



APPETIZERS



= Gluten Free



= Vegetarian



= Mild




= Medium



= Spicy

1) Chicken Satay (4 Skewers)  7.50

White meat chicken marinated with yellow curry, coconut milk and Thai spices, grilled on skewer sticks served with homemade peanut sauce and cucumber relish.

2) Spring Roll (Crispy, 3 PCS)  5.50


Cellophane clear noodles, taro root veggies, carrots, and cabbage, rolled in crispy sheets, served with sweet and sour sauce.

3) Thai Dumpling (5 PCS) 7.75

Marinated mixture of pork and shrimp, shiitake mushroom, and water chestnut wrapped with wonton skins – steamed and served with homemade dumpling sauce.

4) Crispy Wontons (8 PCS) 5.75

Marinated minced chicken with a touch of garlic, wrapped with Thai style wonton skins, crispy fried, served with sweet and sour sauce.

5) Summer Roll (Fresh and Clear Wrapped)  6.95

Clear fresh roll wrapped in clear rice paper with lettuce, basil, bean sprouts, rice vermicelli noodle and shrimp. Served with rich hoisin sauce.

6) Sleepy Shrimp (5 PCS) 7.75

Shrimp seasoned with Thai spices and ginger, wrapped and fried with spring roll skin, served with sweet and sour sauce.

7) Fried Calamari 7.75

Slices of calamari, light battered and fried, served with Thai hot sauce.

8) Hoy-Obb 8.95

Steamed New Zealand mussels and basil leaves in our chef's special sauce, served with spicy lime dressing.

9) Crispy Tofu  5.50

Home style tofu, crispy fried and served with sweet & sour sauce & sprinkled with crushed peanuts.

10) Tod Mun (Fish Cake) 7.75

Finely minced fish meat, Thai herb & spices, deep fried until golden brown, served with sweet sour sauce.

11) Coconut Shrimp (5 PCS) 7.75

Fresh shrimp lightly battered in shredded coconut flakes, deep-fried until golden brown, served with Thai hot sauce.

12) Chicken Curry Puff 6.75

Thai-styled samosa roti stuffed (chicken, potato, onion in yellow curry sauce) fried, served with cucumber relish.

13) Vegetable Gyoza  5.75

Gently wrapped wonton skin with vegetable stuffing, fried, served with our homemade Thai dumpling sauce.

14) Shrimp Cake 8.25

Finely minced shrimp marinated with seasoning, lightly battered and fried in breadcrumbs. Served with sweet and sour sauce.

SALAD



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15) House Salad



6.25

Fresh spring mixed salad with our Thai peanut dressing served along with crispy wonton skins.

16) Papaya Salad



7

Shredded green papaya mixed with fresh squeezed lime juice, palm sugar, fish sauce, fresh chili, tomatoes, green beans, and roasted peanuts.

17) Fresh Mango Salad



7.50

Shredded mango, mixed with fresh squeezed lime juice, palm sugar, fish sauce, fresh chili, tomatoes, green beans, and roasted cashew nuts.

18) Larb Gai



8.50

Minced chicken salad with fresh Thai spicy lime dressing along with, roasted rice flakes, red onion, cilantro, and scallion.

19) Nuer Nam Tok



8.75

Sliced flank steak beef salad, grilled, mixed with Thai spicy lime dressing along with, roasted rice flakes, red onion, cilantro, and scallion.

SOUP

20) Poh Tak



6.95

Combination seafood (shrimp, squid, and mussel) cooked in Thai style spicy & sour lemongrass broth along with basil leaves and Thai herbs.

21) Tom Yum



Thai spicy coconut lemongrass broth and Thai herbs served with mushroom and cilantro

w/ shrimp	6.75
w/chicken	6.25
w/veggie -or- tofu	6.25

22) Tom Kar



Thai spicy coconut lemongrass broth and Thai herbs served with mushroom and cilantro.

w/ shrimp	6.75
w/chicken	6.25
w/veggie -or- tofu	6.25

23) Wonton Soup 6

Mixture of pork, shrimp, garlic wrapped with wonton skin, steamed and cooked in our flavorful broth along with mixed vegetables.

24) Veggie and Tofu soup



6

Soft tofu soup with mixed vegetables in our flavorful veggie broth.

ENTRÉE

(CHOICE OF BEEF, CHICKEN, PORK, OR MIXED VEGGIES ON SOME ENTREES UNLESS LISTED. PLUS EXTRA \$5 FOR MIXED SEAFOOD -OR- SHRIMP OPTION)

(ALL ENTREES COME WITH WHITE JASMINE RICE)



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LUNCH / DINNER

25) Kapow  10.25 / 12.25

Choice of meat sauteed with bell peppers, onion, basil leaves in chili garlic sauce.

26) Crispy Duck  16.75 / 16.75

Fried homemade roasted crispy duck. Served in our delicious Chef's special chili garlic sauce topped with crispy basil leaves.

27) Crispy Kapow Chicken  15.75 / 15.75

Light battered crispy chicken sauteed with Chef's special chili garlic sauce topped with crispy basil leaves.

28) Pad Ginger 10.25 / 12.25

Choice of meat/veggies sauteed with fresh ginger, jelly mushroom, scallion, onion in light brown sauce.

29) Broccoli Ginger 10.25 / 12.25

Choice of meat/veggies sauteed with fresh ginger, stir-fried with broccoli in light brown sauce.


30) Pad Pik King  10.25 / 12.25

Choice of meat/veggies sauteed with string beans, bell pepper & kaffir leave in Pik King Sauce.

31) Sweet and Sour 10.25 / 12.25

Choice of meat/veggies sauteed with fresh tomatoes, pineapple, carrot, cucumber, bell pepper and onion in sweet & sour sauce.

32) Pad Pak (Choice of meat) 10.25 / 12.25

33) Pad Pak Tofu "J" w/ fried tofu &veggies  10.25 / 12.25

Choice of meat or vegetarian option sauteed with mixed vegetables (Napa cabbage, broccoli, carrot, baby corn, and snow peas) in light brown sauce.

34) Wild Pork -OR- Chicken   10.95 / 12.95

Thai style country sauce with lots of exotic Thai herbs and spices, basil leaves, string beans, bamboo strips, fresh pepper corn, and bell pepper.

35) Chicken Cashew 10.95/ 12.95

Tender white chicken breast sauteed with cashew nuts, onion, carrot in roasted chili paste.

36) Tofu Preow Wan  10.25 / 12.25

Fried tofu sauteed with mixed veggies in sweet and sour sauce. (Meat option can be added - extra \$3)

- 37) Peppery Garlic  13.50
Choice of meat/veggies sauteed with fresh garlic, black pepper, and cilantro, served along with steamed broccoli.
- 38) Eggplant Delight    12.50
Gently cut eggplants, onion, bell peppers, and shiitake mushroom sauteed in Thai style chili garlic sauce. (Meat option can be added - extra \$3)
- 39) Shrimp Snow pea 16.95
Shrimp sauteed with baby corn, snow peas, scallion, and mushroom in light brown sauce.
- 40) Chicken Rama  13.50
- 41) Rama "J" w/ fried tofu & veggies   13.50
Tender chicken -OR- vegetarian option stir-fried with yellow curry chili paste bedded with steamed broccoli, top w/ Thai style peanut sauce.
- 42) Soft Shell Crab 19.95
A pair of jumbo soft-shell crabs lightly battered, served with steamed mixed veggies & three flavor sauce on the side.
- 43) Golden Tilapia 17.95
A pair of tilapia fillets, light battered fried in bread crumbs, served with steamed mixed veggies & three flavor sauce on the side.
- 44) Crispy Whole Flounder (MARKET PRICE)

Whole flounder crispy fried and non-greasy, served with choice of three flavor sauce -or- black bean ginger sauce.



CHEF'S RECOMMENDATION



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45) Sam Phao Seafood  16.95

Combination seafood (shrimp, squid, and mussels) stir-fried with onion, fresh basil leaves and bell pepper in chili garlic sauce.

46) Chicken Pineapple 16.95

Marinated chicken sauteed with garlic, cashew nuts, fresh pineapple & green onion in sweet & sour sauce.

47) Pottery Shrimp 16.95

Shrimp sauteed with cellophane noodles, shiitake mushroom, ginger, scallion, cilantro, napa cabbage in chili paste baked, served in clay pot.

48) Shrimp Cashew Nut 16.95

Shrimp sauteed with cashew nuts, snow pea, carrot in light brown sauce.

49) Sizzling Seafood 16.95

Seafood combination sauteed with our homemade Thai style BBQ sauce, served on a hot sizzling platter.

50) Choo-Chee Goong  16.95

Grilled shrimp topped with our homemade spicy red curry sauce, a splash of coconut milk, served with steamed vegetables.

51) Sizzling Siam Beef 16.95

Marinated beef quickly stir-fried on high heat, served with fresh ginger & cucumber relish on a hot platter.

52) Crying Tiger Steak  16.95

Flank steak marinated in Thai herbs, served in North Eastern Thai fashion, Esan-styled with steamed veggies, served with sticky rice and our Thai spicy dipping sauce.


53) Goong Delight  16.95

Shrimp & string beans, light battered fried & sauteed with Chef's special sauce topped with cashew nut.



CURRY

(CHOICE OF BEEF, CHICKEN, PORK, OR MIXED VEGGIES ON ENTREES. PLUS EXTRA \$5 FOR MIXED SEAFOOD -OR- SHRIMP OPTION)

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LUNCH/ DINNER

54) Red Curry (choice of meat)     10.25 / 12.25

55) Red Curry "J" w/ fried tofu & veggies     10.25 / 12.25

Choice of meat or vegetarian option cooked with dried red chili curry paste and coconut milk along with bamboo strips, basil leaves, and bell pepper.

56) Green Curry (choice of meat)     10.25 / 12.25

57) Green Curry "J" w/ fried tofu & veggies     10.25 / 12.25

Choice of meat or vegetarian option cooked with fresh chili curry paste and coconut milk along with eggplant, bamboo strips, basil leaves, and bell pepper.

59)Panang Curry    10.95/ 12.95

Choice of meat, tofu, or mixed veggies simmered in Thai traditional Panang sauce, coconut milk, peanut, basil leaves, springkled with shredded lime leaves.

60) Gang Ped Yang    16.95 / 16.95

Slices of honey roasted duck simmered in our spicy red curry sauce with coconut milk, served with chunks of pineapple, tomatoes, bamboo strips, basil, and bell peppers.

61) Massaman Curry    15.95 / 15.95

Choice of meat, tofu, or veggies simmered in Thai style Massaman curry, which contains exotic Thai spices & aromatic herbs, potatoes, carrots, caramelized onion, and roasted peanut.

62) Yellow Curry    15.95 / 15.95

Choice of meat, tofu, or veggies simmered in yellow curry paste, coconut milk cooked with potatoes, carrots, and caramelized onion.

NOODLE



(CHOICE OF BEEF, CHICKEN, PORK, OR MIXED VEGGIES ON ENTREES. PLUS EXTRA \$5 FOR MIXED SEAFOOD (SHRIMP, MUSSEL, AND SQUID -OR- SHRIMP ONLY OPTION)

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LUNCH/ DINNER

63) Pad Thai With Shrimp  12.50/ 14.50

With Chicken  11.50/ 13.50

64) Pad Thai "J" w/ fried tofu & Veggies (Egg optional)   11.50/ 13.50

Thin rice noodles stir-fried with bean sprout, scallion, egg, preserved radish, red soft bean curd tofu, and crushed peanut in Pad Thai sauce.

65) Kea Mow (Drunken Noodle)  11.95 /13.50

Choice of meat

66) Kea Mow "J" w/ fried tofu & veggies   11.95/ 13.50

Wide rice noodle stir-fried in our delicious spicy chili & garlic sauce with onion, bell pepper, basil leaves with a choice of meat or vegetarian option.

67) Pad See Ew 11.50/ 13.50

Choice of meat

68) Pad See Ew "J" w/fried tofu & veggies (Egg optional)  11.50/ 13.50

Choice of meat or vegetarian option stir-fried with wide rice noodle, broccoli, and egg in Thai style sweet soy sauce.

69) Lad Na 10.95 /12.95

Choice of meat

70) Lad Na "J" w/ fried tofu & veggies  10.95/ 12.95

Choice of meat or vegetarian option stir-fried with wide rice noodle and broccoli in light brown gravy sauce.

71) Thai Noodle Soup 10.95/ 12.25

Choice of meat with thin rice noodle, bean sprout cooked in our special Thai style broth topped with scallion and cilantro.

72) Bangkok Noodle

16.95

Egg noodle stir-fried with shrimp, chicken, mixed veggie, scallion, in our Chef's special sauce and a kick of sesame oil.

73) Kuakai Noodle

11.25 / 13.25

Wide rice noodle stir-fried with chicken, egg, bean sprouts, and scallion in light brown sauce topped with crispy wonton skin.

FRIED RICE

(Choice of beef, chicken, pork, or mixed veggies on entrees. Plus extra \$5 for mixed seafood -OR- shrimp option)



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LUNCH/ DINNER

74) Thai Fried Rice (choice of meat)

10.95 / 12.95


75) Thai Fried Rice "J" w/ fried tofu & veggies (egg optional)  10.95 / 12.95

Thai style fried rice stir-fried with egg, onion, tomatoes, and scallion.

76) Green Curry Fried Rice 

12.95 / 12.95

Green curry paste fried rice stir-fried with bamboo strips, eggplant, basil leaves, bell pepper and a choice of meat/ veggies.

77) Basil Fried Rice  

11.25 / 13.25

Choice of meat/veggies stir-fried with rice, basil, onion, bell pepper in chili garlic sweet black soy sauce.

78) Pineapple Fried Rice

16.95/ 16.95

Thai style yellow fried rice stir-fried with shrimp -OR- other protein options, chunks of pineapple, raisin, tomatoes, and egg in Chef's special sauce, sprinkled with cilantro and cashew nuts.



EXTRA SIDE ORDERS/ SUBSTITUTION/ ADD-ON

EXTRA STEAMED JASMINE RICE	2.00
EXTRA STEAMED BROWN RICE	3.00
SUBSTITUTION STEAMED BROWN RICE	1.50
(NO SUBSTITUTION FOR NOODLES OR STICKY RICE)	
EXTRA STEAMED BIG (WIDE) RICE NOODLE/ THIN RICE NOODLE	2.00
NON-SWEET STICKY RICE	2.00
SWEET COCONUT STICKY RICE	3.00
EXTRA MIXED VEGGIES -OR- TOFU	3.00
<i>(BROCCOLI, NAPA, CABBAGE, & CARROT)</i>	
EXTRA MEAT (CHICKEN, BEEF, OR PORK)	3.00

EXTRA EGG	2.00
EXTRA MIXED SEAFOOD (SHRIMP, SQUID & MUSSEL)	5.00
EXTRA SHRIMP (PER PIECE)	1.00
EXTRA PEANUT SAUCE	1.00
EXTRA DIPPING SAUCE	0.50

“MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.”



DESSERTS



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79) Mango & Sticky Rice (Seasonal)   6.95

Thai sweet sticky rice topped with sweetened coconut milk served with fresh yellow mango and sesame seed.

80) Crispy Banana  5.50

Deep fried banana in coconut milk battered, served with honey, sugar icing, and sesame seed.

81) Thai Custard & Sticky Rice



6.25

Thai sweet sticky rice topped with our traditional Thai custard, sweetened coconut and sesame seed.

82) Cheesecake Volcano

7.75

Flaming crispy cheesecake topped with your choice of rich chocolate -OR- sweet raspberry sauce.

83) Thai Iced Tea -OR- Thai Iced Coffee

3.75

Sweet creamy blend of chai and black tea in vanilla flavor Thai iced-tea -OR- sweet creamy Thai styled iced coffee. (+0.50 for no ice)