

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}

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 and served 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 and peanuts. {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.

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.



GAAENG JUADT } Soup

TOM KARGAI } 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}

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}

AA HAAN JAAN LAK } Entrées

NUA GOONG } Filet Mignon & Shrimp \$15.95 Grass fed 6oz of cubed filet mignon and shrimp stir-fried with Thai basil, Thai chili peppers, garlic and fresh mixed vegetables. {SPICY}

GAENG PET GAI } Green Curry Chicken \$9.95 Simmered with coconut milk, curry and bamboo shoots. With mixed vegetables. {SPICY}

GAI PAD KAPOW } Basil Chicken \$9.95 Diced chicken quickly stir-fried with fresh basil, bell peppers, onion, garlic and chili peppers. {SPICY}

GAI PAD PRIG } Spicy Chicken \$11.95 Sliced chicken wok seared with garlic, chili peppers, onions, bamboo shoots, mushrooms and bell peppers.

PAANANG GAI } Paanang Shrimp \$10.95 With peanut curry. Finished with lime leaves, vegetables and coconut milk. {SPICY}

PAK PAD KAPOW } Sweet Basil Vegetables \$9.50 Thai basil, tofu, garlic and chili peppers. {SPICY}

GOODEO PAD KEY MAOW } Spicy Noodles \$11.95 Chicken stir-fried with Thai herbs, basil and mixed vegetables. Seasoned fresh rice noodles. {SPICY}

PAD THAI } Rice Noodles \$11.95 This famous noodle of Thailand features shrimp, chicken, bean sprouts, peanuts, chives and tofu. Vegetarian Pad Thai is also available.

KAO PAD } Thai Fried Rice \$8.50 | Seafood \$11.50 Stir-fried with eggs, tomatoes, onions, basil and fresh vegetables. Your choice of chicken, pork or beef. Vegetarian is also available.

AA HAAN LOAM } Combinations

KAENG HUNG LEH } Chaing Mai Pork Stew \$11.95 With potato dumplings and jasmine steamed rice. {SPICY}

PANAANG GAI } Peanut Curry Chicken \$11.95 With corn fritters and jasmine steamed rice. {SPICY}

GAENG PET NUA } Red Curry Beef \$11.95 with mixed vegetables and chicken satay with peanut sauce. {SPICY}

LARB NUA } Spicy Beef Salad \$11.95 Sliced beef and tripe, tossed with mint, lime juice, Thai chili peppers and onions, served with cabbage and sticky rice. Served warm. {SPICY}

GAI YAANG } Cornish Game Hen \$11.95 Charcoal roasted natural half game hen 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.

GAAENG SALAT } Soup & Salad \$11.95 Thai Slaw Salad tossed with charbroiled shrimp and peanut dressing with Chicken Coconut Soup.

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.