## **APPETIZERS**

#### 1. CHICKEN SATAY \$7.95

- Grilled chicken marinated in coconut milk and yellow curry powder, served with peanut sauce and cucumber salad

### 2. BANGKOK WINGS \$7.95

- Deep fried marinated chicken wings served with sweet chili sauce

## 3. SPRING ROLLS \$6.95

- Eggflower wraps filled with a variety of vegetables deep fried to a golden brown, served with plum sauce

## 4. FRESH ROLLS 7.95

- Green lettuce, carrots, cucumber, cilantro, rice noodles, chicken, and prawns wrapped in rice paper. Served with peanut sauce

## 5. CRAB WONTONS \$6.95

- Deep fried wontons stuffed with spiced crab meat and cream cheese, served with plum sauce

## 6. CHICKEN POTSTICKERS \$7.95

- Stuffed with chicken and vegetables deep fried to a golden brown, served with ginger sauce

## 7. PRAWNS IN A BLANKET \$8.95

- Fried prawns wrapped in an egg-flower wrap and stuffed with ground pork, served with sweet chili sauce

## 8. FRIED CALAMARI \$8.95

- Battered fresh calamari deep fried until crispy and served with a sweet chili sauce

## SOUPS

#### 9. TOM YUM (Choice of meat)

-Thai style hot and sour soup with tomato, lime leaves, galanga, mushrooms, onion, and cilantro

## 10. TOM KHA (Choice of meat)

- Coconut cream soup with mushrooms, onion, cilantro and thai herbs

Chicken or tofu \$10.95 Prawns \$13.95 Seafood \$14.95

#### 11. TOM JEAD WOON SEN \$10.95

-Clear broth soup with celery, carrots, peas, spinach, glass noodles, onion, and cilantro topped with roasted garlic. Your choice of tofu or chicken

## SALADS

## 12. CRISPY RICE \$11.95

 Ground chicken, spicy rice, red onion, green onion, tossed with lime juice and fish sauce on a bed of green leaf lettuce

13. LARB SALAD (pork or chicken) \$11.95 -Ground meat mixed with rice powder, lime juice, onion, and chili powder. Topped with cilantro and served with cabbage

### 14. PAPAYA SALAD(Thai or Lao style) \$11.95

-Green shredded papaya tossed with green beans, carrots, cherry tomatoes, lime juice and fish sauce. Topped with peanuts and fresh chili

## 15.. YUM WOON SEN \$12.95

-Glass noodles tossed with prawns, squid, pork, and lime juice. Topped with fresh chilis, cilantro, scallions, and peanuts

## 16. WATERFALL BEEF \$12.95

-Grilled beef tossed with onion, tomato, cilantro, and roasted rice powder

## **CURRIES** rice included

All dishes are prepared with your choice of chicken, pork, veggies or tofu. \$3.00 shrimp and beef \$4.00 for seafood Please select a spice level of 1-5

## 17. RED CURRY \$11.95

Thai red curry paste in coconut milk, bamboo shoot, bell pepper, basil (substitute pineapple or pumpkin instead of bamboo shoot for \$1.00)

## 18. PANANG CURRY \$12.95

Thai panang curry paste in a creamy coconut milk, bell pepper, and basil.

## 19. YELLOW CURRY \$11.95

Yellow curry paste in coconut milk, potatoes, and carrot.

### 20. MASSUMUN CURRY \$11.95

massaman curry paste in coconut milk, potatoes, peanut, and onion.

## 21. GREEN CURRY \$11.95

Thai green curry paste in creamy coconut milk, bell pepper, bamboo shoot, eggplant, and basil. (Add avocado\$1.00)

## **FRIED RICE**

## 22. BANGKOK FRIED RICE \$14.95

Fried rice with shrimp, pork, chicken, beef, calamari, egg, carrot-peas, onion, cilantro, and tomato.

## 23. PINEAPPLE FRIED RICE \$11.95

Fried rice in yellow curry powder with pineapple, egg, carrot-peas, tomato, onion, cilantro, and cashews. Your choice of meat.

## 24. THAI FRIED RICE \$11.95

Fried rice with broccoli, onion, tomato, egg and cilantro. Your choice of meat.

## 25. BASIL FRIED RICE \$11.95

Fried rice in sweet chili paste with egg, basil, onion, bell pepper, mushrooms, and green beans.

Your choice of meat.

## STIR-FRIES rice included

#### 26. PHAD KAPLAU \$11.95

(Basil) Stir fried green bean, onion, bell pepper and mushroom in sweet basil sauce.

#### 27. BANGKOK THAI GINGER \$11.95

Stir fried mushroom, onion, bell, celery with fresh ginger in a hint of black bean sauce.

#### 28. CASHEW NUT \$11.95

Stir fried mixed veggies and cashew nut in sweet chili paste.

#### 29. GARLIC DELIGHT \$11.95

Marinated meat sautéed in fresh garlic sauce, roasted garlic, black pepper served on a bed of broccoli, mushroom, carrot and cabbage.

### 30. SWIMMING RAMA \$11.95

Sautéed choice of meat on a bed of baby spinach and topped with peanut sauce.

## 31. SWEET & SOUR \$11.95

Stir-fried cucumber, pineapple, tomato, onion, mushroom, bell, carrot and celery in tangy sweet & sour sauce.

## **32. PHAD PRIK KHING \$11.95**

Green bean stir fried with onion, bell and sweet basil in homemade sweet chili paste. \$12.95

## 33. SPICY EGGPLANT \$11.95

Sautéed eggplant in spicy chili paste bell pepper, onion and basil.

## 34. BROCCOLI DEIGHT \$11.95

Sautéed broccoli, carrot in creamy brown sauce.

### 35. ORANGE CHICKEN \$11.95

Breaded chicken breast with cashew, carrot, onion and mushroom in homemade orange sauce.

## 36. PAD CHA SEAFOOD \$15.95

Sautéed combination seafood with krachai, bell, mushroom, onion, pepper corn and basil in homemade spicy chili sauce.

## 37. PAD PHAK

Broccoli, carrots, mushroom, celery, cabbage, bean sprouts, and spinach cooked with our house stir-fry sauce.



## 38. CRISPY GARLIC CHICKEN \$14.95

Breaded chicken breast in a homemade chili garlic sauce, topped with cilantro.

#### 39. ROASTED DUCK CURRY \$15.95

Roasted bone-in half duck in a red curry sauce with pineapple, bell peppers, cherry tomatos and basil.

#### 40. SHU CHEE SALMON \$16.95

Breaded salmon in a creamy panang curry sauce with broccoli and carrots. Topped with basil

### 41. KHO MOK TALAY \$15.95

Creamy red curry sauce with a combination of seafood, coconut meat, egg, bell and basil served in whole young coconut bowl.

#### 42. PLA RAD PRIK \$16.95

Deep-fried whole tilapia with bell peppers, onions, mushrooms, basil, and pineapple.topped with a sweet and sour chili sauce

## 43. PAD KAPLOU KAI DAO \$14.95

Thai basil, mushrooms, green beans, bell peppers, and minced chicken stir-fried in a hot basil sauce topped with a fried egg.

### 44. PAD KAPLOU MOO GROP \$15.95

Thai basil stir-fried with pork belly, onions, and bell peppers in a hot basil sauce.

## 45. PAD KANAH MOO GROP \$15.95

Pork belly and Chinese kale stirfried in oyster sauce and topped with a fried egg.

## **GRILLED**

### PAIRS WELL WITH PAPAYA SALAD

## 46. GAI YANG \$13.95

Grilled and marinated chicken served with sticky rice and dipping sauce.

### **47. CRYING TIGER \$15.95**

Grilled marinated New York Strip Steak served with sticky rice and dipping sauce.

## STREET FOOD

### **48. PAD KANA MOO KROB \$14.95**

Authentic Thai recipe for Chinese broccoli with crispy pork belly made with a special dark and sweet sauce served with rice topped with a fried egg

### 49. KAPLAU GAI KAI DAO \$14.95

Stir-fried minced chicken with hot basil served with rice and topped with fried egg. (crispy pork belly \$2.00)

## **50. BOAT NOODLE \$12.95**

Thai style noodle soup with a strong flavor, the soup is seasoned with pig blood mixed with salt and spices.

## 51. KHAO SOI \$11.95

Northern Thai coconut curry noodle soup with egg noodles, shallots, bean sprouts, cilantro and lime.

## 52. TOM YUM NOODLE SOUP \$12.95

A house special hot & sour soup with your choice of ground chicken or ground pork, pork meat ball, thin rice noodle topped with ground peanut, bean sprout, cilantro, onion, fried wonton and toasted garlic.

## 53. KHAO MUN GAI \$12.95

Thai style chicken and rice served with a house soup and spicy dipping sauce. Topped with cilantro and cucumber

## **NOODLE DISHES**

All dishes prepared with a choice of chicken, pork, veggies and tofu.

Add \$3.00 for Shimps and beef. Add \$4.00 for seafood.

#### 54. PAD THAI \$11.95

Stir-fried original Thai flavored rice noodles with eggs, bean sprouts, green onion and topped with ground peanuts.

# 55. KEE MAO NOODLES \$11.95 (Drunken Noodles)

Stir-fried wide rice noodles in a spicy chili sauce with eggs, broccoli, tomato, bell peppers, basil, onions, and mushrooms.

## 56. PAD SEE EIW \$11.95

Stir-fried wide rice noodles in sweet soy sauce with eggs, mushrooms, carrots, broccoli.

## 57. RAD NAH \$11.95

Pan fried wide rice noodles with Thai gravy sauce, broccoli, carrot and mushroom.

## **58. RAMA NOODLES \$11.95**

Pan fried wide rice noodles with broccoli, cabbage, spinach, bean sprouts, carrots, celery, and mushrooms. Topped with a creamy peanut sauce.

### 59. PAD WOON SEN \$11.95

Stir-fried bean thread noodles, eggs, and veggies in a sweet soy sauce

## 60. NOODLE SOUP \$11.95

Chicken broth with your choice of noodles, bean sprouts, baby spinach, and baby bok choy.

Topped with cilantro, onions, and toasted garlic.

Spicy Level 1\* - 5\*\*\*\*\*

## SIDE ORDERS

JASMINE RICE \$1.50
BROWN RICE \$2.00
STICKY RICE \$2.50
PEANUT SAUCE \$2.00
STEAMED VEGGIE \$3.50
STEAMED NOODLE \$3.00
STEAMED MEAT \$3.00

## **DESSERTS**

MANGO STICKY RICE(SEASONAL) \$8.00

**BLACK RICE PUDDING \$5.00** 

**DEEP-FRIED ICE CREAM \$5.00** 

ICE CREAM \$4.50 (coconut, mango, vanilla)

### NO MSG ADDED

An 20% gratuity charge will automatically be added to parties of 6+ people

NOTICE: Dishes prepared here may contain: Milk, eggs, wheat, soybean, treenuts, shellfish, and seafood products. Be aware that our food may contain or come in contact with these common allergens. Please be advised that cross contamination with these alliergens may occur due to reasons beyond our control.

# **BOTTLED BEER**

Singha \$6

Chang \$6

Tsingtao \$5

Coors Light \$5

Corna \$5

Alaskan Amber \$5

# **BEVERAGES**

\$3.50

Coke, Diet Coke, Root beer, Sprite, Shirly Temple, Roy Rogers, Iced Tea

\$5.00 Fresh Young Coconut Juice

\$3.00 Juice Pineapple, Orange, Mango

\$4.00

Thai Iced Tea, Thai Iced Coffee

\$1.50 Hot Tea (per person)

Jasmine, Green, Peppermint, Oolong,

Black Tea, Ginger Tea



## RED

Merlot \$7/\$30

Cabernet Sauvignon \$7/\$30

Syrah \$7/\$30

Pinot noir \$7/\$30

## WHITE

Chardonnay \$7/\$30

Pinot Grigio \$7/\$30

Sauvignon Blanc \$7/\$30

Reisling \$7/\$30