

Starters

SPICY EDAMAME  GF 	\$5.95
Garlic sauce or Plain	
THAI SUMMER ROLL (fried) 	\$6.95
Deep-fried summer roll, stuffed with vegetables served with our sweet chili sauce	
VEGAN CAULI-FRIED 	\$8.95
Bite size cauliflower tempura, covered with sweet Thai chili sauce, green onion and sesame seeds	
THAI SPRING ROLL (fresh)  GF  TOFU \$6.95 • SHRIMP \$7.95	
Rice paper wrapped with mixed vegetables served with Thai peanut sauce	
POT STICKER 	CHICKEN • VEGETABLE \$7.95
Pan seared ground chicken in wonton wrapper served with Thai ginger soy sauce	
CRAB RANGOON	\$9.95
Deep-fried wonton wrapper, filled with cream cheese, crab meat, minced carrots served with Thai Chili sauce	
GOLDEN POUCH	\$8.95
Deep-fried mashed potato, wrapped in rice paper, served with masaman curry	
FRIED AVOCADO 	\$9.95
Deep-fried wedge avocados rolled in bread crumbs served with Thai cilantro sauce	
BEEF THAI JERKY	\$12.95
Sun dried Thai style marinated beef, deep-fried and served with Thai salsa sauce	
LEMON PEPPER CHICKEN WING 	\$11.95
Marinated chicken wings deep-fried, tossed with lemon pepper and served with Thai chili sauce	
CHICKEN SATAY  GF	\$11.95
Marinated meat on skewers, served with peanut sauce and cucumber salad	
SALT & PEPPER SHRIMP	\$13.95
Deep fried tempura shrimp, tossed in salt, pepper, and jalapeno served with Thai sweet chili sauce	
CRISPY PORK BELLY	\$12.95
With hoisin honey glaze, garnished with grapefruit, pomegranate, cilantro and jalapeño	

Soups









BOWL		HOT POT	
Tofu • Chicken	\$7.95	Tofu • Chicken	\$13.95
Vegan Meat • Shrimp	\$8.95	Vegan Meat • Shrimp	\$16.95
		Seafood	\$18.95
		shrimp, squid, scallop, fish & mussels	
TOM YUM SOUP GF			
Choice of meat in lemongrass, lime leaves and galangal broth, mushrooms, tomatoes and lime juice			
TOM KHA SOUP GF 			
Choice of meat in lemongrass, lime leaves and galangal broth, mushrooms, coconut milk and lime juice			

Salads





CUCUMBER SALAD  GF	\$6.95
Tossed cut cucumbers in a sweet vinegar dressing, garnished with red onions & carrots	
GREEN PAPAYA SALAD GF  \$12.95 • SHRIMP \$17.95	
Shredded green papaya, tomatoes, green beans, peanuts, tossed in spicy lime dressing	
THAI BEEF OR CHICKEN SALAD GF	\$14.95
Sliced chicken or beef tossed with tomatoes, red and green onions, cilantro, cucumbers, in our homemade spicy lime dressing	
LARB GF	\$14.95
Ground chicken tossed in homemade spicy lime dressing with rice powder, red onions, green onions, cilantro, and mint	
CRISPY SPINACH SALAD 	\$13.95
Deep-fried tempura spinach served with Thai lime sauce with minced chicken and cashew nuts	
* STEAK NUM TOK GF	\$22.95
Sliced NY steak tossed in homemade spicy lime dressing with rice powder, red onions, green onions, cilantro, fresh basil leaves, served on a bed of romaine	




Curries

Choice of Vegetable, Tofu or Chicken \$15.95 • Beef \$16.95
Shrimp, Vegan Meat or Combination \$17.95 • Seafood \$18.95
Served with steamed white rice

RED CURRY GF 	
Fresh red curry paste in coconut milk with bamboo shoots, fresh basil and bell pepper	
YELLOW CURRY  GF 	
Yellow curry paste in coconut milk with potatoes, onions and carrots	
GREEN CURRY  (GF Upon Request)	
Green curry paste in coconut milk with zucchini, Thai eggplant, fresh basil and bell pepper	
PANANG GF 	
Panang thick curry paste in coconut milk, bell peppers, lime leaves and basil	
MASAMAN GF  	
Homemade masaman curry paste, coconut milk, potatoes, onions, peanut and tamarind juice	
PUMPKIN CURRY *add \$2 GF 	
Choice of meat in our signature red curry, coconut milk, fresh pumpkin, basil, carrots, and bell peppers	

_____ No Substitutions for Items Below _____

SHORT RIB MASAMAN GF  	\$24.95
Tender short rib in homemade masaman curry, coconut milk, potatoes, onions, peanuts, and tamarind juice	
* SALMON GREEN CURRY GF 	\$26.95
Grilled salmon in green curry paste and coconut milk with zucchini, Thai eggplant, fresh basil and bell peppers topped with avocado	
CRISPY DUCK CURRY 	\$26.95
Fresh red curry paste in coconut milk with mangoes, pineapples, grapes, and tomatoes with fresh basil topped with sliced crispy duck breast	

 = VEGAN - This dish can be prepared Vegan - Upon Request **GF** = GLUTEN FREE - This dish can be prepared Gluten Free - Upon Request  = SPICY  = CONTAINS PEANUTS

FOOD WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially individuals with certain health conditions.
ALLERGY DISCLAIMER: Our dishes may contain nuts, eggs, dairy, soy, fish/shellfish, meats, gluten (wheat, barley and rye) and other allergens. We will make every effort to accommodate requests.
Guests will assume liability for orders with substitutions. **no added MSG**

Chef Favorites

Served with steamed white rice

*CRYING TIGER BEEF	\$24.95
Grilled marinated NY Steak served with a special Thai sauce	
*SALMON TERIYAKI GF	\$22.95
Grilled Salmon with Teriyaki sauce served with steamed vegetables	
*LAMB CHOPS NAM PRIK PAO 🍃 GF	\$35.95
Grilled lamb chops topped with a roasted Thai chili sauce	

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Vegetables

Served with steamed white rice

CHINESE BROCCOLI WITH STIR FRY SAUCE 🍃 GF	\$10.95
Stir-fried Chinese broccoli with stir fry sauce	
PAD PAK (Mixed Vegetables) 🍃 GF	\$11.95
Mixed vegetables (broccoli, carrot, bok choy, cabbage) with garlic and stir fry sauce	
GARLIC EGGPLANT 🍃 GF	\$11.95
Stir-fried eggplant with Thai basil in stir fry sauce	

Entrees

Choice of Vegetable, Tofu or Chicken \$14.95 • Beef \$15.95
Shrimp, Vegan Meat or Combination \$16.95
Seafood \$18.95 • Duck \$24.95

Served with steamed white rice

GARLIC PEPPER 🍃 GF	
Stir-fried in a garlic pepper sauce and served on a bed of steamed broccoli	
SPICY BASIL 🍃 GF	
Stir-fried choice of ground meat, onions, bell peppers, garlic, chili, and fresh basil	
CASHEW NUTS GF	
Sautéed cashew nuts with onions, carrots, green onions, and bell peppers in a Thai spicy sauce	
THAI SWEET AND SOUR 🍃 GF	
Stir-fried meat, bell peppers, onions, pineapple, tomatoes, carrots in a Thai sweet and sour sauce	
————— No Substitutions for Items Below —————	
ORANGE PEEL CHICKEN	\$15.95
Stir-fried crispy chicken breast served with sweet Thai orange peel sauce	
LEMONGRASS CHICKEN GF 🍃	\$16.95
Grilled marinated chicken thigh in special seasoning served with Thai dipping sauce, topped with crushed peanuts	
HONEY SHRIMP	\$18.95
Crispy shrimp tossed with Thai honey sauce, pineapple and cashews	

Fried Rice

Choice of Vegetable, Tofu or Chicken \$13.95 • Beef \$14.95
Shrimp, Vegan Meat or Combination \$15.95 • Seafood\$17.95

HOUSE FRIED RICE 🍃 GF	
Jasmine rice, stir-fried with tomatoes, onions, green onions, and egg	
SPICY BASIL FRIED RICE 🍃 GF	
Jasmine rice, stir-fried with garlic, egg, onions, bell peppers, fresh basil	
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CRAB FRIED RICE	\$24.95
Jasmine rice, stir-fried with crab meat, onions, green onions, tomatoes, egg; topped with soft shell crab	
PINEAPPLE FRIED RICE 🍃 GF	add \$1 to choice of protein listed above
Jasmine rice, stir-fried with carrots, peas, onions, green onions, egg, pineapple, cashews, and curry powder	

Noodles

Choice of Vegetable, Tofu or Chicken \$14.95 • Beef \$15.95
Shrimp, Vegan Meat or Combination \$16.95 • Seafood \$18.95

PAD THAI 🍃 GF 🍃	
Stir-fried rice noodles, egg, tamarind juice, bean sprouts, green onions, and crushed peanuts on the side	
PAD SEE EW 🍃	
Flat rice noodles stir-fried with Chinese broccoli, egg, and Thai thick soy sauce	
PAD KEE MAO (Drunken Noodles) 🍃	
Stir-fried flat rice noodles, onions, bell peppers, basil, and egg	
PAD WOON SEN 🍃 GF	
Stir-fried silver noodles with egg, onions, green onions, tomatoes, bean sprouts	
PAPAYA PAD THAI 🍃 GF 🍃	add \$2 to choice of protein listed above
Shredded fresh green papaya stir-fried with egg, tamarind juice, bean sprouts, green onions, and crushed peanuts on the side	

KHAO SOI	\$17.95
Tender Beef or Chicken served on a bed of egg noodles in a curry base sauce topped with crispy egg noodles, garnished with red onion and pickled vegetables	

🌿 Noodle Soup 🌿

CHICKEN NOODLE SOUP GF	\$14.95
Rice noodles, sliced and ground chicken, and bean sprouts in chicken broth garnished with cilantro and green onions	
BEEF STEW NOODLE SOUP GF	\$15.95
Rice noodles, sliced beef, stewed beef, and bean sprouts in beef broth garnished with cilantro and green onions	
WONTON SOUP	\$17.95
Chicken broth, egg noodles, chicken & shrimp wontons, sliced chicken, shrimp, bok choy, green onion, and cilantro	

Desserts

Bread Pudding	\$9.95 (+ \$2 a la mode)
Pataya Beignet	\$8.95 (+ \$2 a la mode)
Banana Fritter 🍃	\$8.95 (+ \$2 a la mode)
Sweet Sticky Rice with Mango 🍃 GF	\$10.95
Crème Brûlée (today's flavor)	\$8.95

Beverages

SOFT DRINK (free refills)	\$3.50
Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade, Iced Green Tea	
THAI ICED TEA, THAI ICED COFFEE (no refills)	\$4.50
HOT TEA POT (assorted flavors)	\$4.50

Add-Ons

Shrimp (4 shrimp)	\$7
Beef	\$6
Chicken	\$5
Noodles	\$3
Vegetables	\$3
Tofu (fried or *steamed)	\$3

*dishes can be prepared GF using steamed Tofu

Side Orders

Curry (14oz)	\$7
Brown Rice or Sticky Rice	\$4
Peanut Sauce	\$3
Jasmine Rice	\$3
* Fried Egg	\$2

Substitutions

White Rice to Brown Rice	\$2
White Rice to Vegetables	\$2
White Rice to Sticky Rice	\$2

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