Starters

Thai Sausage (spicy) sliced pork sausage served with fresh ginger, red cabbage, and red onion	\$9.50
Crab Rangoon (5) Imitation crab, cream cheese, carrot, celery, with sweet & sour sauce	\$7.50
Pot Stickers (6) v (chicken or veggie; deep fried or steamed) with sweet ginger sauce	\$7.50
Egg Rolls (3) ^v (chicken or veggie) glass noodle, shredded carrot, cabbage with sweet & sour sauce	\$6.50
Fried Tofu (8) $^{\rm v}$ with sweet & sour sauce and crushed peanut	\$6.50
Chicken Tempura (6) with sweet sauce	\$7.50
Grilled Pork Loin on Skewers (4) served with cucumber salad and spicy sauce	\$9.50
Satay (4) $^{\vee}$ (Chicken or Tofu) grilled skewers served with Thai peanut sauce and cucumber salad	\$8.50
Seafood	
Crispy Salmon Rolls (4) salmon, basil leaf, with spicy mayo sauce, and cucumber salad	\$6.50
Shrimp Tempura (4) with sweet & sour sauce and cucumber salad	\$7.50
Shrimp Dumpling (4) served with sweet ginger sauce	\$7.50
Crispy Calamari Rings with spicy mayo sauce	\$10.50
Coconut Breaded Shrimp (4) with cucumber salad and sweet & sour sauce	\$7.50

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G — can be made gluten-free

Combo Plates	For Tw
Dim Sum Set (6) steamed shrimp dumpling (2), shrimp noodle rolls (2) and shrimp wontons (2) with ginger sauce	\$9
Big Plate Fresh Asparagus and Shrimp Rolls, Coconut Breaded Shrimp, Crispy Salmon Rolls, Shrimp Dumpling, Pork on Skewers and Chicken Satay.	\$20
Crispy Plate Crispy Salmon Rolls, Coconut Breaded Shrimp, Crab Rangoon, Pot Stickers and Egg Rolls.	\$13
	\$17
Fresh Rolls/Wrap	
Thai Wrap V, G lettuce, roasted coconut flake, sun-dried shrimp, peanut, ginger, lime, Thai hot pepper, with sweet & tangy tamarind sauce.	\$9
	\$7
Spicy Duck Rolls (spicy) jalapeños, beet, cucumber, carrot, lettuce and cilantro with sweet ginger sauce.	\$11
Asparagus Rolls ^G shrimp, asparagus, carrot, beet and lettuce with spicy garlic sauce.	\$10
Tempura Chicken Rolls cucumber, beet, carrot, red cabbage, lettuce and cilantro with sweet chili sauce.	\$10
Shrimp or Tofu Rolls ^{v, g} carrot, beet, bean sprout, red cabbage, lettuce and rice noodle with peanut plum sauce.	\$10

Salad

Cucumber Salad $^{v, g}$ cucumber, cherry tomato, red onion, carrot, beet, lettuce, cucumber vinaigrette	\$7
Crispy Tilapia Salad (spicy) ^G garlic, tomato, lemon glass, green apples, red bell pepper, onion, cilantro, lime, fresh spring mix	\$15
Papaya Salad (spicy) ^{V, G} shrimp, green papaya, tomato, garlic, peanut, green bean, lime, fresh spring mix	\$13
Glass Noodle Salad (spicy) ^G shrimp, minced chicken, red bell pepper, tomato, onion, peanut, cilantro, lime, fresh spring mix	\$13
Chicken Salad (spicy) ^G dried hot pepper, onion, gingers, cilantro, peanut, lime, roasted ground rice, fresh spring mix	\$13
Beef Salad (spicy) ^G basil leaf, onion, cucumber, tomato, cilantro, toasted ground rice, fresh spring mix	\$15
Soup	
Tom Yum (Spicy) chicken or tofu; add \$1 S/\$2 L for shrimp or calamari \$3.50 S/\$7 L for seafood (scallop, shrimp, mussel, calamari)	\$6.50 S \$12 L
lime juice, lemon grass, kaffir lime leaf, mushroom, tomato, green onion, cilantro	
Tom Kha (Spicy) chicken or tofu; add \$1 S/\$2 L for shrimp \$3.50 S/\$7 L for seafood (scallop, shrimp, mussel, calamari)	\$6.50 S \$12 L
coconut milk, lime juice, mushroom, cilantro, green onion.	
Wonton Soup chicken dumpling, BBQ pork, bean sprout, green onion, cilantro, lettuce	\$6.50 S \$12 L
Spinach Soup ^v (Tofu or Chicken ball) Spinach, mushroom, green onion	\$6 S \$11 L
Noodle Soup thin rice or egg noodle, BBQ Pork or Duck (add \$1) bean sprout, lettuce, green onion and cilantro.	\$13

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Chef's Favorites

Spicy Dishes served with jasmine rice (except noodle dishes). add \$3 for brown rice

Basil Duck basil leaf, jalapeno, bell pepper, bamboo shoot, onion, carrot	\$17
Lamb Massamun Curry peanut, potato, onion, served with cucumber salad	\$18
Spicy Catfish deep fried catfish, coconut milk, kaffir lime leaf, basil leaf, green bean, bamboo shoot, bell pepper, jalapeno, and eggplant in red curry sauce	\$17
Hawaiian Chicken tempura chicken, pineapple, bell pepper, jalapeno, onion, tomato, carrot, green onion and peapod in sweet chili sauce	\$17
Pad Kee Mao with Seafood (spicy) ^G stir fried wide noodle, shrimp, scallop, calamari, mussel, basil leaf, bell pepper, bamboo shoot, tomato, carrot, bean sprout, broccoli, onion, jalapeno	\$20
Spicy Seafood Noodle shrimp, scallop, calamari, mussel, egg noodle, basil leaf, peapod, red bell pepper, jalapeno in sweet chili paste	\$20
Crispy Basil Salmon/Scallop (add \$3) basil leaf, jalapeno, bell pepper, bamboo shoot, pea, carrot	\$19
Tilapia Panang ^G coconut milk, basil leaf, kaffir lime leaf, bell pepper	\$17
Deep Fried Fillet Red Snapper bell pepper, garlic, onion, sweet and sour sauce	\$20
Pineapple Curry choice of boneless roasted duck or shrimp coconut milk, cherry tomato, pineapple, bell pepper, Thai basil leaf	\$17
Scallop with Sweet Chili Sauce basil leaf, red bell pepper, bamboo shoot	\$22

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Chef's Favorites

Non-Spicy Dishes

Grilled Salmon with Teriyaki Sauce served with grilled asparagus, spring mix and cucumber vinaigrette	\$19
Steamed Sea Bass ginger, low sodium soy sauce served with grilled asparagus, spring mix, and cucumber vinaigrette	Market Price
Garlic Scallop mushroom, garlic, black pepper, grilled asparagus, spring mix, cucumber vinaigrette	\$22
Grilled Lamb (4-5 ribs) marinated lamb with garlic served with grilled asparagus, spring mix, cucumber vinaigrette	\$28
Rama Chicken or Tofu ^v broccoli, carrot, peapod, peanut sauce	\$14
Shrimp with Glass noodle ^G bacon, ginger, mushroom, peapod, bell pepper, carrot, cilantro, onion	\$17
Stir Fried Asparagus and Shrimp ^G asparagus, shrimp, peapod, carrot	\$18
Caribbean Fried Rice ^G shrimp, calamari, scallop, mussel, raisin, onion, pea, carrot, pineapple, egg	\$20
Blue Crab Fried Rice ^G blue crab, spinach, pea, carrot, egg, green onion, cilantro, served, with fresh cucumber	\$25
Pad Thai with Shrimp thin noodle, bean sprout, onion, egg, red cabbage, lime, crush peanut.	\$16

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Rice Dishes

served with jasmine rice. add \$3 for brown rice or noodle

choice of chicken, tofu or vegetable add \$2 for beef, \$3 for shrimp or calamari, \$7 for seafood (scallop, shrimp, calamari, mussel)

Ginger Dish (spicy) ^{v, G}	\$13
ginger, celery, hot pepper, onion, mushroom, bell pepper, carrot	
Cashew Dish (spicy) V, G	\$14
cashew nut, carrot, onion, peapod, pineapple, bell pepper, jalapeno	Ψιι
Basil Dish (spicy) V, G	\$13
basil leaf, bell pepper, onion, bamboo shoot, carrot, jalapeno	Ψ
Mixed Vegetables Dish ^{v, g}	\$13
peapod, broccoli, onion, mushroom, carrot, bean sprout, bell pepper, tomato, Napa cabbage	4.5
Sweet and Sour Dish ^v	\$13
cucumber, onion, tomato, pineapple, bell pepper, and carrot	Ψισ
Garlic Dish ^{v, G}	\$14
black pepper, garlic sauce, served with fresh cucumber, carrot, green onion, lettuce	ΨΙΤ

Curry Dishes served with jasmine rice. add \$3 for brown rice or noodle

choice of chicken, tofu or vegetable add \$2 for beef, \$3 for shrimp

Red Curry $^{ m V,G}$ coconut milk, basil leaf, bamboo shoot, bell pepper, eggplant, kaffir lime leaf	\$13.50
Green Curry coconut milk, basil leaf, bamboo shoot, bell pepper, eggplant, kaffir lime leaf	\$13.50
Massaman Curry coconut milk, peanut, potato, onion	\$13.50
Panang Curry ^{v, g} coconut milk, bell pepper, basil leaf, kaffir lime leaf	\$13.50

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Fried Rice

served with fresh cucumber, green onion, cilantro. add \$3 for brown rice

choice of chicken, tofu or vegetable.
add \$2 for beef or BBQ Pork, \$3 for shrimp or calamari,
\$7 for seafood (scallop, shrimp, calamari, mussel)

Thai Fried Rice $^{\rm v, G}$ carrot, pea, onion, egg, served with fresh cucumber, green onion, cilantro	\$12
Curry Fried Rice (spicy) $^{\rm V,G}$ onion, pea, carrot, egg, served with fresh cucumber, green onion, cilantro	\$12
Basil Fried Rice (spicy) ^{v, G} basil leaf, mushroom, bell pepper, broccoli, carrot, onion, jalapeno, egg	\$13

Noodle Dishes

choice of chicken, tofu or vegetable.
add \$2 for beef or BBQ Pork, \$3 for shrimp or calamari,
\$7 for seafood (shrimp, calamari, mussel, scallop)

	Pad Thai ^v thin noodle, bean sprout, onion, egg, cabbage, lime, crushed peanuts	\$13
	Pad Kee Mao (spicy) ^{v, g} wide noodle, basil leaf, bell pepper, tomato, carrot, bean sprout, bamboo shoot, broccoli, onion, jalapeno	\$13
	Lard Nar ^v wide noodle, broccoli, carrot, peapod, mushroom, light brown gravy	\$13
	Pad See Ew ^{v, g} sweet soy sauce, wide noodle, broccoli, carrot, peapod, egg	\$13
g	Pad Woon Sen ^{v, g} lass noodle, broccoli, carrot, peapod, onion, bean sprout, mushroom, egg	\$13
ric	Basil Noodle (spicy) ^{v, g} se noodle, basil, mushroom, broccoli, carrot, bell pepper, jalapeno, bamboo shoot, onion	\$14

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Extra

jasmine rice	\$2.50
brown rice, sticky rice	\$3.50
noodle	\$3.50
steamed broccoli or vegetables	\$4.50
peanut sauce	\$2
chicken, tofu or vegetables	\$3
beef or BBQ pork	\$4
shrimp or calamari	\$6
salmon, scallop or seafood	\$10

Corking Fee \$10/Bottle

An automatic 18% gratuity charge will be added for parties of six or more.

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