

Fresh Rolls with Peanut Sauce - Crispy Rolls - Samosa - Neua Num Tok Rolls - Papaya Salad Panang Neau Short Ribs - Hat Yai Fried Chicken - Shrimp Fried rice - Pad Thai Tofu Fried egg - Spicy Eggplant - Roti Bread + Blue Rice

* * Modifications are limited to food allergies only * *

Vegetarian Option Available

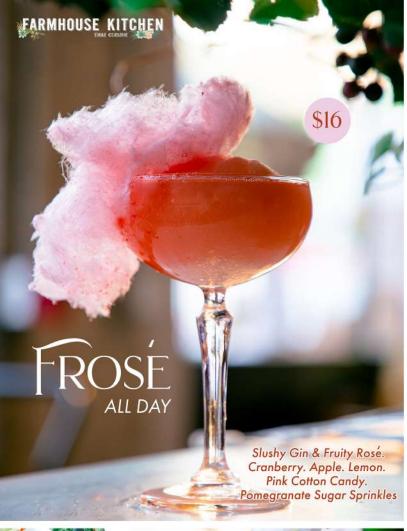
**Replacements subject to restaurant's recommendations when items are unavailable **

^{**}No Substitutions for Little Lao Table Set*

Take me to PARADISO

Housemade Passion Fruit Slushy, Tequila, Malibu Rum, Pineapple, Coconut Juice, Lime, Whipped Cream and Coconut Flakes. Served in Fresh Whole Pineapple!













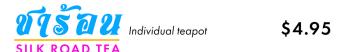


รั อบดี ม

Coke / Diet / Sprite / Ginger Ale No refills	3	
San Benedetto Mineral or Sparkling 750 ml	7.50	
Anchan Limeade Blue flower		
Lichee Cougou Iced Tea fragrant black tea	5.25	
Classic Thai Tea shaved ice		
Iced Coffee Thai Way slow drip condensed milk	5.5	

Juice:

6.95 Whole Young Coconut Thailand



Tieguanyin

Floral/buttery/1st place North America Tea Championship

Genmeicha

Toasty/ sencha green/ roasted brown rice

Jasmine Silver Tip Sweet yet complex/ green & jasmine flowers

Chamomile

Natural sweetness/ soothing/ caffeine free

Lemongrass Lavender Aromatic/ clean/ caffeine free

Farmhouse Beer	8
Gruit style beer brewed with coriander, chamomile, ginger, lemongras	ss, and no hops!
True Kölsch / Almanac Alameda	8
Super Pils/Bavik Belgium	8
Red Rye / Federation Brewing Oakland	8
Gingergrass / Golden State Cider Sebastopol GF	8
Weekend Vibes / Coronado Brewing San Diego	8

BY THE BOTTLE

Lager, Singha Thai	7
"54" Saigon Street Beer Asian Brothers Brewing	7
Lao Jungle IPA Asian Brothers Brewing	7
Hefeweizen, Weihenstephaner Germany	8
Strawberry Belgian White, Früli Belgium/Fruit Beer	12

THAI MULE

13

Small Batch Vodka. Thai Basil. Lime Ginger Juice. CO2

3 ISLANDS MAI THAI 14

Royal Standard Rum. Small Hands Orgeat. Lime Tiki Bitters





SPARKLING

Drappier 'Carte d'Or' Champagne, France

Monte Tondo Soave, Italy 2018

Scarpetta Prosecco DOC, Italy 2018 Light. Floral. Vibrant. Honeydew. Melon. Pol Clément Brut Rose, France 13/60 Fruit Forward. Refreshing. Long Lasting Red Currant. Minerality

Dry Yet Full Flavored. Creamy. Red Fruits. Smoky Note. Layers of Minerality

WHITE

Vorspannhof Mayr Gruner Veltliner, Niederosterreich 2017(1 litre) 13/65 Fresh. Crisp. Green Apple. Citrus. White Pepper.

90

13/60

18 / 85

Dr. Loosen 'Blue Slate' Riesling, Mosel 2018 14/65 Bright and Pure. Peach Fruit and Floral. Minerality. Delicate Finish.

Squealing Pig Sauvignon Blanc, Marlborough 2017 14/65 Refreshing with Layers of Green Apple. Zesty lime. Nectarine. Delicious Minerality.

Clean. Flinty. Fragrant. Exotic Fruit. Hazelnuts. Harmonious Long Finish. 15 / 70

Aratas's Chardonnay, Napa Valley, CA 2016 Rich Creamy. Ripe Apple. Roundness & Complexity.

RED

Enkidu Pinot Noir, Russian River 2018 14/65 Fruit Forward. Juicy Red Cherry. Vibrant Acidity. Exotic Baking Spice.

Failla Pinot Noir, Sonoma 2018 85 Soft. Floral. Round Berry Fruit. Pomegranate. Exceptionally Balanced.

13/60 Porca de Murca Tinto DOC, Portugal 2017 Fresh & Easy Drinking. Medium Bodied. Ripe Red Berry & Cherry. Velvety. Reminiscent of Malbec.

Xavier & Agnes Amirault Bourgeuil "Les Quarteron", France 2016 16/75 Cabernet Franc. Dry with Medium Finish. Raspberry & Strawberry. Violets. Bell Pepper.

14/65 Turley 'Juvenile' Zinfandel, Napa Valley 2017 Warm Black Berries & Cranberries. Cinnamon Toast. Dark Chocolate. Finish Long & Spicy.

Chappellet 'Mountain Cuvee', Napa Valley 2017

55% Cabernet Sauvignon, 28% Merlot, 8% Malbec, 6% Petit Verdot, 3% Cabernet Franc

Cabernet Sauvignon/Bordeaux Blend. Elegant & Beautifully Balanced. Complex. Plum. Cherry. Black Tea. Vanilla. Cocoa Powder. Star Anise

Paradigm Cabernet Sauvignon Estate, Oakville 2015 138

95 Points. Very Limited by Heidi Barrett (Screaming Eagle

Just Delicious & Stunning!! Aromatic & Lush. Cocoa Dusted Blackberries. Plum. Cigar Box. Layers of Refined French Oak. Chewy Tannins



DISCO PUNCH

52/32oz

Volcan Tequila, Pineapple, Grapefruit, Cranberry, Mitte Lotus. Fresh Lime.

In Celebration of a Fullmoon Party in Thailand - Disco light is added

HOUSE GIN

13

Anchan Infused Gin. Black Peppercorns Lemongrass Reduction. Lemon

SUMMER SPRITZ

13

Aperol. Sparkling Wine. Pressed Grapefruit Lemongrass Simple

FRESH CURRY

St. George Green Chili Vodka. Ginger Puree Lemongrass. Basil. Lime

NOT YOUR PASSION

14

Hangar One Makrut Vodka. Ancho Reyes Chili. Passion Fruit. Ginger Juice. Lime

ISLAND THAI TEA

16

Absolut Elyx Vodka. Pineapple. Lemon Thai Iced Tea. Coconut Milk

MISS THAILAND

17

Vodka. Gifford Elderflower. Pineapple, Tamarind. Palm Sugar. Lemongrass. Ginger Served in Seashell

SUNSET@JACK LONDON 14

Aperol. Herradura Blanco Tequila. Lemon Coconut Milk. Simple

PHO#5 13

Kentucky Bourbon. Peach Puree. Lemon Sriracha. Basil

HIBISCUS HIGHBALL 14

Bulliet Bourbon. Hibiscus Tea. Lemon Lavender Bitters. Top with Brut

KICKASS NEGRONI 16

Del Maguel Vida Mezcal. Campari Carpano Antica. Ancho Reyes Chili

OLD SIAM

22

Batched in House Barrel: Woodinville Rye Maraschino Cherries. Aromatic Bitters 24K Gold

YA-DONG SET

9.5

House Infused Liqueur in Thai Magical Herbs. Served As a Shot. Beer Back



13

15

16

VODKA TURNY	
ALOO	9
TITO'S	11
hangar one	12
hangar one makrut	12
KETELONE	12
ST.GEORGE GREEN CHILE	12
ABSOLUT ELYX	13

GIN ขึ้น

MONOPOLOWA 9
BOMBAY SHAPPHIRE 12
TANQUERAY 12
HENDRICK'S 12
ST.GEORGE BOTANIVORE 12
ST.GEORGE TERRIOR 12
ROKU GIN (JAPAN) 16

MEZCAL เม็ชตัล

DEL MAGUEY VIDA XICARU REPOSADO

TEQUILA เตกิล่า

EL JIMADOR 9 HERRADURA BLANCO 11 HERRADURA REPOSADO 13 **VOLCAN TEQUILA** 11 PATRON BLANCO 14 PATRON REPOSADO 15 17 PATRON ANEJO **OCHO PLATA** 16

COGNAC ตอนญัก

hennessy vs

RUM SI

ROYAL STANDARD 9
PLANTATION 3 STARS SILVER 10
PLANTATION DARK DOUBLE AGED 12

SCOTCH สก็อตชั

JOHNNIE WALKER RED LABEL 12
JOHNNIE WALKER BLACK LABEL 13
CHIVAS REGAL 12YR 13
DEWAR'S 12YR 14

LIQUEURS ลิเดียร

CAMPARI 10 APEROL 10 CARPANO ANTICA VERMOUTH 10 ST.GERMAIN 10 GIFFORD ELDERFLOWER 10 CHARTREUSE (YELLOW) 13 LUXARDO MARASCHINO 10 ANCHO REYES CHILE 10

WHISKEY วิสที่

EVAN WILLIAM 9 MARKER'S MARK 13 WOODFORD RESERVE 15 15 BASIL HAYDEN'S **BULLIET BOURBON** 12 12 KNOB CREEK JACK DANIELS 11 **BULLIET RYE** 12 **WOODINVILLE RYE** 13 TAMPLETON RYE 6YR 15 HIGH WEST DOUBLE RYE 16

IRISH ไอริช

JAMESON

SINGLE MALT ซึบก๊ลมอลท์

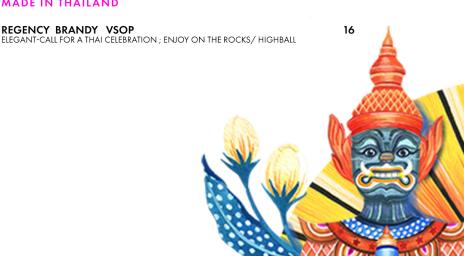
10

HIGHLAND PARK 12YR 17
LAGUVALIN 8YR LIMITED EDITION 19
MACALLAN 12YR 17
OBAN 14YR 21
THE GLENLIVET 15YR 19

JAPAN ญี่ปั่น

SUNTORY TOKI 13 HIBIKI HARMONY 25







12 95

Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry sauce

Thai Fish Cakes (GF Option Available)

Fried white fish paste with red curry, kaffir lime, green bean

Served with cucumber, peanut chili sauce

Farmhouse Wings

Crispy organic wings, basil, chili plum sauce

Neua Num Tok Rolls 18.95

Grilled Snake River Farm Waqyu Beef wrapped with mint, cilantro cucumber in cilantro lime vinaigrette

Ahi Scoops (GF Option Available)

17.95 Pan-seared sesame crusted Ahi tuna*, cucumber, seaweed salad

dill, lemongrass, SPICY chili lime

"Mieng Kum Kung" 16.95

Crispy crusted tiger prawns, traditional Thai leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & peanuts w/ Tamarind sauce

Crispy Calamari 16.95

Curry battered Monterrey squid in spicy pepper served with cilantro lime dipping

Choice of Veg/ Tofu Organic Chicken +2.5 Prawns +5

Tom Kha (GF) 16 95

Coconut soup, mushroom, tomato, cabbage, galangal, kaffir lime, Lemondrass and long coriander

Papava Salad (GF)

17.95

Spicy!! Hand shredded green papaya, garlic, fresh chili, cherry tomato, Thai long beans. Dressing choices: Classic (dried shrimps and peanut), + \$2 for Salted Crab or Fermented fish. +\$4 for grilled Tiger prawns



Tofu Noodle Soup (GF)

15.95

Fresh rice noodles, vegetable broth, tofu, Asian broccoli, zucchini, carrots, bean sprouts, cilantro and green onion

CURRY

Choice of Veg/ Tofu

Vegan Chicken +3.5

Pork/ Chicken +2.5 Wagyu Beef +5

Crispy Pork Belly +8 Prawns +5 Combination Seafood +8

Red Curry; bell pepper, bamboo shoots, basil MED 17.95 Green Curry; grilled eggplant, bell pepper, bamboo, basil MED17.95

We use Mary's Organic Chicken, All-Natural Pork, Wagyu Beef, and Local Organic Tofu
In Order to Prepare Your Food in Timely Manner, No Substitutions Please

20% gratuity included for parties of 6 or more.

3 Credit Cards Max/Table OR additional charges may apply.

All menu & prices are subject to change without notice.

Corkage fee: \$35/bottle (750ML). Two bottles max/table

Carry-in dessert fee: \$2.5/person

90 minutes per seating as a courtesy to later reservations.

Not responsible for lost or damaged articles or feelings.

\$3 Sanitation Fee will be applied per table

Kao Soi Neua Med Spicy 26.95

Slow cook boneless short ribs in Northern Thai yellow curry paste coconut milk. Served with egg noodles, bean sprouts shallots, mustard pickled and condiments

24 Hours Beef Noodle Soup 30.95

Slow cooked bone-in Beef Short Rib, Egg noodles, bone marrow broth broccoli, basil, bean sprouts, cilantro, green onion and garlic chips

Run Juan Seafood Sizzling (GF Option Available) 29.95

Assorted Seafood; Calamari, shrimp, scallops, sautéed in homemade SPICY curry paste, basil, onion, bell pepper, green beans Served with white Rice

Crab Fried Rice (GF) 31.95

Jumbo lump crab meat, double eggs, twice cooked rice shrimp paste onion, tomato, cilantro, wrapped in lotus leave Served with bone broth. Add \$2 for SPICY version

Lobster Pad Thai 32.95

Fresh thin rice noodles, cage free egg, bean sprouts, chive, shallot Peanuts, crispy wontons, bonito flakes and Thai seafood sauce (Pad Thai 101: mix raw veg with the noodles and squeeze that lime!)

Hat Yai Fried Chicken 27.95

Southern style, fried Mary's Chicken, turmeric & herbs, fried shallots cucumber pickles, potato yellow dipping curry, roti bread and Blue rice

Kai Sam Ros 27.95

Crunchy Chicken in tamarind pineapple glazed, bell pepper, onion Cashew nuts and bonito flakes. Served in Fresh Pineapple & Blue rice

Panang Neua

Slow braised bone in Short Rib in a Panang curry Grilled broccolini, bell pepper, onion, and fried basil. Blue Rice *This dish was a reminiscent of Chef Kasem "Pop"'s childhood where he cooked a large meal for his entire family



Choice of Veg/ Tofu Vegan Chicken +3. Pork/ Minced Pork/ Chicken +2.5 Wagyu Beef +5 Combination Seafood +8 Crispy Pork Belly +8 Prawns +5 Add fried Egg +2.5

> Pad See You 17.95

Flat rice noodles, cage free egg, carrot, Asian broccoli (GF Option Available)

> Pad Kee Mow 17.95

Spicy! Flat rice noodles, bamboo shoots bell pepper, basil, onion. tomato (GF Option Available)

SIDE

Jasmine rice	3	Peanut sauce	4
Brown rice	3.5	Cucumber salad	4
Sticky rice	3.5	Steamed veg	4
Crispy roti	3	Steamed noodles	4
Bone broth	4	Fried Egg	2.5

Kid's Menu 10

Fried Chicken over Jasmine rice Flat Rice Noodle w/ egg and broccoli

Paws Menu

Poached Chicken Grilled Wagyu Strips



10

12

KHA-NOMS

THAI VACATION (GF) 12

fresh coconut, sticky rice, coconut ice cream coconut cream, peanuts, sesame

CHOCO CAKE 13

moist chocolate cake. rich chocolate. vanilla ice cream

FARMHOUSE BREAD PUDDING 14

house favorite! vanilla ice cream and caramel sauce

COCONUT GRANITA (VG/GF) 12

young coconut juice crushed ice, coconut meat gelato

THAITEA CREPE CAKE 14

house made thin layer crepe, fresh cream, thai tea custard

"RUK NA" PLATTER 32

fun.festive. instagram worthy! chef's choice desserts





