

COCKTAILS - 11

FROZEN THAI MARGARITA

Herbal, spicy. Tequila with “Samun Pai” fresh herbs, triple sec, pineapple, coconut, lime, Prik Kua rim

MAPRAW MANHATTAN

Bittersweet, boozy, vanilla undertones. Coconut oil-washed bourbon, vermouth, maraschino, orange, mandarin bitters

STRAWBERRY BASIL SPRITZER

Bright, semi-sweet, refreshing. Vodka, strawberry, basil, lemon, soda water

PASSION MARTINI

Fruity, tangy, refreshing. Vodka, passionfruit liqueur, palm sugar, hibiscus, lemon

MOSCOW MULE

Refreshing, bright, citrus. Vodka, lime juice, ginger beer

SIAM SOUR

Sharp, strong, fruity. Four Roses whisky, lime, butterfly pea flower, palm sugar

EXOTIC SANGRIA

Refreshing, tropical, sweet. Red wine sangria with exotic fruit

THAI MOJITO

Lively, herbal, tangy. Rum, basil, mint, makrut leaf, lemongrass, palm sugar syrup

MANGO MAI THAI

Tart, citrus, sweet. Captain Morgain, Cointreau, limoncello, mango, pineapple, orgeat

PINA COLADA

Silky, creamy, sweet. Rum, coconut cream, pineapple juice

CUCUMBER BASIL SMASH

Hendricks Gin, cucumber, sugar, basil

MOCKTAILS

SPICY TROPICAL

Grapefruit, pineapple & orange juice, Makrut leaf, club soda with Prik Kua rim - 7

VIRGIN PINA COLADA

Cream of coconut, pineapple - 7

VIRGIN THAI MOJITO

Lime, basil, mint, Makrut leaf, palm sugar syrup, club soda - 7

BEERS ROTATING DRAFT BEER SELECTIONS AVAILABLE - ASK YOUR SERVER!

NEW PLANET “GLUTEN-FREE” PALE ALE - COLORADO, U.S.A.

Full of bright, citrus fruit flavors with a balanced hop character - 7

SAPPORO - JAPAN

Refreshing lager with a crisp, refined flavor and a clean finish - 7

CHANG - THAILAND

Pleasant full flavor, with a subtle fruit and hop aroma - 7

SAKE

OZEKI SAKE - CALIFORNIA

Ozeki premium junmai is the traditional style sake that is dry and delicate on the palate with a full-bodied flavor - 9

SPARKLING WINES

CHOYA ORIGINAL UME SPARKLING - JAPAN

The perfect balance of refreshing sparkling wine with aromas and mellow flavors of the “ume” fruit - 9

WHITE WINES

COASTAL VINES CHARDONNAY - CALIFORNIA

This sparkling wine with mingled flavors of apples, limes, pears, and a bit of nutty character - 8 | 22

SAVEE SEA SAUVIGNON BLANC - MARLBOROUGH, NEW ZEALAND

Juicy, with tropical flavors, a fresh herbal element, & chalky acidity - 12 | 33

RED WINES

ESTRELLA CABERNET SAUVIGNON - CALIFORNIA

This fruit forward cabernet has rich flavors of black cherry, currant, and raspberry followed by a hint of vanilla and white pepper - 8 | 22

MARGARETT'S VINEYARD MERLOT - MENDOCINO COUNTY, CALIFORNIA

A silky, elegant and supple wine with aromas and flavors of ripe black cherries, plums and soft mocha followed by toasty oak - 9 | 26

CARISMA SWEET SYRAH BY MCNAB RIDGE - MENDOCINO COUNTY, CALIFORNIA

This unique version of Syrah has flavors of sweet red berries and the slight zippiness of bubbles. - 9 | 26

ALEXA PROSECCO - ITALY

This sparkling wine with mingled flavors of apples, limes, pears, and a bit of nutty character - 9

VILLA GIADA PINOT GRIGIO TRE VENEZIE - VENETO, ITALY

Fine, fruity with notes of apples and peaches and distinctive Northeastern Italy cool-climate acidity and minerality - 11 | 29

TWO SQUARED BY ALPHA OMEGA CHARDONNAY - KNIGHTS VALLEY, CALIFORNIA

Layers of ripe green apple, pear and honeysuckle flavors from a sensational cool-climate vineyard with beams of acidity racing to the refreshing finish - 44

NAPA BY N.A.P.A. PINOT NOIR - NAPA VALLEY, CALIFORNIA

This pinot noir has aromas of black cherry and raspberrry fruit with a touch of clove and a hint of vanilla. On the palate, this wine is medium bodied with nice texture and a soft tannin finish - 29

MIRO CELLARS CABERNET SAUVIGNON - CALIFORNIA

This concentrated red has well-expressed minerality and dark cherry and plum fruit with mocha and vanilla undertones on finish - 53

LA STORIA PETITE SIRAH - ALEXANDER VALLEY, CALIFORNIA

Cocoa, slight earthiness followed by brown sugar and a touch of vanilla and spice of the new oak - 52

BEVERAGES

CHA MA NAO

Thai Iced Tea with lemonade - 6

THAI SODA

Choose Tamarind-Thai-Tea, Lychee-Hibiscus-Passion Fruit or Pandan Coconut - 6

COKE PRODUCTS

Free refills - 3.75

HOT TEA - 4

SPARKLING WATER - 6

THAI ICE TEA - 6

EXOTIC THAI

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EST.

2001

AUTHENTIC CUISINE

STARTERS

TAU HAU TOD 🍴🌱

Crispy tofu with sweet-spicy tamarind sauce, peanut, cilantro - 9.5

KANOM-JIP

Hand-crafted open-face dumpling with shrimp & chicken. Served with crispy garlic & smoky-soy vinaigrette. Choose Steamed or Fried - 12

CHICKEN SATE 🍴

Grilled chicken on skewers with R-Jard cucumber & spicy peanut sauce - 12

THAI ROLLS 🍴

Crisp-fried rolls stuffed with taro, cabbage, carrot & glass noodles, with plum sauce - 10

BEEF JERKY 🍴🌱

Strips of beef marinated Thai-style & deep fried. Served with jiw sauce - 12

FRESH ROLLS 🍴🌱

Rice-paper wraps around cucumber, carrot, basil, mint & mixed greens, with peanut sauce - 9.5

CRAB CHEESE WONTONS

Crisp-fried wontons stuffed with cream cheese & onion, with house sauce - 9.5

CALAMARI 🍴🌱

Crisp calamari with spicy-lime dressing and sweet tamarind sauce - 14

CHIVE PANCAKE 🍴

Crispy & Chewy rice flour pancake with chives & spices. Served with smoky-soy sauce - 11.5

CRISPY SHRIMP ROLLS

Minced shrimp, taro & seasonings crisp-fried, with house sauce - 13

WINGS 🍴

Crispy battered wings, tossed in your choice of spicy-sweet tamarind sauce or spicy larb lanna dry rub with sweet chili sauce - 14

DANCING SHRIMP

Skewer-grilled, on top of fresh cabbage with spicy lime dressing - 14

SALADS

MIANG KHAM SALAD 🍴🌱🌱

Grilled shrimp, fresh apple, roasted coconut shavings, ginger, shallots, lime, and cashew, palm sugar, thai chili in a flavor bomb salad - 18

YUM NUA YANG 🍴

Marinated flank steak grilled and tossed in chili-lime dressing, tomato, cucumber, onion, cilantro, mint, scallion (Beef Waterfall style also available) - 19

YUM TALAY WOONSEN 🍴🌱🌱

Mixed seafood, glass noodles, wood-ear mushrooms, roasted peanut, carrot, onion, cilantro spicy lime dressing - 24.5

LARB GAI 🍴🌱🌱

Spicy hand-minced chicken tossed in spicy-lime, roasted rice, fish sauce, mint & onion. - 14

For larb lanna style, add 2

SOM TUM 🍴🌱

Classic papaya salad, dried shrimp, tomato, green beans. Choose Thai or Isaan style - 11

THAI SALMON SALAD 🍴🌱

Grilled salmon, cashew nuts, tomato, onion, lemongrass, cucumber, cilantro with spicy lime dressing - 24

GRILLED CHICKEN SALAD

Grilled chicken over mixed greens, tomato, cucumber. Choose tangy Thai peanut, or sesame dressing - 17

SOUPS

TOM YUM 🍴🌱🌱

Aromatic broth seasoned with lemongrass, tomato, makrut leaves, lime juice, chili & mushrooms. Choose chicken or tofu - 12

Add shrimp 3

TOM KHA 🍴🌱

Rich coconut soup with lemongrass, tomato, makrut leaves, galangal, lime juice, chili & mushrooms. Choose chicken or tofu - 13

Add shrimp add 3

CHICKEN VEGETABLE 🍴

Clear broth with cabbage, carrot, celery, ground chicken. Garnished with crispy garlic - 11

Glass noodles add 2

PO TAK SEAFOOD 🍴🌱

Mussels, shrimp, scallops, calamari in tom yum broth, tomato, basil, ginger, roasted chili pepper, onion, mushroom - 22

NOODLES

CHICKEN, VEGGIE, TOFU 16 | BEEF 19
SHRIMP 20 | MIXED SEAFOOD 24.5

PAD THAI 🍴🌱

Thin rice noodles, egg, bean sprouts, shredded cabbage, scallion, crushed peanut in sweet tamarind sauce

PAD SEE EW 🍴

Flat rice noodles, egg, garlic, broccoli, carrot, cabbage in sweet soy sauce

PAD WOONSEN

Glass noodles, egg, onion, tomato, mushroom, cabbage, carrot, scallion, bean sprouts

PAD KEE MAO

Choose drunken flat rice or glass noodles, tomato, carrot, onion, bamboo, basil in garlic chili sauce

BIRDS NEST NOODLES 🍴🌱

Crispy egg noodles, shiitake mushroom, carrot, onion, bamboo topped with savory gravy

RAD NAR 🍴🌱

Slightly smoky wide rice noodles, broccoli, carrot topped with savory gravy

GAI KUA (CHICKEN NOODLES) 🍴🌱

Chinatown-style flat noodles, chicken, egg, bean sprouts, ground peanut on a bed of lettuce

CURRY

CHICKEN, VEGGIE, TOFU, JACKFRUIT | 17 BEEF 20
SHRIMP 21 | SALMON 22 | MIXED SEAFOOD - 25.5

Served with jasmine rice. For brown rice or roti add 2.

GREEN CURRY 🍴🌱🌱

Bright spicy coconut milk, bamboo, bell pepper, green bean, eggplant, basil

RED CURRY 🍴🌱🌱

Spicy with dried chili flavors, basil, bell pepper, bamboo, green bean eggplant

YELLOW CURRY 🍴🌱🌱

Indian-inspired Thai curry, mild, with potato, onion, carrot

PANANG CURRY 🍴🌱🌱

Creamy, crimson-hued with bell pepper, Makrut leaves

PUMPKIN CURRY 🍴🌱🌱

Pumpkin, bell pepper, makrut leaf, basil in red curry sauce

MUSSAMUN CURRY 🍴🌱

Peanut mussamun sauce, mild with onion, carrot, potato

SWIMMING RAMA 🍴🌱

Spicy peanut sauce on a bed of carrot, cabbage & long green bean

TROPICAL CURRY 🍴🌱🌱

Our curry, pineapple, carrot, bell pepper, basil, tomato

HOUSE SPECIALS

HANG LE LAMB 🍴🌱🌱

Lamb marinated in rich northern-style hang le sauce then grilled. Served with veggies & sticky rice - 32

TIGER TEARS STEAK - FUN FOR SHARING! 🍴🌱🌱

Flank steak marinated in Thai spices, then grilled medium rare. Choose "Fiery Furnace" or "Mild Mannered" style. Served with sticky rice & spicy tamarind sauce. - 27

ROYAL DUCK CURRY 🍴🌱

Breast of duck, roasted in royal-style curry sauce, pineapple, lychee, basil. Choose jasmine or brown rice - 24.5

STREET SET 🍴🌱

Thai Beef Jerky, Papaya Salad, Sticky Rice with fresh veggies and herbs - 21

CHICKEN LETTUCE WRAPS 🍴🌱

Famous lettuce wraps with minced chicken & crunchy veggies - 16
Tofu available

LAVA BEEF 🍴🌱

Marinated flank steak is grilled and flashfried in basil-chili jam, onion, bell pepper, carrot. Topped with crispy basil. Choose jasmine or brown rice - 27

KHAO SOI 🍴🌱

Northern thai curry broth over egg noodles. Topped with shallots & mustard greens. Choose chicken or tofu. **For shrimp add 2** - 19

WHOLE FRIED BRANZINO 🍴🌱

Whole fried sea bass. Choose spicy lime or thai style 3 flavor sauce. Served with veggies & choice of jasmine or brown rice - 32

THAI RIBS 🍴

Spare ribs are slow cooked and finished on the grill, topped with 3-flavor sauce, crispy shallot & garlic. Served with sticky rice and veggies - 24.5

CHICKEN TERIYAKI

Chicken breast grilled in a Thai twist teriyaki sauce on a bed of steamed mixed veggies. Served with jasmine rice - 19

SEAFOOD

GRILLED SALMON 🍴🌱

Choose panang or 3 flavor sauce. Served with veggies and choice of jasmine or brown rice - 26

CLAY POT SHRIMP 🍴🌱

Glass noodles, shrimp & spices prepared in traditional clay pot with spicy dipping sauce - 22

TAMARIND SHRIMP 🍴

Grilled shrimp topped with spicy-sweet tamarind sauce, shallot, roasted peppers. Served with veggies and choice of jasmine or brown rice - 22

TALAY SEAFOOD 🍴🌱

Mixed seafood sauteed in choice of spicy pad chaa, pong karee curry, or roasted chili sauce. Choose jasmine or brown rice - 26.5

EXOTIC SHRIMP 🍴🌱

Shrimp tossed with roasted chili, garlic sauce. Served with veggies and choice of jasmine or brown rice - 22

RICE

THAI FRIED RICE 🍴🌱

Egg, carrot, tomato, white onion, scallion

SPICY BASIL FRIED RICE 🍴🌱

Basil, garlic-chili, bamboo, green bean, carrot, egg

PINEAPPLE FRIED RICE 🍴

Pineapple, cashew, raisin, scallion, egg

ROASTED GARLIC RICE 🍴

Roasted garlic, onion, carrot, cabbage, scallion, egg

CURRY FRIED RICE 🍴🌱

Celery, tomato, onion, egg, cabbage, carrot, scallion, curry powder

BLUE CRAB FRIED RICE 🍴

4oz. crab meat, egg, garlic, onion, scallion - 25

SAUTÉED

CHICKEN, VEGGIE, TOFU, JACKFRUIT 17
BEEF 19 | SHRIMP 21 | MIXED SEAFOOD 25.5

GRA POW 🍴🌱🌱

Thai basil, long green bean, bell pepper, carrot in spicy-garlic

THAI CHILI CASHEW 🍴🌱

Famous homemade chili-jam with cashew, onion, bell pepper, carrot

CRISPY GARLIC CHICKEN 🍴

Crispy breaded chicken tossed in sweet garlic sauce, roasted garlic, bell pepper, onion on a bed of fresh cabbage - 18

BASIL EGGPLANT 🍴🌱

Japanese eggplant, onion, carrot, bell pepper, basil, with chili-garlic black bean sauce

SPICY STRING BEAN 🍴🌱

Green beans with spicy pad prik gang sauce, basil, bamboo, wild lime leaves, onion, bell pepper.

GARLIC 🍴🌱

Sauteed in garlic-black pepper sauce on a bed of mixed veggies

GINGER 🍴🌱

Fresh ginger, shiitake & wood ear mushroom, onion, carrot, bell pepper in ginger-wine sauce

MIXED VEGGIES 🍴🌱

Sauteed in light soy sauce, garlic, black pepper

KRUKLING GAI 🍴🌱🌱

Minced chicken sauteed in Southern-style turmeric chili paste with peppercorns, Makrut leaves, lemongrass - 19

LUNCH

SERVED WITH SOUP OF THE DAY & SALAD WITH GINGER DRESSING.
AVAILABLE MON-FRI 11-3 EXCEPT HOLIDAYS. SOUP NOT AVAILABLE FOR CARRYOUT

GRILLED CHICKEN SATE 🍴

Egg, carrot, tomato, white onion, scallion - 14

GRA POW 🍴🌱🌱

Minced chicken or tofu, served with jasmine rice - 14

CHILI CASHEW 🍴🌱

Chicken or tofu, served with jasmine rice - 14

HOUSE CURRY 🍴🌱

Curry-of-the-day, with chicken or tofu. Served with jasmine rice - 14

THAI FRIED RICE 🍴🌱

Choose chicken or tofu - 13

SPICY BASIL FRIED RICE 🍴🌱

Choose chicken or tofu - 13

PAD THAI 🍴🌱

Choose chicken or tofu, with peanut - 13

DESSERTS

BROWNIES

Rich brownies served with vanilla ice cream, drizzled with Passionfruit puree - 9

BANANA CREPE

Served with ice cream & roasted coconut - 11

THAI CRÈME BRULEE

Tasty Thai Tea flavored crème brulee - 9

SIDES

JASMINE RICE

3

ROTI

5

BROWN RICE

3.5

STEAMED VEGGIES

6

STICKY RICE

4

STEAMED NOODLES

6

*NOT ALL INGREDIENTS LISTED. PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES. 100% NON-EXPOSURE TO ALLERGENS CANNOT BE GUARANTEED AS CERTAIN INGREDIENTS FROM OUTSIDE SUPPLIERS MAY BE PREPARED ON SHARED EQUIPMENT

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

*IN ORDER TO KEEP FAITHFUL TO TRADITIONAL RECIPES AND TECHNIQUES, REQUESTED MODIFICATIONS MAY NOT BE ACCEPTED

*A 20% GRATUITY AUTOMATICALLY ADDED TO YOUR BILL FOR PARTIES OF 6 OR MORE. PRICES SUBJECT TO CHANGE