



STARTERS

Crispy Vegetable Rolls ปอทอด (V)

Crispy spring rolls with carrots, cabbage, and ground peanuts 9.5

Fresh Shrimp or Vegetable Rolls

ปอสด (V) (GF)

Served with peanut sauce 10.95

Chicken Skewers with Peanut Sauce

สะเต๊ะ (GF)

Grilled chicken breast marinated in coconut milk and Thai herbs 9.95

Fried Calamari ปลาหมึกทอด

Served with housemade ground peanut sauce 9.95

Roti โรตีสี่ (V)

Indian roti bread served with choice of yellow curry or peanut sauce 9.95

Sai Aou - Pork Sausage ไส้อั่ว

Northern Thai-style grilled sausage, ginger, and lime slices, with side of peanuts 9.95

Spicy Thai Chicken Wings ปีกไก่ทอด

Thai-style chicken wings served with sweet and sour sauce 9.95

Sweet Pumpkin Curry Puffs กรีฟัพ

A house favorite. Deep-fried pastry puffs filled with sweet pumpkin and potato 9

Fried Chicken and Pork Dumplings ไก่หมู

Served with housemade sauce 9

Mushroom Dumplings เห็ด (V)

Served with housemade ginger sauce 9

Fried Tofu เต้าหู้ทอด (V)

Deep-fried tofu served with sweet sauce and ground peanuts 9

Crispy Shrimp Rolls กุ้งทอด

Served with sweet and sour sauce 9

SOUPS

Tom Kha (Coconut Soup) ต้มข่า (GF)

Rich and creamy, yet tangy and salty.

Made with real Thai coconut milk

Tofu 9.95 (V)

Chicken 9.95

Tom Yum Soup (Hot and Sour) ต้มยำ (GF)

Lemongrass, Thai red chili, galangal, minced tomato, and kaffir lime leaves.

Tofu 9.95 (V)

Chicken 9.95

Shrimp 11.95

SALADS

Thai Papaya Salad* ส้มตำ (GF) *includes peanuts

Famous Thai Street Food. Fresh green papaya with lime, garlic, peanuts, green beans, and tomatoes 12

Lao Papaya Salad ตำลาว

Medium spice. Famous Lao-style salad. A bit more funky. Fresh green papaya with lime, garlic, tomatoes, and fermented fish sauce 12

Nam Khao Lettuce Wraps แหนมข้าว

Crispy rice salad, Lao-style fermented pork sausage, peanuts, scallions, shallots, mint, cilantro, and lime juice 13

Larb Chicken Lettuce Wraps ลาบไก่

Ground chicken, lime dressing, red onions, cilantro, mint, and dry chili 13

Refreshing Fruit Salad ยำผลไม้ (V) (GF)

Mango, watermelon, lychee, and seasonal mixed fruits, dressed in lime 13

(V) = Vegan (GF) = Gluten-free

An 18% gratuity is included for parties of 6 or more. Not all ingredients are listed. Please notify your server of any special dietary needs.

NOODLE SOUPS

Khao Soi with Chicken Drumstick ข้าวซอย

Egg noodles in coconut curry, lime, red onion, cilantro, and pickled lettuce 15.95

Tom Zaap Pork Spare Ribs ต้มแซบ Spicy soup. Slow-cooked pork spare ribs in spicy broth 14.95

Chicken Noodle Soup ก๋วยเตี๋ยวไก่ Thai-style soup with homemade broth 13.95

Beef Soup with Egg Noodle ก๋วยเตี๋ยวเนื้อ Slow-cooked beef with homemade broth. Served with fresh egg noodles 14.95

STIR-FRY

Lunch only: comes with side of rice and salad
(Brown rice + 1)

Gra Prow Basil Garlic กระเพรา Wok-fried with garlic, fresh chili, basil, onion, bell peppers, and zucchini Tofu 12.95 Chicken 13.95 Pork 14.95 Beef 15.95 Shrimp 16.95 Squid 16.95 Ground Chicken 13.95

Chicken and Cashew Nuts ผัดเม็ดมะม่วง Sliced chicken, zucchini, scallion, cashew nuts, broccoli, and carrots Chicken or Pork 13.95 Beef 14.95

Prik King Green Beans พริกขิง Wok-fried green beans with sweet kaffir lime leaves, galangal, lemongrass, and curry paste Tofu 14.95 Chicken 15.95 Pork 15.95 Beef 16.95 Shrimp 16.95

Basil Eggplant ผัดมะเขือ

Sautéed eggplant with basil and mushroom sauce, bell peppers, and onion

Tofu 14.95 Chicken 15.95 Pork 15.95
Beef 16.95 Shrimp 16.95

Fresh Ginger Mixed Vegetables ผัดผักขิง

Wok-fried mixed vegetables in garlic, ginger, and soy sauce

Tofu, Chicken, or Pork 13.95
Beef 14.95 Shrimp 15.95

Praram Beef with Peanut Sauce

พระราม 
Tossed with mixed vegetables 14.95
Tofu  or Chicken 13.95

CURRIES

Yellow Curry แกงเหลือง

Your choice of protein simmered in coconut milk, yellow curry, tumeric, potatoes, onion, carrots, and crispy shallots.

Tofu 13.95  Chicken 14.95 Pork 14.95
Beef 15.95

Green Curry แกงเขียว

Your choice of protein simmered in coconut milk, green curry, eggplant, green beans, and Thai basil leaves

Tofu 13.95  Chicken 14.95 Pork 14.95
Beef 15.95

Red Curry แกงแดง

Your choice of protein simmered in coconut milk, red curry, bamboo shoots, Thai basil, and zucchini.

Tofu 13.95  Chicken 14.95 Pork 14.95
Beef 15.95

Pumpkin Curry แกงฟักทอง

Your choice of protein simmered in coconut milk, red curry, pumpkin, bell pepper, carrots, Thai basil, and zucchini

Tofu 14.95  Chicken 15.95 Pork 15.95
Beef 16.95

Panang Curry Beef แกงพะเนียงเนื้อ

Authentic Panang curry. Rich and creamy. Slow-cooked in coconut cream 17.95

Massaman Curry with Chicken Drumstick มัสมัน

Peanuts, cinnamon, cumin leaves, dried chili peppers, lemongrass, galangal, pepper, and tamarind 17.95

SEAFOOD

Mango Shrimp กุ้งมะม่วง

Fiery wok-fried tiger shrimp and sweet mango with basil and chili garlic sauce 16.95

Spicy Seafood Mix ผัดทะเล

Scallops, mussels, shrimp, and squid stir-fried with sweet chili sauce and eggplant 19.95

Basil Fish in Pineapple Sauce ปลาสามรส

Spicy, sweet, and sour. Fried whole pompano with three-flavors sauce, garlic, and minced bell peppers 19.95

Young Coconut Prawn กุ้งมะพร้าว

Fresh prawn young coconut with red curry sauce 16.95

Grilled Salmon ชู๊นี่แซลมอลลิ้นจี่

Lychee curry with Kaffir lime leaves.
Served with side of steamed vegetables 16.95

NOODLES + RICE

Pad Thai* ผัดไทย (GF) *includes peanuts

Wok-fried thin rice noodles with egg, tofu, ground peanuts, and fresh bean sprouts in tamarind sauce (vinegar, palm sugar, and real tamarind fruit)

Tofu 12.95 Chicken 13.95 Pork 13.95

Shrimp 14.95

Pad See Ew ผัดซีอิ้ว

Wok-fried rice noodles sautéed with egg, broccoli, garlic, vinegar, coconut sugar, and soy sauce

Tofu 12.95 Chicken or Pork 13.95

Beef or Shrimp 14.95

Pad Kee Mao (Spicy Drunken Noodles)

ผัดขี้เมา

Wok-fried rice noodles sautéed with fresh chili, garlic, egg, and basil leaves

Tofu 12.95 Chicken or Pork 13.95

Beef or Shrimp 14.95

Thai Fried Rice ข้าวผัด (GF)

Thai-style fried rice with vegetables, egg, garlic, onion, green onion, and tomatoes

Tofu 12.95 Chicken or Pork 13.95

Beef or Shrimp 14.95

Pineapple Fried Rice ข้าวผัดสัปรด (GF)

Pineapple fried rice with vegetables, cashew nuts, yellow curry paste, and raisins

Tofu 12.95 Chicken or Pork 13.95 Beef 14.95

Spicy Basil Fried Rice ข้าวผัดกระเพรา

Basil and garlic fried rice with egg, onion, green onion, and bell pepper

Tofu 12.95 Chicken or Pork 13.95 Beef 14.95

SIDES

Jasmine Rice 2.5

Brown Rice 3.5

Peanut Sauce 3.95

Sticky Rice 2.5

Roti Bread 3.5

Cucumber Salad 3.95

Steamed Flat Noodles

or Small Noodles 3.95

Steamed Vegetables 3.95



DESSERT

Mango Sticky Rice (V) (GF)

A Thai dessert favorite! Fresh sweet mango served alongside glutinous rice and coconut milk 7.95

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BEVERAGES

Non-Alcoholic

Coke 2.5

Diet Coke 2.5

Pineapple Juice 3.95

Lemonade topped with fresh ginger 3.95

Thai Iced Tea

with half + half 3.95

with coconut milk 4.95

with limeade 3.95

Thai Iced Coffee 3.95

Hot Tea 3

Hot Coffee 3.5

Red Wine

Cabernet Sauvignon 9/glass

White Wine

Sauvignon Blanc 9/glass

Champagne California (197mL) 9/glass

Beer

Sapporo, Singha (Thai), Blue Moon,

Sierra Nevada Pale Ale

Bottle 5

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