

## starters

### fresh roll

fresh veggie roll with a secret recipe sauce adapted from vietnamese cuisine | **6.95**

### thai rolls

crispy rolls stuffed with glass noodles and veggies, served with our tangy plum sauce | **6.95**

### lettuce cup

your choice of minced chicken or tofu, sautéed with veggies and a hint of ginger in a tempting sauce. add to lettuce cups to create your own masterpiece | **8.95**

### nua nam thoc roll *New!*

grilled steak wrapped with mint, cilantro and cucumber. served with cilantro-vinaigrette | **8.95**

### larb

ground chicken with lime juice, onion, chili, roasted rice powder and cilantro. an explosion of taste you won't forget! | **8.95**

### heavenly shrimp

seasoned shrimp wrapped in fine egg noodles and crisp fried, served with sweet dipping sauce | **7.95**

### sa-te

famous marinated chicken skewers, grilled and served with peanut sauce and cucumber relish | **8.95**

### thai wontons

stuffed with caramelized onion, potato, crisp fried with curry powder, with a sweet and mildly spicy sauce alongside | **5.95**

### crab cheese puff

a mouthwatering morsel of crab paired with sweet cream cheese in a crispy won ton | **6.95**

### beef jerky

marinated strips of beef, deep fried to a mouthwatering crispiness. a spicy sauce is provided | **7.95**

### dumplings

classic dumpling stuffed with a ground chicken-veggie mix, served with soy vinaigrette sauce | **6.95**

### siam sampler

enjoy a variety of tastes with this mix of sate, heavenly shrimp, thai rolls, fresh rolls, and thai wontons. Please, no substitutions! | **13.95**

## soup for the soul

### tom yum

clear lemon grass soup with chicken, mushrooms and a hint of spicy and sour flavors | **cup 4.00 bowl 8.50** with shrimp | add 2.00

### tom kha

fresh herbs, chicken and mushrooms balance the spicy and sour flavors of the coconut broth | **cup 4.00 bowl 8.50** with shrimp | add 2.00

### wonton soup

delicate thai wontons are served in chicken broth with an assortment of vegetables | **cup 4.00 bowl 8.50**

### chicken vegetable *New!*

ground chicken and vegetable in chicken broth, sprinkled with roasted garlic. simple and delicious! | **cup 4.00 bowl 8.50**

## graceful greens

### yum nua

slices of tender grilled beef, tossed with thai herbs and spices in a spicy lime dressing and served on a bed of lettuce, cucumber and tomato | **12.95**

### grilled shrimp papaya salad

shredded green papaya with tomato and string bean, and your choice of dressing Classic Thai (dried shrimp-peanut), Salty Crab, or Fermented Fish | **12.95**

### chicken salad

slices of grilled chicken, with green salad and crispy wonton skins - with your choice of a sesame vinaigrette, thai peanut or spicy lime dressing | **11.95**

### asparagus salad

an exotic mix of asparagus, chicken breast, shrimp, roasted shredded coconut and a distinctive thai-style dressing thai fusion | **12.95**

## sides

peanut sauce | 2.50

cucumber relish | 2.50

steamed veggies | 2.50

steamed noodles | 2.50

curry sauce | 4.50

## beverages

pop free refills | 2.75

iced tea free refills | 2.75

lemonade free refills | 2.75

juice | 2.75

thai iced tea | 3.50

thai iced coffee | 3.50

sparkling water | 3.50

cold jasmine green tea | 2.75

black tea earl grey, bergamot | 3.50

green tea genmaicha, toasted brown rice | 3.50

earth tea ginger, lemongrass, honey | 3.50

flower tea chamomile, lavender | 3.50

## kids menu

available for kids 10 and under. served with juice

chicken fried rice | 6.95

chicken noodles | 6.95

chicken fingers and fried rice | 6.95

## sweet treats

### banana crepe

served with ice cream | 7.95

### sweet sticky rice with mango

with sesame seed | seasonal

### sweet sticky rice

with ice cream, coconut and roasted peanuts | 6.95

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Not all ingredients listed. Please make your server aware of any allergies.  
A 15% gratuity automatically added to your bill for parties of 6 or more. Prices subject to change.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



# Exotic Thai

experience faraway flavors

www.exoticthaiqc.com



## rice is nice

All fried rice dishes prepared using eggs | If prepared with brown rice, add 2.00

**vegetable** | 8.95  
**vegetarian chicken** | 8.95  
**chicken** | 8.95  
**tofu** | 8.95

**beef** | 9.95  
**combination meat** | 10.95  
**shrimp** | 10.95  
**mixed seafood** | 12.95

### kao gra pow

your choice of meat, an authentic fried rice with a pinch of basil and chili

### kao pad tom yum

the popular flavors of tum yum are presented in fried rice form.  
your choice of meat

### curry fried rice

your choice of meat, fried rice with onion, celery, egg and a touch of yellow curry powder

### prik-king fried rice

your choice of meat, jasmine rice cooked with string bean and spicy red chili pepper sauce...an original creation!

### pineapple fried rice

tasty fried rice with your choice of meat, egg, pineapple, cashew nut, raisin and onion

### railroad fried rice

your choice of meat, jasmine rice with toasted garlic, egg, onion, peas and carrot. hearty, simple fare, and the perfect dish for the train traveler

### simply fried rice

your choice of meat with onion, egg, tomato and thai-style sauce

**sticky rice** | 3.25

**steamed rice** | 1.50

**fried rice** | 2.50

**brown rice** | 2.50

## provincial

Substitute brown or fried rice, add 2.00

### gang ped yang <sup>New!</sup>

homemade five spice roasted duck is stewed royal-style in a delectable red curry with pineapple, tomato, and basil. served with jasmine rice | **16.95**

### larb lanna <sup>New!</sup>

minced chicken, hand-selected Chiang Rai spices, szechuan peppers, crispy garlic and herbs. accompanied by fresh veggies and sticky rice | **14.95**

### ped gra pow <sup>New!</sup>

duck breast topped iwth our famous gra pow sauce. served on a bed of asparagus and veggies and jasmine rice | **16.95**

### kung op

prawns baked in clay pot over charcoal with soy-ginger cilantro, black pepper, celery, napa, and bean thread noodles. served with a cilantro-lime dip | **14.95**

### tom zabb beef <sup>New!</sup>

herbal beef stewed in a spicy-sour broth with roasted rice, galangal, mushrooms, kaffir lime, basil, bean sprouts. An Isaan classic! | **14.95**

### nau ta khai <sup>New!</sup>

new york steak strips are flash fried with lemongrass, chili, onion in a savory sauce. served with jasmine rice | **12.95**

### muok pla salmon <sup>New!</sup>

a country-style grilled salmon in banana leaf with mushroom, lemongrass, basil, shallot, grilled asparagus, spicy cilantro sauce. served with jasmine rice | **12.95**

### nam kao tod <sup>New!</sup>

crispy spicy herbal rice tossed with ground chicken, ginger, shallot, chili, kaffir lime leaf, peanut, toasted coconut, cilantro. served on a bed of green leaves | **12.95**

### nau yang prik king <sup>New!</sup>

marinated grilled beef is served over a saute of spicy string bean in prik king sauce. served with jasmine rice | **12.95**

### panang nua <sup>New!</sup>

slow-cooked steak in a rich panang curry sauce with asparagus, bell pepper, kaffir lime leaves. contains nuts. served with your choice of roti or jasmine rice. our famous thai curry! | **12.95**

### mussamun nua

slow-cooked steak with potatoes, carrot, crispy shallot. a Malay-style curry. served with your choice of roti or jasmine rice | **12.95**

## exotic wok

Served with steamed rice | add 2.00 for brown or fried rice

**vegetable** | 8.95  
**vegetarian chicken** | 8.95  
**chicken** | 8.95  
**tofu** | 8.95

**beef** | 9.95  
**combination meat** | 11.95  
**shrimp** | 11.95  
**mixed seafood** | 13.95

### gra pow gai sup

a real thai taste with ground chicken, green beans, chili, onion, bell pepper and fresh basil leaves. one of our signature dishes!

### dried chili cashew

your choice of meat, onion, carrot, bell pepper, water chestnut and cashew sautéed in roasted chili paste

### garlic black pepper

your choice of meat, roasted garlic and black pepper sauce is served on a bed of steamed cabbage, carrot, broccoli

### ginger

your choice of meat, sliced ginger, shiitake and white mushroom, and onion in a fresh ginger wine sauce

### herbal crisp chicken <sup>New!</sup>

battered chicken tenders tossed with crispy herbs, dried chili and bell pepper in a spicy-tamarind sauce

### spicy eggplant

your choice of meat, eggplant with mango, onion, bell pepper in black bean sauce, fresh chili, with a touch of basil leaves

### spicy string beans (country prik king)

your choice of meat, flash fried with green beans, snow peas, roasted cashew nuts, ground peanuts, and kaffir lime leaves in a mildly spicy red sauce

### shiitake asparagus

your choice of meat, distinctive shiitake mushrooms and asparagus in a black pepper sauce

### crispy mango chicken

lightly battered chicken breast is sautéed with onion and cashew nut in a sweet and tangy mango sauce

### pad prik sod

your choice of meat sautéed with white and green onion and jalapeño in a spicy black pepper sauce

### mixed veggie

a selection of garden veggies are cooked with a light, thin soy sauce

### pad ma muang gai <sup>New!</sup>

grilled chicken quick fried with mango, onion, tomato, bell pepper, pineapple in a delicate sauce and finished with fresh basil

## nourishing noodles

**vegetable** | 8.95  
**vegetarian chicken** | 8.95  
**chicken** | 8.95  
**tofu** | 8.95

**beef** | 9.95  
**combination meat** | 10.95  
**shrimp** | 10.95  
**mixed seafood** | 13.95

### pad thai

the classic pan-fried rice noodle dish in slightly sweet tamarind sauce with chicken, bean sprouts, and egg, garnished with crushed peanuts

### old school pad thai <sup>New!</sup>

alternate version of pad thai. spicy, and finished with basil leaves. Your choice of meat

### pad see u

your choice of meat, flat rice noodles stir fried with broccoli and egg in our special sweet black bean sauce

### khao soi

your choice of meat, authentic northern thailand dish of vegetables and complex curry noodle flavors

### mee gra ti

a mixture of rice vermicelli noodles and ground chicken, green onion, peanut, thai herbs and bean sprouts sautéed in a tasty coconut cream sauce, and topped with crisp shallots. also available prepared vegetarian style!

### chicken noodles

fresh rice noodles sautéed with chicken, egg, peanuts, green onion and bean sprouts

### glass noodles

your choice of meat, sautéed glass noodles, with egg, tomato, onions, napa, snow peas, celery and bean sprouts

### sam yan noodles

your choice of meat, BKK Chinatown! pasta and sesame stir fried with veggies

## madame curry

Served with steamed rice | brown or fried rice, add 2.00 | roti (thai flatbread), add 3.50

**vegetable** | 9.95  
**vegetarian chicken** | 9.95  
**chicken** | 9.95  
**tofu** | 9.95

**beef** | 10.95  
**combination meat** | 11.95  
**shrimp** | 11.95  
**mixed seafood** | 13.95

### kang-karee

your choice of meat, a milder curry, potatoes and carrots simmering in coconut milk.

### kang-dang

your choice of meat, thai spicy curry, simmered in coconut milk, bamboo shoots, bell peppers and basil leaves.

### kang-kyowan

your choice of meat, a broth of coconut milk, with eggplant, basil leaves, bamboo and bell pepper.

### kang-pa

your choice of meat, a non-coconut country style, with traditional thai vegetables as the primary influence (for the adventurous only – no, we can't prepare it mild!)

### pumpkin curry

your choice of meat, tasty thai pumpkin has been added to our savory panang curry finished with fresh basil.

### tropical curry

your choice of meat, fresh basil, sweet mango, pineapple, tomato and carrot are simmered in a red curry coconut milk broth.

## grilled great

Served with steamed rice | brown or fried rice, add 2.00

### crying tiger

a selection of new york strip is lightly marinated and grilled to a mouth-watering perfection, a sauce “spicy enough to make a tiger cry” is served on the side | **12.95**

### teriyaki thai chicken

grilled chicken breast is swathed in a smooth thai twist teriyaki sauce. served on a bed of grilled asparagus and veggies | **11.95**

### grilled rama chicken <sup>New!</sup>

grilled chicken breast topped with a spicy peanut sauce. served on a bed of grilled vegetables and veggies | **11.95**

### lemongrass short ribs

beef short ribs, marinated in a delicate lemon grass sauce, then char-grilled alongside cucumber chutney and served with spicy sauce | **12.95**

### peppercorn chicken

a filet of marinated chicken breast is grilled and presented with a rich garlic-peppercorn sauce on a bed of grilled asparagus and veggies | **11.95**

## smart seafood

Served with steamed rice | brown or fried rice, add 2.00

### pad pet talay

seafood, onion, bell pepper sautéed in a spicy roasted chili sauce and aromatic basil leaves | **12.95**

### goong karee <sup>New!</sup>

shrimp, onion and celery sautéed in a curry powder sauce | **12.95**

### chu chee pla <sup>New!</sup>


red snapper batter-fried and tossed with bell pepper in a chu chee sauce and sprinkled with lime leaves | **12.95**

### pla rad prik <sup>New!</sup>


red snapper batter-fried and topped with spicy chili-tamarind-basil sauce | **12.95**



a little kick |  noticeably spicy |   native spiciness |  

 Gluten-free option available upon request.

*Be sure to mention to server to prepare dish gluten-free.*

 Vegetarian option available, please ask your server before order  
*not all ingredients listed - please make server aware of any allergies!*

prices subject to change | a 15% gratuity will automatically be added to parties of 6 or more