

**Please be aware that we are short staffed. Please be kind to those that showed up. Food may take longer than expected, but we will do our best to provide satisfactory service and delicious food.**

## Teasers

**Vegetable Spring Rolls:** Mixed vegetables and Thai spices wrapped, and deep fried. Served with sweet and sour sauce. **\$9**

**Butterflies (8):** Crab meat, cream cheese, scallions, and garlic. Deep fried in a wonton wrapper. **\$11**

**Chicken Sate:** Grilled chicken tenders marinated in coconut milk, yellow curry, and coriander. Served with peanut sauce and cucumber relish. **\$11**

## Seducers

**Tom Kha Gai:** Chicken with coconut milk, mushrooms, fresh galangal, lemongrass, kaffir lime leaves, and cilantro. **\$16.50**

**Tom Yum Goong:** Prawns with onions, tomatoes, mushrooms, scallions, galangal, lemongrass, kaffir lime leaves, and basil. **\$20**

**Thai Bouillabaisse:** Clams, mussels, prawns, scallops, seasonal fish, calamari, onions, tomatoes, mushrooms, galangal, lemongrass, kaffir lime leaves, and basil. **\$27.50**

**Cold Remedy Soup:** Rice soup with mined chicken, egg, celery, garlic, ginger, Thai spices, and cilantro. **\$13.50**

**Wonton Soup:** Wontons stuffed with ground pork, garlic, and thai spices in a mild broth with baby bok choy. **\$13.50**

**(GF) Grilled Beef Salad:** Grilled flank steak with organic salad mix, cucumber, red onion, lemongrass, grape tomatoes, basil, and kaffir lime leaves in chili-lime dressing. **\$17.50**

**Prawn Salad:** Grilled prawn salad with red onions, lemongrass, basil, and kaffir lime leaves with a chili in oil dressing, over a bed of romaine. **\$19.50**

## Crowd Pleasers

**\*Lemongrass Pork Chop:** Grilled pork chop marinated with coconut milk and thai spices. Served with sweet chili, and a small side salad. **\$20**

**\*Grilled Lemongrass Lamb Chop:** Three lamb chops with lemongrass, and thai spices. Grilled to your liking, and served over yellow curry-shallot rice, topped with fried basil. **\$ Market Price**

**Mussels or Clams Hot Pot:** Sauteed with chili in oil, garlic, lemongrass, and basil in a hot clay pot. **\$24**

**Seafood Mixer:** Prawns, scallops, seasonal fish, clams, mussels, calamari, mushrooms, bell peppers, and basil in garlic-wine and chili in oil. **\$24**

**(GF) Red Curry Seafood:** Prawns, scallops, seasonal fish, clams, mussels, and calamari in red curry-coconut milk with bell peppers and basil. **\$24**

**Thai Paella:** Jasmine rice, egg, prawns, scallops, clams, seasonal fish, mussels, calamari, mushrooms, onions, scallions, tomatoes, turmeric, and yellow curry. **\$27.50**

**Dungeness Crab Fried Rice:** Jasmine rice, onions, fresh Dungeness crab, grape tomatoes, and snow peas. **\$ Market Price**

**(GF) Duck Curry:** Half boneless duck in red curry with coconut milk, rambutan, grape tomatoes, bell peppers, and basil. **\$27.50**

**King Of Garlic:** Stir fried **pork or chicken** with lots of garlic and black peppers on a bed of romaine. **\$16.50**

## Side Orders

**Peanut Sauce: \$3.50**

**Side of White Rice: \$1**

**White Rice To Go: \$2**

**Side of Brown Rice: \$2**

**Brown Rice To Go: \$3**

**Steamed Vegetables \$5.50**

**Steamed Tofu \$5.50**

**Plum Sauce \$1**

**Curry Sauce \$5.50**

**Thai Chili Fish Sauce \$2**

**Side Hot Sauce To Go: .25**

**\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. \*Prices subject to change without notice. \*An 18% automatic gratuity will be added for tables of 5 or more. \*We reserve the right to refuse service to anyone.**

## Usual Suspects

Choice of Protein:

**Vegetables, Tofu, Pork or Chicken- \$16.50**

**Beef- \$17.50**

**Prawns- \$19.50**

**Scallops- \$18.50**

**Spicy Basil Noodle:** Wide rice noodle, egg, broccoli, onions, mushrooms, tomatoes, and basil.

**(GF) Pad Thai:** Thin rice noodles, egg, scallions, and bean sprouts in traditional sauce. Topped with fresh bean sprouts, lime, and ground peanuts.

**Pad See Ew:** Wide rice noodles, egg, broccoli, and mushrooms in a black bean sauce.

**Jasmine Fried Rice:** Jasmine rice, egg, onions, snow peas, tomatoes, basil, and cilantro.

**Spicy Fried Rice:** Jasmine rice, egg, mushrooms, onions, basil, and scallions.

**Yellow Curry Fried Rice:** Jasmine rice, egg, onions, basil, tomatoes, mushrooms, yellow curry, and turmeric.

**Green Curry Fried Rice:** Jasmine rice, egg, zucchini, green beans, tomatoes, and basil with a touch of green curry paste.

**Coconut Fried Rice:** Jasmine rice, egg, coconut milk, onions, snow peas, cashews, and grape tomatoes, topped with coconut shavings.

**(GF) Green Curry:** Green curry, coconut milk, basil, eggplant, and bell peppers.

**(GF) Red Curry:** Red curry, coconut milk, bamboo shoots, pineapple, bell peppers, and basil.

**(GF) Yellow Curry:** Yellow curry, coconut milk, onions, and potatoes.

**Cashew Stir Fried:** Broccoli, snow peas, mushrooms, garlic, bell pepper, and cashew nuts.

**Basil Stir Fried:** Onions, garlic, mushrooms, scallions, bell peppers, and basil.

**Spicy Stir Fried:** Bamboo shoots, mushrooms, garlic, bell peppers, and basil in a red curry sauce.

**Ginger Lover:** Baby bok choy, onions, garlic, scallions, mushrooms, ginger, and bell pepper in a mild sauce.

**(GF) Mixed Vegetable Fan:** Seasonal mixed vegetables in mild sauce.

**Garlic Broccoli:** Broccoli, black pepper, and garlic.

**Pad Pik King:** Green beans, garlic, bell peppers, and basil in red curry sauce.

**Swimming Rama:** Spinach and garlic in a light wine sauce, topped with peanut sauce.

## Desserts

**Black Rice Pudding \$6.50**

**Crème Brulee \$8.50**

## Specialty Cocktails: \$13

**Muay Thai Kick:** Thai whiskey, basil, lime, simple syrup, and soda.

**Thai Moon:** Thai whiskey, simple syrup, and coconut milk, topped with dark chocolate shavings.

**Mekhong Mule:** Thai whiskey, lime, and ginger beer.

**Emerald Drop:** Vodka, midori, orange juice, and lime.

**Gingertini:** Ginger liquor, ginger infused vodka, triple sec, and lemonade, topped with candied ginger.

**Tom Yum Martini:** House brewed lemongrass tea, lemongrass vodka, and lime, garnished with thai chili.

**Lycheetini:** Lychee juice, lychee liquor, and vodka, garnished with lychee.

**Turmeric Margarita:** Gold tequila, triple sec, orange juice, and turmeric simple syrup.

**Captain Thai:** Captain morgan, thai iced tea, and half and half.

**Moscow Mule:** Vodka, lime, and ginger beer.

**Red Lotus:** Vodka, lychee liquor, cranberry juice, and soda, over ice.

**Siamese Ruby:** Ruby red vodka, lime, and splash of soda.

**Rotating Draft Beers \$7**

## Wine Glass/Bottle

**Vina Borgia Red Wine \$7/\$18**

**Harbinger Dynamo Red \$8/\$30**

**Harbinger La Petit Fleur \$8/\$30**

**Harbinger Chardonnay \$8/\$30**

## Beverages

**Pepsi Products:** Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, or Brisk Iced Tea. **\$3**

**Bedford Sodas:** Ginger Beer, Ginger Ale, Root Beer, Crème Beer, or Orange Crème. **\$5**

**Hot Coffee or Tea \$3**

**Lemonade, Orange Juice, or Cranberry Juice \$3**

**San Pellegrino \$3**

**Thai Tea or Thai Coffee \$5**