once it's added.



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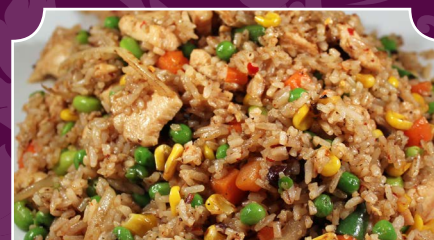
Pad Thai with Shrimp



Pad Kee Mow



Loaded Fried Rice





Mango Salmon



Spiced Shrimp
with Coconut Rice

ENTREES

Basil Entree

GF V

Sliced onions and bell peppers simmered in a basil sauce and served with a side of jasmine rice; served with your choice of chicken / tofu / TVP or vegetables

\$13.95

Beef, add \$2.00 | Shrimp, add \$4.00

Pineapple Fried Rice

GF

Jasmine rice, pineapple, raisins, cashews and onions stir fried with curry spices; served with your choice of chicken / tofu / TVP or vegetables

\$14.95

Beef, add \$2.00 | Shrimp, add \$4.00

Kaow Soi

GF V

Wheat noodles in a mild coconut curry sauce, topped with spring mix, cilantro and red onion; served with your choice of chicken / tofu / TVP or vegetables

13.95

Beef, add \$2.00 | Shrimp, add \$4.00

Crispy Garlic Tilapia

Delicately fried, 8 oz Tilapia filet, hand breaded in panko, drizzled with a fried garlic sweet and sour sauce; served with jasmine rice

\$16.50

Simply Green

GF V

Green vegetables stir fried in a sour, yet slightly sweet broth with a hint of fresh ginger; served with your choice of chicken / tofu / TVP or vegetables and a side of jasmine rice

\$13.95

Beef, add \$2.00 | Shrimp, add \$4.00

Herbed Porkloin

GF

Tender, marinated porkloin, sliced and served with cilantro rice and a fresh garlic sweet and sour sauce

\$16.50

Suki Haeng

GF V

Sweet potato noodles cooked with fresh green vegetables in a miso based sauce; served with your choice of chicken / tofu / TVP or vegetables

\$13.95

Beef, add \$2.00 | Shrimp, add \$4.00

Spiced Shrimp with Coconut Rice

GF

Spicy, yet sweet, chili shrimp sauce served over a bed of coconut rice and topped with chiffonade kaffir lime leaves

\$17.50

Thai Eggplant

GF V

Purple eggplant cooked Thai style with fresh Thai basil leaves; served with your choice of chicken / tofu / TVP or vegetables and a side of jasmine rice

\$13.95

Beef, add \$2.00 | Shrimp, add \$4.00

Mango Salmon

GF

Pan-seared salmon filet topped with a spiced cream curry sauce simmered with fresh mango, zucchini and tomato; served with a side of jasmine rice

\$18.50

SPECIALTY ENTREES ON NEXT PAGE

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Crispy Garlic Tilapia



Herbed Porkloin



Pineapple Fried Rice



SPECIALTY ENTREES

Haw Mok Talay



Red snapper, shrimp, scallops and calamari rings served over steamed vegetables in a red curry sauce topped with chiffonade kaffir lime leaves; served in a clay pot with a side of jasmine rice

\$22.50

Talay Jaa



Shrimp, scallop, and calamari rings stir fried with fresh vegetables in a mild, creamy curry sauce topped with hand-breaded soft shell crab; served with jasmine rice

\$22.50



Talay Jaa

Amazing Seabass



Pan seared 8 oz., sustainable Chilean seabass filet served on a bed of zucchini simmered in green curry sauce with fresh Thai basil and rice noodles

\$24.95

CURRY DISHES

Served with your choice of chicken / tofu / TVP or vegetables and a side of jasmine rice

Beef, add \$2.00 | Shrimp, add \$4.00

Massaman Curry



Slightly sweet and creamy coconut curry with potatoes

\$12.95

Green Curry



A blend of green pepper, herbs and spices with green beans and fresh Thai basil leaves

\$12.95

Red Curry



A blend of dried chili pepper, herbs and spices with coconut milk and bamboo shoots

\$12.95

Pineapple Curry



Sweet with a hint of sour, this coconut milk curry is spicy and cooked with pineapple

\$12.95

Yellow Curry



Mild coconut curry with spices including turmeric and curry powder cooked with potatoes and carrots

\$12.95



Massaman Curry



Pineapple Curry



Green Curry



Yellow Curry

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DESSERTS

Black Sticky Rice **\$4.95**

Mango Sticky Rice (Seasonal) **\$5.95**

Honey Banana **\$4.95**



Black Sticky Rice



SUSHI

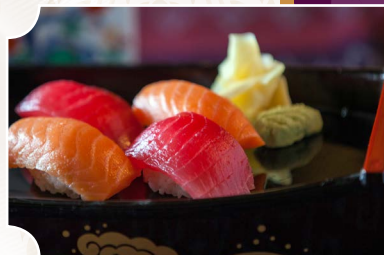
APPETIZERS

Miso Soup	Miso broth, soft tofu and seaweed	\$3.95
Edamame	Steamed soybean pods dusted with salt	\$3.95
Tempura Platter	Shrimp and vegetables fried in tempura batter	\$7.95
Seaweed Salad	Seaweed, agar-agar, kikurage mushroom, red pepper, sesame seeds	\$4.95
Wasabi Dumplings	Pork and shrimp dumplings flash fried and served with dumpling sauce	\$4.95
Calamari Salad	Squid, bamboo shoots, kikurage mushroom, red peppers, ginger, sesame seeds	\$5.95



MAKI (8 PIECES)

Small Roll	Choice of cucumber, imitation crab, carrot or avocado	\$3.95
Small Roll Deluxe*	Choice of fresh tuna, salmon or shrimp	\$5.95
Cream Cheese Roll	Choice of fresh or smoked salmon and cream cheese	\$6.95
California Roll	Imitation crab, cucumber and avocado	\$5.95
California Deluxe	Imitation crab, cucumber, avocado and caplin roe	\$6.95
Spicy Roll*	Choice of tuna, salmon or crab with cucumber and spicy sauce	\$6.75
Tempura Roll	Fried shrimp tempura, avocado, caplin roe, spicy sauce	\$8.95
Spider Roll	Soft shell crab, avocado, caplin roe, eel sauce	\$10.50
Rainbow Roll*	California roll topped with fresh fish	\$9.75
Bourbon Salmon	Cooked salmon, carrot and cucumber	\$6.95
Yum Yum Roll	Crab, avocado, carrot and spicy sauce	\$7.95
Vegetable Roll	Avocado, cucumber and carrot	\$5.95



NIGIRI (2 PIECES)

Maguro*	Tuna	\$4.95
Sake*	Salmon	\$4.65
Ebi	Cooked shrimp	\$4.95
Tamago	Egg cake	\$4.50
Inari	Sweet tofu pocket	\$3.95

HOUSE SPECIALS

Thai Spicy Tuna*	\$6.95
Crunchy Crab Roll	\$8.50
Sashimi Platter*	
(6 or 12 piece)	\$9/18

**Served Raw - Warning: Consuming raw or undercooked food can increase the risk of food borne illness*

For Maki, Nigiri and House Specials, brown rice and soy wraps available at no additional cost

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