

# TAAN EATERY

## THAI INNOVATIVE FOOD & ASIAN FUSION

Nestled in the heart of downtown Denton, Taan Eatery is a vibrant oasis where culinary innovation meets Thai Tradition. We specialize in Asian fusion cuisine with an emphasis on Thai flavors, creating a dining experience where friends and family can relax and unwind together.

At Taan Eatery, we believe that food should be an adventure, Chef PJ, co-founder & executive chef at Taan Eatery & Thai Square, is passionate about pushing the boundaries of traditional Thai cuisine, infusing each dish with creative twists and exceptional flavors. Whether it's a modern reinterpretation of Spaghetti Kee Mow or Mus-Sa-Mun pot pie, we ensure a dining experience that is always fresh and exciting.

★ **DISCOVER THE UNIQUE FLAVORS AT DOWNTOWN DENTON** ★



### **VIETNAMESE BEEF MEATBALL \$9**

Asian-style meatball| red onion, Homemade spicy Thai tamarind glazed, fresh cucumber & salad



### **SPICY THAI STREET NUT MIX \$5**

Warmed mixed nut selection & spicy biscuits stick seasoning with seasalt and spring onion



### **STEAMED SHRIMP POTSTICKERS \$9**

Marinated shrimp, cabbage & onion served with homemade Sesame Soy and Thai Sri Racha sauce (5pieces)





### ASIAN MUSSEL \$18

Black Chilean mussels, cherry tomatoes, roasted red onion, parsley, garlic, Tom Kha broth, brioche

★ Suggested Pairing : Sauvignon Blanc (St.Claire Dillon's) ★

### CRAB GUACAMOLE \$15 WITH CRISPY SHRIMP CHIPS



### JAPANESE SEAWEED SALAD \$5

( V | VG )

Japanese seaweed marinated in sesame oil and rice vinegar fresh cucumber, pickled ginger



### BLISTERED SHISHITO PEPPERS \$9

with roasted Sesame and Furikake seasoning (V)

★ Suggested Pairing ★  
Draught Sapporo



### EDAMAME SEA SALT \$5

( V | VG | GF )

### TOM YUM EDAMAME \$6

Spicy and citrusy Thai Tom Yum Seasoning (V | VG | GF)



### TURMERIC ROASTED CAULIFLOWER ( V ) \$9

with roasted sesame dressing, parsley



## GRILLED KAI-YANG \$15

Marinated Thai Chicken satay style served on lettuce bed, Peanut sauce, cucumber relish



## SOUP & SALAD

### HOUSE SALAD \$5

Peanut dressing (VG | GF) or Thai lime Vinaigrette (GF)

### MISO SOUP \$3

### TOM YUM MISO SOUP \$4

### ROASTED VEGGIE SOUP \$8 ( FRENCH ONION STYLE ) ( V )

Roasted Brussel, sprout, onion, shitake mushroom, crouton, cheese



## MUS SA MUN POT PIE \*

Choice of Shredded chicken breast or Soft tofu \$17  
Choice of slow cook beef stew \$19

Creamy Mus-Sa-Mun curry, carrot, yukon potato, crispy shallots, caramelized onions, brioche

*Pot Pie*

★ Suggested Pairing ★  
Chateauf-neuf-du-pape  
Quintessa



## VEGETARIAN POT PIE\* \$17

Soft tofu creamy, turmeric yellow curry, carrot, yukon potato, crispy shallots, caramelized onions, brioche

## DUCK CURRY POT PIE \* \$21

Creamy Thai red curry, fresh basil, carrot, sweet pineapple, strawberry, roasted zucchini & red bell pepper, brioche

V: Vegetarian VG: Vegan GF: Gluten Free | Some dishes can be made Gluten Free or Vegan  
\*Add spice level option\* Selected dishes can be made Mild | Medium | Hot | Thai Hot (no exchange /refund for Thai Hot)  
Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering.



**PLANT BASED CHICKEN \$21**  
**SPAGHETTI KEE MOW\* ( V | VG )**



Pad Kee Mow sauce, Thai basil, roasted mixed vegetables, sun dried tomato, vegan parmesan cheese, sweet pepper, spaghetti

**THAI STYLE BEEF SOUP WITH STEAMED RICE\* \$17**  
**(KAO LAO NUER)**

Beef Stew, meatball, beef Gyudon, cilantro, Thai basil, beansprout, garlic oil, spring onion



**BROCCIFLOWER ( V | VG | GF ) \$15**  
**ADD \$3 PLANT BASED CHICKEN**



Roasted broccolini & cauliflower in Shitake mushroom garlic sauce, crispy shallot, spring onion

**BEEF BOWL THAI SUKIYAKI\* \$18**

Beef Gyudon in Thai spicy sukiyaki sauce, onions, cabbage, Onsen egg, sesame oil, spring onion, Furikake, steamed rice

★ Suggested Pairing ★  
 Pinot Noir : Lapis Luna



V: Vegetarian VG: Vegan GF: Gluten Free | Some dishes can be made Gluten Free or Vegan  
 \*Add spice level option\* Selected dishes can be made Mild | Medium | Hot | Thai Hot (no exchange /refund for Thai Hot)  
 Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering.





Suggested  
★ Pairing ★  
Brut  
Brut Rose  
Prosecco

### THAI DUCK STREET NOODLE ( BA-MEE-HAENG PED)\* \$25

Roasted sliced duck breast over thin Egg noodles in homemade "Palo Sauce" (Thai braising sweet soy sauce), bok choy, spring onion, garlic Oil, pickled ginger & Jalapeño



★ Suggested Pairing ★  
Cabernet Sauvignon  
Post & Beam

### SPAGHETTI KEE MOW WITH DUCK \* \$21

Roasted duck breast, Pad Kee Mow sauce, sun dried tomato, parmesan cheese, Thai basil, sweet pepper, roasted mixed vegetables, spaghetti



### CHICKEN GINGER TERIYAKI \$18

Marinated chicken thigh, broccolini, alfalfa sprout, sesame seed, pickled ginger



### SHRIMP TEMPURA BOWL

\$18

crispy Shrimp tempura drizzled with Homemade thai sweet chili sauce, Japanese rice topped with Furikake seasoning, Japanese Mayo, seaweed salad, pickled ginger



### CREAMY SCALLOP & SHRIMP SPAGHETTI\*

\$28

U10 scallop, shrimp, red curry pesto, broccolini, pickled mustard

★ Suggested Pairing ★  
Chardonnay : Far Niente  
Sauvignon Blanc



### BROILED CRAB CLAW IN GARLIC YELLOW CURRY SAUCE\* (GF)

\$28

Lump crabmeat, roasted onions, crispy shallots, spring onion, Onsen egg, steamed rice, alfalfa sprout

★ Suggested Pairing ★  
Chardonnay : Far Niente  
Champagne



### SALMON GINGER TERIYAKI

\$21

Teriyaki glazed, broccolini, steamed rice, alfalfa sprout, sesame seeds, pickled ginger

★ Suggested Pairing ★  
Cold Sake | Hot Sake  
Pinot Grigio



\*Add spice level option\* Selected dishes can be made Mild | Medium | Hot | Thai Hot (no exchange /refund for Thai Hot)  
Our dishes are made fresh to order. Please allow up to 30 minutes for your order during high volume  
and alert your server to any time constraints





★Suggested Pairing★  
Chardonnay | Champagne

**WHOLE ROASTED BRANZINO\* (GF) \$35**

Thai lime garlic cilantro with roasted rice sauce, steamed rice



Suggested Pairing  
★ Brut | Brut Rose ★  
Champagne | Riesling

**CHILEAN SEA BASS TOM KHA CREAMY SAUCE \$42**

King Oyster mushrooms and broccolini, sun-dried tomatoes, topped with fresh arugula



## SIDE

TOAST	\$3
CRISPY SHRIMP CHIPS	\$2
STEAMED RICE	\$3
ROASTED MIXED VEGETABLES	\$5

## DESSERTS

ICECREAM	4
FLAVORS : COCONUT, GREEN TEA, RASPBERRY SORBET ( V   VG )	
MATCHA CHEESECAKE	9
WITH GREEN TEA ICE CREAM	
COCONUT TAPIOCA PUDDING WITH	10
COCONUT ICE CREAM, FRESH STRAWBERRIES, AND GROUND PEANUT	

**DISCOVER THE UNIQUE FLAVORS AT DOWNTOWN DENTON**

**WWW.TAANEATERY.COM | 940.514.1310  
209 W HICKORY SUITE 101 DENTON TX 76210**



# BUBBLES

BY THE GLASS | 750ML: BOTTLE

LAMBERTI PROSECCO/ ITALY	12   40
LAMBERTI EXTRA DRY ROSÉ / ITALY	15   45
LUCIEN ALBRECHT CRÉMANT D' ALSACE/BRUT/ FRANCE	15   45
LUCIEN ALBRECHT ROSE CRÉMANT D' ALSACE/BRUT ROSE/ FRANCE	18   52
MOET & CHANDON CHAMPAGNE BRUT / FRANCE	--   25(187ML)

# WHITE & ROSE

8OZ: QUARTINO | 750ML: BOTTLE

ITALO CESCO PINOT GRIGIO / ITALY	15   45
ANABELLA CHARDONNAY / SONOMA CA	12   32
FAR NIENTE CHARDONNAY / NAPA VALLEY CA	--   85
ST.CLAIRE DILLON'S SAUVIGNON BLANC / NEW ZEALAND	15   40
DOKTOR MOSCATO STRAWBERRY MOSCATO WINE / ITALY	10   35

# RED WINE

8OZ: QUARTINO | 750ML: BOTTLE

LAPIS LUNA CABERNET SAUVIGNON / LODI CA	12   40
POST & BEAM CABERNET SAUVIGNON / NAPA VALLEY CA	--   75
LAPIS LUNA PINOT NOIR/ LODI CA	15   42
COSTE DIMORO MONTEPULCIANO D'ABRUZZO / ITALY	15   52
CHATEAU PEYMOUTON SAINT-ÉMILION GRAND CRU / FRANCE	--   60
CLOS SAINT JEAN CHATEAUNEUF-DU-PAPE/FRANCE	--   89
QUINTESSA 2021 RUTHERFORD / NAPA VALLEY	--   325

# SAKE

HOT SAKE	5(SM)   8(LG)
SHIMIZU-NO-MAI (COLD)	25 (300ML)
Junmai Daigingo : Bright pear and green apple with a touch of minerality. Fresh notes of orange peel and cantaloupe, with a dry, elegant finish	



MIMOSA : FLAVORS : MANGO, ORANGE	8
SPARKLING SANGRIA FRESH ORANGE,STRAWBERRIES AND PINEAPPLES	12
BEERMOSA HEFEWEIZEN,FRESH ORANGE JUICE, THAI CHILI POWDER	8



# BEER DRAUGHT

SAPPORO LAGER, JAPAN, 4.9%	8
DEEP ELLUM IPA, DALLAS 5%	6
BISHOP PINEAPPLE CIDER, DALLAS, TX, 5%	6
PAULANER HEFEWEIZEN WHEAT BEER, GERMAN, 5.5%	8

## Flight Special 12

3 Samplen Draught Beer  
with Spicy Thai Street Nut Mix

# IMPORT BEER

SINGHA PREMIUM PALE LAGER, THAILAND, 5%	6
CHANG LAGER, THAILAND, 5%	6
KIRIN ICHIBAN PREMIUM PALE LAGER, JAPAN, 5%	6
KIRIN ICHIBAN LIGHT PREMIUM LIGHT PALE LAGER, JAPAN, 5%	6
TSINGTAO PREMIUM LAGER, CHINA, 4.7%	6
GUINNESS DRAUGHT STOUT, IRELAND, 4.2%	6
BELHAVEN SCOTTISH ALE, SCOTLAND, 5.2%	6
PERONI ITALIAN LAGER, ITALY, 5.1%	6
HEINEKEN PREMIUM MALT LAGER, HOLLAND, 5%	6
SAMUEL SMITH NUT BROWN ALE, ENGLAND, 5%	6
CHIMAY BLUE BELGIUM DARKER ALE, BELGIUM, 9%	11
STELLA ARTOIS PREMIUM LAGER, BELGIUM, 5%	6
HOEGAARDEN WHEAT BEER BELGIUM, 4.9%	6
ESTRELLA JALISCO PILSNER, MEXICO, 4.5%	6

# DOMESTIC BEER

ULTRA-MICHELOB LIGHT LAGER, USA, 4.2%	5
NECTAR HARD SELTZER HARD SELTZER, 5% FLAVOR: ASIAN PEAR, LYCHEE, MANDARIN, YUZU	6
ATHLETIC BREWING CO IPA, NON ALCOHOLIC BEER	5

# BEVERAGE

SODA COKE   DIET COKE   SPRITE   DR.PEPPER	3
RAMUNE JAPANESE SODA (PEACH   STRAWBERRY   MELON)	4
ICED TEA (REFILLS)	3
MANGO TEA / PEACH TEA	4
THAI ICED TEA	6
THAI ICED TEA WITH COCONUT MILK	7
RED BULL	5
S.PELLEGRINO (16.9 FL.OZ)	4
EVIAN (1L)	5
MANGO JUICE / ORANGE JUICE	4

# COFFEE & TEA

NESPRESSO HOT COFFEE	4
ICED LATTE	5
HOT CAPPUCCINO	5
HOT LATTE	5
HOT CHRYSANTHEMUM TEA	5
HOT JASMINE TEA	5
HOT JAPANESE GREEN TEA	5