



Starters

Chicken or Flank Steak Satay 12.95

with peanut sauce and cucumber ajad.

Moo Ping 9.95

Grilled marinated pork with tamarind dipping sauce.

Por Pia 8.95

Classic vegetable spring rolls with plum sauce.

Pork Belly Bao 12.95

Char siu style pork belly bun, hoisin, pickled hot pepper, cucumber, scallions, cilantro.

Kao Kriab^{GF} 6.95

Premium shrimp chips with peanut sauce.

Kui Chai 6.95

Pan fried chive dumplings with spicy soy vinaigrette.

Koong Krabok 12.95

Jumbo shrimp rolls with spicy plum sauce.

Kanom Jeeb 10.95

Steamed shrimp and pork "shumai" with spicy soy vinaigrette.

Miang 10.95

Thai "lettuce wrap" with kale, seasoned pork threads, lime, red onion, peanuts, ginger, shallot glaze.

Shrimp Satay Taco 6 per piece

Grilled marinated shrimp, cabbage slaw, queso fresco, peanut sauce.

Kari Puff 6.95

Thai style potato and chicken "samosas", cucumber ajad.

Curry

Choice of Vegetable/Tofu 18.95 Pork 19.95

Chicken 18.95 Beef 19.95

Shrimp 25.95

Kang Ped^{GF}

Red curry, bamboo, sweet and hot peppers, string beans, coconut milk.

Keow Whan^{GF}

Green curry, eggplant, sweet and hot peppers, bamboo, coconut milk.

Panang^{GF}

Panang curry, sweet and hot peppers, coconut milk, kaffir lime.

Massamun^{GF}

Sweet and spicy, with onions, potatoes, peanuts, coconut milk.

Kang Paa^{GF} NO coconut milk.

Red curry, lemongrass, eggplant, bamboo, string beans, basil.

Mango curry^{GF}

Tomato, Bell Pepper, Onion, Mango pulp and Red Curry Sauce.

Soups

Tom Yum Koong^{GF} 12.95

Shrimp, onions, mushrooms in spicy shrimp broth.

Tom Kha Gai^{GF} 10.95

Light coconut cream, galangal, lemongrass broth with chicken, mushrooms, onions.

Kang Jeud 9.95

Clear broth with chicken, grass noodles and assorted vegetables.

Salads

Thai Salad^{GF} 7.95

Classic peanut dressing or healthy lemongrass vinaigrette.

Somtum^{GF} 10.95

Shredded green papaya, tomatoes, string beans, peanuts, lime-garlic dressing.

Yum Nuer^{GF} 15.95

Grilled flank steak, cucumbers, tomatoes, red onion, mint, lime-garlic dressing.

Yum Khun Chieng 15.95

Thai sausage, cucumber, tomato, red onion, lime-garlic dressing.

Larb Chicken 13.95

Spicy: Spiced Minced Chicken, Rice Powder, Mint, Red Onion, Red Chili, Scallion, Cilantro and Lettuce

Duck Salad 16.95

Spicy: Crispy Duck, Lettuce, Tomato, Celery, Scallion, Red Onion, Fresh Cilantro and Thai Dressing

Minced Chicken Wrap 13.95

Minced Chicken, Curry Powder, Cashew Nut, Celery, Ginger, Black Pepper, Carrot, Scallion and A Side of Fresh Lettuce



GF = A Gluten Free Selection

If you have a food allergy, please inform your server.

Thai Specialties and Home Cooking

Hang Le 31.95

Burmese style braised lamb shank in ginger curry sauce with hazelnuts. A Northern favorite.

Kai Jeow 26.95

Thai style omelet with lump crab, sriracha, side of Thai sausage. Thailand's Ultimate Comfort Food.

BBQ Short Rib 25.95

Our own spice rub, spicy sweet chili glaze, herbed slaw served with sticky rice.

Tiger Cries^{GF} 29.95

Grilled marinated flank steak, sticky rice, tamarind dipping sauce.

Kao Soi 26.95

Chicken and shrimp curry, egg noodles, beansprouts, red onion, pickled mustard greens, lime, scallions, cilantro. A Northern specialty.

Tamarind Shrimp^{GF} 27.95

Grilled shrimp, tamarind glaze, fried shallots, steamed vegetables.

Panang Puk 18.95

Assorted vegetables, spicy panang curry sauce, basil, coconut milk.

Kana Naman Hoi 18.95

Steamed Chinese broccoli, oyster sauce drizzle, crisp minced garlic.

Kee Mao 19.95

Ground chicken, long beans, sweet and hot peppers, spicy chili-basil sauce.

Choice of	Vegetable/Tofu	18.95	Pork	19.95	
Chicken	18.95	Beef	19.95	Shrimp	25.95

Kraprow

Sweet and hot peppers, onions, spicy basil-chili sauce.

Khing

Ginger, onions, wood ear mushrooms, sweet peppers, scallions, Thai black bean sauce.

Kratium

Peppery garlic sauce and crisp minced garlic, cilantro, scallions.

Himapan

Onions, celery, sweet peppers, cashew nuts, mild brown sauce.

Duck 27.95

Panang

Spicy Panang curry sauce, sweet and hot peppers, basil.

Palo

Mild soy-star anise sauce, shiitake mushrooms, cilantro, scallions.

Kratium

Peppery garlic sauce, cilantro, scallions.

Bangkok^{GF}

Sweet chili garlic sauce, crisp fried kale.

Kraprow

Spicy basil-chili sauce, onions, sweet and hot peppers, fried basil.

Kao Na Ped

Tender braised boneless duck, sweet soy sauce, shiitake mushrooms, Chinese broccoli, spicy garlic vinegar.

Choice of	Vegetable/Tofu	18.95	Pork	19.95
	Chicken	18.95	Beef	19.95
	Shrimp	25.95	Thai sausage	19.95

Rice

Thai Fried Rice

With egg, tomatoes, onions, scallions.

Mama's Fried Rice

With egg, assorted vegetables, ginger, spicy chili-basil.

Kao Pad Poo 25.95

Lump crabmeat fried rice with egg, tomatoes, onions, scallions.

Pineapple fried rice

Fried Rice, Egg, Pineapple, Onion, Tomato, Scallion, Cashew Nut and Curry Powder.

Noodles

Pad Thai^{GF}

Thailand's national dish. Our secret recipe. Rice noodles, egg, beansprouts, ground peanuts, scallions,

Pad See Ew

Broad rice noodles, egg, Chinese broccoli, dark soy.

Drunken Noodles

Broad rice noodles, Chinese broccoli, sweet and hot peppers, spicy chili basil.

Fish

Whole Red Snapper

36

Salmon Filet

25.95

Lad Prig^{GF}

Spicy chili garlic sauce, kaffir lime leaves, basil.

Kratium

Peppery garlic sauce, cilantro, scallions.

Tod See Ew

Mild ginger soy-ginger sauce, scallions, cilantro.

Thai Herb Poached Salmon^{GF}

With lemongrass, kaffir lime, spicy chili lime sauce, steamed vegetables.

Sides and Extras

Mixed Grain Rice^{GF} 2.95

Includes jasmine, black japonica, red and brown rice, red and white quinoa, black beluga lentils, millet.

Sticky Rice^{GF} 3.5

GF = A Gluten Free Selection

If you have a food allergy, please inform your server.

A 23% gratuity will be added to parties of 5 or more.

Altering any dish may incur an additional charge and change its flavor profile.



After Dinner

Sweets

Potongo 9.95

Traditional crullers with pandan pot de crème.
An early bird treat at the morning market.



Kao Neow Thurian 11.95

Warm sweetened sticky rice with fresh durian, coconut cream. Our namesake.

Ai Thim Kati 11.95

Our own coconut sorbet with Hale's Blue Boy Syrup, coconut cream, peanuts, sticky rice, glazed young coconut on a King's Hawaiian Bun.

A traditional Thai treat, sold on wheels



Roti 6.95

Indian paratha, Thai style with sweetened condensed milk and sugar.

A late night delight on Bangkok streets.



Kao Neow Dom (Purple Rice Pudding) 7.95

Naturally purple glutinous rice, coconut cream.

A favorite offering at Thai temples.

Fried Bananas 6.95

Bananas wrapped in crisp pastry shell drizzled with agave syrup. Simple and delicious.

Mango Sticky Rice (seasonal) 11.95

Fresh ripe mango served with sweet sticky rice and coconut cream.

A Thai classic combination.

House Made Ice Cream

One Scoop 3.95

Pandan
Thai Tea
Mango

Thai Style Young Coconut Sorbet

Vanilla
Chocolate



Cocktails



Midori Martini \$14
Midori, Green Apple Smirnoff Vodka,
Syrup, Lime Juice



BKK Manhattan \$14
Maekhong Thai Whiskey,
Sweet Vermouth, Bitters, Hennessy



Snow Margarita \$14
Vodka, Blue Curacao, Lime Juice,
Syrup, Salted Rim



Muay Thai Punch \$14
Absolute Citron, Mango Vodka,
Hale's blue boy Syrup, Pineapple
Juice, Orange Juice, Grenadine



Lychee Mojito \$14
Freshly Muddled Limes and Lychee,
Mint, Rum



Mango Colada \$14
Malibu, Mango Vodka, Coco Lopez



Siam Old Fashioned \$14
Maekhong Thai Whiskey, Palm
Sugar, Bitter



Sexy Blue Punch \$14
Vodka, Blue Curacao, Orange Juice
and Pineapple Juice



Cosmopolitan \$14
Vodka, Lime Juice, Cranberry,
Triple Sec



Lychee Martini \$14
Vodka, Chambord and
Lychee Juice

Wine-Beer-Soft Drinks

--Red Wine--	Glass	Bottle
Louis Martini, <i>cabernet sauvignon</i>	13	51
Bridlewood, <i>pinot noir</i>	12	46
I Vasari, <i>montepulciano</i>	15	58
Trivento Reserve, <i>malbec</i>	11	42
Campo Viejo, <i>temperanillo reserva</i>	13	51
J.Lohr, <i>paso robles merlot</i>	11	42

--White Wine--	Glass	Bottle
William Hill, <i>chardonnay</i>	11	42
Votre Sante, <i>chardonnay</i>	13	51
Stering, <i>chardonnay</i>	14	54
Savion, <i>vouvray</i>	13	51
Vicolo, <i>pinot grigio</i>	10	36
Ca'Montini, <i>pinot grigio</i>	14	54
Principessa, <i>gavi</i>	13	51
Natura, <i>sauvignon blanc</i>	12	46
Bottega Vinaia, <i>gewurtztraminer</i>	14	54

--Other Wines--		
La Marca, <i>prosecco</i>	-	16
Beringer, <i>white zinfandel</i>	9	36
Whispering Angel The Palm, <i>rose</i>	12	46
Pacific Rim, <i>organic riesling</i>	11	40
Ice Wine	-	50

--Beer--	
Singha	7
Lao Dark	7
Blue Point	7
Lagunitas IPA	7



--Soft Drinks--	
Thai Ice tea	3.95
Thai ice coffee	3.95
Unsweet Ice Tea	3.95
Lychee ice tea	3.95
Lemonade	3.95
Shirley Temple	3.95
Lychee Juice	3.95
Pineapple Juice	3.95
Orange Juice	3.95
Mago Juice	3.95
Cranberry Juice	3.95

