

SOUPS

1.) TOM KA 🌶️ \$6.95

Choices of chicken or vegetables and tofu in a coconut broth with mushrooms and fresh herbs.

Shrimp or Seafood \$7.95

2.) POH TACK SOUP 🌶️🌶️ \$7.95

A hot and sour soup with a combination of seafood, red onions, tomatoes, and basil leaves.

3.) TOM YUM 🌶️🌶️ \$6.95

Slices of chicken in a lemongrass soup with fresh mushrooms, cilantro, scallions, galangal, kaffir-lime leaves, and Thai spices.

Shrimp \$7.95

4.) TOM YUM TOFU 🌶️🌶️ \$6.95

Fresh mushrooms and tofu in a lemongrass soup with cilantro, scallions, galangal, kaffir-lime leaves, and Thai spices.

APPETIZERS & SALADS

5.) SPRING ROLLS \$5.95

Crispy veggie rolls served with a sweet and sour dipping sauce.

6.) CRAB SHRIMP PACKETS \$9.95

Crispy wrapper stuffed with shrimp, crab meat, red bell peppers, celery, and onions served with a sweet and sour dipping sauce.

7.) CHICKEN SATAY \$7.95

Grilled skewered chicken marinated in Thai spices, served with peanut sauce and cucumber radish.

8.) CRAB WONTONS \$9.95

Crispy fried wonton stuffed with crab meat and seasoned cream cheese. Served with a sweet and sour dipping sauce.

9.) FRIED CALAMARI \$8.95

Fresh squid, lightly battered and deep fried. Served with a sweet and sour dipping sauce.

10.) STEAMED DUMPLINGS \$7.95

Steamed dumplings stuffed with shrimp, crab meat, minced pork, and water chestnuts. Served with sweet soy sauce.

12.) CRISPY TOFU \$5.95

Fried tofu served with sweet and sour sauce and topped with ground peanuts.

13.) EDAMAME \$5.95

Steamed soybean with salt.

14.) FRESH GARDEN ROLLS \$7.95

Mixed vegetables and rice noodles wrapped in rice paper. Served with crushed peanuts in a special dipping sauce.

15.) GRILLED SQUID SALAD 🌶️🌶️ \$9.95

Slices of grilled squid, lemongrass, mint leaves, red onions, cilantro, tossed with a spicy lime vinaigrette.

16.) ROASTED DUCK SALAD 🌶️🌶️ \$9.95

Shredded crispy roasted duck tossed with red onions, carrots, scallions, ginger, and cilantro in a spicy lime dressing and served over mixed greens.

17.) LARB GAI 🌶️🌶️ \$8.95

Minced chicken, cilantro, mint leaves, onions, and Thai spices tossed in a spicy lime dressing. Served over green leaves.

18.) AVOCADO SALAD \$7.95

Fresh avocado served on a bed of mixed greens with ginger dressing or peanut dressing.

19.) PAPAYA SALAD 🌶️ \$7.95

Julienne green papaya, string beans, tomatoes, carrots, and peanuts tossed in a spicy lime dressing

ADD GRILLED SHRIMP \$5.00

20.) MANGO SALAD 🌶️ \$8.95

Fresh julienne mango, red onions and cilantro; tossed in a spicy lime dressing. Sprinkled with crispy fried coconut.

MILD 🌶️

MEDIUM 🌶️🌶️

HOT 🌶️🌶️🌶️

NOODLES & FRIED RICE

Your choice of chicken, pork, tofu, vegetables beef(+\$1), or seafood/shrimp(+\$4)

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| 21.) PAD THAI | \$13.95 | 27.) FRIED RICE | \$13.95 |
| Your choice of meat, stir-fried with thin rice noodles, red bean curd, bean sprouts, scallions, eggs, and crushed peanuts in a tamarind sauce. | | Your choice of meat, stir-fried with steamed rice, carrots, onions, scallions, tomatoes, and eggs. | |
| 22.) DRUNKEN NOODLE 🌶️🌶️🌶️ | \$13.95 | 28.) BASIL FRIED RICE 🌶️🌶️🌶️ | \$13.95 |
| Your choice of meat, stir-fried with wide rice noodles, onions, tomatoes, basil leaves, and bell peppers in a spicy garlic sauce. | | Your choice of meat, stir-fried with steamed rice and sweet Thai basil leaves in a spicy chili garlic soy sauce. | |
| 23.) LAD NA | \$13.95 | 29.) CRAB FRIED RICE | \$18.95 |
| Your choice of meat, stir-fried with Chinese broccoli in a light black bean gravy sauce, served over pan-fried wide rice noodle. | | Stir-fried steamed rice with crab meat, carrots, onions, scallions, tomatoes, and eggs | |
| 24.) PAD SEE EEW | \$13.95 | 30.) PINEAPPLE FRIED RICE | \$15.95 |
| Your choice of meat, sautéed with wide rice noodles, Chinese broccoli, and eggs in a soy sauce. | | Stir-fried steamed rice with shrimp, chicken, cashew nuts, Chinese sausage, pineapples, carrots, onions, scallions, tomatoes, and eggs in a soy garlic sauce. | |
| 25.) PAD MEE | \$13.95 | 31.) COMBINATION FRIED RICE | \$14.95 |
| Your choice of meat, stir-fried with yellow egg noodles, mushrooms, onions, scallions, bean sprouts, and bok choy in a soy garlic sauce. | | A combination of chicken, beef and pork, stir fried with steamed rice, carrots, onions, scallions, tomatoes, and eggs in a soy garlic sauce. | |
| 26.) CURRY NOODLES | \$13.95 | 32.) ROAST PORK FRIED RICE | \$13.95 |
| Your choice of meat, stir-fried with thin rice noodles, tofu, bell peppers, bean sprouts, onions, scallions, and eggs in a yellow curry spices. | | Roast pork stir-fried with steamed rice, Chinese broccoli, carrots, onions, scallions, tomatoes, and eggs in a soy garlic sauce. | |

SIDE ORDERS

- JASMINE RICE \$ 2.00
- BROWN RICE \$3.00
- ADDITIONAL VEGETABLE or TOFU \$2.00
- ADDITIONAL BEEF, CHICKEN, OR PORK \$3.00
- ADDITIONAL SHRIMP OR SEAFOOD \$4.00
- PEANUT SAUCE \$2.00
- SIDE OF STEAMED NOODLES \$3.00
- SIDE OF STEAMED VEGETABLES \$5.00

MILD 🌶️

MEDIUM 🌶️🌶️

HOT 🌶️🌶️🌶️

ENTREES

Your choice of chicken, pork, tofu, vegetables beef(+\$1), or seafood/shrimp(+\$4)

33.) CASHEW CHICKEN \$14.95

Lightly battered and deep fried slices of chicken sautéed with onions, scallions, carrots, and roasted cashew nuts in a sweet tamarind sauce.

34.) PEPPER GARLIC \$14.95

Your choice of meat, sautéed with a touch of garlic and black pepper. Served with steamed broccoli.

35.) PEPPER STEAK \$14.95

Slices of tender flank steak sautéed with bell peppers and onions in a light garlic soy sauce.

36.) MIXED VEGETABLES \$13.95

Your choice of meat, sautéed with mixed vegetables in a light garlic sauce.

37.) SWEET AND SOUR \$13.95

Your choice of meat, sautéed with pineapple, tomatoes, cucumber, bell peppers, scallions, and onions in a sweet and sour sauce.

38.) SPICY GINGER   \$13.95

Your choice of meat, sautéed with fresh ginger, snow peas, asparagus, string beans, and bell peppers in a ginger chili paste sauce.

39.) BASIL EGGPLANT    \$13.95

Your choice of meat, sautéed with eggplant, bell peppers, fresh chili peppers, and basil leaves in a black bean garlic sauce.

40.) PAD WOON SEN \$15.95

Stir-fried clear noodles with pork, shrimp, tomatoes, snow peas, onions, scallions, and eggs.

41.) CHICKEN PEANUT SAUCE  \$14.95

Slices of chicken breast sautéed with fresh ginger in a light yellow curry on a bed of steamed broccoli topped with peanut sauce

42.) KA POW    \$14.95

Your choice of meat, sautéed with bell peppers, and fresh basil leaves in a spicy chili garlic sauce.

43.) SAUTEED BROCCOLI \$13.95

Your choice of meat, sautéed with broccoli in a light garlic soy sauce.

44.) SAUTEED BRUSSEL SPROUTS \$13.95

Your choice of meat, sautéed with brussel sprouts, and red and green bell peppers in a soy garlic sauce.

45.) GREEN CURRY   \$13.95

Your choice of meat, in a green coconut curry with eggplant, string beans, bamboo shoots, bell peppers, and basil leaves.

46.) RED CURRY   \$13.95

Your choice of meat, in a red coconut curry with eggplant, bamboo shoots, string beans, bell peppers, and basil leaves.

47.) PANANG CURRY  \$14.95

Your choice of meat, simmered in creamy coconut red curry peanut sauce.

48.) PANANG SOFT SHELL CRAB  \$15.95

A golden fried jumbo soft shelled crab, served over steamed asparagus and our Panang curry sauce.

MILD 

MEDIUM  

HOT   

HOUSE SPECIALS

49.) MUSAMAN CURRY 🌶️ **\$17.95**

Tender beef slowly cooked in creamy red coconut curry with onions, potatoes, and peanuts.

50.) GANG KAREE 🌶️ **\$16.95**

Chicken breast slowly cooked in a creamy yellow coconut curry with onions and potatoes.

51.) BASIL SHRIMP & SALMON 🌶️🌶️🌶️ **\$22.95**

Grilled jumbo shrimp, salmon, asparagus, zucchini, and belled peppers in a chili basil garlic sauce.

52.) PAD POH TACK 🌶️🌶️🌶️ **\$18.95**

Shrimp, squid, scallops and mussels sautéed with lemongrass, galangal, peppercorn, krachai, and kaffir-lime leaves in a chili paste.

53.) SHRIMP ASPARAGUS **\$18.95**

Sautéed jumbo shrimp in a light garlic sauce on a bed of steamed asparagus sprinkled with fried garlic.

54.) GRILLED LEMONGRASS TROUT 🌶️🌶️ **\$19.95**

Marinated whole rainbow trout, stuffed with lemongrass, galangal, cilantro, and lemon, grilled in banana leaves.

55.) CHILI CRISPY SHRIMP 🌶️🌶️🌶️ **\$21.95**

Crispy battered fried jumbo shrimp and green beans sautéed with a fresh ground chili pepper, and garlic.

56.) HONEY GINGER DUCK **\$22.95**

A battered and deep fried boneless sliced half duck, topped with mushrooms, scallions, and ginger in a light soy honey sauce.

57.) VOLCANO **\$20.95**

Wok-fried tender flank steak, jumbo shrimp with asparagus, shitake mushrooms, and snow peas in a sweet soy bean sauce.

58.) BEEF TERIYAKI **\$17.95**

Pan fried tender flank steak and mushrooms in a teriyaki sauce with a side of steamed vegetables and sprinkled with sesame seeds.

59.) FLOUNDER PINEAPPLE SAUCE 🌶️🌶️ **\$23.95**

A lightly battered flounder filet, deep fried, glazed with a pineapple sauce. Served with steamed asparagus.

60.) SEAFOOD PARADISE 🌶️🌶️ **\$23.95**

Grilled jumbo shrimps and scallops in a roasted chili garlic sauce, topped with crab meat.

Entrees served with a side of jasmine rice.

An 18% Gratuity fee will be added on Parties of 6 or more

Prices, Menu items, Discounts and Promotions are subject to change without notice.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses

MILD 🌶️

MEDIUM 🌶️🌶️

HOT 🌶️🌶️🌶️

DESSERTS

61.) STICKY RICE WITH MANGO \$6.95

Sweet sticky rice topped with sweetened coconut cream and served with fresh sweet mango.

62.) BLACK STICKY RICE WITH CUSTARD

Sweet black sticky rice topped with sweetened coconut cream and served with Thai pumpkin custard. **\$6.95**

63.) TROPICAL ICE CREAM \$4.95

Mango, Coconut, Ginger or Green tea ice-cream.

64.) CRISPY BANANA \$5.95

Fresh banana wrapped with crunchy almonds in a spring roll skin, deep fried and drizzled with honey and sesame seeds.

65.) CRISPY BANANA WITH COCONUT ICE CREAM \$6.95

66.) BROWN SUGAR FRIED PINEAPPLE
Fresh pineapple, pan- fried in brown sugar and butter, served with coconut ice cream. **\$7.95**

AFTER DINNER DRINKS - \$9.00

B52 COFFEE

Kahlua, Grand Marnier, Bailey's Irish cream and hot coffee topped with whipped cream.

IRISH COFFEE

Kahlua, Jameson Irish whiskey and hot coffee topped with whipped cream.

FRENCH CONNECTION COFFEE

Cognac, amaretto and hot coffee topped with whipped cream.

BRANDY MOCHA ALMOND

Brandy, amaretto, Godiva chocolate liquor and hot coffee topped with whipped cream.