

## APPETIZERS



1. **Mini Spring Rolls**     \$9  
Deep-fried rolls wrapped in wonton wrapper, glass noodles, carrot, and cabbage. Served with plum sauce.
2. **Chicken Satay**     \$9  
Chicken breast strips marinated in a mixture of Thai spices and coconut milk. Served with peanut sauce and cucumber salad.
3. **Fresh Rolls**     \$9  
Green leaf, shredded carrot, bean sprouts, basil, shrimps, and rice noodles wrapped in soft rice paper. Served with peanut sauce.
4. **Thai Style Chicken Wings**     \$9  
Deep-fried marinated chicken wings to perfection. Served with sweet chili sauce.
5. **Shrimp in the Blanket**     \$10  
Deep-fried prawns in light breading. Served with sweet chili sauce and hot chili sauce.
6. **Crab in the Blanket**     \$9  
Imitation crab mixed with cream cheese, celery, and carrot wrapped in wonton wrapper, deep-fried to perfection. Served with plum sauce.
7. **Fried Calamari**     \$10  
Deep-fried calamari in light breading. Served with chili sauce.
8. **Fried Vegetables**     \$8  
Deep-fried mixed of vegetables. Served with chili sauce.
9. **Fried Tofu**     \$8  
Deep-fried tofu to golden brown. Served with sweet chili sauce.
10. **Combo Appetizer**     \$15  
Pick three choices for your appetizers from above.

## THAI SOUPS

11. **Tom Kha (Creamy Coconut Soup)**  
**Chicken**     \$11                      **Shrimp**     \$15  
Coconut cream soup with lime leaves, lemon grass, galangal (Thai ginger), and mushroom. Topped with cilantro.
12. **Tom Yum (Hot and Sour Soup)**  
**Chicken**     \$11                      **Shrimp**     \$15                      **Seafood**     \$17  
A moderately spicy soup with lemon grass, mushroom, tomatoes, green onion, chili paste, cilantro, lime leaves, and sweet basil. Served in a hot pot.

*\*An 18% gratuity will be automatically added to parties of 8 or more.\**



## THAI SALADS

13. **Laab Kai** (Thai Style Chicken Salad) \$11  
Savory ground chicken with red onion, Thai chili, lime juice, fish sauce, and mint leaves. Served with sticky rice and fresh lettuce.
14. **Som Tum** (Green Papaya Salad) \$11  
Shredded green papaya, palm sugar, fish sauce, lime juice, tamarine juice, tomatoes, ground peanuts, and garlic. Served with sticky rice and fresh lettuce.
15. **Yum** (Thai Style Salad)  
**Beef** \$11   **Calamari** \$12   **Shrimp** \$14   **Seafood** \$15  
Your choice of meat seasoned with fresh lime juice, fish sauce, mint leaves, hot chili, lemon grass, onion, tomatoes, and cucumber. Served with fresh lettuce.

## NOODLES & RICE

16. **Pad Thai** (Chicken, Beef, Pork, or Tofu) \$13  
**Shrimp** \$15   **Chicken & Shrimp** \$15  
Stir-fried meat, rice noodles, egg, bean sprouts, green onion, and our house special Pad Thai sauce. Topped with ground peanut.
17. **Pad Se-ew** (Chicken, Pork, Beef, or Tofu) \$13  
Stir-fried meat, wide rice noodles, egg, broccoli, bean sprouts, garlic, thin soy sauce, and dark soy sauce.
18. **Lad Naah** (Chicken, Pork, Beef, or Tofu) \$13  
Stir-fried meat, wide rice noodles, broccoli, and carrot in a sweet soybean gravy.
19. **Pad Kee Mao** (Chicken, Pork, Beef, or Tofu) \$13  
Stir-fried meat, wide rice noodles, egg, ground fresh chili, mushroom, bell pepper, onion, broccoli, tomatoes, and sweet basil.
20. **Kuoy Taew Tom Yum** (Hot and Sour Noodle Soup) \$12  
A moderate spicy soup, rice noodles, ground chicken, shrimp, bean sprouts, cilantro, green onion, lime juice, lemon grass, fried wonton, and lime leaves.
21. **Beef Noodle Soup** \$12  
Rice noodles, thin sliced beef, beef balls, green onion, cilantro, and bean sprouts.

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## NOODLES & RICE continued

22. **Duck Noodle Soup** \$14  
Prime Duck noodle soup with rice noodles and bean sprouts. Topped with cilantro and chopped green onion.
23. **Fried Rice (Chicken, Pork, Beef, or Tofu)** \$12  
Fried rice mixed with egg, tomatoes, green onion, onion, and broccoli. Topped with cilantro and cucumber slices.
24. **Pineapple and Shrimp Fried Rice** \$15  
Fried rice mixed with egg, pineapple chunks, shrimp, cashew nuts, cabbage, carrot, celery, onion, and green onion. Topped with cilantro and cucumber slices.

## CURRIES

25. **Gang Keow Wan (Chicken, Pork, Beef, or Tofu)** \$12  
Green curry paste in coconut milk, eggplant, bell pepper, and sweet basil.
26. **Gang Dang (Chicken, Pork, Beef, or Tofu)** \$12  
Red curry paste in coconut milk, bell pepper, bamboo shoots, and sweet basil.
27. **Gang Massaman (Chicken, Pork, Beef, or Tofu)** \$12  
Massaman curry (yellow) paste in coconut milk, potatoes, onion, and roasted peanuts.
28. **Gang Panang (Chicken, Pork, Beef, or Tofu)** \$12  
Panang curry paste in coconut milk, bell pepper, thinly sliced lime leaves, and sweet basil.
29. **Gang Sub Pa Rod Koong (Pineapple Curry Prawn)** \$15  
Red curry paste in coconut milk, prawns, pineapple, bell pepper, and sweet basil.

## ENTREES

30. **Thai BBQ Chicken** \$13  
Marinated chicken with exotic Thai spices and grilled. Served with sweet chili sauce.
31. **Pad Hin Ma Pan (Cashew chicken, Pork, Beef, or Tofu)** \$13  
Stir-fried meat, roasted cashew nuts, onion, green onion, celery, carrot, and bell pepper.
32. **Pad Khing (Ginger Chicken, Pork, Beef, or Tofu)** \$13  
Stir-fried meat, shredded ginger, onion, green onion, mushroom, shitake mushroom, bell pepper, baby corn, and celery.

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- 33. Pad Preaw Wan** (Sweet & Sour Chicken, Pork, Beef, or Tofu) \$13  
Stir-fried meat, tomatoes, pineapples, onion green onion, bell pepper, celery, and cucumber in homemade sweet and sour sauce.
- 34. Pad Prik Khing** (Chicken, Pork, Beef, or Tofu) \$13  
Stir-fried meat with mushroom, baby corn, bell pepper, carrot, onion, sweet basil, and green bean in chili sauce.
- 35. Pad Gra Prow** (Chicken, Pork, Beef, or Tofu) \$13  
Stir-fried with fresh ground chili, garlic, bell pepper, mushroom, sweet basil, and onion.
- 36. Neur Pad Num Mun Hoi** (Beef in Oyster Sauce) \$13  
Stir-fried beef with oyster sauce, baby corn, mushroom, shitake mushroom, green onion, and onion. Topped with cilantro.
- 37. Pad Kra Tiam** (Garlic Chicken or Pork) \$13  
Stir-fried meat with garlic, baby corn, mushroom, green onion, onion, and black pepper. Topped with cilantro.
- 38. Chicken Pra Ram** \$13  
Steamed chicken on a bed of spinach. Topped with peanut sauce.
- 39. Pad Pak** (Vegetarian dish) \$12  
Stir-fried tofu, broccoli, snow peas, celery, shitake mushroom, napa cabbage, baby corn, carrot, and mushroom.
- 40. Stirred Fried Eggplant** (Vegetarian dish) \$12  
Stir-fried eggplant mixed with homemade chili sauce, bell pepper, and sweet basil.

## SEAFOOD

- 41. Garlic Prawn** \$15  
Stir-fried prawns with chopped garlic, black pepper, and broccoli. Topped with cilantro.
- 42. Prawn and Scallop Prik Pow** \$18  
Stir-fried prawns and scallops with baby corn, carrot, onion, mushroom, shitake mushroom, bell pepper, and sweet basil in chili paste.
- 43. Pla Lad Prik** \$18  
Deep-fried tilapia, salmon, or boneless trout, bell pepper, mushroom, and sweet basil. Topped with homemade spicy sauce.
- 44. Pad Talay** (Seafood Combination) \$20  
Stir-fried prawns, squid, scallops, salmon, green mussels, baby corn, green bean, mushroom, shitake mushroom, bell pepper, celery, onion, and sweet basil in homemade chili paste.

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## BANGKOK THAI SPECIALS

### 45. Pineapple Chicken \$18

Served in a half pineapple shell with chicken breaded and sautéed to perfection, fresh pineapple chunks, onion, cashew nuts, and bell pepper in our chef's special blend of Thai sauces, topped with fried basil.

### 46. Ginger Duck \$19

Served to your table on a sizzling plate, this highest grade duck meat is marinated in the traditional Thai way, with our chef's special homemade sauce, and topped with fried basil and shredded ginger.

### 47. Ginger Scallops \$19

Served to your table on a sizzling plate, our large deep fried scallops are sautéed in our chef's special blend of sauces and veggies, topped with fried basil and shredded ginger.

### 48. Panang Salmon \$18

Panang curry with salmon, bell peppers, fresh basil, topped with coconut cream, shredded lime leaves, and asparagus.

### 49. Crab Fried Rice \$17

Our signature fried rice dish, served with real Dungeness crab meat, snow peas, onions, tomatoes, and green onion.

## SIDE ORDERS

|  |            |            |
|--|------------|------------|
| Extra rice                             | Small: \$2 | Large: \$4 |
| Sticky rice                            | Small: \$3 | Large: \$4 |
| Peanut sauce                           | Small: \$3 | Large: \$5 |
| Extra meat & tofu (or add meat & tofu) |            | \$2        |
| Extra shrimp (or add shrimp)           |            | \$3        |
| Extra seafood (or add seafood)         |            | \$4        |

## DESSERTS

- Ice cream \$3.50
- Sweet sticky rice with fresh mango \$5.50
- Black rice with coconut milk pudding \$4.50  
with ice cream \$5.50
- Traditional Thai Style fried banana with ice cream \$5

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## BEVERAGES

### COLD DRINKS

- Pepsi, Diet Pepsi, Mountain Dew, Cherry Pepsi, Root beer, Sierra Mist, Lemonade, Ice Tea \$2.50
- Thai Iced Tea, Thai Iced Coffee \$3

### HOT DRINKS

- Hot Tea: green tea, jasmine tea, jasmine green tea, black tea, or decaf tea \$2.25
- Coffee, Decaf Coffee \$2.50
- Hot Chocolate \$2.50

### BEER

- **Imported** \$4.25  
Chang (Traditional Thai beer)  
Singha (Traditional Thai beer)  
Elephant Beer (Thailand by Carlsberg)  
Tsing Tao (China)  
Sapporo (Japan)  
Heineken (Holland)
- **Domestic** \$3.75  
Budweiser / Bud Light  
Miller Lite  
Corona  
Pyramid Hefewiezen
- **Micro Brew (Northern Lights On Tap)** \$4.25 ; Pitcher \$11  
Amber  
Bulldog  
Seasonal  
Pale

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