

JASMINE BISTRO



Teasers

Vegetable Spring Rolls (4) **\$9**

Mixed vegetables and Thai spices wrapped and deep fried. Served with sweet and sour sauce


Butterflies (8) **\$11**

Crab meat, cream cheese, scallions and garlic deep fried in wonton wrappers

Chicken Sate (5) **\$11**

Grilled chicken tenders marinated in coconut milk, yellow curry and coriander. Served with peanut sauce and cucumber relish

Seducers

(GF) Tom Kha Gai  **\$16.50**

Chicken soup with coconut milk, mushrooms, fresh galangal, lemongrass, kaffir lime leaves and cilantro

Cold Remedy Soup **\$13.50**

Rice soup with minced chicken, egg, celery, garlic, ginger, Thai spices and cilantro

Prawn Salad  **\$19.50**

Grilled prawn salad with red onions, lemongrass, basil, kaffir lime leaves with a chili oil dressing over a bed of romaine

(GF) Tom Yum Goong  **\$20**

Hot and sour soup with onions, tomatoes, mushrooms, scallions, galangal, lemongrass, kaffir lime leaves and bail

Wonton Soup **\$13.50**

Wontons stuffed with ground pork, garlic and Thai spices in a mild broth with baby bok choy

Cucumber Salad **\$12**

Thinly sliced cucumbers, carrots and peanuts in a lime dressing

(GF) Thai Bouillabaisse  **\$24**

Seafood soup with clams, mussels, prawns, scallops, seasonal fish, calamari, onions, tomatoes, mushrooms, galangal, lemongrass, kaffir lime leaves and basil

(GF) Grilled Beef Salad **\$17.50**

Grilled flank steak with organic spring mix, cucumber, red onion, lemongrass, grape tomatoes, basil and kaffir lime leaves in a chili lime dressing

(GF) Larb Gai **\$13**

Minced chicken salad with red onion, lemongrass, bail, and rice powder in a chili lime dressing served on a bed of romaine

(GF) House Salad **\$12/ \$15**

Fresh organic salad mix with cucumber, red onions, grape tomatoes and carrots, topped with fried tofu and peanut sauce

Crowd Pleasers

Lemongrass Pork Chop **\$20**

Grilled pork chop marinated with coconut milk and thai spices. Served with sweet chili sauce and a small side of greens

Dungeness Crab Fried Rice
Market Price

Jasmine rice, onions, fresh Dungeness crab, egg, grape tomatoes and snow peas

Red Curry Seafood  **\$24**

Prawns, scallops, seasonal fish, clams, mussels and calamari in red curry coconut milk with bell peppers and basil

Seafood Mixer  **\$24**

Prawns, scallops, seasonal fish, clams, mussels, calamari, mushrooms, bell peppers, galangal, basil in a garlic wine sauce and chili oil

Mussel or Clam Hot Pot  **\$24**


Sauteed with chili in oil, garlic, galangal, lemongrass and basil in a hot clay pot

Thai Paella **\$27.50**

Jasmine rice, egg, prawns, scallops, clams, seasonal fish, mussels, calamari, onions, scallions, tomatoes, turmeric and yellow curry

Grilled Lemongrass Lamb Chop
Market Price

Three lamb chops with lemongrass and Thai spices. Grilled to your liking and served over yellow curry shallot rice topped with fried basil

Duck Curry  **\$27.50**

Half boneless duck in red curry with coconut milk, rambutan, grape tomatoes and basil

Under the Sea **\$27.50**

Wide rice noodles, prawns, scallops, seasonal fish, clams, mussels, calamari egg, broccoli, onions, mushrooms, tomatoes and basil

King of Garlic  **\$16.50**

Stir fried pork or chicken with garlic and black pepper on a bed of romaine

Sides

White Rice **\$1.00**

Brown Rice **\$2.00**

Peanut Sauce **\$5.50**

Steamed or Fried Tofu **\$5.50**

Steamed Vegetables **\$5.50**

Plum Sauce **\$1.00**

Curry Sauce **\$3.50**

Thai Chili Fish Sauce **\$2.00**

TO-GO Brown Rice **\$3.00**














TO-GO White Rice **\$2.00**

TO-GO Side Hot Sauce **\$0.25**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food borne illness. *An 18% automatic gratuity will be added for tables of 5 or more.

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Usual Suspects

<u>Choice of Protein</u>			
Vegetables, Tofu, Pork or Chicken- \$16.50	Beef- \$17.50	Prawns- \$19.50	Scallops- \$20.50
Add mixed vegetables to any dish for \$2			
Spicy Basil Noodle Wide rice noodles, egg, broccoli, onions, mushrooms, tomatoes and basil	(GF) Pad Thai Thin rice noodles, eggs and scallions in a traditional sauce. Topped with fresh bean sprouts, lime and ground peanuts	 Hot & Spicy	
Jasmine Fried Rice Jasmine rice, egg, onions, snow peas, tomatoes, and cilantro	Spicy Fried Rice  Jasmine rice, egg, mushrooms, basil and scallions	Pad See Ew Wide rice noodles, egg, broccoli, and mushrooms in a black bean sauce	
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 toasted coconut flakes	Yellow Curry Fried Rice  Jasmine rice, egg, onions, basil, tomatoes, mushrooms, yellow curry and turmeric	
(GF) Red Curry  Red curry, coconut milk, bamboo shoots, pineapple, bell peppers and basil	(GF) Yellow Curry  Yellow curry, coconut milk, onions and potatoes	(GF) Green Curry  Green curry, coconut milk, basil, eggplant and bell peppers	
(GF) Massaman Curry  Massaman curry, coconut milk, onions, potatoes and roasted peanuts	Cashew Stir Fry Broccoli, snow peas, mushrooms, garlic, bell pepper and cashews	(GF) Panang Curry  Panang curry, coconut milk, kaffir lime leaves, topped with ground peanuts	
Ginger Lover Baby bok choy, onions, garlic, scallions, mushrooms, ginger and bell pepper in a mild sauce	Spicy Stir Fry  Bamboo shoots, mushrooms, garlic, bell peppers and basil in a red curry sauce.	Basil Stir Fry Onions, garlic, mushrooms, bell peppers and basil	
Garlic Broccoli Broccoli, black pepper and garlic	Pad Pik King  Green beans, garlic, bell peppers, and basil in red curry sauce	(GF) Mixed Vegetable Fan Seasonal vegetables in a mild sauce	
Eggplant Stir Fry Eggplant, bell pepper and basil in a black bean sauce	Spicy Eggplant  Eggplant, red chili oil, basil and bell pepper	Swimming Rama Spinach and garlic in a light wine sauce topped with peanut sauce	
		Pad Pik Pao  Onions, garlic, mushrooms, bell pepper and basil with chili oil	

DRINKS

Specialty Cocktails \$13

- Muay Thai Kick** Thai whiskey, basil, lime, simple syrup and soda
- Mekhong Mule** Thai whiskey, ginger beer and lime
- Thai Moon** Thai whiskey, simple syrup and coconut milk, topped with dark chocolate shavings
- Mekhong Thaipirinha** Thai whiskey muddled with lime and sugar
- Thai Whiskey Sour** Thai whiskey and house tamarind simple syrup
- Emerald Drop** Vodka, Midori, orange juice and lime
- Lavender Lemon Drop** Vodka, house lavender simple syrup, triple sec and lemon
- Dark & Stormy Lemon Drop** Vodka, house tamarind simple syrup, triple sec and lemon
- Tongue Thai'd Shaft** Vodka, Thai coffee, and cream (ask to make vegan)
- Gingertini** Ginger infused Vodka, ginger liqueur, triple sec and lemonade, garnished with candied ginger
- Lycheetini** Vodka, lychee liqueur, lychee juice and lime, garnished with lychees
- Red Lotus** Vodka, lychee liqueur, cranberry juice and soda, garnished with lychees
- Siamese Ruby** Ruby Red Vodka, lime and a splash of soda
- Jasmine Bistro Gin & Tonic** Gin, tonic water, cucumber, lemon and thai basil
- Turmeric Margarita** Tequila, house turmeric simple syrup, triple sec, orange juice and lime

- Tom Yum Martini** Lemongrass Vodka, house lemongrass tea, simple syrup and lime, garnished with thai chili and lemongrass
- Lavy Margarita** Tequila, house lavender simple syrup, triple sec and lime
- Spicy Pineapple Margarita** Tequila, house spicy pineapple simple syrup, triple sec and lime, garnished with tajin candied pineapple
- Captain Thai** Captain Morgan, Thai iced tea and cream (ask to make vegan)

Beer

- Bottled \$6**
- Singha**
- Stella Artois**
- Elysian Space Dust**
- Rotating Non-Alcoholic Beer**
- Rotating Cider**

21 oz Singha \$10
Rotating Draft Beers \$7

Wine \$8/\$30

- Harbinger Dynamo Red**
- Harbinger La Petite Fleur**
- Harbinger Chardonnay**

Non Alcoholic

- Pepsi Products** Pepsi, Diet Pepsi, Starry, Dr. Pepper, Brisk Iced Tea \$3
- Bedford Sodas** Ginger Ale, Ginger Beer, Root Beer, Creme Beer, Orange Creme \$4
- Hot Coffee or Tea \$3**
- Lemonade, Orange Juice or Cranberry Juice \$3**
- San Pellegrino \$3**
- Thai Tea or Thai Coffee \$5**
- Organic Coconut Water \$3**
- Lavender Lemonade** Lemonade with house lavender simple topped with soda water \$6 *Add gin or vodka for \$6*
- Cherry Limeade** Bedford Ginger Ale, grenadine, fresh lime juice \$7