

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 7

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

See more Thai beverages on the sips & sweets page


SAN PELLEGRINO SPARKLING WATER	6
SODA OR TONIC WATER	3
16 OUNCE COCONUT WATER	7
PEPSI PRODUCTS (REFILL)	5
LEMONADE (REFILL)	5
MILK (REFILL)	5
JUICES: ORANGE, CRANBERRY, APPLE (REFILL)	5
COFFEE, HOT TEA, ICED TEA (REFILL)	5

KEY / ALLERGENS

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

VEG = Naturally vegetarian.

VEGAN OPTION = Can be vegetarian or prepared vegan. If you want vegan, please tell your server when you order.

 = Has medium spice levels and it can't be modified.

APPETIZERS & SIDES

STARTERS

FRIED SPRING ROLLS - VEG	10
Wheat wrapper, carrot, cabbage, bean thread noodles, bamboo shoots, sweet & sour sauce	
FRESH VEGGIE ROLLS - GF/VEG	10
Rice paper wrapper, rice noodles, lettuce, carrot, Cosmic Crisp® apple, bean sprouts, Thai basil, house-made peanut sauce	
SHRIMP IN A BLANKET	14
Wheat wrapper, shrimp, dipping sauce	
CHICKEN SATAY	14
4 marinated grilled chicken skewers, house-made peanut sauce, cucumber salad on the side	
SHRIMP SATAY	14
2 marinated grilled shrimp skewers, house-made peanut sauce, cucumber salad on the side	

SALADS

LARB GAI - GF	19
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	10
Mixed greens, carrot, tomato, cucumber, Thai vinaigrette	

SOUPS

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	

SIDES

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

ENTREES: MAINS, CURRIES, SPECIALS

MAINS

Choice of chicken, tofu, pork, beef (add \$1), or shrimp (add \$3)

Choice of 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 \$18	
PAD KEE MAO - GF/VEGAN OPTION	18
Wide rice noodles, Thai basil, egg, broccoli, tomato, onion, bell pepper	
PAD MEE	17
Wheat noodles, egg, cabbage, carrot, onion, bean sprouts, and spring onion	
THAI FRIED RICE - GF/VEGAN OPTION	17
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	
CASHEW NUT - GF/VEGAN OPTION	22
Cashews, onion, celery, carrot, bamboo shoots, water chestnut, bell pepper, white jasmine rice or brown rice	
PARAM - GF	22
Curry stir-fry, fresh spinach, peanut sauce, white jasmine rice or brown rice	

CURRIES

Choice of chicken, tofu, pork, beef (add \$1), or shrimp (add \$3)

Choice of white jasmine rice or brown rice

RED CURRY - GF 🌶️	20
Garlic and lemongrass herbs, bamboo shoots, bell pepper	
GREEN CURRY - GF 🌶️	21
Green chilis, garlic, kaffir lime, Thai basil, eggplant, bell pepper	
YELLOW CURRY - GF/VEGAN OPTION	20
Vegetarian curry base using warm spices, potato, carrot, onion, bell pepper	

HOUSE SPECIALS

Choice of white jasmine rice or brown rice

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	
PANANG CURRY - GF 🌶️	30
Braised American Wagyu Beef, Thai chilis, lemongrass, galangal, coriander, kaffir lime leaf, Thai basil, bell pepper	
THAI BASIL (PAD KRA PAO) - GF 🌶️	24
Thai basil, garlic, onion, green bean, bell pepper. Choice of ground chicken, tofu, or shrimp (\$3)	

*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.

Lunch is served Tuesday-Friday from 11:00PM to 2:50PM. Guests may enjoy a selection of lunch-sized portions from our entrée menu. Our full menu, including full-size entrées, is also available during lunch service.

MAINS *Choice of chicken, tofu, pork, beef (add \$1), or shrimp (add \$3)*
Choice of spice level: NOT SPICY, MILD, MEDIUM, HOT

PAD THAI - GF/VEGAN OPTION	14
<i>Rice noodles, egg, bean sprouts, Chinese chives, shallots, ground peanuts</i>	
PAD SEE EW - GF/VEGAN OPTION	14
<i>Wide rice noodles, egg, broccoli, carrot</i>	
PAD KEE MAO - GF/VEGAN OPTION	14
<i>Wide rice noodles, Thai basil, egg, broccoli, tomato, onion, bell pepper</i>	
PAD MEE	12
<i>Wheat noodles, egg, cabbage, carrot, onion, bean sprouts, and spring onion</i>	
THAI FRIED RICE - GF/VEGAN OPTION	12
<i>Jasmine rice, egg, tomato, onion, spring onion</i>	
SPICY FRIED RICE - GF	13
<i>Jasmine rice, Thai basil, bamboo shoots, onion, bell pepper</i>	
YELLOW CURRY FRIED RICE - GF/VEGAN OPTION	14
<i>Curry seasoned jasmine rice, egg, onion, carrot, spring onion, crispy shallots</i>	
CASHEW NUT - GF/VEGAN OPTION	16
<i>Cashews, onion, celery, carrot, bamboo shoots, water chestnut, bell pepper, white jasmine rice or brown rice</i>	
PARAM - GF	16
<i>Curry stir-fry, fresh spinach, peanut sauce, white jasmine rice or brown rice</i>	

CURRIES *Choice of chicken, tofu, pork, beef (add \$1), or shrimp (add \$3)*
Choice of white jasmine rice or brown rice

RED CURRY - GF 🌶️	15
<i>Garlic and lemongrass herbs, bamboo shoots, bell pepper</i>	
YELLOW CURRY - GF/VEGAN OPTION	15
<i>Vegetarian curry base using warm spices, potato, carrot, onion, bell pepper</i>	

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