

Vegetarian Option Available

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

No Substitutions for Little Lao Table Set **

Modifications are limited to food allergies only **

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







Vegan Fresh Rolls (GF)

13.95

Fresh rice paper roll, tofu, mixed green, bean sprouts, mint, and Vermicelli noodle. Chili peanut sauce

Samosa 13.95

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

Crispy Egg Rolls

Egg rolls skin wrapped glass noodle, carrot, shiitake mushroom, black pepper, light soy sauce served with sweet and sour sauce.

Thai Fish Cakes (GF Option Available) 14

Fried white fish paste with red curry, kaffir lime, green bean Served with cucumber, peanut chili sauce

Farmhouse Wings 17.95

Crispy organic wings, basil, chili plum sauce

Neua Num Tok Rolls 18.95

Grilled Snake River Farm Wagyu 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



Papaya Salad (GF)

15.95

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. +\$3 for grilled shrimps

Herbal Rice Salad 13.95

Bangkok style. Toasted coconut, shredded green mango crispy shallots, lemongrass, cilantro, peanuts, long beans, chili, kaffir lime, dried shrimp with tamarind dressing

Larb (GF Option Available)

16.95

SPICY!! Salad, cucumber, dill, shallot, green onion, cilantro and roasted rice served with fresh Asian herbs.

Choice of Minced Pork/ Chicken

Wagyu Beef +4 Prawns +4.5 Combination Seafood+6.5

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: Maximum 2 bottle per party;
First \$45/bottle (750ML). Second bottle onwards \$85/bottle (750ML)
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



Mok Salmon (GF)

Country style grilled Wild King Salmon in banana leaf. oyster mushroom, lemongrass, dill, shallots, grilled asparagus, spicy cilantro lime sauce. Blue rice.

Basil Bomb (GF Option Available)

Thai chili basil stir0fried with tiger prawn, calamari, scallop, homemade crispy pork belly, fried egg over jasmine rice, Prik Nam Pla. Let's Bomb!

Pineapple Fried Rice (GF Option Available)

Assorted Seafood with fresh pineapple, cashew nuts, onion, tomato, raisin, scallion, garlic, carrot and egg. Served in fresh whole pineapple

Crispy Branzino ***Limited

Crispy whole Branzino fish with sweet tamarind sauce, fried shallot Served with mango salad and brown rice

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

Run Juan Seafood Sizzling (GF Option Available)

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 Option Available) 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

Live Lobster Pad Thai ***Limited

Maine Lobster, thin rice noodles, cage free egg, bean sprouts, chive, shallot Peanuts, crispy wontons, bonito flakes and Thai seafood sauce

++\$15 for whole live Maine Lobster (1.25 lbs)

(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 34.95

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 Organic Chicken +2.5 Prawns +5

Tom Kha (GF) 17.95

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

Tom Yum (GF) 17.95

Spicy and sour bone broth, mushroom, tomato, cabbage, onion, galangal, kaffir lime, lemongrass and long coriander



Tofu Noodle Soup (GF)

15.95

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

Chicken Noodle Soup (GF)

Shredded organic chicken, fresh rice noodles, bean sprouts, cilantro, green onion and fried shallots



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

Red Curry 17.95

bell pepper, bamboo shoots, basil MED

Green Curry 17.95

grilled eggplant, bell pepper, bamboo, basil MED

Yellow Curry 17.95 potato, onion and crispy shallot

Thai Fried Rice (GF Option Available) 16.95

Cage free egg, onion, tomato, green onion, cilantro

Pad Thai 16.95

thin rice noodles, cage free egg, bean sprouts, chive, shallot <u>Peanuts</u>,

Pad See You (GF Option Available) 17.95

Flat rice noodles, cage free egg, carrot, Asian broccoli

Pad Kee Mow (GF Option Available) 17.95

Spicy! Flat rice noodles, bamboo shoots bell pepper, basil, onion, tomato

Asian Broccoli (GF Option Available) 17.95 Spicy Eggplant (GF Option Available) 17.95 Spicy String Bean (GF Option Available) 17.95



Jasmine rice	4	Peanut sauce	7
Brown rice	3.5	Cucumber salad	4.5
Sticky rice	3.5	Steamed veg	5
Crispy roti	3	Steamed noodles	4
Bone broth	4	Fried Egg	2.5

Kid's Menu 10

Under the age of 10

Fried Chicken over Jasmine rice Flat Rice Noo<mark>dle w/ eg</mark>g and broccoli



















BEVERAGES

Sc	od	a:	

Coke/Diet/Sprite/Ginger Ale/Root Beer	4
Q Tonic/ Ginger Beer	5
Black Iced Tea unsweetened peach black tea	5
Thai Iced Tea sweet creamy	5.5
Anchan Blue Limeade butterfly pea flower, high antioxidant	5.5
Sparkling/ Flat Water Saratoga, Utah 12oz	6
Fresh Whole Coconut	7.5

SUMMER SPRITZ

Aperol. Sparkling Wine. Pressed Grapefruit. Simple

MADAM BUTTERFLY

Anchan Butterfly Flower Infused Gin. Rose Water. Black Peppercorns. Lemongrass. Lemon

FRESH CURRY

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

THAI MULE

Vodka, ginger puree, fresh mint, CO2

ISLAND MAITHAI

White & dark rum, pineapple, lime, orgeat, tiki bitters

UNDER THE SEA 15

Chili Infused blanco tequila, lime, mermaid dust

KICKASS NEGRONI

Vida Mezcal. Campari. Carpano Antica Vermouth. Ancho Reyes Chile

Batched In-House Oak Barrel: Woodinville Rye. 24K Gold. Maraschino Cherries. Aromatic Bitters

Scarpetta Prosecco DOC, Italy 2018 13/60 Light. Floral. Vibrant. Honeydew. Melon

Delamotte Brut Champagne, France Powerful Fine Wine. Fresh. Round. Lemon Curd. Spring Blossom. 92points

Maison Foucher Rose, Cuvee NV Crémant de Loire Bright. Frothy Mousse. Quince. Flinty Minerality. Bouncy Finish

Skylark Pink Belly Roses Mendocino 14/65

Dry. Fresh Provencal Inspired Rose. Aromatic. Crisp. Juicy Cherry. Savory Watermelon

Weingut Fürst Elbling, Mosel 2018 (1 Ltr) 13/70 Bone Dry. Bright. Meyer Lemon. Wild Meadow Flowers. Jasmine. Zippy Carbonation

Cadre Sauvignon Blanc Edna Valley 14/65

Med Bodied. Aromatic. Round. Mineral Driven. Passion Fruit. Spicy Green Herbs. Coriander

Monte Tondo Soave Classioco Italy 13/60

Med-Full Bodied. Fresh. White Spring Flower. Nectorine Zest. Hazelnuts. Long Finish

Au Bon Climat Chardonnay, Santa Barbara 2017 15/70

Full Bodied. Mouth Filling Citrus Fruit. Sweet Oak Finish. Complex

Scarpa La Selva di Moirano Italy 12/55

The World's Only Dry & Aged Brachetto. Delicious. Light-Med Bodied. Grippy Tannins. Cherry Milk Chocolate

Imagery Pinot Noir, Sanoma 2019 15/70

Balanced, smooth, jammy strawberry & cherry, rose petals, white pepper, round tannins

13/60 Bella Grace Zinfandel Amador County

Double Gold Medal. Roasted Coconut. Wild Cherry. Vanilla. Juicy Long Lingering Finish

Set in Stone Cabernet Sauvignon Alexander Valley 2017 Superb! Velvety Rich. Elegant. Lush Black Plum. Supple Tannins. Long Lasting Forever

ชารัคน

Earl Grey 'Paris'

Bangkok Green

Japanese Sencha

Dragon Pearl Jasmine

Chammomile Lavender

Blooming Flower 7

HARNEYS & SON TEA 5

fruity black tea, bergamont, vanilla floral jasmine flowers green, ginger, coconut, lemongrass

fine green tea floral herbal tea

aromatic, crisp, help digestion

jasmine, green, calendula, can steep up to 3 times

BEER เบียร์สด

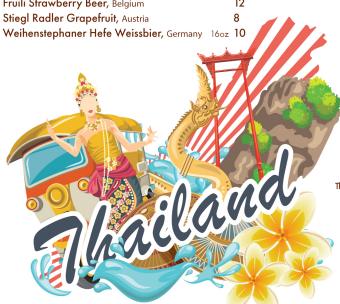
Peppermint

DRAFT

Farmhouse Thai Witbier Farmhouse Phuket IPA Coronado Seacoast Pilsner Anderson Valley Boont Amber Ale



7 Singha, Thailand Stem Off-Dry Cider Colorado 8 12 Schneider Aventinus Doppelbock, Germany Fruili Strawberry Beer, Belgium 12



Dear customers, no alcohol will be served to persons under 21 year of age. Please be prepared to show I.D.





