

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 jiao 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

CURRY PUFFS 🌱

Sweet potato and curry sauce in a crispy pastry puff, with house sauce and ajad cucumber - 9.5

WHEN TIGERS CRY 🍴🍴

Marinated steak alongside of a sauce the fiercest tiger would be jealous of - 14

BRUSSELS SPROUTS 🍴🌱🌱

Fresh brussels tossed and flash-fried in chili-jam, topped with roasted shallots - 9.5

DANCING SHRIMP 🍴🌱

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

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 garwlic - 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

EXOTIC THAI



EST.

2001

AUTHENTIC CUISINE

HOUSE CLASSICS

HANG LE LAMB 🍴🍴🍴🌱

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

MUSSAMUN BRAISED BEEF 🍴🍴🌱

Beef simmered in Mussamun, potato, carrot, peanut. Served with choice of brown or jasmine rice or roti - 27

ROYAL DUCK CURRY 🍴🍴🌱

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

RAMA GRILLED CHICKEN 🍴🌱

Grilled Chicken Sate, broccoli, carrot, cabbage, green beans served over a spicy peanut curry sauce - 21

NUA YANG BEEF & GARLIC RICE 🍴🍴🍴

Grilled marinated beef is served on a bed of garlic roasted rice with spicy crying tiger sauce - 27

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

SALADS + WRAPS

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

CHICKEN LETTUCE WRAP 🍴🌱

Famous lettuce wraps with minced chicken and crunchy veggies. Tofu available! - 16

SOM TUM 🍴🍴🌱

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

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

THAI FRIED RICE 🌱🌱

Egg, carrot, tomato, white onion, scallion

SPICY BASIL FRIED RICE 🍴🍴🌱🌱

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

BLUE CRAB FRIED RICE 🌱

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

KHAO SOI 🍴🍴🌱

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

WHOLE FRIED BRANZINO 🍴🍴

Whole fried sea bass. Choose spicy lime or 3 flavor sauce. Served with veggies and 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

TERIYAKI

Grilled chicken breast in a Thai twist teriyaki sauce on a bed of steamed mixed veggies. Served with jasmine rice - 19 **For Grilled Salmon, add 7**

CHIANG MAI SET 🍴🍴

Northern-style Lemongrass sausage, served with Nam Prik Ong chili dip, sticky rice, fresh veggies - 22

LARB GAI 🍴🍴🌱

Spicy hand-minced chicken tossed in spicy-lime, roasted rice, fish sauce, mint & onion - 14. **Larb Lanna style, add 2**

SPICY SHRIMP STRING BEAN SALAD 🍴🍴🌱

Grilled shrimp, string beans, chili jam, spicy lime, cashew nut, cilantro, onion, roasted coconut - 19

GRILLED CHICKEN SALAD

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

ROASTED GARLIC RICE 🍴🌱🌱

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

CURRY FRIED RICE 🌱🌱

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

PINEAPPLE FRIED RICE 🌱🌱

Pineapple, cashew, raisin, scallion, egg

NOODLES CHICKEN, VEGGIE, TOFU 17 | 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, 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 18 | 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

TROPICAL CURRY 🍴🍴🌱

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

SEAFOOD

GRILLED SALMON 🍴🍴🌱

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

CRAB CURRY 🍴🍴🌱

Crab meat in yellow sauce on top of Crab Farci - 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

LUNCH

SERVED WITH SOUP OF THE DAY & SALAD WITH GINGER DRESSING. AVAILABLE MON-FRI 11-3 EXCEPT HOLIDAYS. SUBSTITUTE BEEF, SHRIMP ADD 4

GRILLED CHICKEN SATE ^{GF}

Served with jasmine rice, R-Jard cucumber and spicy peanut sauce - 14

GRA POW ^V ^{GF}

Minced chicken or tofu, served with jasmine rice - 14

CHILI CASHEW ^V ^{GF}

Chicken or tofu, served with jasmine rice - 14

HOUSE CURRY ^V ^{GF}

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

FRIED RICE ^V ^{GF}

Choose Thai, Spicy Basil, Pineapple or Curry Fried Rice. Choose chicken or tofu- 13

THAI GARLIC ^V ^{GF}

Choose chicken or tofu - 14

PAD THAI ^V ^{GF}

Choose chicken or tofu, with peanut - 13

SAUTÉED

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

GRA POW ^V ^{GF}

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

THAI CHILI CASHEW ^V ^{GF}

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

BASIL EGGPLANT ^V ^{GF}

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

GARLIC ^V

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

GINGER ^V ^{GF}

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

MIXED VEGGIES ^V ^{GF}

Sautéed in light soy sauce, garlic, black pepper

CRISPY GARLIC CHICKEN ^V

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

KRUKLING GAI ^V ^{GF}

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

DESSERTS

HOUSE PASTRY

Ask your server for today's House Pastry choices!

BANANA CRÊPE

Served with ice cream & roasted coconut - 11

THAI CRÈME BRÛLÉE

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

COCKTAILS

FROZEN THAI MARGARITA

Herbal, spicy. Tequila with "Samun Pai" fresh herbs, triple sec, pineapple, coconut, lime, Prik Kua rim -11

MAPRAW MANHATTAN

Bittersweet, boozy, vanilla undertones. Coconut oil-washed bourbon, vermouh, maraschino, orange, mandarin bitters - 11

PASSION MARTINI

Fruity, tangy, refreshing. Vodka, passionfruit liqueur, palm sugar, hibiscus, lemon - 11

SIAM SOUR

Sharp, strong, fruity. Four Roses whisky, lime, butterfly pea flower, palm sugar - 11

EXOTIC SANGRIA

Refreshing, tropical, sweet. Red wine sangria with exotic fruit - 11

THAI MOJITO

Lively, herbal, tangy. Rum, basil, mint, makrut leaf, lemongrass, palm sugar syrup - 11

MANGO MAI THAI

Tart, citrus, sweet. Captain Morgain, Cointreau, limoncello, mango, pineapple, orgeat - 11

PINA COLADA

Silky, creamy, sweet. Rum, coconut cream, pineapple juice- 11

CUCUMBER BASIL SMASH

Cooling, herbal, refreshing. Hendricks Gin, cucumber, sugar, basil - 11

ESPRESSO MARTINI

Rich, creamy, indulgent. Vanilla vodka, espresso, Kahlua, coffee beans - 11

THE BIG RIVER

Brisk, semi-sweet, citrus. Cody Road Bourbon, Cointreau, cinnamon, fig jam, fresh lime squeeze - 11

MANGO STICKY RICE COCKTAIL

Silky, semi-sweet, tropical. Rum, mango, coconut cream, lime, palm sugar - 11

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

BEVERAGES

CHA MA NAO

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

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



^V VEGETARIAN ^{GF} GLUTEN-FREE ^M MILD ^{MM} MEDIUM ^{MMM} HOT

SPARKLING WINES

CHOYA ORIGINAL UME SPARKLING - JAPAN

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

ALEXA PROSECCO - ITALY

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

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

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

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

This pinot noir has aromas of black cherry and raspberry 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

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

*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