

## KHREUANG DEUUM MEUN MAO } Cocktails

### Picso Passion \$8

Pisco with fresh lime passion puree ROCKS

### Mekhong Khing \$8

Thai rum with fresh lime and housemade ginger syrup ROCKS

### Toasted Thai Drop \$8

Vodka, lemongello and amaretto with fresh sour UP

### Mojito \$8

A delicious blend of rum, lime and fresh mint, topped with soda water ROCKS

### 1944 Mai Tai \$8

A classic with rum, orange Curacao, orgeat and fresh lime juice ROCKS

### Asian Pear Tree \$8

Pear vodka with house made sour UP

### Blackberry Thyme Margarita \$8

Tequilla, blackberries muddled with thyme ROCKS + SALT

### Tuk Tuk \$8

Mango, vodka, coconut cream and fresh lime UP

### Honey Ginger Limeade \$8

Kaffir Lime Vodka, local honey and fresh lime juice ROCKS

### Bottled Beer

Singha, Thailand \$4, \$6.50

Chang, Thailand \$4

Sapporo, Japan \$4, \$6.50

Tsingtao, China \$4, \$6.50

**Draft Beer** Seasonal selections {rotating tap, see server}

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### Soda & Juice

Fresh Squeezed Limeade \$3

Gingerale: housemade w/fresh ginger \$2

Mango, Guava or Cocopalm Juice \$2

Coconut Water \$2.50

Coke, Diet Coke, Sprite \$1.75

Thai Iced Coffee: Creamy, sweet and rich \$2.50

Thai Iced Tea: Creamy, sweet and rich \$2.50

Iced Tea: Fresh brewed \$2

**Teas** \$3 Hot assorted teas {see server}

**Coffees** {locally roasted beans}

Cappuccino, Latté or French Press \$3.50

Espresso \$2

### Waters

S. Pellegrino {Sparkling} 500 ml. Italy \$3.50

Panna {Flat} 500 ml. Italy \$3.50

Sparkling Wine	GLASS	BOTTLE
Freixenet Cordon Negro Brut 187 ml. ....	\$6	
Albrecht Cremant Brut Rosé, France .....		\$35
Mumm Cuvée Napa Brut Prestige .....		\$29
Gosset Brut Reserve, France.....		\$85

White Wines	GLASS	BOTTLE
Brancott Pinot Grigio, New Zealand.....		\$20
Dashwood Sauvignon Blanc, New Zealand.....	\$7	\$19
Ferrari-Carano Fumé Blanc, Sonoma.....		\$34
Morro Bay Chardonnay, Central Coast.....	\$7	\$19
Wente Riva Ranch Chardonnay, Arroyo Seco.....	\$9.75	\$27

Red Wine	GLASS	BOTTLE
Tamas Estates "Double Decker Red", Central Coast.....		\$18
Erath Pinot Noir, Oregon .....		\$28
Navarro Lopez Rojo Garnacha, Spain .....		\$19
Elsa Bianchi Cabernet Sauvignon, Argentina.....	\$6.50	\$18
Tierra Secreta Malbec, Argentina .....	\$8.50	\$23
Jordan Cabernet Sauvignon, Alexander Valley.....		\$65

Asian Wine	
Sho Chiku Bai Sake: large flask, served hot .....	\$4.50
Gekkeikan Draft Sake: 187ml bottle, served chilled .....	\$5
Zipang Sparkling Sake: 250ml bottle, served chilled .....	\$8
Hakutsuru Sake Sayuri Nigori {unfiltered} 300ml bottle, served chilled .....	\$19
Ty Ku Junmi Silver Sake, glass, served chilled.....	\$5
Ty Ku Junmi Ginjo Black Sake, glass, served chilled.....	\$7
Kinsen Plum Wine, glass .....	\$5

**TODD MUN BPOO } Crab Cakes \$12.95** Fresh blue crab blended with Thai herbs and spices, and roasted vegetables. Finished with a yellow curry mango sauce.

**PO PIA SOT } Fresh Spring Rolls \$8.95** Wrapped with rice paper, with organic greens, roasted peppers, eggplant and noodles, with assorted sauces: sesame, cilantro and sweet and sour chili pepper; not fried.

**TODD MUN KAO POHT } Crispy Corn Fritters \$7.95** Blended with red curry, lemon grass and long beans. Topped with cucumber and a garlic chili pepper sauce with peanuts. {SPICY}

**MEING KOM } Thailand Poppers \$6.50** Spinach leaves, each topped with dried salted shrimp, roasted coconut, peanuts, ginger, Thai chili peppers, shallots and lime with a Thai sauce. {SPICY}

**GOONG TODD } Coconut Shrimp \$12.95** Shrimp rolled in fresh coconut flakes and fried crispy. Served with a spicy plum sauce and a Thai slaw salad tossed with peanut dressing.

**PO PIA SOT TALAY } Fisherman's Spring Rolls \$11.50** Two spring rolls; one crab, one lobster, wrapped in rice paper with roasted bell peppers, Thai slaw and avocado. Served with dipping sauces: peanut, cilantro, and sweet & sour chili pepper; not fried.

**SATAY } Charbroiled Satay \$8** Choice of marinated chicken or crispy tofu charbroiled on bamboo skewers with a peanut sauce. Served with cucumber relish.

**NAM SOT } Lettuce Wraps \$10.50** Your choice of minced chicken, shrimp or tofu tossed with peanuts, ginger, mint, lime and lemon grass. Served with cool lettuce and three sauces: chili pepper and lime, cilantro and sweet and sour chili pepper. {SPICY}

**BPLAA MEUK TODD } Chili Crusted Calamari \$9** Tubes and tentacles are lightly dusted with rice flour and Thai spices, then served crispy with garlic chili sauce. {SPICY}

**HET TODD } Crispy Mushroom Dumplings \$8** Assorted mushrooms prepared with basil and Thai herbs. Wrapped in a crispy crepe and served with a sweet and sour lemon grass sauce.

**MAN TODD } Crispy Potato Dumplings \$7** Fresh potatoes prepared with Thai herbs and yellow curry. Served crispy on skewers.

**HOY YAANG } Char-grilled Mussels \$8.75** Mussels on the half shell, topped with roasted Thai herbs and crispy shallots.

AA HAAN WAANG }

Appetizers



## GAAENG JUADT } Soup

**TOM KAR GAI } Chicken Coconut Soup** Cup \$3.50 | Bowl \$7 Chicken simmered in creamy coconut milk with fresh lime juice, cilantro and sliced galangal root.

**TOM KAR PAK } Vegetable Coconut Soup** Cup \$3 | Bowl \$6 Tofu, fresh vegetables and mushrooms simmered with creamy coconut milk and cilantro.

**TOM YUM GAI } Hot & Sour Chicken Soup** Cup \$3.50 | Bowl \$7 Chicken, straw mushrooms, lemon grass and Thai chili peppers cooked in a rich broth. {SPICY}

**GUAY TIEW NAAM } Chicken Egg Noodle Soup** Cup \$3 | Bowl \$6 A rich broth prepared with green onions, garlic, bean sprouts and cilantro.

**NAM GAENG BPOO } Fresh Blue Crab Chowder** Cup \$4.50 | Bowl \$9 Creamy and spicy fresh blue crab with mushrooms. Topped with crispy leeks. {SPICY}

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## SALAT } Salad

**PAK SOT } House Green Salad** \$6 Organically farmed baby greens tossed with pear, red onions, mushrooms, bean sprouts and tofu. Cilantro-peanut dressing on the side.

**SUM TUM } Green Papaya Salad** \$8.75 Shredded green papaya tossed with dried salted shrimp, garlic, Thai chili peppers, green beans and peanuts. {SPICY}

**YUM PAK } Crisp Thai Slaw Salad** \$6 Freshly shredded cabbage, young papaya, carrots and pear. Tossed with peanut dressing. Topped with crispy taro root.

**YUM HETT } Roasted Mushroom Salad** \$6 Assorted grilled mushrooms tossed with red onion, bell peppers, mint, roasted garlic and Thai chilis with a lime soy dressing.

**LARB NUA } Spicy Sliced Beef & Tripe Salad** \$10.50 Diced beef and tripe, tossed with mint, roasted rice powder, lime juice, chili peppers and onions. Served warm with sticky rice and cabbage. {SPICY}

**GAENG PET } Thai Curry \$13.95** Your choice of yellow, green or red curry. Select either chicken, pork or beef. With mixed vegetables. {SPICY}

**PAD SEE U NOODLES } Noodles \$12.95** Seasoned rice noodles stir-fried with garlic, broccoli and your choice of chicken, pork or beef.

**RAD NAR NOODLES } Noodles \$12.95** Choice of chicken, pork or beef stir-fried with broccoli in a brown bean sauce over fresh rice noodles.

**PAD THAI } Rice Noodles \$13.95** This famous noodle of Thailand features shrimp, chicken, bean sprouts, peanuts, chives and tofu. Vegetarian Pad Thai is also available.

**GAI PAD KAPOW } Basil Chicken \$12.95** Diced chicken quickly stir-fried with fresh basil, bell peppers, onions, garlic and chili peppers. {SPICY}

**PAANANG GAI } Paanang Chicken \$12.95** With peanut curry. Finished with lime leaves, vegetables and coconut milk. {SPICY}

**GAI PAD MA MUANG } Mango Chicken \$12.95** Stir-fried in a sweet and sour sauce with onions, red and green bell peppers.

**GOODEO PAD KEY MAOW } Spicy Noodles with Chicken \$12.95**  
Stir-fried with Thai herbs, basil and mixed vegetables with seasoned rice noodles. {SPICY}

**GAENG PET BPET } Roast Duck Curry \$15.95** Boneless duck slowly simmered with red curry, coconut milk and vegetables. {SPICY}

**GAI YAANG } Cornish Game Hen \$15.75** Charcoal roasted natural game hen marinated with coconut milk, lemon grass, garlic, black pepper and cilantro, with spicy sweet and sour and chili pepper sauces. Served with papaya salad and sticky rice.

**MOO PAD PRIG } Spicy Pork \$13.95** Sliced tender pork shoulder simmered with roasted eggplant, basil and sun-dried tomatoes. {SPICY}

**KAENG HUNG LEH } Chaing Mai Style Pork Stew \$14.50** Sweet pork shoulder, curry with ginger, palm sugar, tumeric & tamarind with Chaing Mai (yellow) curry powder and pickled garlic. With mixed vegetables. {SPICY}

**NEUA PAD PRIG } Spicy Beef \$13.95** Wok seared sliced beef with Thai chili peppers, onions, garlic and bamboo shoots. {SPICY}

**GAENG MASSAMAAN NEUA } Short Ribs with Massaman Curry \$15.95** Boneless beef short ribs slowly cooked with peanut curry and mixed vegetables. Topped with crispy taro root.

**NEUA GOONG MANG GAAWN } Filet Mignon & Lobster \$21** Grass fed 6oz portion of cubed filet mignon and petite lobster with peanut curry served over fresh spinach leaves. Topped with coconut milk and crispy shallots.

**KAO PAD } Thai Fried Rice \$9.95 | Seafood \$13.95** Sitr-fried with eggs, tomatoes, onions, basil and fresh vegetables. Your choice of meat or seafood.

**GOONG PAD MA-KAAM } Tamarind Shrimp \$14.95** Shrimp lightly dusted with rice flour, stir-fried with Thai sweet and sour tamarind sauce and selected vegetables.

**GAENG TA-LAY } Seafood Curry \$16.95** Shrimp, scallops, and fresh fish fillet poached in a green curry with Thai eggplant. {SPICY}

**PAD KHING HOY SHELL } Ginger Scallops \$17.95** Wok seared scallops stir fried with ginger, garlic, onions, mushrooms and sun-dried tomatoes.

**BPLAA TOD } Lemon Grass Crusted Fresh Fish \$14.95** Fresh fish fillet of the day, herb crusted, then finished in a Thai spicy sweet and sour sauce and assorted vegetables. {SPICY}

**PAK PAD KAPOW } Basil Vegetables \$9.95** Mixed vegetables with garlic and Thai chili peppers. {SPICY}

**GAENG PAK } Curry Vegetables \$9.95** Fresh vegetables and tofu, simmered in your choice of green, red or yellow curry. {SPICY}

**PLA RAM RONG SONG } Peanut Vegetables \$9.95** Stir-fried spinach, cabbage, tomatoes, onions and tofu with peanut sauce.

**KAO } Rice \$2** Organic brown, Jasmine steamed white or Sticky rice

{PLEASE NOTE} Peanuts and wheat products are used in many of our dishes and extensively throughout our kitchen facilities. A 20% gratuity is added for groups of 6 or more.