SHAREABLES FOR THE TABLE SALAD & SOUPS

GREEN CURRY OKRA STIR FRY \$14 GF Okra, Onions, Peppers, Green Curry

TOFU & SHIITAKE \$16

Sesame, House Soy, Shiitakes

LUCKY BUDDHA SHISHITO PEPPERS \$14 🌶 Lucky Buddha Beer Tempura Battered Shishito Peppers

Served with Pao Pao Sauce

CAMBODIAN GRILLED CORN \$14 GF

Fresh Corn, Palm Sugar, Pandanus Leaf, Togorashi

CRISPY BRUSSELS SPROUTS \$14 GF

Tahini Dressing, Sesame Seeds

STARTERS

EDAMAME \$10 GF Togorashi Spice

KIMCHI FRIES \$12 🌶

Kimchi Aioli, Kimchi

NEAU SAWAN [salty beef jerky] \$11 Choice of: Salty Beef Jerky, Spicy BBQ Jerky, Massaman Curry Jerky

SAM NEUA SAWAN [beef jerky flight] \$16

Salty Beef Jerky, Spicy BBQ Jerky and Massaman Curry Jerky

PAO PAO SHRIMP \$15 🎾

Tempura Battered Popcorn Shrimp, Thai Chili Remoulade

THAI COCONUT SHRIMP \$14

Crispy Coconut Jumbo Shrimp, Asian Slaw, Sweet & Sour Sauce

KHAI LUK KEUY [son in law egg] \$7 Deep-Fried Medium Boiled Egg, Fried Shallots, Tamarind Jam

VIETNAMESE SUMMER ROLLS \$13 GFV

Mango, Cucumber, Herbs Choice of: Chicken, Shrimp or Tofu

CRAB AND TOFU RANGOONS \$14

Fresh Lump Crab, Crispy Shallot, Thai Sriracha

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

Marinated Thai Crispy Wings, Fried Garlic, Scallion, Served with Sweet & Spicy Tamarind Jam

SATAY GAI [chicken skewers] \$13 Grilled Chicken, Coconut Milk, Curry, Lemongrass, Served with Peanut Sauce & Cucumber Relish

PORK POTSTICKERS \$13

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

CRISPY CHICKEN SPRING ROLLS \$14

Chinese Black Bean, Sweet & Sour Sauce

SIU MAI DUMPLINGS \$13

Pork, Shrimp, Fried Garlic, Scallion, Served with Dumpling Sauce

TEMPURA CORN FRITTERS \$12

Corn, Carrots, Red Onions, Yum Yum Sauce

TOM KHA GAI [chicken coconut soup] \$9 GF

Lemongrass Poached Chicken, Coconut Milk, Straw Mushroom, Cherry Tomato, Galangal, Kaffir Lime Leaf

THAI COCONUT CRAB SOUP - \$10

Coconut Milk, Crab, Water Chestnut, Basil

SOM TUM [green papaya salad] \$14 𝒯 GF Green Papaya, Tomato, Long Bean, Peanut, Dried Shrimp, Bird's Eye Chili, Lime Juice

LARB GAI [minced chicken salad] \$14 GF Rice Powder, Minced Chicken, Shallot, Mint, Cilantro, Lime Juice

NEUA NAM TOK [waterfall steak salad] \$20 #

Steak, Cucumber, Red Onion, Bird's Eve Chili, Lime Juice

PHUKET SALAD \$14

Shaved Cabbage, Shaved Iceberg, Cucumber, Bell Pepper, Scallion, Cashews, Cilantro, Avocado, Mango, Sweet Chili & Soy Vinaigrette ADD Chicken +\$7, Steak +\$9, Shrimp +\$11, Salmon +\$14

YUM GAI YANG [Thai grilled chicken salad] \$17

Marinated Chicken Breast, Cherry Tomato, Thai Basil, Kaffir Lime Leaf, Ginger Soy Vinaigrette - Sub Steak + \$2, Shrimp + \$4, Grilled Salmon + \$7

NOODLES & RICE

PAD THAI[rice noodle stir fry] GFV

Thin Rice Noodle, Egg. Bean Sprout, Scallion, Peanut, Tamarind Tofu 16 - Vegetable 16 - Chicken 17 - Steak 19 - Shrimp 21 - Combo 23

PAD KEE MAO [drunken noodles] V

Wide Rice Noodle, Bell Pepper, Thai Basil, Egg, Cherry Tomato Tofu 16 - Vegetable 16 - Chicken 17 - Steak 19 - Shrimp 21 - Combo 23

PAD SEE EW [flat rice noodle] V

Wide Rice Noodle, Chinese Broccoli, Egg, Garlic, Sweet Soy Tofu 16 - Vegetable 16 - Chicken 17 - Steak 19 - Shrimp 21 - Combo 23

KHAO PAD [fried rice] V Egg, Onion, Scallion, Fresh Cucumber Slices

Tofu 16 - Vegetable 16 - Chicken 17 - Steak 19 - Shrimp 21 - Combo 23

KHAO PAD SAPPAROD [pineapple fried rice] V

Chinese Sausage, Dried Shrimp, Pineapple, Curry Powder, Cashew Tofu 19 - Vegetable 19 - Chicken 20 - Steak 22 - Shrimp 24 - Combo 26

CRAB FRIED RICE \$24

Mushrooms, Carrots, Onions, Garlic, Chinese Sausage

THAI BABY BACK RIBS \$24

Served With Fries

ENIOY YOUR RIBS WITH A BUCKET OF BEER

pair a bucket of four beers with an order of ribs for \$24

PAD PAK [wok fried mixed vegetables] \$15 V Bok Choy, Chinese Broccoli, Thai Eggplant, Squash, Long Bean, Iasmine Rice

NEUA MASSAMAN [braised beef short ribs] \$26

Braised Short Rib, Onion, Sweet Potato, Peanut, Tamarind, Massaman Curry, Jasmine Rice

GAI YANG [Thai grilled chicken] \$18

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

GAENG KAREE GAI [yellow curry chicken] \$17 Chicken, Sweet Potatoes, Bell Pepper, Onion, Yellow Curry, Jasmine Rice, Roti Flatbread

GAANG KEAU WANN PLA [green curry salmon] \$25 JGF

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

GAI TOD KAREE [pumpkin curry crispy chicken] \$19 Battered Chicken, Root Vegetables, Jasmine Rice, Pumpkin Curry

PAD KRA POW MOU [holy basil ground pork] \$17 Ground Pork, Apple Eggplant, Holy Basil, Garlic, Onion, Jasmine Rice Add Wok Fried Egg +\$2

THAI GARLIC SHRIMP \$25

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

MANDARIN ORANGE CHICKEN \$18

Mandarin Zest, Ginger, Garlic, Jasmine Rice

GARLIC BEEF \$25 Long Bean, Garlic, Onion, Bell Pepper, Bird's Eye Chili, Jasmine Rice

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SPICY KUNG PAO CHICKEN \$18 🍠

Minced Ginger, Rice Wine, Soy, Chinkiang, Peanuts, Jasmine Rice



ACCOMPANIMENTS

STICKY RICE \$5 **JASMINE RICE \$5 BROWN RICE \$5 COCONUT RICE \$6 CURRY RICE \$6 FRIED RICE \$7 CHINESE BROCCOLI \$6 BABY BOK CHOY \$6 THAI APPLE EGGPLANT \$6 ROTI FLATBREAD \$4 FRIED EGG \$2**

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