

BANGKOK THAI

Appetizers

1. Mini Spring Rolls 15

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

2. Chicken Satay 16

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

3. Fresh Rolls 16 (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 16

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

5. Shrimp in the Blanket 18

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

6. Crab in the Blanket 16

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

7. Fried Calamari 18

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

8. Fried Vegetables 15

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

9. Fried Tofu 14 (GF)

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

10. Combo Appetizer 25

Pick three choices for your appetizers from above.



#2 Chicken Satay



#3 Fresh Rolls



#10 Combo Appetizer

Thai Soups

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

Chicken 20 Shrimp 24
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 20 Shrimp 24 Seafood 28
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) 20 (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) 20 (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 20 Calamari or Shrimp 24 Seafood 28
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 22 (GF)

(Chicken, Pork, Beef, or Tofu; Shrimp +4, Seafood +8)
Stir-fried meat, rice noodles, egg, bean sprouts, green onion, and our house special Pad Thai sauce. Topped with ground peanuts.

17. Pad Se-ew 22

(Chicken, Pork, Beef, or Tofu; Shrimp +4, Seafood +8)
Stir-fried meat, wide rice noodles, egg, broccoli, bean sprouts, garlic, thin soy sauce, and dark soy sauce.

18. Lad Naah 22

(Chicken, Pork, Beef, or Tofu; Shrimp +4, Seafood +8)
Stir-fried meat, wide rice noodles, broccoli, and carrot in our delicious sweet soybean gravy.

19. Pad Kee Mao 22

(Chicken, Pork, Beef, or Tofu; Shrimp +4, Seafood +8)
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) 22

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

21. Beef Noodle Soup 22

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

22. Duck Noodle Soup 22

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

23. Fried Rice 22

(Chicken, Pork, Beef, or Tofu; Shrimp +4, Seafood +8)
Fried rice mixed with egg, tomatoes, green onion, onion, and broccoli. Topped with cilantro and cucumber slices.

24. Pineapple and Shrimp Fried Rice 26

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 22 (GF)

(Chicken, Pork, Beef, or Tofu; Shrimp +4, Seafood +8)
Green curry paste in coconut milk, eggplant, bell pepper, and sweet basil.

26. Gang Dang 22 (GF)

(Chicken, Pork, Beef, or Tofu; Shrimp +4, Seafood +8)
Red curry paste in coconut milk, bell pepper, bamboo shoots, and sweet basil.

27. Gang Massaman 22 (GF) (Chicken, Pork, Beef, or Tofu; Shrimp +4, Seafood +8)

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

28. Gang Panang 22 (GF) (Chicken, Pork, Beef, or Tofu; Shrimp +4, Seafood +8)

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

29. Gang Sub Pa Rod Koong (Pineapple Curry Prawn) 26 (GF)

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



#16 Pad Thai



#23 Fried Rice



#26 Gang Dang

GF = gluten free. More dishes can be made gluten free, ask your server.
18% gratuity will be automatically added to parties of 8 or more.

BANGKOK THAI

Entrees

30. Thai BBQ Chicken 22

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

31. Pad Hin Ma Pan 23

(Cashew chicken, Pork, Beef, or Tofu; Shrimp +4, Seafood +8)

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

32. Pad Khing 23 (Ginger Chicken, Pork, Beef, or Tofu; Shrimp +4, Seafood +8)

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

33. Pad Prew Wan 23 (GF)

(Sweet & Sour Chicken, Pork, Beef, or Tofu; Shrimp +4, Seafood +8)

Stir-fried meat, tomatoes, pineapples, onion, green onion, bell pepper, celery, and cucumber in homemade sweet and sour sauce.

34. Pad Prik Khing 23 (Chicken, Pork, Beef, or Tofu; Shrimp +4, Seafood +8)

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

35. Pad Gra Prow 23 (Chicken, Pork, Beef, or Tofu; Shrimp +4, Seafood +8)

Stir-fried with fresh ground chili, garlic, bell pepper, mushroom, sweet basil, and onion.

36. Neur Pad Num Mun Hoi (Beef in Oyster Sauce) 23

Stir-fried beef with oyster sauce, baby corn, mushroom, shitake mushroom, green onion, and onion.

37. Pad Kra Tiam (Garlic Chicken or Pork) 23

Stir-fried meat with garlic, baby corn, mushroom, green onion, onion, and black pepper. Topped with cilantro.

38. Chicken Pra Ram 23 (GF)

Steamed chicken on a bed of spinach. Topped with peanut sauce.

39. Pad Pak (Vegetarian dish) 22

Stir-fried tofu, broccoli, snow peas, celery, shitake mushroom, napa cabbage, baby corn, carrot, and mushroom.

40. Stirred Fried Eggplant (Vegetarian dish) 22

Stir-fried eggplant mixed with homemade chili sauce, bell pepper, and sweet basil.



#31 Pad Hin Ma Pan



#39 Pad Pak

Seafood

41. Garlic Prawn 28

Stir-fried prawns with chopped garlic, black pepper, and broccoli. Topped with cilantro.

42. Prawn and Scallop Prik Pow 32

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 30

Deep-fried salmon, bell pepper, mushroom, and sweet basil. Topped with homemade spicy sauce.



#41 Garlic Prawn



#43 Pra Lad Prik

Seafood

44. Pad Talay (Seafood Combination) 34

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.



#44 Pad Talay

Specials

45. Pineapple Chicken 32

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.



#45 Pineapple Chicken

46. Ginger Duck 31

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

47. Ginger Scallops 32

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

48. Panang Salmon 30 (GF)

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

49. Crab Fried Rice 36

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



#49 Crab Fried Rice

Side Orders

Extra rice \$5 / L7

Extra Vegetable 4

Extra shrimp 8

Sticky rice \$5 / L7

Extra Tofu 4

Extra seafood 10

Peanut sauce \$5 / L7

Extra meat 5

Desserts

Ice Cream 7

Sweet Sticky Rice with Fresh Mango 14

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

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