



Jasmine Bistro

Thai Restaurant

222 N. Lincoln St, Unit 111

Port Angeles, WA

(360)452-6148

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 basil

Wonton Soup \$13.50

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

(GF) 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, basil, 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

Seafood Mixer 🌶️ \$24

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

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

Dungeness Crab Fried Rice

Market Price

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

Mussel or Clam Hot Pot 🌶️ \$24

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

(GF) Duck Curry 🌶️ \$27.50

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

King of Garlic 🌶️ \$16.50

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

(GF) Red Curry 🌶️ \$24

Seafood

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

Thai Paella \$27.50

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

Under the Sea \$27.50

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

Usual Suspects

Choice of Protein


Vegetables, Tofu, Pork or Chicken- \$16.50

Beef- \$18.50

Prawns- \$19.50

Scallops- \$20.50

Add additional mixed vegetables to any dish for \$4.00

 Hot & Spicy

Spicy Basil Noodle

Wide rice noodles, egg, broccoli, onions, mushrooms, tomatoes and basil

Rad Nah

Wide rice noodles in a traditional gravy with broccoli and mushrooms.

(GF) Pad Thai

Thin rice noodles, eggs and scallions in a 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

Basil Stir Fry

Onions, garlic, mushrooms, bell peppers and basil

Cashew Stir Fry

Broccoli, snow peas, mushrooms, garlic, bell pepper and cashews

Mixed Vegetable Fan

Seasonal vegetables in a mild sauce

Ginger Lover

Baby bok choy, onions, garlic, scallions, mushrooms, ginger and bell pepper in a mild sauce

Jasmine Fried Rice

Jasmine rice, egg, onions, snow peas, tomatoes, and cilantro

Spicy Fried Rice

Jasmine rice, egg, mushrooms, basil and scallions

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

Green Curry Fried Rice

Jasmine rice, egg, zucchini, green beans, tomatoes, and basil with a touch of green curry paste

Spicy Stir Fry

Bamboo shoots, mushrooms, garlic, bell peppers and basil in a red curry sauce.

Pad Pik King

Green beans, garlic, bell peppers, and basil in red curry sauce

Spicy Eggplant

Eggplant, red chili oil, basil and bell pepper

Garlic Broccoli

Broccoli, black pepper and garlic

(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) Panang Curry

Panang curry, coconut milk, kaffir lime leaves, topped with ground peanuts

(GF) Massaman Curry

Massaman curry, coconut milk, onions, potatoes and roasted peanuts

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

Eggplant with Black

Bean Sauce

Eggplant, bell pepper and basil in a black bean sauce

Sides

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|-----------------------|--------|-----------------------|--------|----------------------|--------|
| White Rice | \$1.50 | Steamed Vegetables | \$5.50 | TO-GO Brown Rice | \$3.50 |
| Brown Rice | \$2.50 | Plum Sauce | \$1.00 | TO-GO White Rice | \$2.50 |
| Peanut Sauce | \$5.50 | Curry Sauce | \$3.50 | TO-GO Side Hot Sauce | \$0.25 |
| Steamed or Fried Tofu | \$5.50 | Thai Chili Fish Sauce | \$2.00 | | |

DRINKS

Specialty Cocktails

Muay Thai Kick \$13 Thai whiskey, basil, lime, simple syrup and soda

Mekhong Mule \$13 Thai whiskey, ginger beer and lime

Thai Moon \$13 Thai whiskey, simple syrup and coconut milk, topped with dark chocolate shavings

Mekhong Thaipurinha \$12 Thai whiskey muddled with lime and sugar

Thai Whiskey Sour \$14 Thai whiskey, house tamarind simple syrup, lime and lemon

Emerald Drop \$13 Vodka, Midori, orange juice and lime

Lavender Lemon Drop \$13 Vodka, house lavender simple syrup, triple sec and lemon

Dark & Stormy Lemon Drop \$13 Vodka, house tamarind simple syrup, triple sec and lemon

Tongue Thai'd Shaft \$12 Vodka, Thai coffee, and cream (ask to make vegan)

Gingertini \$13 Ginger infused Vodka, ginger liqueur, triple sec and lemonade, garnished with candied ginger

Tom Yum Martini \$13 Lemongrass Vodka, house lemongrass tea, simple syrup and lime, garnished with thai chili and lemongrass

Lycheetini \$13 Vodka, lychee liqueur, lychee juice and lime, garnished with lychees

Red Lotus \$13 Vodka, lychee liqueur, cranberry juice and soda, garnished with lychees

Siamese Ruby \$13 Ruby Red Vodka, lime and a splash of soda

Jasmine Bistro Gin & Tonic \$15 Gin, tonic water, cucumber, lemon and thai basil

Turmeric Margarita \$13 Tequila, house turmeric simple syrup, triple sec, orange juice and lime

Lavy Margarita \$13 Tequila, house lavender simple syrup, triple sec and lime

Captain Thai \$13 Captain Morgan, Thai iced tea and cream (ask to make vegan)

Banana Coffee Split \$15 Banana Peanut Butter Whiskey, Thai Coffee and cream

Beer

Bottled \$6

Singha

Stella Artois

Elysian Space Dust

Rotating Non-Alcoholic

Beer

21 oz Singha \$10

Rotating Cider \$7

Rotating Draft Beer \$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 \$6

Add gin or vodka for \$6

Tamarind Pineapple Quencher Pineapple, house tamarind simple syrup, coconut water \$7