









## Appetizers

<b>VEGETARIAN SPRING ROLLS (3) (Pho-Pia-Pak)</b> .....	<b>4.00</b>
Clear noodle and mixed vegetables wrapped in spring roll shell, served with carrot and pineapple sauce.	
<b>FRESH BASIL ROLLS (2) (Pho-Pia-Sod)</b> .....	<b>4.50</b>
Shrimp, pork, bean sprouts, basil and green leaves wrapped in rice paper, served with sweet tamarind sauce (can be made vegetarian with tofu).	
<b>CHICKEN ROLLS (2) (Pho-Pia-Kai)</b> .....	<b>4.50</b>
Minced chicken, onions, bell peppers, celery and basil leaves wrapped in spring roll shell, served with sweet plum chili sauce.	
<b>CORN CAKES (4) (Tod-Mun-Kao-Pod)</b> .....	<b>5.50</b>
Deep fried corn patties served with sweet and sour sauce.	
<b>FRIED TOFU (Tao-Hoo-Tod)</b> .....	<b>5.50</b>
Deep fried tofu served with sweet and sour sauce mixed with peanuts.	
<b>KIEW TOD (6)</b> .....	<b>5.50</b>
Ground chicken wrapped in pastry shell, deep fried served with sweet and sour sauce.	
<b>THAI DUMPLINGS (4) (Kha-Nom-Jeeb)</b> .....	<b>6.50</b>
Steamed ground pork wrapped in pastry shell served with tamarind sauce.	
<b>FISH CAKES (6) (Tod-Mun-Pla)</b> .....	<b>7.50</b>
Ground fish seasoned with red curry paste, green beans, kaffir lime leaves, served with cucumber sauce.	
<b>SATAY CHICKEN (4) (Sa-Tay-Kai)</b> .....	<b>7.50</b>
Grilled chicken on bamboo skewer, serve with peanut sauce and cucumber sauce.	
<b>WINTER SHRIMP (6) (Goong-Gra-Bog)</b> .....	<b>8.50</b>
Fried shrimp wrapped in spring roll shell, served with sweet plum chili sauce.	
<b>CALAMARI (Pla-Muek-Tod)</b> .....	<b>8.50</b>
Lightly breaded fried squid, served with sweet tamarind sauce.	
<b>TEMPURA SHRIMP (5) AND VEGETABLES (Goong-Chup-Pang-Tod)</b> .....	<b>10.50</b>
Deep fried shrimp and mixed vegetables served with tempura sauce.	






## Soups

	Cup	Bowl
<b>COCONUT CHICKEN SOUP (Tom-Kha-Kai)</b> .....	<b>3.50</b>	<b>8.50</b>
Chicken, mushrooms, lemongrass, galanga, lime juice in coconut soup.		
 <b>SPICY CHICKEN SOUP (Tom-Yum-Kai)</b> .....	<b>3.50</b>	<b>8.50</b>
Chicken, mushrooms in hot and sour soup.		
 <b>SPICY MUSHROOM SOUP (Tom-Yum-Hed)</b> .....	<b>3.50</b>	<b>8.50</b>
Mushrooms and green onions in hot and sour soup.		
 <b>SPICY VEGETABLES AND TOFU SOUP (Tom-Yum-Pak-Tao-Hoo)</b> .....	<b>8.50</b>	
Mixed vegetable and fried tofu in hot and sour soup.		
 <b>SPICY SHRIMP SOUP (Tom-Yum-Goong)</b> .....	<b>4.50</b>	<b>10.50</b>
Shrimp and mushrooms in hot and sour soup.		
 <b>SPICY SEAFOOD SOUP (Pho-Tak)</b> .....	<b>12.50</b>	
Shrimp, scallop, mussels, squid, fish, crab in hot and sour soup.		
 <b>STEAMED MUSSELS IN CLAY POT (Hoi-Malang-Phu-Opp-Mor-Din)</b> .....	<b>9.50</b>	
Steamed mussels with lemon grass, onion and basil leaves.		

 = A bit spicy

  = Medium spicy

   = Very Spicy



## Salads

<b>THAI SALAD</b> .....	4.50
Fresh mixed green salad, served with peanut dressing.	
<b>GRILLED CHICKEN SATAY SALAD</b> .....	8.50
Grilled chicken strips served on mixed green salad and topped with peanut dressing.	
<b>LARB CHICKEN/PORK/TOFU (Larb-Kai, Larb-Moo, Larb-Tao-Hoo)</b> .....	8.50
Minced chicken, pork, or tofu mixed with lime garlic sauce, ground roasted rice, onions and chili, garnished with cabbage and lettuce.	
<b>NAM SOD</b> .....	8.50
Minced pork mixed with lime sauce, sliced fresh ginger, chili, onion, cilantro and peanuts, garnished with cabbage and lettuce.	
<b>NAM TOK</b> .....	8.50
Grilled beef tenderloin with lime garlic sauce, cilantro, ground roasted rice, onions, cucumber, chili, garnished with cabbage and salad.	
<b>GRILLED BEEF SALAD (Yum-Nurr-Yang)</b> .....	8.50
Grilled beef tenderloin, mixed with romaine lettuce, carrots, tomatoes, cucumbers, onions, lime garlic dressing and chili.	
<b>SQUID SALAD (Yum-Pla-Muek)</b> .....	9.50
Boiled squid in lime sauce, roasted chili bean sauce, cilantro and onions, garnished with cabbage and green salad.	
<b>HOT AND SPICY GLASS NOODLE SALAD (Yum-Woon-Sen)</b> .....	10.50
Glass noodle with ground chicken, shrimp, onions, green leaf in spicy lime sauce top with roasted peanut.	
<b>SPICY SEAFOOD SALAD (Yum-Tha-Lay)</b> .....	13.50
Mixed seafood, onion, tomatoes, green onions, green leaves in spicy lime sauce.	
<b>ROASTED DUCK SALAD (Yum-Ped)</b> .....	13.50
Sliced, boneless roasted duck with onions, cilantro, cashew nuts, chili bean paste in lime garlic sauce. Garnished with cabbage and salad.	




## Seafood

<b>SALMON GREEN CURRY (Gang-Kiew-Wan-Salmon)</b> .....	14.95
Sautéed salmon filet with green curry and coconut sauce, bell peppers, bamboo shoot, green beans and basil leaves.	
<b>GARLIC SALMON FILET (Salmon-Tod-gra-Tiem)</b> .....	14.95
Gently fried salmon with garlic sauce, served with curry rice and steamed mixed vegetables.	
<b>GARLIC SHRIMP WITH BROCCOLI (Goong-Gra-Tiem)</b> .....	14.95
Sautéed shrimp and broccoli in garlic sauce.	
<b>CATFISH GREEN CURRY (Gang-Kiew-Wan-Pla-Duk)</b> .....	14.95
Sliced catfish filet sautéed with green curry and coconut sauce, bell peppers, bamboo shoot, Thai spice ginger and basil leaves.	
<b>SPICY BASIL CATFISH (Pad-Gra-Prow-Pla-Duk)</b> .....	14.95
Crispy fried catfish filet sautéed with onions, bell peppers, mushrooms, cabbage, carrots, basil leaves and Thai spices ginger.	
<b>CATFISH WITH SWEET TAMARIND SAUCE (Pla-Duk-Rad-Prik)</b> .....	14.95
Lightly fried catfish filet topped with sweet chili and tamarind sauce.	
<b>SPICY BASIL SEAFOOD COMBO (Pad-Gra-Prow-Ta-Lay)</b> .....	16.95
Stir fried shrimp, squid, scallops, mussels and fish with onions, bell peppers, basil leaves and chili sauce.	
<b>HOT GARLIC SHRIMP AND SCALLOP (Goong-Scallop-Gra-Tiem)</b> .....	16.95
Sautéed shrimp and scallop in hot garlic oil and seasoned with shrimp sauce, served with steamed broccoli and carrots.	
<b>PANANG CURRY SEAFOOD COMBO (Pa-Nang-Ta-Lay)</b> .....	16.95
Shrimp, squid, scallops, mussels, fish sautéed in panang curry, coconut sauce, bell peppers, basil leaves, served with curry rice.	
<b>MIXED SEAFOOD WITH GINGER SAUCE (Pad-King-Ta-Lay)</b> .....	16.95
Shrimp, scallop, and squid, sautéed with onions, mushrooms, cabbage, bell peppers and fresh ginger sauce.	

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## Drinks

Soft Drinks (Coke, Diet Coke, Sprite, Orange Soda, Pink Lemonade) .....	2.50
Unsweet Iced Tea, Hot tea, Coffee .....	Free refills 2.00
Bottled Water .....	1.50
Thai Iced Tea, Thai Iced Coffee .....	2.50



## Kid's Menu 12 and Under

FRIED CHICKEN AND FRENCH FRIES (Kai-Tod) .....	6.95
PAD THAI .....	6.95
Stir fried small rice noodles with eggs, peanuts, cabbage, carrots and green onions.	
PAD SEE EW .....	6.95
Pan fried wide rice noodles with eggs, broccoli, cabbage, carrots, bean sauce and light soy sauce.	
FRIED RICE (Kao-Pad) .....	6.95
Fried eggs, onions, tomatoes, green onions, cabbage and carrots.	
WINTER SHRIMP AND FRENCH FRIES .....	6.95
Fried shrimp wrapped in spring roll shell, served with sweet plum chili sauce and French fries.	
THAI SCRAMBLED EGGS (Khai-Jee-O) .....	4.95
Scrambled eggs with soy sauce served with white rice.	



## Desserts

SWEET STICKY RICE WITH MANGO (Kao-Neal-Ma-Maong) .....	5.95
Seasonal	
SWEET STICKY RICE WITH THAI CUSTARD (Kao-Neal-Sangh-Kha-Ya) .....	4.95
FRIED ICE CREAM .....	6.95
Fried vanilla ice cream wrapped with home dough served with raspberry sauce.	
TARO PEARLS IN SWEET COCONUT MILK (Bua-Loi-Pulak) .....	4.95












## Vegetarian Dishes

All noodles, curry, sautéed and fried rice dishes can be made vegetarian with tofu, suegai (made with soybean, veggie fibers, flour, soy sauce and veggie oil) and a variety of vegetables upon request.




# Entrees

Served with white jasmine rice, choice of chicken, beef, pork, tofu, suegai, veggies (shrimp \$3.00 extra)

	<b>SPICY BASIL (Pad-Gra-Prow)</b> .....	11.50
	Stir fried with onions, bell peppers, cabbage, carrots, chili basil leaves.	
	<b>CASHEW NUTS (Pad-Med-Ma-Mooang)</b> .....	11.50
	Stir fried with onions, bell peppers, cabbage, carrots, mushrooms, celery. Zucchini and cashew nuts.	
	<b>FRESH GINGER (Pad-King)</b> .....	11.50
	Stir fried with onions, bell peppers, cabbage, carrots, mushrooms, celery, zucchini, fresh ginger and bean sauce	
	<b>SWEET AND SOUR (Pad-Pure-Wan)</b> .....	11.50
	Stir fried with onions, carrots, celery, zucchini, cucumbers, tomatoes, pineapples and mushroom in sweet and sour sauce.	
	<b>GARLIC PEPPER (Pad-Gra-Tiem)</b> .....	11.50
	Sauteed with garlic and pepper sauce served on bed of mixed green salad.	
	<b>BROCCOLI AND MUSHROOM</b> .....	11.50
	Sauteed in garlic with cabbage, carrots and light soy sauce	
	<b>MIXED VEGETABLES</b> .....	11.50
	Stir fried onions, bell peppers, cabbage, carrots, mushrooms, celery, zucchini, bean sprouts in light soy sauce	
	<b>CHILI KING (Pad-Prik-King)</b> .....	11.50
	Sauteed prik king curry paste with bell peppers, cabbage, carrots, snap beans and kaffir lime leave.	
	<b>GREEN PEPPER CORN WITH HOT CHILI (Pad-Prik-Thai-On)</b> .....	11.50
	Stir fried chicken with onions, cabbage, carrots, hot jalapeno pepper and young green pepper corn.	
	<b>SPICY BASIL EGGPLANT (Gra-Prow-Ma-Kua-Yao)</b> .....	11.50
	Stir fried eggplant with onions, cabbage, carrots, bell peppers, chili, mushroom and basil leaves.	
	<b>TERIYAKI CHICKEN (Kai-Pad-Soad-Teriyaki)</b> .....	11.50
	Stir fried chicken with teriyaki sauce, cabbage, carrots, mushrooms and broccoli.	
	<b>PEANUT CHICKEN (Pra-Ram-Long-Song)</b> .....	11.50
	Chicken, broccoli, snow peas, carrots, mushrooms, mixed veggies topped with sweet peanut sauce.	
	<b>ORANGE CHICKEN OR BEEF (Kai-Som)</b> .....	11.50
	Deep fried chicken breast or beef, carrots, snow peas with sweet orange sauce.	
	<b>PAD-WOON-SEN</b> .....	11.50
	Stir fried clear noodles with napa cabbage and mixed vegetables.	
	<b>PANANG CURRY (Gang-Pa-Nang)</b> .....	12.50
	Sauteed panang curry with coconut sauce and mixed vegetables.	
	<b>MASAMAN CURRY (Gang-Mas-Sa-Man)</b> .....	12.50
	Sauteed masaman curry with coconut sauce, avocado and cashew nuts.	
	<b>YELLOW KAREE CURRY (Gang-Ka-Ree)</b> .....	12.50
	Sauteed karee curry with coconut sauce, steamed potatoes and mixed vegetables.	
	<b>SPICY GREEN CURRY (Gang-Kiew-Wan)</b> .....	12.50
	Sauteed green curry with coconut sauce, bell peppers, bamboo shoot, eggplant and basil leaves.	
	<b>SPICY RED CURRY (Gang-Dang)</b> .....	12.50
	Sauteed red curry with coconut sauce, bell peppers, bamboo shoot, eggplant and basil leaves.	
	<b>SPICY JUNGLE CURRY (Gang-Pa)</b> .....	12.50
	Bamboo shoots, green beans, baby corn, bell peppers, mushrooms, fresh basil and herbs in red curry paste.	

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# Chef's Specials




All Chef's specials are served with white jasmine rice

-  LAMB PANANG CURRY (Pa-Nang-Gak) ..... 18.95  
Char-grilled rack of lamb topped with panang curry sauce, bell pepper, green pepper corn. Served with steamed broccoli.
-  SPICY BASIL ROASTED DUCK (Gra-Prow-Ped)..... 16.95  
Stir fried boneless roasted duck with onions, mushroom, cabbage, carrots, bell pepper, eggplant and basil leaves
-  ROASTED DUCK CURRY (Gang-Ped) ..... 16.95  
Boneless roasted duck topped with red curry sauce, pineapples, tomatoes and basil leaves, eggplant, and basil leaves.
-  ROASTED DUCK IN TAMARIND SAUCE (Ped-Sam-Rod) ..... 16.95  
Lightly fried boneless roasted duck topped with sweet chili and tamarind sauce.




# Rice And Noodles

Choice of chicken, beef, pork, tofu, suegai, mixed veggies (shrimp \$3.00 extra if not in dish description).

- THAI FRIED RICE (Kao-Pad) ..... 10.50  
Stir fried eggs, onions, tomatoes, cabbage, carrots, green onions.
-  THAI SPICY FRIED RICE WITH BASIL (Kao-Pad-Gra-Prow) ..... 10.50  
Stir fried rice with spicy sauce, eggs, onions, cabbage, carrots, bell peppers, basil leaves.
- PINEAPPLE FRIED RICE WITH CASHEW NUTS (Kao-Pad-Sap-Pa-Rod) ..... 12.50  
Stir fried shrimp, pineapple, cabbage, carrots, sweet onions and cashew nuts.
- THAI FRIED RICE SEAFOOD (Kao-Pad-Ta-Lay) ..... 14.50  
Stir fried seafood (includes shrimp), eggs, onions, tomatoes, cabbage, carrots, green onions.
- LADNA ..... 11.50  
Pan fried wide rice noodles topped with gravy, cabbage, carrots, broccoli and bean sauce.
-  THAI SPICY NOODLES (Pad-Kee-Mao) ..... 11.50  
Pan fried wide rice noodles with eggs, onions, cabbage, carrots, bell peppers, basil leaves, snap bean and chili.
- CHICKEN NOODLE SALAD (Ku-Theal-Kua-Kai)..... 11.50  
Pan fried wide rice noodles with eggs, garlic soy sauce and mixed green salad.
- PAD SEE EW ..... 11.50  
Pan fried wide rice noodles with eggs, cabbage, carrots, broccoli, bean sauce and light soy sauce.
- PAD THAI ..... 11.50  
Stir fried shrimp, small rice noodles with eggs, ground peanuts, cabbage, carrots and green onions.
- EGG NOODLE WITH PORK (Bah-Mee-Hang-Moo) ..... 10.50  
Steamed egg noodle, napa cabbage, and pork, seasoned with garlic sauce, light soy sauce, chili sauce, crushed peanuts and scallions.
- EGG NOODLE SOUP WITH PORK (Bah-Mee-Nam-Moo) ..... 10.50  
Steamed egg noodle, napa cabbage, and pork, seasoned with garlic sauce in clear soup.
- RICE NOODLE SOUP WITH PORK (Ku-Theal-Nam) ..... 10.50  
Steamed wide rice noodle, napa cabbage, and pork, seasoned with garlic sauce in clear soup.
-  CURRY NOODLE SOUP (Ku-Theal-Gang) ..... 10.50  
Rice noodles in red curry sauce with coconut milk, bean sprouts, green onions, tomatoes and cilantro.
- SUKI..... 13.50  
Stir fried clear noodles with eggs, shrimp, chicken, squid, napa, carrot, onions, bell peppers in garlic soy sauce.
- GO-SEE-MEE SEAFOOD (Go-See-Mee-Ta-Lay) ..... 13.50  
Fried egg noodle in gravy sauce topped with shrimp, squid, scallops, baby corn, mushrooms, carrots, bamboo shoots and scallions.

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