

KYNN • กิ๊น

Authentic flavors of Thailand. Using only the freshest
and highest quality ingredients and crafted with care
and attention to details.

SMALL BITES

Crispy Okra Sriracha 	\$9
Fried Okra, pineapple sweet and sour sauce, sriracha sauce and chives	
Wonton Chicken Kumquat 	\$9
Homemade steamed chicken wontons, kumquat sauce, sesame oil, chili oil and chives	
Pumpkin Fritters 	\$9
Fried Pumpkins, crushed peanut, pineapple sweet and sour sauce and chives	
Fried Tofu 	\$9
Fried tofu, pickled, pineapple sweet and sour sauce, crushed peanut and scallions	
Sai Aua 	\$12
Northern style grilled pork herbs sausage, side vegetables	
Slammers Chicken 	\$13
Fried seasoning chicken wraps with tortillas, pineapple sweet and sour sauce, pickled and scallions	
Haad Yai Chicken 	\$14
Southern style marinade chicken wings, fried shallots. Served with sticky rice and spicy pineapple sweet and sour sauce	
Lui Suan Fresh Rolls  	\$15
Rice paper wrap in vegetable and tofu, served with peanut sauce	
	(Shrimp +\$3)
Mieng Salmon Panipuri 	\$18
Crispy salmon, Thai herbs, spicy lime vinaigrette dressing and Panipuri	

SOUP AND SALAD

Tom Saap  	\$15
Spicy sour soup, mushroom, Thai herbs and dried chili	
Banana Blossom Kha Soup  	\$16
Banana blossoms, coconut milk, mushroom, Thai herbs and chili oil	
Turmeric Fish Soup 	\$16
Sole fish, fresh turmeric and Thai herbs.	
Glass Noodles Tofu Soup 	\$15
Glass noodle, soft tofu and vegetables	
Khao Yum (Rice Salad) 	\$19
Turmeric, coconut rice, seasonal vegetables, herbs and homemade roasted coconut dressing	
PapayaSalad (Thai/Lao)  	\$17
Green papaya, crushed peanut and vinaigrette spicy lime dressing	
Plaa Steak Salad  	\$19
Grilled steak, salad mixed and vinaigrette sweet chili lime dressing	



Gluten free



Peanut Allergy



Spicy

HOMECOOK CURRY

Kua Kling 🌶️🌱	\$20
Southern style homemade dried curry paste, kaffir lime leaves, served with fresh vegetables	
Pumpkin Curry 🌶️🌱	\$20
Steamed Thai pumpkin, red curry and coconut milk	
Rawang Curry 🌶️🌱	\$20
Green curry with fresh turmeric and lemongrass, zucchini and eggplants	
Braised Jackfruit Curry 🌶️🌱	\$22
Slow cooked jackfruit, red curry and coconut milk	
Gaeng Som Pla Two 🌶️🌱	\$22
Homemade turmeric sour curry, mackerel, garcinia and holy basil	
Geang Prik Ribs/Steak 🌶️🌱	\$22/\$26
Southern style homemade curry paste, coconut milk, peppercorn and Thai herbs	
Mussaman Briased Beef 🌶️🌱	\$25
Slow cooked beef, baby potatoes, onion, served with Naan bread and pickles	
Roasted Duck Lychee Curry (Limited) 🌶️🌱	\$29
Homemade red curry, daily make roasted duck breast, lychee, grapes, coconut milk and cherry tomatoes.	
Geang Kua Salmon 🌶️🌱	\$29
Homemade curry paste, grilled salmon and holy basil	

HOUSE SIGNATURES

Tum Kanoon 🌶️🌱	\$20
Vegetarian northern style braised jackfruit, red curry, lemongrass Kaffirlime leaves, served with crispy green leaf and seasonal vegetables	
Prik King Fish 🌶️	\$24
Fried sole fish, sweet chili paste, kaffir lime leaves and crispy Chinese broccoli	
Khao Soi Chiang Rai 🌶️	\$25
Northern style curry, egg noodles, pickled, chili oil, crispy egg noodles, shallots and lime	
Crying Tiger 🌱🌶️	\$25
Grilled steak, spicy tamarind sauce and plain sticky rice	
Pineapple Crab Fried Rice	\$29
Crab meat, egg, pineapple, cherry tomatoes, chives and dill	
Smoked Salmon Fried Rice	\$29
Smoked salmon, egg, cherry tomatoes, chives and dill	
Nam Ya Pu 🌶️🌱	\$29
Homemade curry paste, crab meat, blue vermicelli noodles, hard boiled egg and seasonal vegetables	
Flavors of Lanna 🌶️	\$39
A set of northern style Khantok with Tum Kanoon, Larb Nua(beef), Thai pork herbs sausages, hard boiled egg, plain sticky rice, seasonal vegetables and Nam SAPPAROD	



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ENTRÉE

Chinese Broccoli	\$18
Chinese broccoli with garlic sauce	
Garlic Green Beans	\$18
Green bean, black pepper and garlic	
Sautéed Kale & Garlic	\$18
Kale with garlic sauce	(With Salty Fish \$20)
Chicken Hell 🌶️	\$19
Chicken, peppercorn, red bell peppers, Thai herbs and chili	
Pad Prik Pao 🥜🌿	\$19
Cashew nuts, sweet chili paste, cherry tomatoes, celery and onion	
Prik King Roasted Pork Belly 🌶️🌿	\$19
Roasted pork belly, green beans, sweet chili pastes and Kaffir lime leaves	
Ka Prow (Ribeye \$30/8oz.) 🌶️	\$19
Holy Basil, Kaffir lime leaves and chili	
Salty Fish Fried Rice	\$19
Salty fish, egg, Chinese broccoli and onions	
Sen Pad Haeng 🌶️	\$19
Egg noodles, Chinese broccoli, holy basil and egg	

SIDES

Blue Rice	\$3
Plain Sticky Rice	\$3
Steamed Vegetables	\$3
Green Salad	\$3
Fried Egg	\$3
Thai Omelet	\$9

BEVERAGES

Bottled Water	\$4
Sparkling Water	\$5
Regular Iced Tea (Refilled)	\$5
Fresh Young Coconut	\$8
Blossom Hot Tea (for 2)	\$5

DESSERTS

Thai Fried Banana	\$8
Homemade Coconut Ice Cream	\$8
Pang Ji (Coconut pancakes)	\$9
Banana Crepe	\$9
FBI (Fried Banana with Ice Cream)	\$12
Sweet Sticky Rice with Mango	\$12
Sweet Sticky Rice with Durian	\$12
Sweet Blue Sticky Rice with Longan	\$12

SUBSTITUTE / ADD

Chicken/Pork/Tofu	Sub	-	+ \$3
Shrimp	Sub	\$4	+ \$5
Seafood	Sub	\$5	+ \$7
Fish	Sub	\$5	+ \$7
Roasted Pork Belly	Sub	\$4	+ \$6
Beef	Sub	\$3	+ \$3
Steak	Sub	\$9	+ \$12

- Spicy level must be informed.
- All fried rice made with blue rice.
- 20% will be charged with the party of 5 or more.
- Maximum of 2 credit cards to split a payment.



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