



Curries

Served with Jasmine Rice. Noodles or brown rice substitution extra. Add your choice of protein for additional charge.

Red Curry \$11.95 L / \$13.95 D

★ V VG DF N The hottest of the curries, red curry uses red chilies, garlic, and tomato sauce to bring heat and flavor to the dish. Coconut milk-based with string beans, bell peppers, basil, peas, and bamboo shoots.

Yellow Curry \$11.95 L / \$13.95 D

★ V VG DF N Offers a mild, sweet taste with a hint of spice, including turmeric, coriander seeds, cumin, ginger, lemongrass, garlic, and chili. Coconut milk is mixed with potatoes, onions, bell peppers, zucchini, and peanuts.

Green Curry \$11.95 L / \$13.95 D

★ V VG DF N Features cilantro, kaffir lime leaf / peel, and basil combined with green chilies, lemongrass, garlic, ginger, shallots. Coconut milk is mixed with string beans, bell peppers, basil, peas, and zucchini.

Panang Curry \$12.95 L / \$14.95 D

★ V VG DF N This is the sweetest of all the curries. Coconut milk is mixed with aromatic spices. Broccoli, red and green bell peppers, zucchini, peas, and kaffir lime leaves.

Massaman Curry \$15.95

★ V VG DF N This unique curry is a fusion of Thai- and Indian-style curries, utilizing both a red-style curry paste and dry whole spices like cumin, coriander, cinnamon, and nutmeg. Coconut milk with peanuts, potatoes, red onions topped with slices of fried pumpkin.

Tropical Yellow Curry \$21.95

★ V VG DF N This unique curry is a fusion of tropical fruit including pineapple and mango. Coconut milk is mixed with zucchini, red and green bell peppers, chicken, and shrimp. Add heat or enjoy a milder version.

Chef Specials

Roasted Duck \$21.95 SM / \$30.95 LG

★ DF Crispy duck topped with your choice of sauce: pineapple curry, yellow curry, spicy basil, or ginger sauce.

Homok Seafood \$25.95

DF Steamed red curry combined with white fish, mussels, shrimp, squid, scallops, coconut milk, egg, napa cabbage, basil, and kaffir lime leaves.

Snapper Fillet \$23.95

DF Lightly battered and fried. Served on a bed of mixed vegetables and topped with hot and sweet chili sauce.

Soft Shell Crab \$20.45

DF Lightly battered and deep fried. Served on a bed of mixed vegetables and topped with hot and sweet chili sauce.

Whole Fried Grouper \$39.95

DF Deep fried Grouper served with fresh Thai herbs and served with basil with Thai-chili dressing.

Salmon \$23.95

★ DF Your choice of sauce: red curry, green curry, Panang curry, spicy basil, teriyaki, or ginger sauce.

Chicken Teriyaki \$15.95

DF Grilled chicken breast with sweetened soy sauce, fresh garlic and ginger served with steamed vegetables.

Spicy Basil Eggplant \$13.95

★ DF Sautéed eggplant, sweet basil leaves, onion, and bell peppers. Your choice of protein for an additional charge.

Kapao Kai \$15.95

★ DF Ground chicken cooked in Thai basil and served with jasmine rice and a sunny side egg.

Volcano Chicken \$14.95

★ N Thai style crispy chicken with chili sauce, cashew nuts, scallions, and sesame seeds. Add shrimp for an additional charge.

Traditional Thai Entrées

Pad Cashew Nut \$11.95 L / \$13.95 D

★ V VG DF N Roasted cashew nuts, sautéed with chili paste, onion, peppers, carrots, celery, pineapple, and snow peas.

Garlic Pepper \$11.95 L / \$13.95 D

V VG DF A great introduction to traditional Thai sauces and a wonderful accompaniment to meat sauteed in fresh garlic and white pepper service on a bed of mixed vegetables.

Ginger Pad Khing \$11.95 L / \$13.95 D

V VG DF Fresh ginger sautéed with snow peas, celery, onion, mushrooms, peppers, and scallions.

Sweet and Sour \$11.95 L / \$13.95 D

V VG DF A punch of flavor featuring pineapple, bell peppers, and onions in a tangy sauce of hoisin, soy, vinegar, brown sugar.

Sautéed Broccoli and Carrots \$11.95 L / \$13.95 D

V DF Light and healthy. Broccoli and carrots sautéed in a light brown sauce.

Spicy Basil \$11.95 L / \$13.95 D

V VG DF Sautéed sweet basil leaves, onions, zucchini and bell peppers.

Sautéed Mixed Vegetables \$11.95 L / \$13.95 D

V VG DF Sautéed vegetables including broccoli, napa cabbage, carrots, mushrooms, zucchini, bean sprouts and snow peas.

Fried Rice

Thai Fried Rice \$11.95 L / \$13.95 D

★ V VG DF N Fried rice with eggs, tomatoes, onions, broccoli, carrots, and scallions.

Basil Fried Rice \$11.95 L / \$13.95 D

V VG N Rice sautéed with basil, onion, zucchini, bell peppers and chili..

Pineapple Fried Rice \$20.95 L / D

V VG DF N Refreshing and bursting with citrus, pineapple fried rice blends Thai inspired flavors such as curry, chili and lime together with chicken, beef, shrimp, red bell pepper, pineapple, peas, cashews and raisins.

Noodles

Served with variety of handmade noodles. Add your choice of protein Add your choice of protein for additional charge.

Pad Thai \$11.95 L / \$13.95

★ V VG DF N Handmade rice noodles sautéed with eggs, ground peanuts, bean sprouts and green onions.

Pad Woon Sen \$11.95 L / \$13.95

V VG N Clear thin bean thread noodles sautéed with cabbage, carrot, eggs, snow peas and tomatoes. This classic dish is loaded with vegetables to make a satisfying meal.

Pad See Ew \$12.95 L / \$14.95

V VG DF N Handmade wide rice noodles sautéed with fresh broccoli, eggs, and a light sweet soy sauce. Traditionally milder than Pad Kee Mad. Add more heat to match your taste.

Pad Lad Na \$14.95

V VG DF N Handmade noodles topped with Chinese broccoli and a mild gravy.

Pad Kee Mad (Drunken Noodles) \$12.95 L / \$14.95

V VG DF N Handmade wide rice noodles sautéed with fresh zucchini, basil, onions, bell peppers, bean sprouts, carrots, and scallions. This dish is traditionally spicy, but we can lower the heat to suit your taste.

🌶 Mild – Medium – American Hot
Thai Hot – Double Thai Hot

Protein Choices

Chicken, tofu, or prem veggies	\$1.00 L/ \$2.00 D
Double chicken, tofu, or prem veggies	\$2.00 L/ \$4.00 D
Beef or pork	\$2.00 L/ \$3.00 D
Double beef or pork	\$4.00 L/ \$6.00 D
Three meat combo <i>(pork, beef, chicken)</i>	\$4.00 L/ \$6.00 D
Scallop, squid, or shrimp	\$4.00 L/ \$5.00 D
Double seafood	\$8.00 L/ \$9.00 D
Three seafood combo <i>(scallop, squid, shrimp)</i>	\$8.00 L/ \$9.00 D



Starters

Chicken Satay	\$10.95
☛ DF N Chicken skewers marinated in sweet coconut milk and aromatic spices. Served with Thai peanut sauce and fresh cucumber salad.	
Curry Fries	\$8.95
☛ V VG DF Thai seasoned fried potato wedges served with our chef's special spicy yellow curry sauce.	
Fried Calamari	\$11.95
☛ Crisp and deliciously seasoned, slightly breaded and flash fried. Served with sweet chili sauce.	
Chicken Basil Rolls	\$7.95
DF N Savory sautéed chicken and basil wrapped with onion and bell peppers in an authentic Asian rice paper. Deep fried and served with peanut sauce.	
Fresh Avocado Wrap	\$8.45
V VG DF Asian rice paper filled with this creamy superfood, clear noodles, cucumber, bell pepper. Drizzled with honey wasabi sauce.	
Crab Rangoon	\$8.50
Fried wontons filled with cream cheese and imitation crab. Served with Thai sweet chili sauce.	
Tod-Man Cakes	\$10.45
☛ Fried fish patties of finely blended curry paste, ginger, garlic, lime, and lemongrass. Served with Thai sweet chili sauce.	
Spring Rolls	\$7.95
V VG DF Savory and spicy, these fried pastry rolls are filled with finely chopped vegetables, clear noodles and your choice of chicken or vegetables. Served with Thai sweet plum sauce.	
Tofu Bubbles	\$7.95
V VG DF N Bite-size pieces of lightly fried tofu are perfect for dipping in sweet chili sauce and crushed peanuts.	
Fresh Thai Summer Rolls	\$8.95
N VG Light and bright. These rice paper wraps are filled with clear noodles, shrimp, fresh herbs and vegetables. Served with peanut sauce. Substitute tofu for shrimp for additional charge.	
Gyoza	\$7.95
V VG DF Fried, Thai-style pot stickers filled with tofu, vegetables and clear noodles. Served with a zesty sauce to complement the flavors. Choice of pork or vegetable.	
Samosa	\$7.95
V VG DF Deep fried pastry pockets filled with vegetables and potatoes. Served with a refreshing cucumber salad.	
Steamed Dumplings	\$9.95
☛ DF Great for sharing, these bite-sized treats are an explosion of flavor. Order pork and shrimp or chicken and shrimp. Served with our signature dipping sauce.	
Shrimp in a Blanket	\$11.95
Succulent jumbo shrimp wrapped in spring roll covers and deep fried. Served with special plum sauce.	

Salads

Green Papaya Salad	\$11.95
☛ V VG DF This refreshing salad features crunchy thin strips of green papaya mixed with tomatoes, bell peppers, garlic, peanuts, and lime juice. Add shrimp for an additional charge.	
House Seaweed Salad	\$8.45
V VG DF This is considered a SUPERFOOD salad because of the antioxidant properties of seaweed on top of crispy lettuce mixed with cucumber and tomatoes. A side of peanut sauce rounds out the tangy flavors of this dish.	
Yum Pra-Muek (Squid Salad)	\$14.95
DF Tangy, sweet flavor with a bit of heat. Squid mixed with red onion, cucumber, tomatoes, and cilantro. Tossed with our signature dressing.	
Thai House Salad	\$7.95
V VG DF Fresh seasonal vegetables on a bed of lettuce tossed in Thai-inspired dressing. Add a waffle or soup to accompany this bright dish. Served with tangy dressing. Peanut sauce dressing extra.	
Mango Salad (Crab or Salmon)	\$17.95
DF Shredded green mangoes topped with your choice of salmon or soft-shell crab and seasoned with Thai chili lime dressing.	
Laab Gai (Chicken Lettuce Wraps)	\$11.95
☛ DF Thailand's version of the famous chicken lettuce wrap. Enjoy as an appetizer or add a soup to round out this Thai favorite.	
Nam Sod	\$11.95
DF Ground pork or chicken, shredded young ginger, cabbage, and peanuts. Served on a bed of mixed green with fresh lime juice.	
Yum Nua (Beef Salad)	\$13.95
DF Slices of Thai seasoned steak on a bed of crispy lettuce with red onion, tomatoes, red bell pepper. Tossed in our signature dressing.	
Yum Ped (Duck Salad)	\$21.95 SM/\$30.95 LG
DF Succulent duck on a bed of crispy lettuce mixed with cucumber, red onions, tomatoes, and cilantro. Tossed with our signature dressing.	

Soups

Tom Yum	\$6.95
☛ ☞ Hot and sour soup features a garden of vegetables including tomatoes, mushrooms, and scallions with high notes of lemongrass, lime, and cilantro.	
Beef Pho (Beef Noodle)	\$15.95
☛ DF ☛ This Thai-inspired beef pho soup highlights the flavor of Thailand with garlic, chili, lime, and fish sauce giving the soup full flavor. Garnished the sliced beef and noodles with bean sprouts, basil, and green onion.	
Wonton w/Chicken Soup	\$7.45
The Asian equivalent of tortellini, these scrumptious chicken-filled wontons are steeped in seasoned chicken broth and vegetables.	
Seafood Tom Yum	\$18.95
☛ ☞ This special hot and sour soup offers a hearty portion featuring a variety of seafood including white fish, shrimp, muscles, and scallops along with fresh vegetables, lemon grass, lime, and cilantro.	
Tom Ka	\$7.95
☛ ☞ Coconut milk soup features a garden of vegetables including tomatoes, mushrooms, and scallions with lemongrass, lime, and cilantro. Add protein for additional charge.	
Vegetable Soup	\$6.45
Features tofu and a medley of exotic Thai vegetables such as mushrooms, bok choy and sprouts steeped in a savory vegetable stock.	
Thai Noodle Soup	\$13.95
Delicious clear broth featuring Thai spices mixed with exotic vegetables and noodles. Add your choice of protein for additional charge.	
Khao Piek Sen	\$13.95
☛ DF Thai soup with shredded chicken, an aromatic mix of fresh handmade rice noodles garlic, fried onions, and cilantro.	

Extras and Sides

Extra Steamed Noodle	\$3.50
Steamed Veggies	\$3.50
Dipping Sauce	\$1.50
Jasmine Rice	\$3.00
Brown Rice	\$3.50
Sticky Rice	\$3.50
Egg Fried Rice	\$6.45

Beverages

Canned Soda	\$2.50
Coke – Diet Coke – Dr. Pepper – Pepsi – Fanta – Mt. Dew – Sprite – 7Up	
Bottled Water	\$2.00
Hot Tea or Coffee	\$1.50
Thai Ginger Honey Tea	\$2.50
Iced Tea (sweet/unsweet)	\$2.50
☛ Thai Tea or Coffee	\$4.00

Desserts

Banana Delight (ice cream \$1.50 extra)	\$7.95
☛ V Slices of banana wrapped in a pastry skin served hot with honey and sesame seeds. Add vanilla ice cream for \$1.95.	
Coconut Balls	\$7.95
☛ V VG DF Steamed sweet sticky rice paste balls with a coconut and palm sugar caramel filling and rolled in coconut shreds.	
Sweet Sticky Rice w/Mango	\$11.95
☛ V VG DF Steamed sticky rice smothered in sweet coconut milk and served with ripe mango. (Seasonal only)	
Kao Neaw Puak	\$9.95
☛ Sweet sticky rice with grated fresh young coconut and the chef's special yam filling.	

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