

HOURS

SUNDAY - THURSDAY 11AM - 9PM

FRIDAY 11AM - 10PM

SATURDAY 4PM - 10PM



PAKPAOD

THAI FOOD

HAPPY HOUR

MONDAY - FRIDAY 4PM-6PM

\$10 PAD THAI MONDAYS

\$10 DRUNKEN NOODLE THURSDAYS

SHAREABLES FOR THE TABLE

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 NEAU 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

PAD MED [toasted cashews] \$13 🌶️ GF
Cashews, Bird's Eye Chili, Scallion

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 GF V
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 🌶️ 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

SALAD & SOUPS

TOM KHA GAI [chicken coconut soup] \$9 GF
Lemongrass Poached Chicken, Coconut Milk, Straw Mushroom,
Cherry Tomato, Galangal, Kaffir Lime Leaf

TOM YUM GOONG [hot & sour soup] \$9 🌶️ GF
Poached Tiger Shrimp, Roasted Chili, Mushrooms, Lemongrass,
Shallots, Kaffir Lime Leaf, Galangal

THAI COCONUT CRAB SOUP - \$10
Coconut Milk, Crab, Water Chestnut, Basil

SOM TUM [green papaya salad] \$14 🌶️ 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 Eye 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] GF V
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

PAIR YOUR RIBS WITH A BUCKET OF BEER
add a bucket of four beers +\$24

ENTREES

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

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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V = VEGAN OPTION AVAILABLE GF = GLUTEN FREE 🌶️ = SPICY