

STARTERS

NEAU SAWAN - SALTY BEEF JERKY	6
PAD MED - FRIED CASHEWS GF *	7
bird's eye chili, scallion	
KHAI LUK KEUY - SON IN LAW EGG	6
deep-fried hard boiled egg, tamarind jam	
POH PIA SOD - THAI FRESH SPRING ROLL	6/9
crispy tofu or poached shrimp, glass noodle, mango, cucumber, peanut sauce, house-made soy	
CRAB AND TOFU RANGOONS	11
fresh lump crab, crispy shallot, thai sriracha	
PEEK GAI NAM DAENG - HOT & SPICY CHICKEN WINGS *	8
marinated wings/drumettes, sweet & spicy tamarind jam	
SATAY GAI - CHICKEN SATAY GF	8
grilled chicken, coconut milk, curry, lemongrass, served with peanut sauce & cucumber relish	
HOI OBH - STEAMED MUSSELS GF *	15
steamed p.e.i. mussels, lemongrass, thai basil, chili	
MOU POW LORW - BRAISED PORK BELLY	11
pork belly, pickled daikon, mustard green, cinnamon, star anise, soy	
SIU MAI - PORK & SHRIMP DUMPLINGS	9
ground pork & shrimp, scallion, crispy garlic	
PAO PAO SHRIMP	10
tempura battered popcorn shrimp, thai chili remoulade	
FIVE SPICE BEEF WONTONS	8
braised short rib, glass noodle, sweet & sour nam prik	
SAM NEUA SAWAN - BEEF JERKY & BEER FLIGHT	14
salty beef jerky, spicy bbq jerky, massaman curry jerky, 3 local brews	

SOUPS

TOM KHA GAI - CHICKEN COCONUT SOUP GF	CUP/BOWL
lemongrass poached chicken, coconut milk, straw mushroom, galangal, kaffir lime leaf	5/12
TOM YUM GOONG - SPICY HOT & SOUR SHRIMP SOUP GF *	6/14
poached shrimp, roasted chili, lime juice, kaffir lime leaf, galangal	

We would LOVE to Cater Your Event!
 Email events@ARGconcepts.com

 Follow Us on Instagram @pakpaothai and #EATpakpao

SALADS

SOM TUM - GREEN PAPAYA SALAD GF *	8
green papaya, tomato, long bean, peanut, dried shrimp, bird's eye chili, fresh lime juice	
LAAB GAI - MINCED CHICKEN SALAD GF	10
minced chicken, shallot, mint, cilantro, fresh lime juice	
NEUA NAM TOK - WATERFALL STEAK SALAD *	14
wagyu beef, cucumber, red onion, bird's eye chili, fresh lime juice	
YUM PAK BOONG KROB - MORNING GLORY SALAD	12
fried thai water spinach, shrimp, shallot, cucumber relish, yum dressing	
YUM GAI YANG - THAI GRILLED CHICKEN SALAD GF	13
marinated chicken breast, cherry tomato, thai basil, kaffir lime leaf, ginger soy vinaigrette	
sub shrimp +2/grilled salmon +4	
PAK SALAD - CHOPPED VEGETABLE SALAD	10
romaine lettuce, baby heirloom tomato, roasted corn, bean sprout, aromatic herb dressing	

NOODLES

KUAY TIEW PED - DUCK NOODLE SOUP	14
thin rice noodle, bean sprout, star anise, cinnamon, fried garlic, duck, broth	
PAD THAI - RICE NOODLE STIR FRY GF	
thin rice noodle, egg, bean sprout, scallion, peanut, tamarind	
VEGAN 12 - TOFU 12 - CHICKEN 12 - STEAK 16 - SHRIMP 16 - COMBO 18	
PAD KEE MAO - DRUNKEN NOODLES	
wide rice noodle, onion, bell pepper, thai basil, egg, cherry tomato	
VEGAN 12 - TOFU 12 - CHICKEN 12 - STEAK 16 - SHRIMP 16 - COMBO 18	
PAD SEE EW - FLAT RICE NOODLE	
wide rice noodle, chinese broccoli, egg, garlic, sweet soy	
TOFU 12 - CHICKEN 12 - STEAK 16 - SHRIMP 16 - COMBO 18	

RICE

KHAO PAD - FRIED RICE
egg, onion, bell pepper, scallion, fresh cucumber slices
TOFU 12 - CHICKEN 12 - STEAK 16 - SHRIMP 16 - COMBO 18
KHAO PAD SAPPAROD - PINEAPPLE FRIED RICE
chinese sausage, dried shrimp, pineapple, curry powder, cashew
CHICKEN 16 - SHRIMP 20

GF = GLUTEN FREE

* = SPICY

WE ARE AN MSG-FREE ZONE

ENTREES

PAD PAK - WOK FRIED MIXED VEGETABLES	12
bok choy, chinese broccoli, apple eggplant, onion, squash, long bean	
GAI YANG - GRILLED CHICKEN	15
grilled chicken, coconut milk, turmeric, garlic, cilantro, sweet chili	
GAENG KAREE GAI - CHICKEN WITH YELLOW CURRY *	14
chicken, bell pepper, onion, yellow curry, roti flatbread	
GAI TOD KAREE - CRISPY FRIED CHICKEN CURRY	17
battered chicken, root vegetables, northern style pumpkin curry	
PAD KRA POW MOU - HOLY BASIL GROUND PORK *	14
ground pork, apple eggplant, holy basil, garlic, onion, jasmine rice	
add wok fried egg +2	
PED SARM ROD - CRISPY TAMARIND DUCK	19
roast duck, holy basil, tamarind, garlic, bok choy, squash, jasmine rice	
NEUA MASSAMAN - SHORT RIB WITH MASSAMAN CURRY	19
braised short rib, onion, sweet potato, peanut, tamarind	
massaman curry, jasmine rice	
SUEA RONG HAI - GRILLED WAGYU STEAK	19
wagyu beef, potato, onion, eggplant nam prik noom	
GAANG KEAU WANN PLA - SALMON WITH GREEN CURRY *	18
salmon, bamboo shoot, apple eggplant, chili, holy basil, green curry	
PLA YANG - PAN SEARED STRIPED BASS GF *	18
chinese sausage, roasted brussels sprout, soy bean, nim jim puree	
GOONG YANG - GRILLED PRAWNS GF	21
golden beets, sorrel, sweet rice, rhubarb nam pla prik	
HOI CHAEHN YANG - SEARED DIVER SCALLOPS GF	22
brussels sprout, mushroom, oyster sauce, red curry, tomato broth	

SIDES

PEANUT SAUCE	2	STICKY RICE	3
JASMINE RICE	2	BROWN RICE	3
COCONUT RICE	5	CURRY RICE	5
WOK FRIED VEGGIE	6	ROTI FLATBREAD	3

*choice of chinese broccoli, baby bok choy, or apple eggplant



DFW LOCATIONS

Design District
 214.749.7002
 Preston Hollow
 214.484.8772
 Coming Soon
 FORT WORTH
 WEST 7TH