



Spiciness :
 * Mild
 ** Medium
 *** Hot
 **** Very Hot



Combo **A.** Cashew Nut Chicken

Pad Thai/ Cashew Nut
Chicken/ Jasmine Rice or
Brown Rice. \$12.95

Combo **B.** Red Curry Chicken

Pad Thai/ Red Curry Chicken/
Jasmine Rice or Brown Rice \$12.95



Combo **C.** Rama Chicken

Pad Thai/ Rama Chicken/
Jasmine Rice or Brown Rice.
\$12.95



Lunch Combination

*Served only on Monday - Saturday 11:00am - 3:00 pm
(Except Sunday and Holiday)*

*Well Suited for Those with Limited Time. All Combination Comes
with Soup.*

Combo **D.** Orange Beef

Pad Thai/ Orange Beef/
Jasmine Rice or
Brown Rice. \$12.95

Combo **E.** Crispy Garlic Chicken

Pot Stickers (4)/ Crispy Garlic Chicken/
Jasmine Rice or Brown Rice. \$12.95



*Not All Ingredients
Are Listed. Please Advise Us
Of Any Food Allergies
Prior To Ordering*

Combo **F.** Yellow Curry Chicken

Spring Rolls (2)/ Yellow Curry Chicken/
Jasmine Rice or Brown Rice. \$12.95



Appetizers



Spring Rolls



Fresh Vegetables Rolls



Mee Khob



Pot Sticker



Miang Khum

Spring Rolls

Deep Fried Spring Rolls Stuffed with Vegetables. \$7.95

Fresh Vegetables Rolls

Fresh Rice Paper Rolls with Spring Mixed, lettuce, Basil, Carrots, Cilantro, and Vermicelli Noodles. \$8.95

Prawn Rolls

Deep Fried Prawns Wrapped in Wonton. \$10.95

Coconut Prawn

Whole Prawns Tossed with Coconut Flake and Deep-fried Golden Brown.(4 pcs.) \$11.95

Chicken Wings

Crispy Chicken Wings in Garlic Sauce. \$11.50

Fried Chicken

Chicken Breast Marinated in Thai Style and Deep-Fried. Served with Siracha Sauce. \$11.50

Calamari

Deep Fried Lightly Breaded Calamari. \$11.95

Steamed Mussels

Fresh Steamed Mussels with Garlic, Bell Pepper and Sweet Basil. \$13

Tod Mun

Deep Fried Spicy Fish Cakes, Served with Fresh Cucumber Homemade Sauce. \$11.50

BBQ Beef or BBQ Pork

Marinated Beef or Pork Loin then Charcoal Grilled \$13.95 (Beef)/\$12.95 (Pork Lion)

Shrimp Cakes

Deep Fried Shrimp Cakes. Served with Homemade Plum Sauce. \$11.95

Lamb Satay

Marinated Lamb Grilled and Served with Peanut Sauce. \$12.50

Chicken Satay

Marinated Chicken Grilled and Served with Peanut Sauce. \$12.50

Miang Khum

Diced Ginger, Shallots, Limes, Peanuts, Dried-Shrimp, Crispy Coconut Meat in the Spinach Wrapper served with Tamarind Sauce. \$11.95

Pot Sticker

Ground Pork Stuffed in Wrappers, and Pan-Fried. \$8.95

Crab Cream Cheese

Crab Meat and Cream Cheese Wrapped in Wonton Sheet and Deep-Fried. \$9.50

Mee Khob

Traditional Crispy Rice Noodles mixed with Sweet and Sour Sauce and Shrimp. Serves with Fresh Bean Sprout and Green Onion. \$11.95

Fried Wonton

Deep-Fried Wonton Stuffed with Chicken. Served with Plum Sauce. \$9.50

Chive Pancake

Pan-fried with Sweet Black Vinegar Dipping Sauce. \$8.95

Deep-Fried Tofu

Served with Peanut Sauce. \$8.95

Larb Tod

Deep-fried Grounded Chicken Cake Mixed with Lime Juice, Onion, Cilantro, and Basil. \$12.95

Soft Shell Crab

Tempura style. Served with sriracha mayo sauce. \$12.95

Trio Fried

A Trio of Golden Fried Spring Rolls, Chicken Wing, and Fried Wontons. \$14.95

Thai Wrap *(A Do-It-Yourself)*

A mixture of Steamed Prawn, Fresh Ginger, Shallots, Limes, Tomato, Peanut, Rice Noodle in the Lettuce Wrapper. Served with Garlic Lime Sauce. \$11.95

Steamed Dumplings

Homemade Steamed Shrimp and Chicken Dumpling \$11.95

Mixed Appetizers

A Combination of Fresh Rolls, Spring Rolls, Crab Cream Cheese, Coconut Prawns, and Pot Stickers. \$16.95

Crab Cream Cheese



Prawn Rolls



Chicken Satay



Calamari



Signature



Bangkok Curry

Chicken, Fresh Young Coconut, Eggs, Bell Pepper, Basil cooked in Panang Curry Sauce Served in Fresh Coconut. \$19.95



Ginger Cod

Steamed Cod Fillet, Fresh Ginger, Celery, Napa Cabbage, and Topped with Scallions. \$19.95



Lemon Grass Chicken

Chicken Marinated with Garlic and Lemongrass with Chef's Special Coconut Milk Sauce, Shredded Cabbage and Cashew Nuts. \$18.95



Lamb Panang**

Grilled Lamb topped with Panang Sauce, Bell Peppers, and Artichokes. \$21.95

*Spiciness : *Mild, **Medium, ***Hot, ****Very Hot*



Steak Curry

Grilled Slices of Marinated New York Steak topped with Brown Curry, Potatoes, Pineapples, Red Onions and Peanuts. \$21.95



Fried Salmon

Fried Marinated Salmon in Fish Sauce. Served with Steamed Vegetables Broccoli, Green Bean, Carrots, Zucchini and Served with Mango Dipping Sauce. \$19.95



Tamarind Prawns

Deep-Fried Prawns Topped with Sweet Tamarind Sauce, Crispy Shallot, Garlic, and Chili Pepper. \$18.95



Golden Spicy Catfish**

Crispy Catfish Fillet Served on top of a Bed of Carrots & Green Beans, Red Curry Sauce. \$19.95



Emerald Seafood**

Lightly Deep Fried Prawns, Scallops, Squids Wrapped with Wonton Wrapper cooked in Green Curry Paste, Coconut Milk, Zucchini, bell peppers & Thai Basil. \$20.95



Poo Nim Tod

Fried Soft Shell Crab. Served with Sauteed Bean Sprout, Chive and Scallion. Topped with Chef's Special Sweet Chili Sauce. \$20.95

Plates

Braised Lamb Shank

Slow Braised Bone In Lamb Shank in Rich Massaman Curry Sauce, Pineapple, Potato, Onion and Peanut \$24.95



Hor - Mok**

Combination of Prawns, Squids, Scallops, Mussels, and Clams Cooked in Curry Sauce and Egg with Cabbage, Red Bell Pepper and Thai Basil. \$20.95

Spiciness :

* Mild

** Medium

*** Hot

**** Very Hot



Tilapia Pad Padd

Chunky Tilapia Fish Meat deep Fried and Dry Sauteed with Green Bean, Bell Peppers, Lime leaves and Thai Sweet and Spicy Curry. \$19.95



Gai Yang

Marinated Chicken with Skin and Bone- In, Grilled and Served with Sweet Chil Sauce. \$15.95

Golden Duck

Lightly Pan-Fried, then Slow Cooked with Herbs. Sliced De-Boned and Served on Sizzling Hot Plate. Topped with Ginger Sauce. \$21.95



Mom's Favorite**

(Pad Kra Chai)

Combination of Prawns and Chicken Breast Stir-Fried with Slices of Fresh Krachai Root (Thai Herb), Curry Paste, and Vegetables. \$18.95



Asian Lime Ribs

Lightly Pan-Fried then Slow-Cooked with Pineapple Served with Steamed Vegetables \$18.95



Pork Belly**

Stir-Fried Pork Belly, Green Beans, Carrots, Bell Pepper in Pling King Paste. \$18.95

3 Flavor Trout

Sizzling Crispy Trout with Mango, Garlic, Shallot served with Tri-Flavored Sauce. \$19.95

Ocean Pot

Prawns, Scallops, Squids, Salmon, Mussels, and Clams with Cumin Puree Sauce, Eggs Onion, Green Onion, Red Bell Peppers, and Celery \$20.95

Volcano Macadamia Beef

Wok Fried Flank Steak with Thai Chili Sauce, Onion, Pineapple, Bell Peppers, and Macadamia Nuts. **SERVED ON FIRE.** \$19.95

Jumbo Prawn**

Jumbo Prawn Sauteed in Red Curry Paste, Green Bean, Onion, Pineapple, Basil, and a Touch of Coconut Milk \$21.95

Hot Pot Treasures

A Mixture of Steamed Prawns, Squids, and Scallops in Vermicelli Noodles, Garlic, Ginger, Napa Cabbage, then Mixed in our Homemade Sauce. \$20.95

Grilled Prawn

Grilled Prawn Skewers, Steamed Broccoli, Green Beans, Carrots, Zucchini. Served with Spicy Fresh Garlic, Tomatoes, and Lime Sauce. \$18.95

Wild Cod in Jungle Curry**

(No coconut milk)
Exotic Thai Spice, Green Beans Bamboo, Mushroom, Red Bell, Pumpkin, Zucchini, Krachai Root and Basil. \$19.95

Seafood Platters**

Stir-Fried Combination of Seafood in Chili Paste and Vegetables. \$20.95

Salmon Chu Chee**

Salmon Fillet with Red Curry Sauce, with Kaffier Lime Leaves, Bell Peppers, and Basil. \$20.95

Tilapia Rard Plig

Sizzling Fried Tilapia Fillet Topped with Spicy Garlic Sauce, Mushroom, Corn, Onion, Bell, and Basil Served on Bed of Spinach. \$19.95

Crispy Garlic Seafood

Stir-fried Combination of Prawns, Scallops, and Squids, Soy Sauce with White Pepper, on bed of Broccoli and Carrots topped with Crispy Garlic and Cilantro. \$20.95

Soft shell Crab with
Mango salad

Salads



Crying Tiger

Spiciness :

- * Mild*
- ** Medium*
- *** Hot*
- **** Very Hot*

Som Tum



*Chef's
Salad*

Larb Gai



Yum

*Mixtures of Lime Juice, Onion, Lettuce, Chili Paste
with Your Choice of*

Chicken or Tofu	\$13.95	Beef	\$14.95
Prawns or Squid	\$15.95	Scallop	\$18.95
Seafood Combination	\$20.95	Salmon	\$20.95
<i>(Prawns, Squid, Scallops, Salmon, Clams, and Mussels)</i>			

Larb Gai

*Grounded Chicken Mixed with Lime Juice and Chili,
Served with Cabbage Leaves. \$13.95*

Crying Tiger

*Grilled Beef Mixed with Lime Juice, Chili, Onion,
Cilantro, Basil & Cabbage Leaves. \$15.95*

Chef's Salad

*Shredded Chicken, Prawns, Fresh Mixed Vegetables,
Grounded Cashew Nuts, with Homemade Green
Dressing. \$13.95*

Yum Woon Sen

*Crystal Noodles with Prawns, Grounded Chicken,
Green and Red Onion, Cilantro, and Lime Juice. \$14.95*

Som Tum

*Green Papaya, Cherry Tomatoes, Carrots,
Green Beans, Shrimps & Limes tossed with Peanuts,
Palm Sugar, and Fish Sauce. \$13.95*

Yum Green Bean

*Cooked Green Beans with Chicken, Onion, Peanut,
Coconut Milk and Lime Juice. \$13.95*

Yum Kao Tod

*Crispy Curry Rice Ball, Minced Chicken Tossed with
Fresh Ginger, Green and Red Onion, Cilantro, Peanuts
and Lime Juice. \$15.95*

Soft shell Crab with mango salad

*Crisp Soft Shell Crab Served with Mango, Avocado,
Green Bean, Cherry Tomatoes, Lime Juice Tossed with
Peanut. \$17.95*

*Chicken or Pork or Tofu
or Vegetables* \$13.95
Beef \$14.95
Prawns or Squid \$15.95
Scallop \$18.95
Salmon \$20.95
Seafood Combination \$20.95
*(Prawns, Squid, Scallops, Salmon,
Clams, and Mussels)*

Extra meat
(Chicken, Beef, Pork, Tofu, or Veggies) \$3
(Prawns, Scallops, Squid) \$2 each

**Tom Yum Alaskan
Wild Cod**

Hot and Sour Soup with Cod
Fillet, Mushrooms, Shallot,
Galanga Root, Lemongrass,
Tomato and Basil. \$19.95

Stew Beef Soup

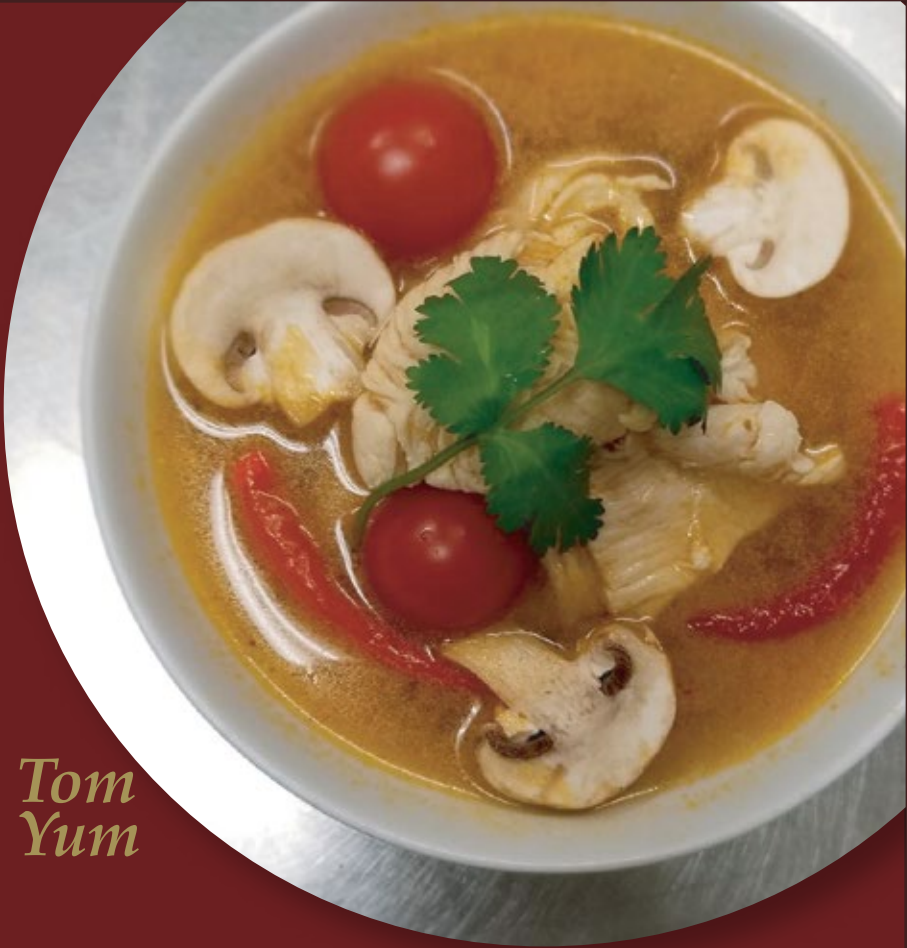
Beef Stewed in Hot and Sour
Broth, Potato, Carrots, Onions,
Tomato, Cilantro and Top with
Crispy Shallot. \$14.95



*Stew Beef
Soup*



Tom Ka



*Tom
Yum*

Soups

Tom Yum

Hot and Sour Soup with Mushrooms,
Herbs and Lime Juice.

Tom Ka

Hot and Sour Coconut Milk Soup,
Mushrooms, Herbs and Lime Juice.

Tom Zapp

Hot and Sour Soup with Beef, Fresh
Chili, Shallot, Basil, Galangal Root,
Lemongrass, and Tamarind Juice.
\$14.95

Tom Jurd

Grounded Chicken, Tofu, Vermicelli
Noodles, Napa Cabbages, Shitake
Mushroom, and Scallions in a Clear
Broth. \$13.95

Wonton Soup

Fresh Wonton Stuffed with Chicken,
Spinach in Clear Broth. \$12.95

Kai Nam

Egg Tofu, Ground Chicken, Eggs, Spinach,
Green Onion in Clear Broth. \$13.95

*Spiciness : * Mild, ** Medium, *** Hot, **** Very Hot*



*Tom Yum Tofu
or Vegetables*



Pad See Ew Jay



Fried Rice Jay

Totally Veggies

*No Chicken Stock, No Egg,
No Fish Sauce, No Oyster Sauce*



Garlic Green beans

Pad Thai Jay



Totally Veggies



*Vegetables Curry***

Tom Yum Tofu or Vegetables

Hot and Sour Soup with Tofu or Mixed Vegetables, Mushrooms, Herbs and Lime Juice. \$13.95

Totally Veggies

Stir-Fried Mixed Vegetables and Shiitake Mushroom with Light Soy Sauce. \$13.95

Rama Vegetables

Steamed Mixed Vegetables Topped with Peanut Sauce. \$13.95

Green Beans Delight

Stir-Fried Green Beans, Sweet Basil, Mushroom and Onion. \$13.95

Vegetables Curry**

Mixed Vegetables in Red Curry Sauce. \$14.95

Fried Rice Jay

Stir-Fried Rice with Broccoli, Fried Tofu, Onions, and Tomatoes. \$13.95

Pad Thai Jay

Stir-Fried Thin Rice Noodles with Fried Tofu, Turnip, Sprouts, and Grounded Peanuts. \$13.95

Pad See Ew Jay

Stir-Fried Wide Rice Noodles with Fried Tofu and Broccoli. \$13.95

Garden Pot

Steamed Tofu with Yellow Curry Powder, Vermicelli Noodle, and Mix Vegetable. \$14.95

Garlic Green beans

Simple But Delicious. Sauteed Green beans with Garlic Sauce. \$13.95



*Green Curry***



*Panang Curry***



*Duck Curry***



*Yellow Curry**

Curry Dishes

*Spiciness : *Mild, **Medium, ***Hot, ****Very Hot*

Red Curry **

Red Curry Paste Cooked with Coconut Milk, Bamboo Shoots, and Basil.

Green Curry **

Green Curry Paste Cooked with Coconut Milk, Eggplant, and Thai Basil.

Yellow Curry *

Yellow Curry Paste Cooked with Coconut Milk, Carrots, and Potatoes.

Panang Curry **

Panang Curry Paste Cooked with Coconut Milk, Bell Peppers, and Lime Leaves.

Mussaman Curry *

Mussaman Curry Paste Cooked with Coconut Milk, Onion, Peanuts, Potatoes, and Pineapple.

Pumpkin Red Curry **

Red Curry with Coconut Milk, Chicken, Pumpkin, Carrots, and Onion. \$17.95

Duck Curry **

Roasted Duck, Pineapple, Tomatoes, Red Bell Peppers and Basil Cooked in Red Curry Sauce. \$18.95



*Crab Curry***

<i>Chicken or Pork or Tofu or Vegetables</i>	<i>\$14.95</i>	<i>Beef</i>	<i>\$15.95</i>
<i>Prawns or Squid</i>	<i>\$16.95</i>	<i>Scallop</i>	<i>\$19.95</i>
		<i>Salmon</i>	<i>\$21.95</i>

*Seafood Combination \$21.95
(Prawns, Squid, Scallops)*

Crab Curry**

Crab Meat, Spinach, and Lime Leave in Yellow Curry Sauce \$20.95

Avocado Curry**

Chicken, Fresh Avocado, Green Bean, Bell Pepper, Basil with Green Curry Sauce. \$18.95

Royal Curry**

Prawns, Pineapple, Red Bell Peppers Cooked in Red Curry Sauce. \$18.95

Jungle Curry** *(No coconut milk)*

Chicken Breast, Mushroom, Green Beans, Zucchini, Bell Peppers, Kra Chai Root and Basil Cooked in Red Curry Paste. \$17.95

Laughing Mussel **

Mussels in-shell, Pineapple, Bell peppers, Basil, and coconut milk in red currysauce. \$17.95



*Mussaman Curry**



*Royal Curry***

Specialties

Spiciness : *Mild, **Medium, ***Hot, ****Very Hot



Sweet Chili

Lightly breaded Chicken Stir-Fried in Sweet Garlic Chili Sauce on bed of sliced Cabbage, Carrots and Topped with Fried Basil. \$15.95

Chicken or Pork or Tofu
or Vegetables **\$13.95**
Prawns or Squid **\$15.95**

Beef **\$14.95**
Scallop **\$18.95**
Salmon **\$20.95**

Seafood Combination **\$20.95**
(Prawns, Squid, Scallops)

Pad Plig Khing**

Stir-Fried Ginger Curry Paste,
Green Beans and Carrots



Crispy Garlic

Stir-Fried Soy Sauce with White Pepper on bed of Broccoli and Carrots, topped with Crispy Garlic and Cilantro.

Cashew Nut

Stir-Fried with Sweet Brown Sauce, Vegetables and Cashew Nuts.

Garden Delight

Stir-Fried Mixed Vegetables, Shiitake Mushroom, and Oyster Sauce.

Showering Rama

Served on a bed of Spinach, Topped with Peanut Sauce.

Heavenly Coriander

Cooked Meat in Sweet Coriander, Thai Soy Sauce on Bed of Cabbage, Onion, Carrots. Served in Sizzling Plates.

Basil Ground Chicken(Thai Style)

Stir-Fried Ground Chicken with Fresh Thai Chili, Green Bean, Bamboo, Onion, Bell Peppers, eggplant and Basil Leaves.

Orange Sauce

Lightly Breaded Meat on Bed of Vegetables Topped with Orange Sauce.

Thai Basil

Stir-Fried Thai Basil, Chili garlic sauce, and Vegetables.

Broccoli with Oyster Sauce

Stir-Fried Broccoli, Carrots, Onions, and Oyster Sauce.

Sweet & Sour Sauce

Lightly Breaded Meat Sautéed with Vegetables and Sweet & Sour Sauce.

Pad Nam Plig Pao**

Stir-Fried Choice of Meat with Vegetables and Chili Paste.



Passion Sizzling

Stir-Fried Thai Soy Sauce, Garlic, Pepper, and Oyster Sauce.



Fried Prawns

Deep Fried Prawns, Vegetables Served with Sweet and Sour Sauce. \$16.95



Eggplant with Chili Paste**

Stir-Fried Eggplant, Bell Peppers, Basil and Black Bean Sauce.

Pad Fresh Ginger Sauce

Stir-Fried Sliced Ginger with Onions, Mushroom, Bell Peppers, and Green Onions.

Snow Peas**

Stir-Fried Fresh Snow Peas, Onion, Chili Paste, Shiitake Mushroom, Bell Peppers, Corn in Garlic Sauce.

Garlic & Pepper Prawns

Stir-Fried Prawns with Fresh Garlic, Black Pepper, and Green Onion on bed of Spinach. \$15.95

Khua King**

Stir-Fried Ground Chicken with Yellow Curry Paste, Bell Pepper, and Kaffir Lime Leaf Served with Fresh Cucumber, Tomato, and Green Beans. \$16.95

Honey Chicken

Stir-Fried lightly Battered Chicken with Cashew Nut, Pineapple, Bell Peppers, Onion, Dried Chili and Homemade Honey Tamarind Sauce. \$17.95

Hot Summer**

Combination of Chicken, Beef, Pork stir-fried with Curry Paste, Bamboo Shoots, and Vegetables. \$17.95



Pad See Ew



*Pad Thai
Crab*



*Sriracha
Noodle*

Noodles

Pad Thai

Stir-Fried Rice Noodles, Egg, Bean Sprouts, Grounded Peanuts.

Pad See Ew

Stir-Fried Wide Rice Noodles with Egg, Soy Sauce, Broccoli.

Pad Kee Mao

Stir-Fried Wide Rice Noodles with Egg, Onion, Chili Paste, Thai Basil, Broccoli, Bell Pepper and Tomatoes.

Pad Woon Sen

Stir-Fried Crystal Noodles with Egg, Pineapples, and Vegetables.

Pad Ba Mee

Stir-Fried Egg Noodles with Egg, and Vegetables.

Goy See Mee

Gravy Sauce, Egg Noodles, Topped with Mushroom, Bamboo Shoots, and Vegetable.

Rad Na

Stir-Fried Wide Rice Noodles, Broccoli, Carrots Topped with Homemade Gravy Broth.

*Chicken or Pork or Tofu
or Vegetables \$13.95
Prawns or Squid \$15.95
Salmon or Crab \$20.95*

Sen Mee

Seasoned Steamed Thin Rice Noodle Served with Fresh Sprout, Lettuce, Shallot, Green Onion, and Cilantro.

Rama Noodle with Peanut Sauce

Stir-Fried Wide Rice Noodles and Broccoli Served with Peanut Sauce.

Tom Yum Noodle Soup

Rice Noodles, Bean Sprouts, Peanuts, Lime Juice, Green Onion and Cilantro in our Homemade Broth.

Yellow Curry Noodle

Wok-Fried Wide Rice Noodles, Ground Chicken, Yellow Curry Powder, Tomato, Onion, Peas & Carrots with Homemade Gravy.

Sriracha Noodle

Pan Fried Rice Noodle, Eggs, Green Onion, and Fresh Green Leaf with Light Soy Sauce Served with Sriracha Sauce.

Stew Beef Noodle

Aromatic Rice Noodle Soup, with Stew Beef, Bean Sprouts, Topped with Scallions. \$14.95

*Beef \$14.95
Scallop \$18.95,
Seafood Combination \$20.95
(Prawns, Squid, Scallops)*



*Pad Kee
Mao*



Goy See Mee

Thai Street Food

*Served only on Monday - Saturday 11:00am - 3:00 pm
(Except Sunday and Holiday)*

*Kra Pow
Kai Down*

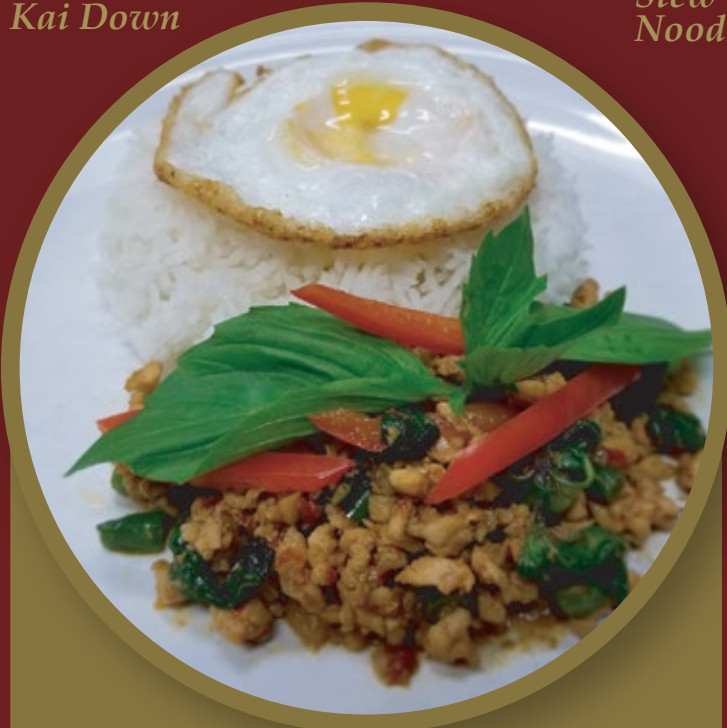
*Stew Beef
Noodle*



Roti and Massaman



*Spiciness :
* Mild
** Medium
*** Hot
**** Very Hot*



Kra Pow Kai Down

Street Style Basil Ground Chicken or Basil Crispy Pork Belly Over the Rice and Top with Fried Egg. CK \$13.95, PB \$14.95

Ba Mee Sukothai

Dry Tom Yum Noodle with Egg Noodles, BBQ Pork, Chrispy Pork Belly, Spinach, Bean Sprouts, Fried Wonton, Boiled Egg, Scallions and Peanut. \$13.95

Yen Ta Four**

Wide Noodles, Prawn, Squid, Chicken, Fried Tofu, Spinach and Fried Wonton in Spicy Tomato Broth. \$15.95

Sriracha Noodle**

Pan Fried with Rice Noodle, Chicken, Eggs, Green Onion, and Fresh Green Leaf with Light Soy Sauce Served with Sriracha Sauce. \$13.95

Silom Woon Sen**

Stir-Fried Bean Thread Noodles with Chicken, Eggs, Napa Cabbage, Spinach, Celery with Spicy Homemade Chili Sause. \$13.95

Roti and Massaman

Well Stewed Beef Massaman Curry Served with Crispy Roti Flat Bread and Cucumber Salad. \$13.95

Stew Beef Noodle

Aromatic Rice Noodle Soup, with Stew Beef, Bean Sprouts, Topped with Scallions. \$14.95

Pad Mee

Stir Fried Thin Rice Noodles, BBQ Pork, Baby Shrimps, Eggs, Bell Pepper, Bean Sprout, Curry Powder and Scallions. \$13.95

Hot Pot Ginger Rice

A Mixture of Steamed Rice with Chicken, Peas, Ginger, Onion, Napa, Carrot, Yellow Curry Powder and Scallions. \$14.95

Yakisoba Phad Prik-Pao

Stir Fried Yakisoba Noodles with Prawn, Squid, Chicken, Musroom, Onion, Bell Pepper and Roasted Chili Paste. \$15.95

Duck Noodle Soup

Egg Noodles with Slow Braised Bone-In Duck in Five Spice broth soup. \$15.95

Ba Mee Sukothai

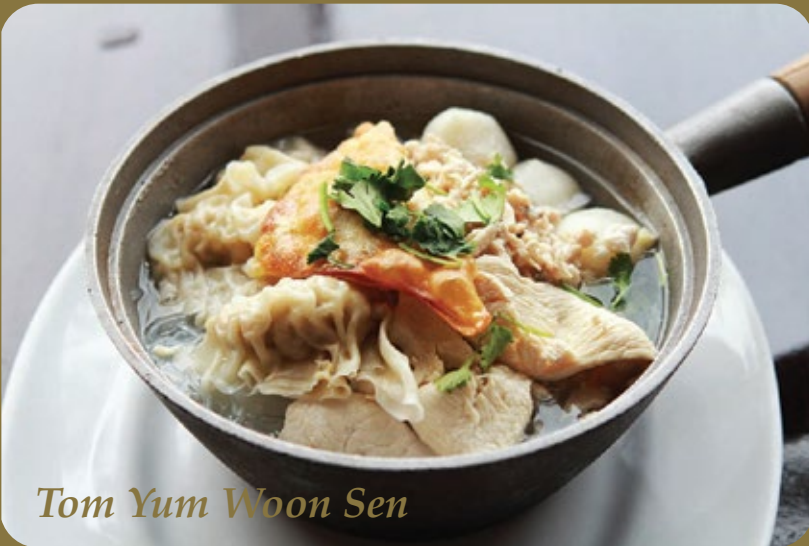
*Sriracha
Noodle*

Yen Ta Four



Thai Street Food

Served only on Monday - Saturday 11:00am - 3:00 pm (Except Sunday and Holiday)



Tom Yum Woon Sen

*Kanom Jeen Kiow Wan***



Spiciness : *Mild, **Medium, ***Hot, **** Very Hot



Fried Chicken & Fried Rice



Spaghetti Kee Mao



Hot Pot Ginger Rice



Sen Mee



Guay Tiew Lod



Panang Fried Rice



*Kao Soy***

Sen Mee

Seasoned Steamed Thin Rice Noodle and Chicken
Served with Fresh Sprout, Lettuce, Shallot, Green Onion and Cilantro. \$13.95

Chicken Rice Bowl

Rice Topping with Marinated Chicken, Chinese Sausage, Mushroom with the Sesame Gravy. \$13.95

Crispy Noodles

Crispy Egg Noodles, Prawns, Pork, Squids, Mushroom, Bamboo Shoot and Vegetables.
Topped with Light Sesame Gravy. \$14.95

Kanom Jeen Kiow Wan**

Traditional Rice Vermicelli Noodles in Green Curry with Eggplants, Bean Sprouts, Basil and Sliced Chicken. \$13.95

Tom Ka or Tom Yum with Rice

Tom Yum or Tom Ka Soup with Chicken or Tofu.
Served with White Rice and Crab Cream Cheese(4). \$12.95

Tom Yum Woon Sen

Clear Noodle, Steamed Wonton, Ground Chicken, Sliced Chicken, Bean Sprout, Ground Peanut, in Clear Broth. \$13.95

Panang Fried Rice**

Fried Rice with Panang Sauce, Pea and Carrots.
Served with Fried Tilapia. \$14.95

Spaghetti Kee Mao

Spaghetti Noodles, Prawns, Ground Chicken, Egg, Bell Peppers, Onions, Tomatoes and Fresh Basil. \$14.95

Sukiyaki**

A Great Combination of Prawns, Squide, Ground Chicken, Tofu, Egg, Vermicelli Noodles, Napa, Spinach and Scallions in Clear Broth. Served with Siracha Spicy Sauce. \$14.95

Kao Soy** (Curry Noodle Soup)

Steamed Rice Noodles with Chicken in Yellow Curry Sauce and Coconut Milk. Garnished with Pickled Mustard Greens, Shallots, Cilantro and Fried Garlic. \$14.95

Guay Tiew Lod

Wide Rice Noodle Sauteed with Prawn, Chicken, Tofu, Cilantro and Bean Sprout. \$14.95

Fried Chicken & Fried Rice

Fried Rice Eggs with Chispy Chicken. Top with Fried Shallots. Served with Sweet Chili Sauce. \$14.95

Fried Rice



*Thai Bistro
Fried Rice*

*Spiciness : *Mild, **Medium,
Hot, *Very Hot*

*Chicken or Pork or Tofu
or Vegetables \$13.95
Beef \$14.95
Prawns or Squid \$15.95
Scallop \$18.95
Salmon or Crab \$20.95*

*Seafood Combination
(Prawns, Squid, Scallops)
\$20.95*



Mango Fried Rice



Chinese Sausage Fried Rice



*Pineapple
Fried Rice*



*Basil
Fried Rice*

Regular Fried Rice

Choice of White or Brown Rice Stir-Fried with Egg, , Broccoli, Onion and Tomato.

Pineapple Fried Rice

Fried Rice with Pineapple, Egg, Onion, Broccoli and Tomato.

Yellow Curry Fried Rice

Stir-Fried Rice with Egg, Yellow Curry Powder, Broccoli , Onion, Tomato.

Red or Green Curry Fried Rice**

Stir-Fried Rice with Coconut Milk, Green Peas and Carrots, Snow Peas, Zucchini, Red Bell Pepper, Basil, and Your Choice of Meat.

Basil Fried Rice

Stir-Fried Rice with Egg, Broccoli, Tomatoes, Onion, Bell Pepper, and Thai Basil.

Chili Paste Fried Rice

Stir-Fried Rice with Egg, Broccoli, Onion, Tomatoes and Chili Paste.

Garlic Fried Rice

Jasmin Rice Stir-Fried with Your Choice of Meat, Fresh Garlic, Pea & Carrot, Egg, and a Touch of Garlic Butter Sauce.

Shrimp Paste Fried Rice

Shrimp, Shrimp Paste, Green Peas, Carrots, and Green Beans. \$16.95

Hot Pot Ginger Rice

A Mixture of Steamed Rice with Chicken, Ginger, Napa, Peas, Carrot, Yellow Curry Powder, and Scallions. \$14.95

Crab Fried Rice

Stir-Fried Rice with Egg, Crab Meat, Peas and Carrots. \$20.95

Mango Fried Rice

Stir-fried rice with Prawns, Mango, Eggs, Pea&Carrot and Cashew Nut top with dried Pork Floss. \$18.95

Fried Chicken & Fried Rice

Fried-Rice Eggs with Crispy Chicken served with Sweet Chili sauce top with Fried Shallot. \$14.95

Chinese Sausage Fried Rice

Stir-fried rice with BBQ Pork, Chinese Sausage, Egg, Peas, Carrots and Scallions. \$15.95

Thai Bistro Fried Rice

Mixed with Combination of Prawns, Chicken, Beef, Pork, Egg, Broccoli, Onion, Tomatoes, and Cashew Nuts. \$17.95

Coconut Sweet Sticky Rice with Fresh Mango. \$10.50

*Combo Fresh Mango Sweet Sticky rice
and Coconut Ice cream. \$12.95*



Desserts

*Homemade Thai Sweet Banana Tart
with Coconut Ice cream. \$9.50*



Combination of Flavor Ice Cream. \$10.50



*Pumpkin and Tapioca in Warm
Coconut Milk. \$6.50*



*Cream Brulee Cheese with
Homemade Mango Sorbet. \$10.50*

*Coconut/ Green Tea/
Mango Ice Cream. \$5.50*



*Fried Banana with
Coconut Ice Cream. \$9.50*



*Black Sticky Rice Topped
with Coconut Milk. \$6.50*



*Black Sticky Rice Topped
with Coconut Ice Cream.
\$9.50*

Kids Menu

Served with steamed rice, broccoli, and carrots

\$7.95 Your choice of

Chicken Nuggets

Chicken Wings

Chicken Satays

Pot Stickers

Fried Prawn \$10.00

Chicken Nuggets



Pot Stickers



Chicken Satays

*Under 12 years
old only,
no substitution
allowed*



Chicken Wings

On The Side

Steamed White Rice \$2.50

Steamed Brown Rice \$2.50

Sticky Rice \$3.50

Steamed Noodles \$4.50

Cucumber Salad \$4.95

Peanut Sauce \$4.25

Steamed Mixed Vegetables \$7.50

Side Curry Sauce \$4.95

(Soup Cup 8 oz.) (Red, Green, or Yellow)

Beverages



*Thai Iced Tea
with Tapioca*

*Shirley
Temple*

Thai Iced Tea

Thai Iced Coffee

*Thai Iced Tea
with Fresh Lime*

*Unsweetened
Iced Tea*

*Lychee
Thai Iced Tea*

Thai Iced Tea / Coffee \$5.25
Thai Iced Tea with Fresh Lime \$5.25
Thai Iced Tea with Tapioca \$5.75
Lychee Thai Iced Tea \$5.50
Unsweetened Iced Tea \$4.25

Root beer / Orange Soda \$4.25
Snapple Kiwi-Strawberry \$3.95
Mango / Strawberry Splash \$3.95
Sparkling Water \$3.95
Strawberry Lemonade \$3.95
Roy Roger / Shirley Temple \$3.95
Arnold Palmer \$3.95

Fresh Young Coconut \$7.00

Juice \$4.25
(Orange / Apple / Cranberry /
Pineapple / Mango / Lychee / Coconut)

Soda - Reill \$3.75
(Pepsi / Diet Pepsi / Sierra Mist /
Lemonade / Mountain Dew / Club Soda)

Hot Tea



Jade Oolong \$5.50
Tightly Twisted, Fragrant, Sweet,
Beautiful Floral.

Jasmine Flavor Scented \$5.50
Clean, Bright, Palate Cleansing Jasmine Flavor.

Floral Green Tea \$5.50

Dragon Well "Long Jing" \$5.50
Pan Fired, Needle Shaped Leaf Producing a
Sweet Aroma.

Assam Organic \$5.95
Black Tea, Smooth, Sweet and Robust Flavor.

Chai Spiced Tea \$5.95
Our Hearty Blend of Black Teas, Cinnamon,
Cardamon, Ginger Root, and Other Spices.

Shou Mei White Tea \$5.50
A Mellow, Slightly Sweet, Sun Dried Tea,
Nutty, Flowery, Low in Caffeine.

Chamomile (Caffeine Free) \$5.50
Egyptian Whole Bud, Sweet and Calming.

World Peace (Caffeine Free) \$5.50
Minty and Spicy Herb Blend, Soothing to the
Lung as well as the Spirit.

Wu Wei (Caffeine Free) \$5.50
Hibiscus, Orange Zest, Lemon Balm and Sweet
Leaf-Based, a Sweet and Tart Citrus Encore.

Cocktails

Coconut Passion

Bacardi Rum, Malibu, Pineapple and Coconut Served With Fresh Young Coconut. \$12.00

Mango Mojito

Fresh Mango, Mint, Lime Muddled With Bacardi Rum. Finished With Touch Of Soda. \$10.00

One Night in Bangkok

Jose cuervo, cranberry, pineapple, topped with Chambord. \$10.00

Down By The River

Mt. Gay Black Barrel Rum, Giffard Peach, Lime Juice, Ginger Beer. \$10.00

Blood Orange Margarita

Jose Cuervo, Triple Sec, Lime Juice and Blood Orange Purée. \$12.00

Thai Bistro's Lemon Drop

Absolute Citron, Cointreau, Lemon, Chambord, Sugar Rimmed. \$10.00

Tom Yum Martini

Bacardi Rum, Lemongrass, Kaffir Lime Leave and Ginger. \$11.00

Grandhattan

Maker's Mark and Grand Marnier Served on the rocks. \$12.00

Rye & Mint

Bulleit Rye, Lemon Juice, Ginger Ale & Mint. \$10.00

Thai Me Up

Tuaca, Frangelico with Home Brewed Thai Iced Tea. \$10.00

Wake Me Up

Jack Daniel, Kahlua, Thai ice coffee and Topped with Baileys. \$10.00

Lychee Long Island

Lychee Vodka, Gin, Rum, Tequila, Topped with Lychee Juice and Grand Marnier. \$12.00

Thai Mojito

A Classic Mojito With Mekhong Rum (Thai Rum), Lemongrass, Thai Basil and Lime. \$10.00

Lychee Martini

Absolute Vodka And Soho Lychee Liqueur, Shaken with Lychee Juice. \$11.00

Ginger Cosmo

Absolut, Cointreau, Fresh Ginger, Lime And Cranberry Juice. \$11.00

Royal Hawaiian

Purple Butterfly Tea infused Gin, Pineapple Juice, Orgeat Syrup and Fresh Lemon Juice. \$11.00

Bellini

A Fresh Fruit Puree Of Your Choice Topped With Champagne. \$10.00

Asian Blue Pear Martini

Absolute Pear, Absolut Vanila Triplesec and Sweet&Sour. Finished With A Dash of Blue Curacao. \$11.00

Lychee Collins

Haku Vodka (Gluten Free Japanese Vodka), Lychee Liqueur, Fresh Lime Juice and Lychee Juice. \$12.00

Fly Like a Bird

Bacardi Rum, Campari, Pineapple Juice and Fresh Lime Juice. \$11.00

Jameson Lime

Jameson, Lime. Topped with Ginger Ale. \$10.00

Strawberry Maitai

Bacardi Rum, Strawberry, Pineapple, Orange, Lime, Lemon, Cointreau and Amaretto. \$10.00

Bangkok Mule

Absolute Vodka, Fresh Ginger, Lime Juice, Spice Syrup And Ginger Beer \$11.00

Tropical Punch

Passion Fruit Rum, Peach Schnapps, Orange Curacao, Garnadine, Soda Water. \$11.00

White Wine

Sky Fall, Columbia Valley, WA

Toasted Hazelnut and Asian Pear on The nose.
Rich and Creamy on The Palate with Apple,
Toasted Almond and Lingering. 10/34

Hahn Chardonney, CA

A Perfect Balance of Tropical Aromas Fruit and
Baking Spices that Culminate in a Lingering,
Clean finish. 10/34

Zenato Pinot Grigio, Italy

Clean, Crisp And Refreshing With Apple,
Honey & Pineapple. 10/34

Yalumba Viognier, Australia

A Rich & Long Citrus, Tropical Fruit
Flavors Palate. Silky Rich & Luscious With
Lovely Fresh Finish. 9/32

Charles Smith's "Kung Fu Girl" Riesling, WA

Mostly Dry And Quite Minerally With Citrus
Zip. 10/34

Chateau Souverain Blanc, CA

Bursting With Citrus Zest, Dry Herb and Green
Melon Notes. 10/34

Broadbent Rosé, Portugal

Lively And Balanced Wine Offers A Beautiful
Freshness, with Delicate Red Fruits & Citrus
Aromas. On The Palate. 9/32

House wine

Our Picks For House Wines Go to
Lindemans Of Australia
Bin 40 - Merlot 8/28
Bin 45 - Cabernet 8/28
Bin 65 - Chardonnay 8/28

Beer on Tap

IPA Space Dust \$8.00
Mac & Jack \$7.00
Manny's \$7.00
Sapporo \$7.00

Red Wine

Wine by Joe Pinot Noir, OR

Full Body, Abundant Fresh, Red Fruit
Aromas Of Ripe Bing Cherry, Strawberry
and Pomegranate are Accented by Floral
Hibiscus and Brambly, Herbal Undertones.
10/34

Cooper Hill Pinot Noir, OR

Organic. Grown Without Pesticides or
Herbicides. Dark & Rich With Light Budied
Red With Rainer Cherries & White
Strawberries. 12/42

Argento Malbec, Argentina

Bright Ruby Red, Raspberry, Cherry,
Sweet Plum ComPote And Mike Chocolate.
Aromas With Violets & Herbs, Dry, Medium
Bodied, Flavours Of Ripe Black Fruits. 10/34

14 Hands Merlot, WA

A Rich Flavors & Aromas Of Blackberry,
Plum, Cherry And Mocha. 9/32

Barnard Griffin Cabernet, WA

Dark Chocolate, Dark Berry & Oke Spice,
Rich Varictals Fruit, Weighty And
Concentrated. 12/42

Sky Fall Cabernet, WA

Rich Flavors Of Ripe Black Cherry Coupled
With Hints Of Creme Brulee Sugar Crust
and Butter Scotch. 11/38

Power Syrah, Columbia Valley, WA

Rich Layered Flavors of Lush Black Berry,
Ping Cherry and a Touch of Pommegranate,
Linconce and Dark Cocoa. 11/38

14 Hands Hot To Trot, WA

This Polished Red Offers Aromas Of
Cherry, Red Currant and Tea. Flavors Of
Ripe Red Fruit Supported by Refined
Tannins. 9/32

Bottled Beer

Singha - Thailand \$6.00
Singha - 21 oz. \$10.00
Chang - Thailand \$6.00
Chang - 21 oz. \$10.00
Stella Artois \$5.50
Corona \$5.50
Heineken \$5.50
Red Hook \$5.50

Kaliber (non alcohol) \$5.50
Angry Orchard Hard cider \$5.50
Ginger Beer (Fever Three) \$5.00
Budweiser / Bud Light \$5.00
Sake - Served Warm \$8.00
Prosecco \$9.00
Plum Wine \$8.00