

HOURS

SUNDAY - THURSDAY 11AM - 9PM
FRIDAY & SATURDAY 11AM - 10PM

HAPPY HOUR

MONDAY - FRIDAY 4PM-6PM
\$10 PAD THAI MONDAYS
\$10 DRUNKEN NOODLE THURSDAYS



PAKPAD
THAI FOOD

SISTER RESTAURANTS



el Bolero
COCINA MEXICANA

HAWTHORN

WINE

BY THE GLASS

Imagery Chardonnay, Sonoma 13/52
Elouan Pinot Noir, Oregon 12/48
Austin Hope Liberty School Cabernet Sauvignon, Paso Robles 16/64
Faust Cabernet Sauvignon, Napa Valley 25/100
Maal Biutiful Malbec, Mendoza 15/60
Echo Bay Sauvignon Blanc, Marlborough 11/44
Duckhorn Sauvignon Blanc, Napa Valley 23/92
Rose Gold Rose, France 12/48
Ruffino Prosecco, Italy 11/44
Studio Rose, Miraval France 13/52
Dr. L Reisling, Germany 15/60
Chloe Pinot Grigio, Italy 13/52



BY THE BOTTLE

Cakebreak Chardonnay, Napa Valley 96
Unshackled by Prisoner, California 70
Schramsberg Brut Rose, California 105
Halter Ranch Cabernet Sauvignon, Paso Robles 75

REFRESHERS

BLUEBERRY LEMONADE \$7
MANGO DRAGONFRUIT \$7
ROSEWATER LEMONADE \$8
WATERMELON MINT GREEN TEA \$8
ICED TEA \$4
Tropical Passion
HOT TEA \$4
Choice of: Apricot Mango, Acai Hibiscus, Coconut Star Oolong or White Peach
COFFEE \$4
Choice of: Texas Maple Pecan, Swiss Chocolate, White Chocolate Mousse or Snickerdoodle

BOTTLED BEVERAGES
ASPIRE APPLE ACAI ENERGY DRINK \$6
OLLIPOP GRAPE \$5
OLLIPOP ORANGE \$5
MARTINELLI'S SPARKLING APPLE CIDER \$6

THAI TEA \$5
THAI COFFEE \$5

PELLEGRINO SPARKLING \$5
VOSS STRAWBERRY GINGER SPARKLING \$6
RAMUNE STRAWBERRY \$5
PELLEGRINO LITER \$9
SODA \$3



OUR SIGNATURE FROZEN COCKTAIL
THE PAKPAO CHULARITA \$14

Orange & Lemongrass infused Tequila,
Lime, Prickly Pear, Cointreau Noir Floater

COCKTAILS

PANDAN LEAF SAKE MOJITO \$14
Pandan Leaf Liqueur, Lime, Mint, Sparkling Sake
BANANARAC \$16
Suntori Japanese Whiskey, Cognac, Giffard Banana Absinthe
OAXACAN SUNSET \$16
Mezcal, Aperol, Lemon, Agave, Basil
BLACK ROSE \$16
Hangar One Rose Vodka, Rose, Blackberry, Basil, Lemon
HOT SAKE NIGHT \$14
Hot Sake, Yuzu, Apricot Liqueur, Palm Simple, Lemon
Ginger Vanilla Star Anise Tea
THE APPLE FELL FAR FROM THE TREE \$14
Grey Goose Pear Vodka, Fuji Apple Sake, Apple, Lemon
Palm Simple
FORBIDDEN FLOWER SOUR \$14
Buffalo Trace Bourbon, Giffard Wild Elderflower, Meyer Lemon
Pomegranate, Peychauds Bitters
LOTUS BLOSSOM MARTINI \$16
Tito's Vodka, Giffard Lichi-Li, Dry Vermouth, Rambutan, Lychee Sake
SMOKED SUNTORI OLD FASHIONED \$16
Suntori Japanese Whiskey, Palm Simple, Angostura Bitters
PASSION FRUIT MARTINI \$16
Ketel One Grapefruit & Rose, Passion Fruit, Lemon, Prosecco
LYCHEE MULE \$15
Tito's Vodka, Lime, Lychee, Ginger Liqueur, Ginger Beer
MUAY THAI PUNCH \$15
Pineapple Infused Rum, Lime, 03 Orange Liqueur, Pineapple, Velvet Falernum
STRAWBERRY BASIL MARTINI \$15
Gin, Giffard Wild Elderflower, Strawberry Meyer Lemon Shrub, Basil
BUDDHA'S PUNCH \$15
Gray Whale Gin, Aperol, Mango, Angostura Bitters, Thai Basil
SWEET SEDUCTION \$15
Diplomatico Rum, Banana, Passion Fruit, Palm Simple, Prosecco
KAKIGORI COCONUT PAINKILLER \$15
Rumhaven Coconut Rum, Velvet Falernum, Giffard Coconut, Giffard Pineapple, Lime
ESPRESSO MARTINI \$17
Van Gogh Espresso Vodka, Hazelnut, Godiva Chocolate, St. George Coffee Liqueur
PHUKET COOLER \$14
Ketel One Citroen Vodka, Dragonfruit, Mango, Lemon
RANCH WATER \$14
Casamigos Silver, Topo Chico, Lime

“TRY OUR CHULARITA OR
DRAGON'S LAIR TODAY!”



OUR SIGNATURE SHAREABLE COCKTAIL
DRAGON'S LAIR \$65

Casamigos Blanco Tequila, Ketel One Citroen Vodka
Rumhaven Coconut Rum, Plantation O.F.T.D Rum
Orange, Pineapple, Lemon, Prosecco

SKINNIES

HIBISCUS MARGARITA \$16
Casamigos Silver, Lime, Hibiscus, Topo Chico
BLACKBERRY MOJITO \$14
Rum, Blackberry, Lime, Mint, Sparkling Sake
POMEGRANATE LEMON DROP \$16
Ketel One Citroen, Aloe Vera Pomegranate, Yuzu
WATERMELON SLIM \$13
Ketel One Vodka, Fresh Watermelon, Green Tea, Mint

SIGNATURE MOCKTAILS

PASSION FRUIT PUNCH \$7
Passion Fruit, OJ, Cranberry, Martinelli's Sparkling Apple Cider
SPIRULINA REFRESHCA \$8
Kale, Spinach, Cucumber, Basil, Lime, Apple, Spirulina
KISS MY SPRITZ \$8
Prickly Pear, Mint, Lemon, Aviation Apple Acai
GARNETT GIMLET \$8
Strawberry, Rosewater, Basil, Lemon, Honey, Ginger

DRAFT BEER

PETICOLAS GOLDEN OPPORTUNITY \$10
Medium Bodied, Light Pleasant Aroma
SAPPORO \$9
Dry, Light, Japanese Beer
ACE PEAR CIDER \$8
Semi Dry, Light Bodied, Moderate Tartness & Acidity
STELLA ARTOIS \$9
Floral Aroma, Well Balanced Malt, Sweetness
Crisp Hop Bitterness, Soft Dry Finish

BOTTLED BEER

SINGHA \$6
A German Style Lager that is Balanced,
Bold, Grainy, Light, Rich & Smooth
CHANG \$6
A Light Bodied American Style Lager with
Red Apple, Caramel & Light Bitterness
LUCKY BUDDHA \$9
A Light Pale Lager, Dry & Grainy
KIRIN ICHIBAN \$6
A Sweet, Malty, & Grainy Lager
ASAHI \$6
A Smooth Light Dry Rice Lager
TIGER \$6
A Full Bodied Pale Lager Beer with Soft
Bready Aroma, and hints of Tropical Fruit
BUD LIGHT \$5
A Light Bodied Lager with a Subtle Hop Aroma
Malt Sweetness, and a Crisp Finish

AMSTEL LIGHT \$6
A Light Dry Lager
DOS EQUIS \$6

@PAKPAOTHA



SISTER RESTAURANTS



PAKPAO
THAI FOOD



HAWTHORN



WILLS
STEAKHOUSE

el Bolero

COCINA MEXICANA



PAKPAO

THAI FOOD

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STARTERS

EDAMAME \$10

Togorashi Spice

KIMCHI FRIES \$12

Kimchi Aioli, Kimchi

NEAU SAWAN [salty beef jerky] \$12

Choice of Salty Beef Jerky, Spicy BBQ Jerky, Massaman Curry Jerky

SAM NEUA SAWAN [beef jerky flight] \$15

All 3 of Salty Beef Jerky, Spicy BBQ Jerky and Massaman Curry Jerky

PAO PAO SHRIMP \$15

Tempura Battered Popcorn Shrimp

Thai Chili Remoulade

PAD MED [toasted cashews] \$13

Cashews, Bird's Eye Chili, Scallion

KHAI LUK KEUY [son in law egg] \$7

Deep-Fried Hard Boiled Egg, Tamarind Jam

VIETNAMESE SUMMER ROLLS \$12

Mango, Cucumber, Herbs,

Choice of Chicken, Shrimp or Tofu

CRAB AND TOFU RANGOONS \$13

Fresh Lump Crab, Crispy Shallot, Thai Sriracha

PEEK GAI NAM DAENG [crispy chicken wings] \$13

Marinated Thai Crispy Wings, Sweet & Spicy Tamarind Jam

SATAY GAI [chicken skewers] \$12

Grilled Chicken, Coconut Milk, Curry, Lemongrass

Served with Peanut Sauce & Cucumber Relish

PORK POTSTICKERS \$12

Ground Pork, Scallion, Crispy Garlic, Soy Chili Dipping Sauce

CRISPY CHICKEN SPRING ROLLS \$13

Chinese Black Bean, Sweet & Sour Sauce

SIU MAI DUMPLINGS \$13

Dumpling Sauce, Fried Garlic, Scallion



SALAD & SOUPS

TOM KHA GAI [chicken coconut soup] CUP \$8/BOWL \$15

Lemongrass Poached Chicken, Coconut Milk, Straw Mushroom

Galangal, Kaffir Lime Leaf

TOM YUM GOONG [spicy hot & sour shrimp soup] CUP \$8/ BOWL \$15

Poached Tiger Shrimp, Roasted Chili, Lime Juice, Kaffir Lime Leaf, Galangal

THAI COCONUT CRAB SOUP - CUP \$8/BOWL \$15

Coconut Milk, Crab

SOM TUM [green papaya salad] \$14

Green Papaya, Tomato, Long Bean, Peanut, Dried Shrimp, Bird's Eye Chili, Lime Juice

LARB GAI [minced chicken salad] \$14

Rice Powder, Minced Chicken, Shallot, Mint, Cilantro, Lime Juice

NEUA NAM TOK [waterfall steak salad] \$17

Steak, Cucumber, Red Onion, Bird's Eye Chili, Fresh Lime Juice

YUM GAI YANG [Thai grilled chicken salad] \$15

Marinated Chicken Breast, Cherry Tomato, Thai Basil, Kaffir Lime Leaf,

Ginger Soy Vinaigrette, Sub Steak +2 Shrimp +4 Grilled Salmon +7



KUAY TIEW PED [duck noodle pho] \$26

Thin Rice Noodle, Bean Sprout, Star Anise, Cinnamon,
Fried Garlic, Duck, Broth

PAKPAO SIDES

PEANUT SAUCE \$2

STICKY RICE \$4

JASMINE RICE \$4

BROWN RICE \$4

COCONUT RICE \$5

CURRY RICE \$5

FRIED RICE \$6

WOK FRIED CHINESE BROCCOLI \$6

WOK FRIED BABY BOK CHOY \$6

WOK FRIED APPLE EGGPLANT \$6

ROTI FLATBREAD \$4

FRIED EGG \$3



NOODLES & RICE

PAD THAI [rice noodle stir fry]

Thin Rice Noodle, Egg, Bean Sprout, Scallion, Peanut, Tamarind

Tofu 15 - Vegetable 15 - Chicken 16 - Steak 18 - Shrimp 20 - Combo 22

PAD KEE MAO [drunken noodles]

Wide Rice Noodle, Bell Pepper, Thai Basil, Egg, Cherry Tomato

Tofu 15 - Vegetable 15 - Chicken 16 - Steak 18 - Shrimp 20 - Combo 22

PAD SEE EW [flat rice noodle]

Wide Rice Noodle, Chinese Broccoli, Egg, Garlic, Sweet Soy

Tofu 15 - Vegetable 15 - Chicken 16 - Steak 18 - Shrimp 20 - Combo 22



ENTREES



PAD PAK [wok fried mixed vegetables] \$15

Bok Choy, Chinese Broccoli, Apple Eggplant, Squash, Long Bean

NEUA MASSAMAN [braised beef short ribs] \$20

Braised Short Rib, Onion, Sweet Potato, Peanut, Tamarind

Massaman Curry, Jasmine Rice

GAJ YANG [Thai grilled chicken] \$18

Grilled Chicken, Coconut Milk, Turmeric, Garlic, Cilantro, Sweet Chili

GAENG KAREE GAI [yellow curry chicken] \$16

Chicken, Bell Pepper, Onion, Yellow Curry, Roti Flatbread

GAANG KEAU WANN PLA [green curry salmon] \$24

Salmon, Bamboo Shoot, Apple Eggplant, Chili, Holy Basil, Green Curry

GAJ TOD KAREE [pumpkin curry crispy chicken] \$19

Battered Chicken, Root Vegetables, Northern Style Pumpkin Curry

PAD KRA POW MOU [holy basil ground pork] \$16

Ground Pork, Apple Eggplant, Holy Basil, Garlic, Onion, Jasmine Rice

Add Wok Fried Egg +2

PED SARM ROD [crispy tamarind duck] \$34

Roast Duck, Holy Basil, Tamarind, Garlic, Bok Choy, Squash, Jasmine Rice

PLA YANG PAN [seared sea bass] \$32

Chinese Sausage, Roasted Brussels Sprout, Soy Bean, Nim Jim Puree

THAI GARLIC SHRIMP \$25

Crispy or Sauteed, Tiger Shrimp, Peppers, Carrots, Green Onions

MANDARIN ORANGE CHICKEN \$17

Boneless Chicken Thigh, Mandarin Zest, Ginger, Garlic, Soy

SESAME BEEF \$24

Soy, Bell Peppers, Sesame

SPICY KUNG PAO CHICKEN \$18

Chicken, Minced Ginger, Rice Wine, Soy Sauce, Chinkiang

LOLLIPOP LAMB CHOPS \$42

Colorado Lamb Lollipops, Soy, Extra Virgin Olive Oil, Ginger

TERIYAKI GRILLED TOFU \$14

Wok-Seared Vegetables, Sizzled Soy



JOIN THE FAMILY!

@PAKPAOTHAI

KHAO PAD [fried rice]

Egg, Onion, Bell Pepper, Scallion, Fresh Cucumber Slices

Tofu 15 - Vegetable 15 - Chicken 16 - Steak 18 - Shrimp 20 - Combo 22

KHAO PAD SAPPAROD [pineapple fried rice]

Chinese Sausage, Dried Shrimp, Pineapple, Curry Powder, Cashew

Tofu 18 - Vegetable 18 - Chicken 19 - Steak 21 - Shrimp 23 - Combo 25

CRAB FRIED RICE \$23

Mushrooms, Carrots, Peppers, Onions, Garlic, Chinese Sausage

Tofu 15 - Vegetable 15 - Chicken 16 - Steak 18 - Shrimp 20 - Combo 22

Book Your Private Event Today!

EVENTS@ROUTE62HOSPITALITY.COM

Welcome To

PAKPAO THAI

PAKPAO THAI

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Design District, Dallas

Join Us For

\$10 PAD THAI MONDAY | \$10 DRUNKEN NOODLE THURSDAYS