



Menu

“We serve the true essence of Thai cuisine.”



Appetizer

1. Vegetable Egg Roll 🌿 ปอเปี๊ยะทอด \$7.00

Crispy egg rolls stuffed with roasted cabbage, carrots and glass noodles, served with sweet and sour dipping sauce

2. Fresh Spring Roll สลัดโรล ① \$7.95

Rice paper stuffed mixed vegetables with your choice of vegetables only or chicken or shrimp, served with homemade peanut sauce.

3. Chicken or Beef Satay สะเต๊ะ ① \$9.50

Grilled marinated chicken or beef in spices on bamboo skewers served with house peanut sauce and cucumber relish.

4. Issara Chicken Wing ปีกไก่ทอด \$9.50

Marinated chicken wing, house special chili sauce, crispy basil.

5. Fried Calamari ปลาหมึกทอด \$9.50

Coated in spiced flour and lightly fried calamari served with two sauced: hot and spicy & sweet and sour.

6. Fried Tofu 🌿 เต้าหู้ทอด ① \$7.95

Deep fried tofu served with peanut plum sauce.

7. Bangkok Cup กระเพราทอง \$9.50

Minced chicken and potato salad in crispy cracker cup, cucumber relish.

8. Tod Mun Pla 🌶️ ทอดมันปลา \$8.50

Fried fish blended in red curry paste served with sweet & sour sauce fresh cucumber and crushed peanuts.

9. Mee Krob หมี่กรอบ \$9.95

Crispy noodle, chicken, shrimp, tofu, bean sprout, citrus tamarind sauce.

10. Shrimp Roll กุ้งทอด \$9.95

Fried spiced shrimp wrapped in thin rice paper served with sweet and sour dipping sauce.

11. Fried Dumplings เกี้ยวซ่าทอด \$8.50

Fried dumpling served with house special dipping sauce.

12. Crispy Crab Rangoon เกี้ยวห่อชีสทอด \$8.50

Fried Crispy wonton stuffed with cream cheese, Crab meat, onion served with sweet and sour dipping sauce.

13. Mixed Appetizer \$13.95

A combination of vegetable Egg rolls (2), chicken satay (2), shrimp rolls (2), bangkok cups (4) and crab rangoon (2)



3. Chicken or Beef Satay \$9.50



13. Mixed Appetizer \$13.95



4. Issara Chicken Wing \$9.50



2. Fresh Spring Roll \$7.95

7. Bangkok Cup \$9.50

Not every ingredient is listed. Please let us know if you have any food allergy.

We can adjust spiciness to your like
(Not Spicy, Mild, Medium, Spicy, Very Spicy).

① = Gluten Free

Soup



14. Tom Yum Hot Pot 

14. Tom Yum ต้มยำ

Hot & Sour soup with choice of meat, tomatoes, lemongrass-kaffir lime broth, fresh mushroom cilantro bird-eye chili.

	Cup	Hot Pot
Chicken or Tofu	\$6.50	\$12.50
Shrimp	\$8.50	\$14.50
Seafood	\$10.50	\$16.95

15. Tom Kha ต้มข่า

Hot & sour coconut soup with choice of meat galanga-kaffir lime broth, coconut milk, fresh mushroom, cabbage, tomatoes, bird-eye chili.

	Cup	Hot Pot
Chicken or Tofu	\$7.50	\$13.50
Shrimp	\$9.50	\$15.50
Seafood	\$11.50	\$17.50



16. Po Tak Hot Pot  **\$16.95**

16. Po Tak โป๊ะแตก **\$16.95** (Hot Pot Only)

Spicy and sour seafood soup. This traditional Thai soup is a combination of Shrimp, squid mussel, scallop, sole fish fresh mushroom, basil, lemongrass-kaffir lime broth, bird-eye chili.

17. Vegetable Soup แกงจืดเต้าหู้ Cup **\$6.50** Hot Pot **\$12.00**

A clear soup of tofu, napa cabbage, broccoli, green onion, carrot, celery, onion in clear chicken broth.

18. Glass Noodle Soup แกงจืดวุ้นเส้น Cup **\$6.50** Hot Pot **\$12.00**

Thai style comfort food Chicken, shrimp, glass noodle, napa cabbage, green onion, carrot in clear chicken broth.

19. Wonton Soup เกี๊ยวน้ำ Cup **\$6.50** Hot Pot **\$12.00**

Wonton with minced chicken, shrimp topped with chicken, iceberg lettuce, bean sprouts, green onion, in clear chicken broth.



19. Wonton Soup Hot Pot **\$12.00**



15. Tom Kha Chicken Cup **\$7.50**

*Most menu items can be made with vegetables

 = Gluten Free

Salad

20. Simple Green Salad 🌿 สลัดผัก ① \$7.00

Organic spring Mix, iceberg lettuce, grape tomatoes, shredded carrots, ginger vinaigrette.

21. Grilled Pork Salad สลัดหมูย่าง \$9.50

Grilled marinated pork, mixed green, cucumber, tomatoes, carrot, tamarind dressing.

22. Satay Chicken Salad สลัดไก่สะเต๊ะ ① \$9.50

Grilled chicken satay, cucumber, red onion, fresh chili pepper, peanut curry dressing

23. Grilled Beef Salad 🌶️ ยำเนื้อย่าง (Yum Nuer) \$9.95

Marinated skirt steak, bird-eye chili, green onion, tomato, cucumber, celery, carrot.

24. Yum Won Sen 🌶️ ยำวุ้นเส้น ① \$11.95

Glass noodle, shrimp, chicken, cashew nut, onion, tomato, spicy lime dressing.

25. Shrimp and Herb Salad 🌶️ ปลา กุ้ง \$12.95

Grilled shrimp, lemongrass, mint, cilantro, dried chili paste.

26. Spicy Seafood Salad ยำทะเล 🌶️ (Yum Talay) ① \$15.95

Shrimp, squid, mussel, scallop, sole fish, cilantro, green onion, lime juice, bird-eye chili.

27. Squid Salad 🌶️ ยำปลาหมึก ① \$13.50

Squid, cilantro, red onion, celery, bird-eye chilli green onion, tomato, spicy lime dressing

28. Naked Shrimp Salad 🌶️ ① \$12.95

กุ้งแซ่ซ่าปลา

Fresh lettuce topped with Fresh raw shrimps, mint leaves, garlic and chilli fish sauce

29. Moo Manow 🌶️ หมูมะนาว \$12.95

Fresh lettuce topped with grilled pork, garlic, bird-eye chilli, cilantro spicy lime dressing



20. Simple Green Salad
\$7.00



21. Grilled Pork Sald
\$9.50



24. Yum Won Sen 🌶️
\$11.95



26. Spicy Seafood Salad 🌶️
(Yum Talay)
\$15.95




E-Saan Classic

30. Papaya Salad ส้มตำ \$8.95



Fresh raw papaya, tomato, long green bean, thai chili, crusted peanut, dried shrimp.

31. Papaya Salad with Salty Crab \$9.95

ส้มตำปูเค็ม 

Fresh raw papaya, tomato, long green bean, thai chili, crusted peanut, dried shrimp and salty crab

32. Papaya Salad with Grilled Shrimp \$12.95

ส้มตำกุ้งย่าง  

Fresh raw papaya, tomato, long green bean, thai chili, crusted peanut, dried shrimp and grilled shrimp

33. Larb Chicken ลาบไก่ \$8.95

Minced chicken mix with mint red onion, rice powder, fish sauce, lime vinaigrette, lettuce cup.

34. Grilled Pork หมูย่าง \$10.50

Marinated pork shoulder, thinly sliced, tamarind dipping sauce.

35. Crying Tiger เสือร้องไห้ \$12.95

Marinated skirt steak, thinly sliced, with mix green salad and tamarind dipping sauce.

36. Pork Waterfall น้ำตกหมู \$10.95

Grilled pork shoulder sliced with fresh lemongrass, red onion, mint, rice powder, fish sauce-lime dressing.

37. Beef Waterfall น้ำตกเนื้อ \$11.50

Grilled skirt beef steak, fresh lemongrass, red onion, mint, rice powder, fish sauce, lime dressing.

38. BBQ Chicken ไก่ย่าง \$11.50

Oven roasted marinated half chicken, finished on the grill, sweet chili sauce.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Customers need to be aware of the risks involved in consuming raw or undercooked foods

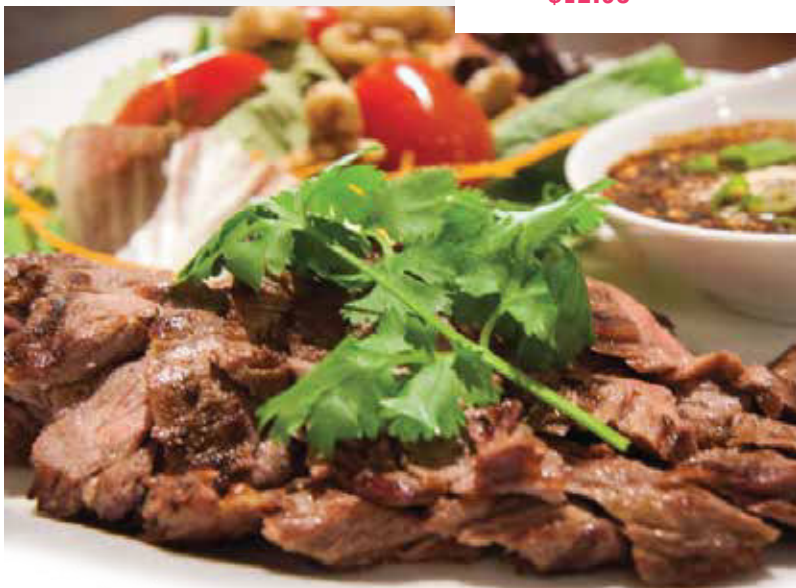
34. Grilled Pork

\$10.50



35. Crying Tiger

\$12.95



30. Papaya Salad

\$8.95



36. Pork Waterfall

\$10.95



33. Larb Chicken

\$8.95



Curries

Served with steamed jasmine rice
brown rice add (\$+1).
Choice of Protein: chicken pork or tofu



39. Yellow Curry

\$12.95

39. Yellow Curry 🌶️ แกงเหลือง (GF) **\$12.95**

A yellow curry paste cooked in coconut milk with russet potatoes, sweet onion, carrots and green onions.

beef **\$14.45** shrimp **\$15.45**

40. Green Curry 🌶️ แกงเขียวหวาน (GF) **\$12.95**

Green curry the spiciest of all curry with bamboo shoot, thai basil in coconut milk.

beef **\$14.45** shrimp **\$15.45**

41. Red Curry 🌶️ แกงแดง (GF) **\$12.95**

Red curry and herb with bamboo shoot, thai basil in coconut milk.

beef **\$14.45** shrimp **\$15.45**

42. Salmon Chu Chee 🌶️ (GF) **\$15.50**

คูชีแซลมอน

filet of salmon, red curry sauce cooked in coconut milk with fresh lime leaves and red chili.

43. Pineapple Shrimp Curry 🌶️ **\$14.95**

แกงส้มประดกุ้ง (GF)

In red curry sauce with pineapple, grape tomato and thai basil.

44. Roasted Duck Curry 🌶️ **\$14.95**

แกงเผ็ดเป็ดย่าง

In red curry broth, lychee, grape tomatoes, thai basil in coconut milk.

45. Panang Beef 🌶️ แกงพะเนียง (GF) **\$14.95**

Slowly braised beef in panang curry, kaffir-lime leave, fresh coconut milk, red chili.

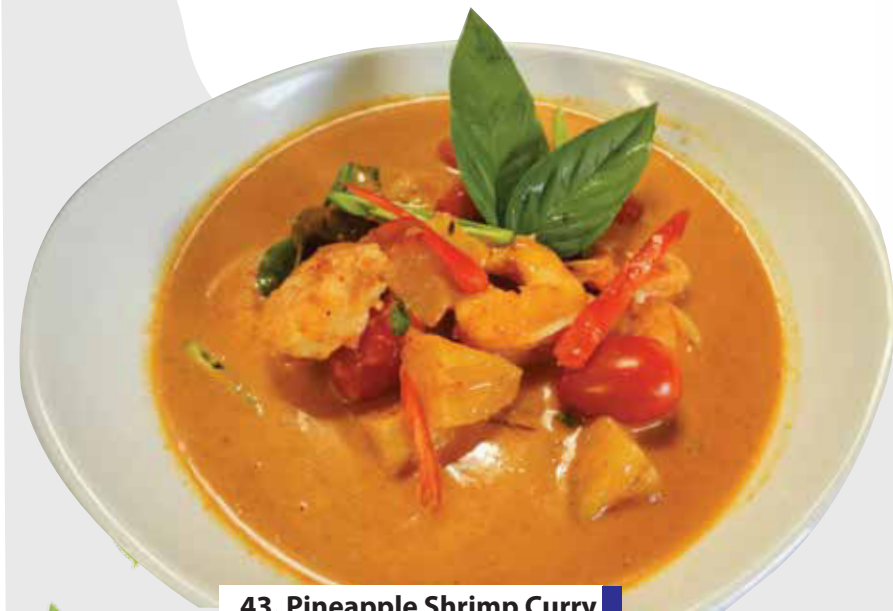
Beef **\$14.95**

Chicken, Pork, Tofu **\$13.00**



45. Panang Beef 🌶️

\$14.95



43. Pineapple Shrimp Curry

\$14.95

42. Salmon Chu chee

\$15.50



Rice & Noodle

Choice of Chicken, Pork, or Tofu
(Beef +\$1.50, Shrimp+\$2.50
Seafood or Combination +\$4)

46. Pad Thai ผัดไทย \$10.95

Stir fried thin rice noodle with egg, bean sprout, green onions and homemade tamarind sauce topped with toasted peanut.

47. Drunken Noodle ผัดซีเม่า 🌶️ \$10.95

Flat rice noodle stir-fried with spicy basil garlic sauce, bell peppers, tomatoes, sweet onion, thai basil.
Substitute Fettucine noodle (+\$2)

48. Pad See Ew ผัดซีอิ้ว \$10.95

Flat rice noodle stir-fried with broccoli, carrots, egg, dark soy sauce.

49. Green Curry Fettucine \$11.95

เส้นเฟตตูชินีผัดเขียวหวาน

Stir-fried spicy noodle with serrano peppers and thai basil in green curry sauce.

50. Spicy Fried Rice 🌶️ \$10.95

ข้าวผัดกระเพรา

Thai style fried rice spicy basil garlic sauce with thai basil, serrano pepper, sweet onion.

51. Pineapple Fried Rice \$11.95

ข้าวผัดสับปะรด

Thai style fried rice with pineapples, cashew nut, raisin, yellow curry powder, sweet onion and cilantro.

52. Rad Na ราดหน้า \$10.95

Flat rice noodle topped with gravy sauce, broccoli, carrots crispy egg noodle. (+\$1)

53. Khao Soi ข้าวซอยไก่ 🌶️ \$11.95

Egg noodle with braised chicken leg in northern style rich red curry broth served with pickle radish, toasted chili paste and fresh vegetable.

54. Issara Fried Rice ข้าวผัดอิสระ 🌶️ \$11.95

Recommend with combination protein and very spicy green bean, kaffir-lime paste.
Add salted egg (+\$1)

55. Fried Rice ข้าวผัด \$10.95

Plain but good. Egg sweet onion, green onion tomatoes.

56. Crab Fried Rice ข้าวผัดปู \$16.00

Real jumbo lump crab meat, egg, sweet onion, green onion.

57. Pad Won Sen ผัดวุ้นเส้น \$10.95

Stir-Fried Noodle with egg, sweet onion, carrots, tomatoes, dark soy sauce.



46. Pad Thai Shrimp \$13.45



49. Green Curry Fettucine \$11.95



48. Pad See Ew (Combination) \$14.95



50. Spicy Fried Rice 🌶️ \$10.95

Wok and Entree

Choice of Chicken, Pork, or Tofu

(Beef +\$1.50, Shrimp +\$2.50 Seafood or Combination +\$4)

Served with a steamed Jasmine rice, brown rice adds +\$1



67. Fried Pompana Fish

Garlic sauce **\$16.50**

58. Wok Stir-fry with Basil Sauce  **\$11.95**

ผัดกระเพรา

Classic style stir-fried with basil, sweet onion, long green bean, red chili pepper, thai basil.

59. Wok Stir-fry with Garlic Sauce **\$11.95**

ผัดกระเทียมพริกไทย

Choice of protein saute in garlic soy sauce.

60. Prik Khing ผัดพริกขิง   **\$11.95**

Choice of protein, long green bean, red chili pasted stir-fried with kaffir-lime leaves.

61. Wok Stir-Fried with Ginger Sauce **\$11.95**

ผัดขิงสด

Choice of protein, sweet onion, fresh ginger, red chili pepper, soy bean sauce.

62. Wok Stir-Fried Mixed Green **\$11.95**

ผัดผักรวมมิตรน้ำมันหอย

Choice of protein, mixed vegetable saute in oyster sauce.

63. Wok Stir-Fried Broccoli in Oyster Sauce **\$11.95**

ผัดผักบล็อกโคลี่น้ำมันหอย

Choice of protein, Broccoli saute in oyster sauce.

64. Spicy Eggplant  **\$11.95**

ผัดมะเขือยาว

japanese eggplants, serrano chili, sweet onion, basil garlic sauce.

65. Chicken Cashew Nut **\$12.95**

ไก่ผัดเม็ดมะม่วง

Bell peppers, onion, carrot, celery, soy-chill sauce.

66. Crispy Sole **\$15.95**

ปลาโซลทอดยำแฉับเปลือก

Deep fried fish filet with granny smith apple salad, cashew nuts, red onion and cilantro.

67. Fried Pompano Fish (whole) **\$16.50**

ปลาทอดสามรส / ทอดกระเทียม

Pick sauce choices: garlic sauce or sweet spicy chili sauce.

68. Sizzling Seafood  **\$15.95**

ผัดฉ่าทะเล

Shrimp, fish filet, scallops, mussels, squid stir-fried in chili garlic sauce, serrano peper, green bean, basil.

69. Kai Jiew Kai Sub ไข่เจียวไก่สับ **\$10.95**

Thai Omelette with minced chicken, green onion

63. Broccoli Oyster Sauce

\$11.95



60. Prik Khing 

\$11.95



64. Spicy Eggplant

\$11.95



66. Crispy Sole

\$15.95



 = Gluten Free

Dessert

70. Mango with Sticky Rice \$8



70. Mango with Sticky Rice \$8

Sweet sticky rice, fresh mango, crispy beans.

71. Thai Tea Creme Brulee \$5

Egg custard slowly infused with Thai Tea and fresh berries.

72. The Coconut Ice Cream \$4.50
(dine-in only)

73. Vanilla Ice Cream \$4.50
(dine-in only)

74. Crispy Roti Topping with Sweetened \$5

Steamed Rice and Side Dishes

White Rice	\$1.50
Brown Rice	\$2.50
Sticky Rice	\$3
Crispy Roti	\$3
Thai Fried Egg	\$3
Steamed Broccoli	\$4
Sweet Sticky Rice	\$4
Cucumber Salad	
Small \$1	Large \$4
Peanut Sauce	
Small \$1	Large \$4

71. Thai Tea Creme Brulee \$5



Beverages

	Reg	Large
75. Thai Iced Tea	\$3.50	\$4.25
76. Thai Iced Coffee	\$3.50	\$4.25
77. Iced Mache Latte	\$3.90	\$4.65
78. Marble Thai Tea	\$3.50	\$4.25
79. House Coffee	\$3.50	\$4.25
80. Lychee Lemonade	\$3.50	\$4.25
81. Lychee Black Tea	\$3.50	\$4.25
82. Butterfly Pea Juice	\$3.50	\$4.25
83. Chrysanthemum Tea	\$3.50	\$4.25

84. Soda	\$2
(Coke, Diet Coke or Sprite)	
85. Lemonade	\$2
86. Iced Tea (unsweetened)	\$2
87. Bottle Water	\$1.50
88. Hot Tea	\$2
Jasmine Tea, Green Tea, (Chamomile Tea Caffeine Free)	



77

78

79

82

80

81

83

14

10

3

**Choice of: Chicken, Pork, Tofu or Vegetables
(Beef+\$1, Shrimp +\$2, Combination +\$4)**

Lunch Special

Served 11 am - 3 pm

Served with Thai Jasmine rice,
house salad, fried wonton skin and soup of the day
(only salad is available for take-out and delivery)
One Choice of 1 - 16 Entree

Dinner Special

Served 4 pm - 9 pm (Mon - Thu)

Served 4.30 pm - 9.30 pm (Fri - Sat)

Served with Thai Jasmine rice or Shrimp Fried rice
house salad, Egg roll and soup of the day
(only salad is available for take-out and delivery)
One Choice of 1 - 16 Entree

Brown rice +\$1

	Lunch	Dinner
1. Wok Stir-Fried Mixed Green	\$8.95	\$12.50
2. Broccoli in Oyster Sauce	\$8.95	\$12.50
3. Pad Thai	\$8.95	\$12.50
4. Pad See Ew	\$8.95	\$12.50
5. Drunken Noodle	\$8.95	\$12.50
6. Wok Stir-Fried with Basil Sauce	\$8.95	\$12.50
7. Wok Stir-Fried with Garlic Sauce	\$8.95	\$12.50
8. Prik Khing 🌶️	\$8.95	\$12.50
9. Cashew Nuts	\$8.95	\$12.50
10. Yellow Curry 🌶️	\$8.95	\$12.50
11. Green Curry 🌶️	\$8.95	\$12.50
12. Red Curry 🌶️	\$8.95	\$12.50
13. Chicken B.B.Q	\$10.45	\$13.95
14. Crying Tiger	\$10.45	\$13.95
15. Grilled Pork	\$10.45	\$13.95
16. Wok Stir-Fried minced Chicken with Fried Egg	\$10.45	\$13.95

Not every ingredient is listed.

Please let us know if you have any food allergy.

We can adjust spiciness to your like
(Not Spicy, Mild, Medium, Spicy, Very Spicy).