



SINGLE & READY TO FLAMINGO

THINK SEXY. WIND BLOWN HAIR.

ALL YOU NEED IS THIS PARTY SIZE FLAMINGO PUNCH BOWL

ABSOLUT ELYX, ST GERMAIN ELDERFLOWER, GIFFARD VIOLET,
CHRYSANTHEMUM TEA SYRUP, LEMON, AND ROSE WATER



Require a credit card deposit. Flamingo punch bowl is available for sale for \$1,000





Seriously Bomb Axx Margarita. Tequila Blanco. Lime. Chili Infused Fish Sauce



AVION SILVER TEQUILA. LILLET BLANC,
PINEAPPLE JUICE. LYCHEE. LIME.
FIREWATER BITTER
A CREDIT CARD DEPOSIT REQUIRED





Whiskey Blassam

\$19

JAMESON ORANGE, ST. GERMAIN
ELDERFLOWER. LEMON
A CREDIT CARD DEPOSIT REQUIRED







PENICHELLING



OUR VERSION OF SLUSHY PENICILLIN; SCOTCH WHISKEY, GINGER, LOCAL HONEY, FRESH LEMON AND CHILI SALT RIM





BEVERAGES

Soda:

Coke/ Diet/ Sprite/ Ginger Ale/ Root Beer 4.5

Q Tonic/ Ginger Beer 5.5

Black Iced Tea unsweetened peach black tea 6.5

Thai Iced Tea sweet creamy 6.5

Anchan Blue Limeade butterfly pea flower, high antioxidant 6.5

Sparkling/ Flat Water Saratoga, Utah 12oz 6.5

Fresh Whole Coconut 8.5





HARNEYS & SON TEA 6.45

Earl Grey 'Paris' fruity black tea, bergamont, vanilla
Dragon Pearl Jasmine flowers
floral jasmine flowers

Dragon Pearl Jasmine flowers
Bangkok Green floral jasmine flowers
green, ginger, coconut, lemongrass

Japanese Sencha fine green tea
Chammomile Lavender floral herbal tea

Peppermint aromatic, crisp, help digestion

Blooming Flower 7 jasmine, green, calendula, can steep up to 3 times



เบียร์สด

DRAFT 8.5

Farmhouse Thai Witbier Farmhouse Phuket IPA Scrimshaw Pilsner Anderson Valley Boont Amber Ale



Singha, Thailand 8.5
Stem Off-Dry Cider Colorado 8.5
Fruili Strawberry Beer, Belgium 12.5
Stiegl Radler Grapefruit, Austria 8.5
Bo Pils, East Brother Beer Co. Richmond, CA 160z 10.5
Love Hazy IPA Almanac, Alameda, CA 160z 10.5



SUMMER SPRITZ 14.5
Aperol. Sparkling Wine. Pressed Grapefruit. Simple

MADAM BUTTERFLY 15.5

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

FRESH CURRY 15.5
St. George Green Chili Vodka. Ginger Puree.
Lemongrass. Basil. Lime. Thai Bitters.

THAI MULE 16.5

Vodka, ginger puree, fresh mint, CO2

ISLAND MAITHAI 16.5 White & dark rum, pineapple, lime, orgeat, tiki bitters

UNDER THE SEA 16.5
Chili Infused blanco tequila, lime, mermaid dust

KICKASS NEGRONI 17.5

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

OLD SIAM 22.5 Batched In-House Oak Barrel: Woodinville Rye. 24K Gold. Maraschino Cherries. Aromatic Bitters

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

Acceptable forms of I.D.

California Driver's License / I.D. Card Out-of-state Driver's License / I.D. Card U.S. Military I.D.

Both U.S. and foreign Passports with photograph

A person may not combine two unacceptable I.D.'s to make one acceptable I.D.





SPARKLING	
Scarpetta Prosecco DOC, Italy 2018 Light. Floral, Vibrant. Honeydew. Melon.	14/68
Roederer Estate Brut NV, Anderson Valley Hint of apples, pears and lemon peel, spice and hazelnut	15/70
Champagne Henriot Brut Souverain NV, France Bright apple and peach fruits, fine balance between richness and crisp acidity	19/88
Billecart Salmon Brut Rose Champagne NV, France Light, elegant, fresh strawberry and berry aromas	155
ROSE AND WHITE	
Dom Ott Cht Romassan Rośe Bandol, France 2020 Citrus, stone fruit, melon, peach, raspberry, strawberry, honeysuckle and a hint of tropical fruit	16/74
Centorri Di Pavia Moscato, Italy 2019 Intense aromas of peaches, rose petals and ginger, delicately sweet and sparkling	13/58
Joh Jos Prüm Bernkasteler Badstube Kabinett Riesling, Germany 2018 Clean and crisp with nose petrol, peach, lime, green apple, floral and honey, long finish, well balanced	19/88
Aia Vecchia Vermentino, Italy 2020 Lime, green apple just the right amount of richness and texture	14/64
Cadre Stone Blossom Sauvignon Blanc, Edna Valley Medium body, aromatic, round, mineral driven, passion fruit, spicy green herbs, coriander	15/68
Flowers Chardonnay, Sonoma County 2018 Lemongrass, grapefruit and stone fruit with touches of chalk dust and fresh ginger, creamy texture and	23/108 minerally finish
Kistler Chardonnay, Sonoma Coast 2019 Butter cream popcorn caramel noses, apple, citrus and vanilla	27/125
RED	
Copain Pinot Noir, Anderson Valley, CA 2016 Raspberry, and red currants on the pallet, notes of vanilla and sweet tea leaves, lush and silky texture.	16/75
Bella Grace Zinfandel Amador County Double gold medal, roasted coconut, wild cherry, vanilla, juicy long lingering finish	14/64
Col D'Orcia Brunello Di Montalcino DOCG, Sangiovese, Italy 2016 Ripe red fruit, plum, vanilla, fruit-forward, lingering finish	25/115
Set in Stone Cabernet Sauvignon, Alexander Valley Superb! velvety rich, elegant, lush black plum, supple tannins, long lasting forever	19/90
MT Veeder Cabernet Sauvignon, Napa 2019 Red fruit aromas bright cherry, raspberry with addition of Malbec offering blueberry, vanilla, cassis, creamy chocolate caramel and oak spice.	23/108
Alain Graillot Crozes-Hermitage Rouge, Syrah, France 2018 Earthy and leathery with balance blackberries	25/115
Penfolds RWT Shiraz, Barossa Valley, Australia 2015	250



Vegetarian Menu

NULAU STARTERS

Vegan Fresh Rolls (*Vegan & GF*) 15.95 Fresh rice paper roll, tofu, mixed green, bean sprouts, mint, and vermicelli noodle. chili peanut sauce

Samosa (Vegan) 15.95

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

Crispy Egg Rolls 15.95

Egg rolls skin wrapped glass noodle, carrot, black pepper, light soy sauce served with peanut sauce.



Vegetarian Basil Bomb (Vegan or GF Option Available) 35.95 Thai chili basil stir fried with mixed veggie, and tofu, over jasmine rice. Let's Bomb!

Vegetarian Pineapple Fried Rice (Vegan or GF Option Available) 35.95
Tofu with fresh pineapple, cashew nuts, onion, tomato, raisin, scallion, garlic, carrot
Served in fresh whole pineapple



Yellow Curry (Vegan) potato, onion and crispy shallot	20.95
Pad See You (Vegan or GF Option Available) Flat rice noodles, cage free egg, carrot, Asian broccoli	19.95
Asian Broccoli (Vegan or GF Option Available)	19.95
Spicy Eggplant (Vegan or GF Option Available)	19.95



SIDE Jasmine rice Peanut sauce 6 7 Brown rice Cucumber salad Sticky rice 6 Steamed veg 6 Steamed noodles 7 Crispy roti 4.5 **Bone broth** Fried Egg



NULAUSTARTERS

Vegan Fresh Rolls (Vegan & GS)

15.95

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

Samosa (Vegan) 15.

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

Crispy Egg Rolls (Vegan)

15.95

Egg rolls skin wrapped glass noodle, carrot, black pepper, light soy sauce served with <u>peanut</u> sauce.

Thai Fish Cakes (GS Option Available)

16.95

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

Farmhouse Wings

19.95

Crispy organic wings, basil, pineapple glaze sauce

Neua Num Tok Rolls

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

Ahi Scoops (GS Option Available)

20.95

23

Pan-seared sesame crusted Ahi tuna*, cucumber, seaweed salad dill, lemongrass, **SPICY** chili lime

Consuming raw or undercooked seafood may increase your risk of foodborne illness

"Mieng Kum Kung"

18.95

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

18.95

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



Choice of Veg/ Tofu Organic Chicken +3 Prawns +8

Tom Yum (GS)

19.95

Spicy and sour soup, cabbage, mushroom, tomato, galangal, kaffir lime, onion, and lemongrass



Papaya Salad (GS)

18.95

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. +\$8 for grilled shrimps

Herbal Rice Salad

18 5

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



Basil Bomb (GS Option Available)

40.95

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

Pineapple Fried Rice (GS Option Available) 40.95

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

"Seau Rhong Hai" 37.99

Grilled Snake River Farm Wagyu flank steak, grilled broccolini, House tamarind, and roasted rice sauce. Served with sticky rice

Crispy Branzino ***Limited (GS Option Available) 47.95
Crispy whole Branzino fish with sweet tamarind sauce, fried shallot Served with mango salad, peanuts, and brown rice

24 Hours Beef Noodle Soup 37.95

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

Crab Fried Rice (GS Option Available) 37.95

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 43.95

Maine Lobster with tiger prawns, thin rice noodles, cage free egg, bean sprouts, chive, shallot, peanuts, crispy wontons, 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!)

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Hat Yai Fried Chicken 33.95

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

Panang Neua 47

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

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

Please let us know about your dietary restrictions/ allergies prior to ordering

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.

(GS) - Gluten Sensitive



Choice of Veg/ Tofu Pork/ Chicken +3 Wagyu Beef +8
Crispy Pork Belly +10 Prawns +8 Combination Seafood +12

Yellow Curry (Vegan) 20.95

potato, onion, and crispy shallot

Pad See You (GS Option Available) 19.95
Flat rice noodles, cage free egg, carrot, Asian broccoli

Asian Broccoli (GS Option Available) 19.95 Spicy Eggplant (GS Option Available) 19.95

SIDE

Jasmine rice	6	Peanut sauce	8
Brown rice	6	Cucumber salad	7
Sticky rice	6	Steamed veg	7
Crispy roti	6	Steamed noodles	7
Bone broth	7	Fried Egg	4.5

Kid's Menu 13

Under the age of 8

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















