

SIGNATURE SIPS & SWEETS

COCKTAILS

THAI BASIL LEMON DROP	12
Vodka, triple sec, Thai Basil, lemon	
CUCUMBER KAZI	12
Citron vodka, triple sec, cucumber, lime	
GINGER+SOUR W/WHISKEY(GSW)	14
Teeling Whiskey, egg white, ginger simple syrup	
SABAI 75	14
Bombay Sapphire Murcian Lemon, Martini & Rossi Prosecco, lemongrass simple syrup	
JALISCO BREEZE	17
Patrón Silver, lemongrass simple syrup, mint	
HARD THAI TEA	12
Vodka, Thai iced tea, cream	
BANGKOK MULE 🍸	12
Thai chili pepper infused vodka, lime, ginger beer	

THAI BEVERAGES

Sweet and refreshing, our signature Thai beverages are served iced with cream.

Try our Thai Tea, Thai Coffee, or Thai Green Milk Tea 6

DESSERTS

FRIED BANANA ROLLS	12
Crispy, flaky rolls filled with banana, nutella, honey. Served with a scoop of vanilla ice cream.	
MANGO STICKY RICE - GF	14
Fresh mango, coconut sticky rice, coconut cream	
COCONUT CREME BRULEE - GF	10
Creamy coconut custard	

HAPPY HOUR: TUES-THURS

Dine-in from 4:00PM - 6:00PM and receive 20% discount off all menu items ordered.

Due to rising costs, a 3% credit card processing fee will be applied for credit card payments. There is no fee for cash, debit, or check transactions. Please let us know if your card is a debit card when you pay. Parties of 7 or more people will include a 20% gratuity.

BEER/WINE & BEVERAGES

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
VOODOO RANGER NEW BELGIUM IPA, 9% ABV	9
GHOSTFISH GRAPFRUIT IPA - GF, 5.5% ABV	7
WASHINGTON GOLD CIDER - GF, 5.5% ABV	6
ASK ABOUT OUR ATHLETIC NON-ALCOHOLIC SELECTION	6

WINE

White/Rose

SAKO ONO (4 OUNCE POUR)	10
STONECAP, ESTATE GROWN RIESLING	36
MARTINI & ROSSI, PROCECCO 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	67
GILBERT CELLARS, ROSE	12/44

Red

KEN WRIGHT CELLARS, PINOT NOIR	69
COLUMBIA CREST, CABERNET SAUVIGNON	12/40
DARKROCK, RED BLEND	12/44
FIELDING HILLS, TRIBUTE	78

NON-ALCOHOLIC BEVERAGES

SAN PELLEGRINO SPARKLING WATER (750ML)	6
SODA OR TONIC WATER	3
COCO LOVE COCONUT WATER (16 OZ)	7
PEPSI PRODUCTS (REFILL)	4
LEMONADE	4
MILK	4
JUICES: ORANGE, CRANBERRY, APPLE	4
COFFEE, HOT TEA, ICED TEA (REFILL)	4
THAI TEA, THAI COFFEE, OR	6
THAI GREEN MILK TEA	

APPETIZERS, SALADS, SOUPS

STARTERS

FRIED SPRING ROLLS - VEG	9
3 wheat wrapper rolls filled with carrot, cabbage, bean thread noodles, bamboo shoots, sweet & sour sauce	
FRIED WONTONS	10
Crispy wheat wrapper, shrimp and pork filling, sweet & sour sauce	
SHRIMP IN A BLANKET	14
Wheat wrapper, shrimp, sweet & sour sauce	
CHICKEN or SHRIMP SATAY	14
Your choice of either 4 marinated grilled chicken skewers <u>OR</u> 2 grilled shrimp skewers, house-made peanut sauce, cucumber salad on the side	
FRESH VEGGIE ROLLS - GF/VEG	10
Rice paper wrapper, rice noodles, lettuce, carrot, Cosmic Crisp® apple, bean sprouts, Thai basil, house-made peanut sauce	

SALADS

LARB GAI - GF	18
Ground chicken, red onion, mint, toasted rice, Thai chilis, lime, romaine lettuce, cabbage	
SOM TUM PAPAYA SALAD - GF/VEG 🌶️	18
Green papaya, tomato, green bean, Thai chilies, peanut, bean sprouts, lime	
HOUSE SALAD - GF/VEG	9
Mixed greens, carrot, tomato, cucumber, Thai vinaigrette	

SOUPS *Soups are entree sized portions and great for sharing*

TOM YUM - GF 🌶️	15
Lime, lemongrass, kaffir lime leaf, cilantro, mushroom, tomato. Choice of chicken, tofu, or shrimp (add \$3)	
TOM KAH - GF	15
Coconut milk, lemongrass, galangal root, cilantro, mushroom. Choice of chicken, tofu, or shrimp (add \$3)	
WONTON SOUP	15
Shrimp and pork filled dumplings in a clear broth	
BEEF NOODLE SOUP	15
Rice noodles, tender beef, meatballs, in a savory clear broth	

KEY/ALLERGENS

GF = Naturally gluten-free and safe for Celiac's.
 VEG = Naturally vegetarian. 🌶️ = Naturally medium spice level
 VEGAN OPTION = Can be vegetarian or prepared vegan.
 If you are vegan, please tell your server when you order.

MAINS

Choice: chicken, tofu, pork, beef (\$1), shrimp (\$3), crispy breaded chicken (not GF) (\$3)

Spice level: not spicy, mild, medium, hot

PAD THAI - GF/VEGAN OPTION	18
Rice noodles, egg, bean sprouts, Chinese chives, shallots, ground peanuts	
PAD SEE EW - GF/VEGAN OPTION	18
Wide rice noodles, egg, broccoli, carrot	
PAD KEE MAO - GF/VEGAN OPTION	18
Wide rice noodles, Thai basil, egg, broccoli, tomato, onion, bell pepper	
PAD MEE	16
Wheat noodles, egg, cabbage, carrot, onion, bean sprouts, and spring onion	
THAI FRIED RICE - GF/VEGAN OPTION	16
Jasmine rice, egg, tomato, onion, spring onion	
SPICY FRIED RICE - GF	18
Jasmine rice, Thai basil, bamboo shoots, onion, bell pepper	
YELLOW CURRY FRIED RICE - GF/VEGAN OPTION	18
Curry seasoned jasmine rice, egg, onion, carrot, spring onion, crispy shallots	
SWEET & SOUR - GF/VEGAN OPTION	18
Stir-fry with onion, pineapple, carrot, zucchini, bell pepper, house-made sweet & sour sauce, with white jasmine rice or brown rice	
GARLIC PEPPER - GF	20
Stir-fry with garlic, white pepper, Thai soy on steamed broccoli, with white jasmine rice or brown rice	
CASHEW NUT - GF/VEGAN OPTION	22
Stir-fry of cashews, onion, celery, carrot, bamboo shoots, water chestnut, bell pepper, with white jasmine rice or brown rice	
PARAM - GF	20
Curry stir-fry, fresh spinach, peanut sauce, white jasmine rice or brown rice	

CURRIES

Choice: chicken, tofu, pork, beef (\$1), shrimp (\$3)

Choice of white jasmine or brown rice

We do not offer spice levels on curries, 🌶 indicates medium spice

RED CURRY - GF 🌶	19
Garlic and lemongrass herbs, bamboo shoots, bell pepper	
GREEN CURRY - GF 🌶	19
Green chilis, garlic, kaffir lime, Thai basil, eggplant, bell pepper	
YELLOW CURRY - GF/VEGAN OPTION	19
Vegetarian curry base using warm spices, potato, carrot, onion, bell pepper	

HOUSE SPECIALS

Choice of white jasmine or brown rice

We do not offer spice levels on specials, 🌶 indicates medium spice

CRYING TIGER NEW YORK STEAK* - GF	37
Medium rare New York Steak, spicy dipping sauces, toasted rice	
THE SPICY - GF 🌶	25
Spicy, sweet, & salty sensation with Thai chili, cashew, onion, bell pepper	
Choice of chicken, tofu, pork, beef (\$1), shrimp (\$3)	
PANANG CURRY - GF 🌶	30
Braised American Wagyu Beef, Thai chilis, lemongrass, galangal, coriander, kaffir lime leaf, Thai basil, bell pepper	
BASIL CRISPY CHICKEN 🌶	25
Dry stir fry of spicy crispy chicken	
THAI BASIL (PAD KRA PAO) - GF/VEGAN OPTION 🌶	24
Thai basil, garlic, onion, green bean, bell pepper.	
Choice of ground chicken, tofu, or shrimp (\$3)	

SIDES

STICKY RICE - GF/VEG	7
PEANUT SAUCE - GF/VEG	4
JASMINE WHITE OR BROWN RICE - GF/VEGAN	4
PAN FRIED NOODLES - VEG	8

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

LUNCH

Tuesday - Friday from 11:00AM to 3:00PM

DINNER

Tuesday - Saturday from 4:00PM - 9:00PM

HAPPY HOUR

Tuesday - Thursday from 4:00PM - 6:00PM

Enjoy 20% off everything on the menu while you dine-in during Happy Hour

*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.

MAINS

Choice: chicken, tofu, pork, beef (\$1), shrimp (\$3), crispy breaded chicken (not GF) (\$3)

Spice level: not spicy, mild, medium, hot

PAD THAI - GF/VEGAN OPTION 14

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

PAD SEE EW - GF/VEGAN OPTION 14

Wide rice noodles, egg, broccoli, carrot

PAD KEE MAO - GF/VEGAN OPTION 14

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

PAD MEE 10

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

THAI FRIED RICE - GF/VEGAN OPTION 10

Jasmine rice, egg, tomato, onion, spring onion

SPICY FRIED RICE - GF 14

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

YELLOW CURRY FRIED RICE - GF/VEGAN OPTION 14

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

SWEET & SOUR - GF/VEGAN OPTION 14

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

GARLIC PEPPER - GF 15

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

CASHEW NUT - GF/VEGAN OPTION 16

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

PARAM - GF 15

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

CURRIES

Choice: chicken, tofu, pork, beef (\$1), shrimp (\$3)

Choice of white jasmine or brown rice

RED CURRY - GF 🌶️ 15

Garlic and lemongrass herbs, bamboo shoots, bell pepper

YELLOW CURRY - GF/VEGAN OPTION 15

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

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