

COCKTAILS



SWEETS

SIGNATURE COCKTAILS

THAI BASIL LEMON DROP

Twist on a classic with citron vodka, triple sec, Thai basil, lemon 12

CUCUMBER KAZI

Crisp and refreshing with vodka, triple sec, cucumber, lime 12

GINGER + SOUR W/WHISKEY (GSW)

A smooth, warming whiskey sour with Teeling Whiskey, ginger simple syrup, egg white 14

SABAI 75

Thai-inspired French 75, Bombay Sapphire Murcian Lemon, prosecco, lemongrass simple syrup 14

JALISCO BREEZE

Feel the summer air with Patrón Silver, mint, lemongrass simple syrup 17

HARD THAI TEA

Our house made cold brew Thai Tea with vodka 12

BANGKOK MULE 🍸

A mule with a kick, Thai chili-infused vodka, ginger beer, lime 12

COLD BREW BEVERAGES

Sweet, creamy, and refreshing, our signature Thai drinks are served over ice for the perfect treat.

THAI TEA, THAI COFFEE, OR THAI GREEN MILK TEA 6

DESSERTS

FRIED BANANA ROLLS

Crispy, flaky rolls filled with banana, Nutella, honey, with vanilla ice cream 12

MANGO STICKY RICE - GF

Fresh mango, coconut sticky rice, coconut cream 14

COCONUT CREME BRULEE - GF

Creamy coconut custard 10

HAPPY HOUR

When you dine in Tuesday - Thursday between 4:00-6:00PM, you'll receive 20% off all menu items!

BEVERAGES



WINE



BEER

BEER

ON TAP

Manny's Pale Ale, 5.4% ABV	8
Kirin Ichiban, 4.9% ABV	7
Hellbent Brewing, Dang! Citra IPA, 6.6% ABV	9

BOTTLES & CANS

Singha Premium Lager, 5% ABV	8
Coors Light, 4.2% ABV	6
Corona, 4.6% ABV	6
Ghostfish Grapefruit IPA, Gluten-Free, 5.5% ABV	6
Washington Gold Cider, Gluten-Free, 5.5% ABV	6
Ask about our Voodoo Ranger Selection	9
Ask about our Athletic Non-Alcoholic Beer Selection	6

WINE

We offer a six ounce pour on wines by the glass

WHITE/ROSE WINES

GLASS / BOTTLE

Stonecap, Estate Grown Riesling		36
Martini & Rossi, Prosecco D.O.C.	9	37
Jones of Washington, Pinot Gris	10	38
Gilbert Cellars, Unoaked Chardonnay	12	44
Lobo Hills, Sauvignon Blanc	14	48
Fielding Hills, Estate Chenin Blanc		65
Sako Ono (4 ounce pour)	9	50
Gilbert Cellars, Rosé	12	40

RED WINES

Ken Wright Cellars, Pinot Noir		69
Columbia Crest, Cabernet Sauvignon	10	38
DarkRock, Red Blend	12	44
Fielding Hills, Tribute, Red Blend		72

NON-ALCOHOLIC BEVERAGES

San Pellegrino Sparkling Water (750ML Bottle)	6
Soda or Tonic Water	3
Coco Love Coconut Water (16oz can)	7
Pepsi Products (free refills)	4
Lemonade (free refills)	4
Milk	4
Juices: orange, cranberry, apple	4
Coffee, Hot Tea, Iced Tea (free refills)	4
Thai Iced Tea, Thai Iced Coffee, Thai Green Milk Tea	6

SOUPS



SALADS



STARTERS

STARTERS

FRIED SPRING ROLLS

Three wheat wrapper rolls filled with carrot, cabbage, bean thread noodles, 9
bamboo shoots, sweet & sour sauce

FRIED WONTONS

Crispy wheat wrapper, shrimp and pork filling, sweet & sour sauce 11

SHRIMP IN A BLANKET

Six individually wrapped shrimp in a wheat wrapper, sweet & sour sauce 12

CHICKEN OR SHRIMP SATAY

Four marinated grilled chicken skewers OR four single grilled shrimp, 14
house-made peanut sauce, cucumber salad on the side

FRESH VEGGIE ROLLS - GF

Rice paper wrapper, rice noodles, lettuce, carrot, Cosmic Crisp® apple, 10
purple cabbage, bean sprouts, mint, house-made peanut sauce

SALADS

LARB GAI - GF

Ground chicken, red onion, mint, toasted rice, Thai chilies, lime, 18
romaine lettuce, purple cabbage, shredded carrots, bean sprouts, cilantro

SOM TUM PAPAYA SALAD - GF 🌶️

Green papaya, tomato, green bean, Thai chilies, peanut, garlic, shredded 18
carrots, bean sprouts, lime

HOUSE SALAD - GF

Mixed greens, carrot, tomato, cucumber, purple cabbage, cilantro 9
with Thai vinaigrette

SOUPS

Soups are entree-sized portions. They can also be enjoyed as a starter for the table.

TOM YUM - GF 🌶️

Lime, lemongrass, kaffir lime leaf, cilantro, green onion, mushroom, tomato 15
Choice of chicken, tofu, or shrimp (\$3)

TOM KAH - GF

Coconut milk, lemongrass, galangal root, cilantro, green onion, mushroom 15
Choice of chicken, tofu, or shrimp (\$3)

WONTON SOUP

Shrimp and pork filled wontons in a clear broth 15

BEEF NOODLE SOUP

Rice noodles, tender beef, meatballs, in a savory clear broth 15



MAINS

Protein choice: chicken, tofu, pork, beef (\$1), shrimp (\$3), or crispy breaded chicken (not GF)(\$3)
Choice of spice level: not spicy, mild, medium, hot

PAD THAI - GF/VEGAN OPTION

Rice noodles, egg, bean sprouts, Chinese chives, shallots, ground peanuts 18

PAD SEE EW - GF/VEGAN OPTION

Wide rice noodles, egg, Chinese broccoli, carrot 18

PAD KEE MAO - GF/VEGAN OPTION

Wide rice noodles, Thai basil, egg, Chinese broccoli, tomato, onion, bell pepper 18

PAD MEE

Wheat noodles, egg, cabbage, carrot, onion, bean sprouts, spring onion 15

THAI FRIED RICE - GF/VEGAN OPTION

Jasmine rice, egg, tomato, onion, spring onion 15

SPICY FRIED RICE - GF

Jasmine rice, Thai basil, bamboo shoots, onion, bell pepper 18

YELLOW CURRY FRIED RICE - GF/VEGAN OPTION

Curry seasoned jasmine rice, egg, onion, carrot, spring onion, crispy shallots 18

SWEET & SOUR - GF/VEGAN OPTION

Stir-fry with onion, pineapple, carrot, zucchini, bell pepper, house-made sweet & sour sauce, with white jasmine rice or brown rice 18

GARLIC PEPPER - GF

Stir-fry with garlic, black pepper, Thai soy on steamed broccoli, with white jasmine rice or brown rice 20

CASHEW NUT - GF/VEGAN OPTION

Stir-fry of cashews, onion, celery, carrot, bamboo shoots, water chestnut, bell pepper, with white jasmine rice or brown rice 21

PARAM - GF

Curry stir-fry, fresh spinach, peanut sauce, white jasmine rice or brown rice 20

SIDES

STICKY RICE - GF 7

PEANUT SAUCE - GF 4

JASMINE WHITE OR BROWN RICE - GF/VEGAN 4

PAN FRIED NOODLES - 8

KEY/ALLERGENS

GF = Naturally gluten-free and safe for Celiac's

= Naturally medium spice level

VEGAN OPTION = Can be vegetarian or prepared vegan. Please ask your server.

*Denotes item that might contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of food-borne illness.



CURRIES

Protein choice: chicken, tofu, pork, beef (\$1), shrimp (\$3). Choice of white jasmine or brown rice
We do not offer different spice levels on our curries, 🌶 indicates a naturally medium spice level

RED CURRY - GF 🌶

Spicy red chili based curry, bamboo shoots, bell pepper 19

GREEN CURRY - GF 🌶

Green chilies, kaffir lime, Thai basil, eggplant, bell pepper 19

YELLOW CURRY - GF/VEGAN OPTION

Vegetarian curry base using warm spices, potato, carrot, onion, bell pepper 19

HOUSE SPECIALS

Choice of white jasmine or brown rice
We do not offer different spice levels on our specials, 🌶 indicates a naturally medium spice level

CRYING TIGER NEW YORK STEAK* - GF

Medium rare New York steak, spicy dipping sauces, toasted rice 37

THE SPICY - GF 🌶

Spicy, sweet, & salty sensation with Thai chili, cashew, onion, bell pepper 25
Choice of chicken, tofu, pork, beef (\$1), shrimp (\$3)

PANANG CURRY - GF 🌶

Braised American Wagyu beef, Thai basil, lemongrass, galangal, kaffir lime leaf, bell pepper 30

BASIL CRISPY CHICKEN 🌶

Stir-fry of spicy crispy chicken 24

THAI BASIL (PAD KRA PAO) - GF/VEGAN OPTION 🌶

Thai basil, garlic, onion, green bean, bell pepper 22
Choice of ground chicken, tofu, or shrimp (\$3)

ABOUT US

Since 1991, our family has proudly brought Thai cuisine to the Wenatchee Valley. As second generation owners, we want to thank you for choosing Top Thai for 35 years and counting. Your support of our small business is greatly appreciated! Deliciously yours, *Top & Jenny Rojanasthien*

PAYMENTS

Due to rising costs, a 3% credit card processing fee is applied to credit card payments. There is no fee for cash, debit, or check payments. Please let us know if your card is a debit card when you pay. Parties of seven (7) or more people will include a 20% gratuity. We have a \$35 corkage fee on wines brought in. Maximum of 2 bottles per table.

LUNCH SPECIALS

MAINS

Protein choice: chicken, tofu, pork, beef (\$1), shrimp (\$3), or crispy breaded chicken (not GF)(\$3)
Choice of spice level: not spicy, mild, medium, hot

PAD THAI - GF/VEGAN OPTION

Rice noodles, egg, bean sprouts, Chinese chives, shallots, ground peanuts 14

PAD SEE EW - GF/VEGAN OPTION

Wide rice noodles, egg, Chinese broccoli, carrot 14

PAD KEE MAO - GF/VEGAN OPTION

Wide rice noodles, Thai basil, egg, Chinese broccoli, tomato, onion, bell pepper 14

PAD MEE

Wheat noodles, egg, cabbage, carrot, onion, bean sprouts, and spring onion 10

THAI FRIED RICE - GF/VEGAN OPTION

Jasmine rice, egg, tomato, onion, spring onion 10

SPICY FRIED RICE - GF

Jasmine rice, Thai basil, bamboo shoots, onion, bell pepper 12

YELLOW CURRY FRIED RICE - GF/VEGAN OPTION

Curry seasoned jasmine rice, egg, onion, carrot, spring onion, crispy shallots 12

SWEET & SOUR - GF/VEGAN OPTION

Stir-fry with onion, pineapple, carrot, zucchini, bell pepper, house-made sweet & sour sauce, with white jasmine rice or brown rice 14

GARLIC PEPPER - GF

Stir-fry with garlic, black pepper, Thai soy on steamed broccoli, with white jasmine rice or brown rice 15

CASHEW NUT - GF/VEGAN OPTION

Cashews, onion, celery, carrot, bamboo shoots, water chestnut, bell pepper, with white jasmine rice or brown rice 15

PARAM - GF

Curry stir-fry, fresh spinach, peanut sauce, white jasmine rice or brown rice 15

CURRIES

RED CURRY - GF 🌶️

Spicy red chili based curry, bamboo shoots, bell pepper 15

YELLOW CURRY - GF/VEGAN OPTION

Vegetarian curry base using warm spices, potato, carrot, onion, bell pepper 15

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