



BANGKOK THAI

DINE IN • TAKE-OUT • DELIVERY • CATERING



Appetizers

1. Mini Spring Rolls 13

Deep-fried rolls wrapped in wonton wrapper, stuffed with glass noodles, carrot, and cabbage. Served with plum sauce.

2. Chicken Satay 14

Chicken breast strips marinated in a mixture of Thai spices and coconut milk. Served with peanut sauce and cucumber salad.



#2 Chicken Satay

3. Fresh Rolls 14 (GF)

Green leaf, carrot, bean sprouts, basil, shrimp, and rice noodles wrapped in soft rice paper. Served with peanut sauce.

4. Thai Style Chicken Wings 14

Deep-fried marinated chicken wings to perfection. Served with sweet chili sauce.

5. Shrimp in the Blanket 16

Deep-fried prawns in light breading. Served with plum sauce and sweet chili sauce.

6. Crab in the Blanket 14

Imitation crab mixed with cream cheese, celery, and carrot wrapped in wonton wrapper, deep-fried to perfection. Served with plum sauce.

7. Fried Calamari 15

Deep-fried calamari in light breading. Served with chili sauce.

8. Fried Vegetables 13

Deep-fried mixed of vegetables. Served with chili sauce.

9. Fried Tofu 12 (GF)

Deep-fried tofu to golden brown. Served with sweet chili sauce.

10. Combo Appetizer 22

Pick three choices for your appetizers from above.



#10 Combo Appetizer

Thai Soups

11. Tom Kha (Creamy Coconut Soup) (GF)

Chicken 17 **Shrimp** 20

Coconut cream soup with lime leaves, lemon grass, galangal (Thai ginger), and mushroom. Topped with cilantro.

12. Tom Yum (Hot and Sour Soup) (GF)

Chicken 17 **Shrimp** 20

Seafood 24

A moderately spicy soup with lemon grass, mushroom, tomatoes, green onion, chili paste, cilantro, lime leaves, and sweet basil. Served in a hot pot.



#12 Tom Yum Seafood

Thai Salads

13. Laab Kai (Thai Style Chicken Salad) 17 (GF)

Savory ground chicken mixed with red onion, Thai chili, lime juice, and mint leaves. Served with sticky rice and fresh lettuce.

14. Som Tum (Green Papaya Salad) 17 (GF)

Shredded green papaya mixed with palm sugar, lime juice, tamarine juice, tomatoes, roasted peanuts, and garlic. Served with sticky rice and fresh lettuce.

15. Yum (Thai Style Salad) (GF)

Beef 17 **Calamari or Shrimp** 20 **Seafood** 24

Your choice of meat seasoned with fresh lime juice, mint leaves, hot chili, lemon grass, onion, tomatoes, and cucumber. Served with fresh lettuce.



#13 Laab Kai



#15 Yum Beef

Noodles & Rice

16. Pad Thai

(Chicken, Beef, Pork, or Tofu) 19 (GF)

Stir-fried meat, rice noodles, egg, bean sprouts, green onion, and our house special Pad Thai sauce. Topped with ground peanuts.



#16 Pad Thai Prawn

17. Pad Se-ew

(Chicken, Pork, Beef, or Tofu) 19

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) 19

Stir-fried meat, wide rice noodles, broccoli, and carrot in our delicious sweet soybean gravy.

19. Pad Kee Mao (Chicken, Pork, Beef, or Tofu) 19

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) 18

A moderate spicy soup, rice noodles, ground chicken, shrimp, bean sprouts, cilantro, green onion, lime juice, lemon grass, fried wonton, and lime leaves in chili paste.

21. Beef Noodle Soup 18 (GF)

Rice noodles, thin sliced beef, beef balls, green onion, cilantro, and bean sprouts.

22. Duck Noodle Soup 19 (GF)

Premium Duck meat with rice noodles and bean sprouts. Topped with cilantro and green onion.

23. Fried Rice (Chicken, Pork, Beef, or Tofu) 19

Fried rice mixed with egg, tomatoes, green onion, onion, and broccoli. Topped with cilantro and cucumber slices.



#23 Fried Rice

24. Pineapple and Shrimp Fried Rice 23

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) 19 (GF)

Green curry paste in coconut milk, eggplant, bell pepper, and sweet basil.

26. Gang Dang

(Chicken, Pork, Beef, or Tofu) 19 (GF)

Red curry paste in coconut milk, bell pepper, bamboo shoots, and sweet basil.

27. Gang Massaman

(Chicken, Pork, Beef, or Tofu) 19 (GF)

Massaman curry (yellow) paste in coconut milk, potatoes, onion, and roasted peanuts.



#26 Gang Dang

28. Gang Panang (Chicken, Pork, Beef, or Tofu) 19 (GF)

Panang curry paste in coconut milk, bell pepper, thinly sliced lime leaves, and sweet basil.

29. Gang Sub Pa Rod Koong (Pineapple Curry Prawn) 23 (GF)

Red curry paste in coconut milk, prawns, pineapple, bell pepper, and sweet basil.

Entrees

30. Thai BBQ Chicken 19

Marinated chicken with exotic Thai spices and grilled to perfection. Served with sweet chili sauce.

31. Pad Hin Ma Pan

(Cashew chicken, Pork, Beef, or Tofu) 20

Stir-fried meat, roasted cashew nuts, onion, green onion, celery, carrot, and bell pepper in homemade chili sauce.



#31 Pad Hin Ma Pan

32. Pad Khing

(Ginger Chicken, Pork, Beef, or Tofu) 19

Stir-fried meat, shredded ginger, onion, green onion, mushroom, shitake mushroom, bell pepper, baby corn, and celery.

33. Pad Preaw Wan (Sweet & Sour Chicken, Pork, Beef, or Tofu) 19 (GF)

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) 19

Stir-fried meat with mushroom, baby corn, bell pepper, carrot, onion, sweet basil, and green bean in homemade chili sauce.

GF = Gluten Free. More food items on our menu can be made gluten free. Please ask your server.

We proudly serve our delicious food with fresh ingredients and no MSG is added.

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



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Entrees Continued

- 35. Pad Gra Prow (Chicken, Pork, Beef, or Tofu)** 19
Stir-fried with fresh ground chili, garlic, bell pepper, mushroom, sweet basil, and onion.
- 36. Neur Pad Num Mun Hoi (Beef in Oyster Sauce)** 19
Stir-fried beef with oyster sauce, baby corn, mushroom, shitake mushroom, green onion, and onion.
- 37. Pad Kra Tiam (Garlic Chicken or Pork)** 19
Stir-fried meat with garlic, baby corn, mushroom, green onion, onion, and black pepper. Topped with cilantro.
- 38. Chicken Pra Ram** 19 (GF)
Steamed chicken on a bed of spinach. Topped with peanut sauce.
- 39. Pad Pak (Vegetarian dish)** 18
Stir-fried tofu, broccoli, snow peas, celery, shitake mushroom, napa cabbage, baby corn, carrot, and mushroom.
- 40. Stirred Fried Eggplant (Vegetarian dish)** 18
Stir-fried eggplant mixed with homemade chili sauce, bell pepper, and sweet basil.



#39 Pad Pak

Seafood

- 41. Garlic Prawn** 25
Stir-fried prawns with chopped garlic, black pepper, and broccoli. Topped with cilantro.
- 42. Prawn and Scallop Prik Pow** 30
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** 27
Deep-fried salmon, bell pepper, mushroom, and sweet basil. Topped with home-made spicy sauce.
- 44. Pad Talay (Seafood Combination)** 32
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.



#41 Garlic Prawn



#44 Pad Talay

Bangkok Thai Specials

- 45. Pineapple Chicken** 30
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** 29
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** 30
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.



#45 Pineapple Chicken



#47 Ginger Scallops

Bangkok Thai Specials

- 48. Panang Salmon** 28 (GF)
Our delicious Panang curry with salmon, bell peppers, fresh basil, topped with coconut cream, shredded lime leaves, and asparagus.
- 49. Crab Fried Rice** 34
Our signature fried rice dish with egg, served with real Dungeness crab meat, crab claws, snow peas, onion, tomatoes, and green onion.



#48 Panang Salmon



#49 Crab Fried Rice

Side Orders

- | | | | |
|-----------------|-----------|---------------|----|
| Extra rice | S 5 / L 7 | Extra Tofu | 4 |
| Sticky rice | S 5 / L 7 | Extra meat | 5 |
| Peanut sauce | S 5 / L 7 | Extra shrimp | 8 |
| Extra Vegetable | 4 | Extra seafood | 10 |

Desserts

- Ice cream 7
- Sweet sticky rice with fresh mango 10
- Black sweet sticky rice with coconut milk pudding 10 / with ice cream 12
- Traditional Thai Style fried banana with ice cream 12



Sweet Sticky Rice with Fresh Mango

Cold Drinks

- Pepsi, Diet Pepsi, Mountain Dew, Cherry Pepsi, Root beer, Sierra Mist, Lemonade, Ice Tea (Free Refill) 3
- Thai Iced Tea, Thai Iced Coffee 4



Thai Iced Tea, Thai Iced Coffee

Hot Drinks

- Hot Tea: green tea, jasmine tea, jasmine green tea, black tea, or decaf tea 3
- Coffee 3
- Hot Chocolate 4

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