Appetizers

| Appenzers | | | |
|---|--|--|--|
| 1. Spring Rolls\$6 | | | |
| Deep-fried and served with plum sauce. | | | |
| 2. Cheese Rolls\$6 | | | |
| Cream cheese rolls deep-fried and served with plum sauce. | | | |
| 3. Summer Rolls\$6 | | | |
| Fresh rolls; choice of shrimp or tofu; spicy peanut sauce. | | | |
| 4. Fried Tofu\$6 | | | |
| Deep-fried tofu; served with crushed peanut plum sauce. | | | |
| 5. Shrimp Chips\$6 | | | |
| Shrimp chips; served with plum sauce. | | | |
| 6. Chicken Satay\$8 | | | |
| Marinated chicken skewers; peanut sauce & cucumber salad. | | | |
| 7. Thai Pork Ribs\$11 | | | |
| Deep-fried; with house salad and plum sauce. | | | |
| 8. Shrimp Tempura\$9 | | | |
| Deep-fried; with house salad and plum sauce. | | | |
| 9. Crispy Shrimp or Squid\$9 | | | |
| Battered and flaked, deep-fried; with plum sauce. | | | |
| 10. Lady Shrimp\$9 | | | |
| Wrapped in rice paper deep-fried; with house salad. | | | |
| 11. Roll Delight\$9 | | | |
| 5 Cheese, 3 Spring, 1 Summer; with plum and peanut sauce. | | | |
| 12. Thai Curry Puff\$9 | | | |
| Thai puff pastry appetizer, served with our house plum sauce. | | | |
| 14. Combination Appetizer\$18 | | | |
| 7 Cheese Rolls, 3 Spring Rolls, 4 Crispy Shrimp, 2 Chicken | | | |
| Satay, 1 Summer Roll (Shrimp or Tofu); with plum, peanut, and | | | |
| cucumber salad. | | | |

Soup

| | Small | Large |
|--|-------------|--------|
| 15. Cabbage Soup | \$7 | \$12 |
| Cabbage, celery onion, carrot, ground pork, | shrimp, sq | uid. |
| 16. Cabbage Soup Tofu | \$7 | \$12 |
| Cabbage, celery, onion, carrot, tofu. | | |
| 17. Wonton Soup | \$7 | \$12 |
| Pork wontons, shrimp, squid, carrot, spinach. | | |
| 18. Gang Laeng | \$7 | \$12 |
| Tom Yum | | |
| Thai style hot and sour soup; mushrooms, to Thai herbs, cilantro, chili oil. | matoes, o | nions, |
| 19. Chicken | \$7 | \$12 |
| 20. Tofu (w/ cabbage & zucchini) | \$7 | \$12 |
| 21. Shrimp | \$8 | \$14 |
| 22. Seafood | \$9 | \$16 |
| Tom Kah | | |
| Coconut milk soup; mushroom, carrot, baby o green onion, cilantro, chili oil. | orn, Thai | herbs, |
| 23. Chicken | \$8 | \$14 |
| 24. Tofu (w/ cabbage & zucchini) | \$8 | \$14 |
| 25. Shrimp | \$9 | \$16 |
| 26. Seafood | \$10 | \$18 |
| 27. Po-Thak | \$9 | \$16 |
| Sour and spicy soup; mushrooms, onions, ging juice, chili peppers. | ger, basil, | lime |
| | | |



#11 Roll Delight

#7
Thai Pork Ribs



Salad

| 28. | Sawasdee Salad | \$11 |
|------|--|----------|
| | Assorted vegetables, choice of chicken or tofu, and e house dressing. | gg; with |
| 29. | Muslim Salad | \$11 |
| 30.1 | Assorted vegetables, tofu, and egg; with peanut dres Mushroom Salad | |
| | Assorted vegetables, mushroom, tofu; tossed in house vinaigrette. | 2 |
| 31. | Laab | \$12 |
| 32. | Ground chicken, beef, or tofu; onions, cilantro, carrot, pepper, ground rice; tossed in home vinaigrette, over Weeping Tiger | lettuce. |
| 33. | Grilled beef; onion, cilantro, carrot, bell pepper, grou tossed in house vinaigrette, over lettuce. Yum Neua | |
| 34. | Grilled beef; onion, cilantro, carrot, bell pepper, cucu tomato; tossed in house vinaigrette, over lettuce. Yum Woonsen Tofu | |
| 35. | Tofu, onion, cilantro, tomato, celery, carrot, bell peppe tossed with glass noodle and house vinaigrette, over Yum Woonsen | lettuce. |
| 1 | Ground chicken, shrimp, onion, cilantro, tomato, celery bell pepper, tossed with glass noodle and house | |
| 36. | Eggplant Salad | |
| | Ground chicken, shrimp, onion, cilantro, carrot, bell pertossed in house vinaigrette, over eggplant. | |
| 37. | Yum Talay | |
| | Seafood combination, onion, cilantro, carrot, bell pepp | |



#32 Weeping Tiger



#48 Pad Prik Sod

Crispy Noodle Green Curry



Stir-Fry

Chicken, Pork, Tofu, Veggie – \$13 Beef, Shrimp, Squid – \$14 Seafood or Meat Combination – \$17

38. Breow Waan (Thai Sweet & Sour)

Fresh cucumber, tomato, pineapple, dew garlic, bell pepper, onion, carrot, and baby corn in our house sweet and sour sauce

39. Pad Kra Praow (Sweet Basil)

Fresh basil stir fried with garlic, onion, bell pepper, carrot, baby corn, mushroom and bamboo shoots.

40. Pad Cashew (Thai Style)

Roasted cashew nuts stir fried with dried chili, garlic, onion, bell pepper, carrot, and baby corn.

41. Pad King (Ginger)

Ginger slices stir fried with garlic, mushroom, onion, bell pepper, carrot, and baby corn.

42. Pad Gratiem (Garlic)

A favorite for garlic lovers, a garlic, black pepper, paprika blend with Thai seasoning, served over broccoli.

43. Pra-Ram (Peanut Sauce)

Choice of protein sautéed in our popular peanut sauce, served over fresh spinach.

44. Pad Num Munhoy (Oyster Sauce)

Sautéed garlic, baby corn, onions, carrots, and mushrooms served over a bed of broccoli topped with oyster sauce.

45. Pad Bamboo

Stir fry bamboo shoots with bell pepper, garlic, dried chili, and onion.

46. Spicy Eggplant

Eggplant stir fried with bell pepper, garlic, and chili.

47. Pad Prik King (Chili Paste)

Sateed bell pepper, green bean, dried chili in a red curry chili paste.

48. Pad Prik Sod (Fresh Chili)

Fresh chili stir fried with garlic, onion, bell pepper, carrot, and baby corn.

49. Sizzling Peanut Sauce

Baby corn, mushroom, onion, and carrot tossed in our peanut sauce and served on a hot plate.

50. Mixed Veggies

Vegetable stir fry with bean thread noodles in our house sauce.

#58 Jungle Curry





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Curry

Chicken, Pork, Tofu, Veggie – \$15 Beef, Shrimp, Squid – \$16 Seafood or Meat Combination – \$18

51. Pa-Nang Curry

Coconut curry with bell peppers and fresh basil.

52. Green Curry

Coconut curry bell peppers, bamboo shoots, green peas, diced carrots, and fresh basil.

53.Red Curry

Coconut curry with bell peppers, bamboo shoots, and fresh basil.

54. Yellow Curry

Coconut curry with onions, potato, and carrots.

55. Mus-sa-mun Curry

Coconut curry with peanuts, pineapple, onions, potato, and carrots.

56. House Curry

Coconut curry with pineapples, tomatoes, bell peppers, and fresh basil.

57. Pumpkin Curry

Coconut curry with pumpkin, carrots, bell peppers, and fresh hasil

58. Jungle Curry

Spicy "Country Style" curry, made with red curry paste without coconut milk, bamboo shoots, bell peppers, onions, carrots, baby corn, zucchini, mushrooms, and fresh basil.

Crispy Noodle Curry

Chicken, Pork, Tofu, Veggie – \$16 Beef, Shrimp, Squid – \$17 Seafood or Meat Combination – \$19

59. Crispy Noodle Pa-nang Curry

- 60. Crispy Noodle Green Curry
- 61. Crispy Noodle Red Curry
- 63. Crispy Noodle Mas-sa-mun Curry
- 64. Crispy Noodle House Curry

62. Crispy Noodle Yellow Curry

65. Crispy Noodle Pumpkin Curry

66. Shrimp Curry with shrimp hall papers tamatass

Red coconut curry, with shrimp, bell peppers, tomatoes, pineapple, and fresh basil, served in a pineapple shell.

67. Roasted Duck Curry.....\$16

Boneless roasted duck in our red coconut curry, with pineapples, tomatoes, bell peppers, and fresh basil, served in a pineapple shell.

68. Scallop Curry\$16

Green curry with scallops, bell peppers, green peas, diced carrots, fresh basil, and choice of bamboo shoots or eggplant.

69. Pattaya Beach.....\$18

Seafood combination in our red coconut curry, with bell peppers, bamboo shoots, zucchini, and fresh basil.

70. Phuket Island.....\$18

Seafood combination stir fry with celery, onions, and bell peppers, mixed with coconut milk and curry powder, finished with egg.

71. Seafood Green Curry\$18

Spicy seafood combination in our green coconut curry, with your bell peppers, green peas, diced carrots, fresh basil, and your choice or bamboo shoots or eggplant.

Fried Rice & Noodle

Chicken, Pork, Tofu, Veggie - \$14 Beef, Shrimp, Squid - \$15 Seafood or Meat Combination - \$17

72. Thai Fried Rice

Thai style fried rice with egg, onions, tomatoes, green peas, and dice carrots, served with cucumber slices.

73.Basil Fried Rice

Thai style fried rice with onions, bell pepper, carrots, baby corn, bamboo shoots, mushroom, tomatoes, and fresh basil.

74. Thai Noodle Soup

Vegetable broth with celery, onions, carrots, and bean sprouts, with rice noodles.

75. Pad See Iew

Stir fried flat noodles with broccoli, carrots, and egg.

76. Lard Nar

Stir fried flat noodle, topped in a heavy gravy with carrots, onions, broccoli, and garlic.

77. Spicy Noodle

Stir fried flat noodle with onions, bell peppers, carrots, baby corn, bamboo shoots, mushroom, tomatoes, and fresh basil.

78. Pad Woonsen

Stir fried glass noodles with cabbage, celery, onions, carrots, baby corn, and mushrooms.

79. Pad Thai

Stir fried rice noodle with pickled radish, bean sprouts, and green onion.

82. Curry Fried Rice.....\$15+

Korat-style curry fried rice, choice of one of our coconut curries, stir-fried into a fried rice, served with cucumber slices

83. House Special Fried Rice.....\$15

Thai style fried with chicken, shrimp, green peas, diced carrots, onion, cashew nuts, raisins, tomato, and pineapple; mixed with yellow curry powder.



#90 <u>Tilapia</u> w/Chili Sauce

Kids Menu

All meals comes with choice of steamed peas and carrots or broccoli, orange slices, and a juice pouch

- 1. Breaded Chicken Tenders
- 2. Mac & Cheese
- 3. Chicken Satay
- 4. Steamed Chicken

Sides/Extras

| Small Steamed Rice | 1.00 |
|-----------------------------|------|
| Large Steamed Rice | 2.00 |
| Steamed Rice Noodles | 3.00 |
| Steamed Glass Noodles | 3.00 |
| Crispy Noodles | 4.00 |
| Sticky Rice | 3.50 |
| Sweet Sticky Rice | 3.50 |
| Side of Curry Sauce | 9.00 |
| Extra Vegetablesper portion | 2.00 |
| Extra Meatper portion | 2.00 |
| Extra Duck per portion | 8.00 |



#81 PadThai

House Specialties

| 84. | Sawasdee BBQ Chicken | \$13 |
|-----|---|------------------|
| | Marinated chicken charbroiled over an ope | en flame; served |
| | with a house salad and plum sauce. | |

- 85. Honey Pork or Beef\$13

 Grilled beef or pork, marinated in our house honey sauce, garnished with tomatoes and cucumbers.
- 86. Mussels in a Clay Pot\$14
 Steamed mussels with Thai herbs in a clay pot, served with a spicy sauce.
- 87. Shrimp Delight\$14
 Shrimp deep-fried to a crisp, stir-fried with our house garlic sauce served with a side of broccoli.
- 88. Lava Shrimp......\$14

 Tempura fried shrimp served on a piping hot plate, drizzled in one of our house sauces; chili, basil, or ginger.





Desserts 1. Ice Cream......2.00 Vanilla ice cream topped with whip cream, crushed peanuts, chocolate syrup, and a cherry. Fresh bananas deep-fried in a light batter, served with a sweet sauce on the side. 3. Sticky Rice with Ice Cream.....4.00 Sweet sticky rice topped with vanilla ice cream, crush peanuts, whip cream, chocolate syrup, and a cherry. 4. Fried Ice Cream4.00 Vanilla ice cream wrapped in a bread crust, lightly deep-fried and served with whip cream, crushed peanuts, chocolate syrup, and cherries. 5. Fried Bananas w/ Ice Cream......6.00 Fresh banana deep-fried in a light batter, served with vanilla ice cream topped with whip cream, crushed peanuts, chocolate syrup, and a cherry. 6. Sweet Sticky Rice w/ Mango7.00 Sweet sticky rice served with fresh mango, topped with sweet



coconut milk.

- Thai Iced Coffee
- Iced <u>Tea</u>
- **Iced** Tea



Unsweet



Beers

Domestic / 3.50

Bud Light Budweiser Ziegenbock (Dark)

Imported / 4.50

Singha (Thai) Chang (Thai) Kirin Ichiban (Japan) Sapporo (Japan) Asahi Super Dry (Japan)



#6 Sweet Sticky Rice w/ Mango

Beverages

Soda (Can) / 1.00

Coke

Diet Coke

Coke Zero

Dr. Pepper

Sprite

Root Beer

Orange Soda

Lemonade

Iced Drink

Unsweet Iced Tea / 2.50 Thai Iced Tea / 3.50 Thai Iced Coffee / 3.50 Root Beer Float / 3.50

Hot Tea / 2.50

(Per Person)

Green

Jasmine

Black Chai Spice

Orange Spice

Herbal Decaf Lemon Ginger Herbal Decor Wild Raspberry



Sawasdee & Welcome!

We are a small family owned and operated restaurant since March 2005! Our menu and recipes were passed down within the family and we are delighted to be able to share it's distinctive and full flavors with our customers. Each dish is cooked fresh when ordered using only ingredients that our chef picks out personally. Everything is made in-house to ensure authenticity and freshness. We hope you enjoy your dining experience here and to see you again soon!



House Rules

- · Restrooms are for customers only, not for the general public
- · Shoes, shirts, and pants required at ALL times
- · We reserve the right to refuse service to anyone
- No outside food or drinks
- We ask that you peals do not seat yourself, please wait for a staff member to seat you
- · Please be courteous to our staff and fellow customers
- Please do not allow your children to run around the restaurant, it may cause a disturbance to other customers
- We welcome reasonable requests to modify your dish, up to the chef's discretion
- · If you have some sort of food allergy, please inform your sever
- · When ordering a dish new to you, please ask your server about it; we are not responsible for dishes you do not like
- We are not a fast food restaurant, we make every dish fresh when ordered so please be patient during peak hours
- Our kitchen closes 20 minutes before the restaurant closes, we do not accepts anymore orders afterwards to allow our kitchen to properly clean and close up
- · A service charge of 18% may be assessed for parties of 6 or more

Follow us on Facebook and Instagram for updates and specials!

We also offer delivery through Favor & GrubHub!