

EXOTIC THAI

อาหารไทย

EST.



2001

AUTHENTIC CUISINE

STARTERS

- TAU HAU TOD** 🍴 9.5
CRISPY TOFU WITH SWEET-SPICY TAMARIND SAUCE, PEANUT, CILANTRO
- KANOM-JIP** 12
HAND-CRAFTED OPEN-FACE DUMPLING WITH SHRIMP & CHICKEN. SERVED WITH CRISPY GARLIC & SMOKY-SOY VINAIGRETTE. CHOOSE STEAMED OR FRIED
- CHICKEN SATE** ⑥ 12
GRILLED CHICKEN ON SKEWERS WITH R-JARD CUCUMBER & SPICY PEANUT SAUCE
- THAI ROLLS** ⑩ 10
CRISP-FRIED ROLLS STUFFED WITH TARO, CABBAGE, CARROT & GLASS NOODLES, WITH PLUM SAUCE
- BEEF JERKY** 🍴⑥ 12
STRIPS OF BEEF MARINATED THAI-STYLE & DEEP FRIED. SERVED WITH JIAW SAUCE
- FRESH ROLLS** ⑥⑩ 9.5
RICE-PAPER WRAPS AROUND CUCUMBER, CARROT, BASIL, MINT & MIXED GREENS, WITH PEANUT SAUCE
- CRAB CHEESE WONTONS** 9.5
CRISP-FRIED WONTONS STUFFED WITH CREAM CHEESE & ONION, WITH HOUSE SAUCE
- CALAMARI** 🍴 14
CRISP CALAMARI WITH SPICY-LIME DRESSING AND SWEET TAMARIND SAUCE
- CHIVE PANCAKE** ⑩ 11.5
CRISPY & CHEWY RICE FLOUR PANCAKE WITH CHIVES & SPICES. SERVED WITH SMOKY-SOY SAUCE
- CRISPY SHRIMP ROLLS** 13
MINCED SHRIMP, TARO & SEASONINGS CRISP-FRIED, WITH HOUSE SAUCE
- WINGS** 🍴 14
CRISPY BATTERED WINGS, TOSSED IN YOUR CHOICE OF SPICY-SWEET TAMARIND SAUCE OR SPICY LARB LANNA DRY RUB. SERVED WITH SWEET CHILI SAUCE
- DANCING SHRIMP** 14
SKEWER-GRILLED, ON TOP OF FRESH CABBAGE WITH SPICY LIME DRESSING

SALADS

- SOM TUM** 🍴⑥ 11
CLASSIC PAPAYA SALAD, DRIED SHRIMP, TOMATO, GREEN BEANS, PEANUT. CHOOSE THAI OR ISAAN STYLE
- SPICY DUCK SALAD** 🍴 24.5
ROASTED DUCK WITH MIXED GREENS, TOMATOES & CHILI-LIME DRESSING
- BEEF WATERFALL** 🍴 19
MARINATED FLANK STEAK GRILLED AND TOSSED IN CHILI-LIME DRESSING, LEMONGRASS, MINT, SCALLION, ROASTED-RICE & FRESH HERBS
- LARB GAI** 🍴⑥ 14
SPICY HAND-MINCED CHICKEN TOSSED IN SPICY-LIME, FISH SAUCE, MINT & ONION. FOR LARB LANNA STYLE, ADD \$2
- YUM TALAY WOONSEN** 🍴⑥⑩ 24.5
MIXED SEAFOOD, GLASS NOODLES, WOOD EAR MUSHROOM, ROASTED PEANUT, CARROT, ONION, CILANTRO, IN SPICY LIME DRESSING

SOUPS

- TOM YUM** 🍴⑥⑩ 12
AROMATIC BROTH SEASONED WITH LEMONGRASS, TOMATO, MAKRUT LEAVES, LIME JUICE, CHILI & MUSHROOMS. CHOOSE CHICKEN OR TOFU.
ADD SHRIMP 3
- TOM KHA** 🍴⑥ 13
RICH COCONUT SOUP WITH LEMONGRASS, TOMATO, MAKRUT LEAVES, GALANGAL, LIME JUICE, CHILI & MUSHROOMS. CHOOSE CHICKEN OR TOFU.
ADD SHRIMP ADD 3
- CHICKEN VEGETABLE** ⑥ 11
CLEAR BROTH WITH CABBAGE, CARROT, CELERY, GROUND CHICKEN. GARNISHED WITH CRISPY GARLIC.
GLASS NOODLES ADD 2
- PO TAK SEAFOOD** 🍴⑥ 22
MUSSELS, SHRIMP, SCALLOPS, CALAMARI IN TOM YUM BROTH, TOMATO, BASIL, GINGER, ROASTED CHILI PEPPER, ONION, MUSHROOM

RICE

- CHICKEN, VEGGIE, TOFU - 16 • BEEF 19 • SHRIMP - 20
MIXED SEAFOOD - 24.5**
- THAI FRIED RICE** ⑥⑩
EGG, CARROT, TOMATO, WHITE ONION, SCALLION.
- SPICY BASIL FRIED RICE** 🍴⑥⑩
BASIL, GARLIC-CHILI, BAMBOO, GREEN BEAN, CARROT, EGG.
- PINEAPPLE FRIED RICE** ⑥⑩
PINEAPPLE, CASHEW, RAISIN, SCALLION, EGG.
- ROASTED GARLIC RICE** 🍴⑥⑩
ROASTED GARLIC, ONION, CARROT, CABBAGE, SCALLION, EGG.
- BLUE CRAB FRIED RICE** ⑥ 25
4OZ CRAB MEAT, EGG, GARLIC, ONION, SCALLION

NOODLES

- CHICKEN, VEGGIE, TOFU - 16 • BEEF 19 • SHRIMP - 20
MIXED SEAFOOD - 24.5**
- PAD THAI** ⑥⑩
THIN RICE NOODLES, EGG, BEAN SPROUTS, SHREDDED CABBAGE, SCALLION, CRUSHED PEANUT IN SWEET TAMARIND SAUCE
- PAD SEE EW** ⑩
FLAT RICE NOODLES, EGG, GARLIC, BROCCOLI, CARROT, CABBAGE IN SWEET SOY SAUCE
- PAD WOONSEN** 🍴⑥⑩
GLASS NOODLES, EGG, ONION, TOMATO, MUSHROOM, CABBAGE, CARROT, SCALLION, BEAN SPROUTS
- PAD KEE MAO** 🍴⑥⑩
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
- GAI KUA (CHICKEN NOODLES)** 16
CHINATOWN-STYLE FLAT NOODLES, CHICKEN, EGG, BEAN SPROUTS, GROUND PEANUT ON A BED OF LETTUCE

HOUSE CLASSICS

HANG LE LAMB 🍴🍴🍴🍴🍴🍴🍴🍴🍴🍴 32

LAMB MARINATED IN RICH NORTHERN-STYLE HANG LE SAUCE THEN GRILLED. SERVED WITH VEGGIES & STICKY RICE

TIGER TEARS WRAP - FUN FOR SHARING! 🍴🍴🍴 27

FLANK STEAK MARINATED IN THAI SPICES, THEN GRILLED MEDIUM RARE. CHOOSE "FIERY FURNACE" OR "MILD MANNERED" STYLE. SERVED WITH STICKY RICE & SPICY TAMARIND SAUCE

ROYAL DUCK CURRY 🍴🍴🍴🍴🍴🍴 24.5

BREAST OF DUCK, ROASTED IN ROYAL-STYLE CURRY SAUCE, PINEAPPLE, LYCHEE, BASIL. CHOOSE JASMINE OR BROWN RICE

STREET SET 🍴🍴🍴🍴 21

THAI BEEF JERKY, PAPAYA SALAD, STICKY RICE WITH FRESH VEGGIES AND HERBS

CHICKEN LETTUCE WRAPS 🍴🍴🍴🍴 16

FAMOUS LETTUCE WRAPS WITH CHICKEN & CRUNCH VEGGIES

LAVA BEEF 🍴🍴 27

MARINATED FLANK STEAK IS GRILLED AND FLASH-FRIED IN BASIL-CHILI JAM, ONION, BELL PEPPER, CARROT. TOPPED WITH CRISPY BASIL. CHOOSE JASMINE OR BROWN RICE

KHAO SOI 🍴 18

NORTHERN THAI CURRY BROTH OVER EGG NOODLES AND CHOICE OF TRADITIONAL CHICKEN DRUMSTICKS OR TOFU. TOPPED WITH SHALLOTS & MUSTARD GREENS. FOR SHRIMP ADD \$2

WHOLE FRIED BRANZINO 🍴🍴 21

WHOLE FRIED SEA BASS. CHOOSE SPICY LIME, THAI-STYLE 3 FLAVOR, OR PHA SA (SOUTHERN TANGY TAMARIND STYLE) SAUCE. SERVED WITH VEGGIES & CHOICE OF JASMINE OR BROWN RICE

ISAAN RIBS 🍴 24.5

ISAAN STYLE PORK RIBS WITH MARINATED LEMONGRASS, TURMERIC, CRISPY GARLIC. SERVED WITH JIAW SAUCE, STEAMED VEGETABLES AND STICKY RICE

CURRY

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

GREEN CURRY 🍴🍴🍴🍴🍴🍴🍴🍴 21

BRIGHT SPICY COCONUT MILK, BAMBOO, BELL PEPPER, GREEN BEAN, EGGPLANT, BASIL. SERVED WITH JASMINE RICE.

FOR BROWN RICE OR ROTI ADD 2.

RED CURRY 🍴🍴🍴🍴🍴🍴 21

SPICY WITH DRIED CHILI FLAVORS, BASIL, BELL PEPPER, BAMBOO, GREEN BEAN EGGPLANT. SERVED WITH JASMINE RICE.

FOR BROWN RICE OR ROTI ADD 2.

YELLOW CURRY 🍴🍴🍴🍴🍴🍴 21

INDIAN-INSPIRED THAI CURRY, MILD, WITH POTATO, ONION, CARROT. SERVED WITH JASMINE RICE.

FOR BROWN RICE OR ROTI ADD 2.

PANANG CURRY 🍴🍴🍴🍴🍴🍴 21

CREAMY, CRIMSON-HUED WITH BELL PEPPER, MAKRUT LEAVES. SERVED WITH JASMINE RICE.

FOR BROWN RICE OR ROTI ADD 2.

PUMPKIN CURRY 🍴🍴🍴🍴🍴🍴 21

PUMPKIN, BELL PEPPER, MAKRUT LEAF, BASIL IN RED CURRY SAUCE. SERVED WITH JASMINE RICE.

FOR BROWN RICE OR ROTI ADD 2.

MUSSAMUN CURRY 🍴🍴🍴🍴🍴🍴 21

PEANUT MUSSAMUN SAUCE, MILD WITH ONION, CARROT, POTATO. SERVED WITH JASMINE RICE.

FOR BROWN RICE OR ROTI ADD 2.

SWIMMING RAMA 🍴🍴🍴🍴🍴🍴 21

SPICY PEANUT SAUCE ON A BED OF CARROT, CABBAGE & LONG GREEN BEAN. SERVED WITH JASMINE RICE.

FOR BROWN RICE OR ROTI ADD 2.

SAUTÉED

ALL SAUTEED SERVED WITH JASMINE RICE.
FOR ROTI OR BROWN RICE, ADD \$2

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

GRA POW 🍴🍴🍴🍴 21

THAI BASIL, LONG GREEN BEAN, BELL PEPPER, CARROT IN SPICY-GARLIC.

THAI CHILI CASHEW 🍴🍴🍴🍴 21

FAMOUS HOMEMADE CHILI-JAM WITH CASHEW, ONION, BELL PEPPER, CARROT.

BASIL EGGPLANT 🍴🍴🍴🍴 21

JAPANESE EGGPLANT, ONION, CARROT, BELL PEPPER, BASIL, WITH CHILI-GARLIC BLACK BEAN SAUCE

SPICY STRING BEAN 🍴🍴 21

GREEN BEANS WITH SPICY PRIK KING SAUCE, WILD LIME LEAVES, ONION, BELL PEPPER

GARLIC 🍴🍴🍴🍴 21

SAUTÉED IN GARLIC-BLACK PEPPER SAUCE ON A BED OF MIXED VEGGIES

GINGER 🍴🍴🍴🍴 21

FRESH GINGER, SHIITAKE & WOOD EAR MUSHROOM, ONION, CARROT, BELL PEPPER IN GINGER-WINE SAUCE

KRUKLING GAI 🍴🍴🍴🍴🍴🍴 19

MINCED CHICKEN SAUTEED IN SOUTHERN-STYLE TURMERIC CHILI PASTE WITH PEPPERCORNS, MAKRUT LEAVES, LEMONGRASS

CRISPY GARLIC CHICKEN 🍴🍴 17

CRISPY BREADED CHICKEN TOSSED IN SWEET GARLIC SAUCE, ROASTED GARLIC, BELL PEPPER, ONION ON A BED OF FRESH CABBAGE

DRINKS

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.

PHI PHI ISLAND

WARM HONEY, NUTTY. PLANTATION 3 STARS RUM, COCONUT, PINEAPPLE, LIME, THAI TEA SYRUP.

PASSION MARTINI

FRUITY, TANGY, REFRESHING. VODKA, PASSIONFRUIT LIQUEUR, PALM SUGAR, HIBISCUS, LEMON.

EXOTIC SANGRIA

REFRESHING, TROPICAL, SWEET. RED WINE SANGRIA WITH EXOTIC FRUIT.

THAI MOJITO

LIVELY, HERBAL, TANGY. RUM, BASIL, MINT, CLUB SODA MAKRUT LEAF, LEMONGRASS, PALM SUGAR SYRUP.

MANGO MAI THAI

TART, CITRUS, SWEET. CAPTAIN MORGAIN, COINTREAU, LIMONCELLO, MANGO, PINEAPPLE, ORGEAT.

BANGKOK'S LAST WORD

SWEET, SHARP. MEZCAL, GREEN CHARTREUSE, MARASCHINO, LIME, BASIL.

CUCUMBER BASIL SMASH

HENDRICKS GIN, CUCUMBER, SUGAR, BASIL, CLUB SODA.

TAMARIND NEGRONI

BITTER-BRIGHT, SLIGHTLY SWEET. GIN, CAMPARI, SWEET VERMOUTH, TAMARIND, ORANGE BITTER.

LODCHONG COCKTAIL

NUTTY, VANILLA, SWEET. RUMCHATA, LIMONCELLO, PANDAN SYRUP, COCONUT.

SIAM SOUR

SHARP, STRONG, FRUITY. FOUR ROSES WHISKY, LIME, BUTTERFLY PEA FLOWER, PALM SUGAR/.

MOCKTAILS

7

VIRGIN PINA COLADA

VIRGIN THAI MOJITO



SPARKLING WINES

9

CHOYA ORIGINAL UME SPARKLING - JAPAN

THE PERFECT BALANCE OF REFRESHING SPARKLING WINE WITH AROMAS AND MELLOW FLAVORS OF THE "UME" FRUIT.

ALEXA PROSECCO - ITALY

THIS SPARKLING WINE WITH MINGLED FLAVORS OF APPLES, LIMES, PEARS, AND A BIT OF NUTTY CHARACTER.

WHITE WINES

COASTAL VINES CHARDONNAY - CALIFORNIA

8 | 22

THIS SPARKLING WINE WITH MINGLED FLAVORS OF APPLES, LIMES, PEARS, AND A BIT OF NUTTY CHARACTER.

SAVEE SEA SAUVIGNON BLANC- MARLBOROUGH, NEW ZEALAND

12 | 33

JUICY, WITH TROPICAL FLAVORS, A FRESH HERBAL ELEMENT, & CHALKY ACIDITY.

VILLA GIADA PINOT GRIGIO TRE VENEZIE - VENETO, ITALY

11 | 29

FINE, FRUITY WITH NOTES OF APPLES AND PEACHES AND DISTINCTIVE NORTHEASTERN ITALY COOL-CLIMATE ACIDITY AND MINERALITY.

TWO SQUARED BY ALPHA OMEGA CHARDONNAY - KNIGHTS VALLEY, CALIFORNIA

44

LAYERS OF RIPE GREEN APPLE, PEAR AND HONEYSUCKLE FLAVORS FROM A SENSATIONAL COOL-CLIMATE VINEYARD WITH BEAMS OF ACIDITY RACING TO THE REFRESHING FINISH.

SAKE

OZEKI SAKE - CALIFORNIA

9

OZEKI PREMIUM JUNMAI IS THE TRADITIONAL STYLE SAKE THAT IS DRY AND DELICATE ON THE PALATE WITH A FULL-BODIED FLAVOR.

RED WINES

ESTRELLA CABERNET SAUVIGNON - CALIFORNIA

8 | 22

THIS FRUIT FORWARD CABERNET HAS RICH FLAVORS OF BLACK CHERRY, CURRANT, AND RASPBERRY FOLLOWED BY A HINT OF VANILLA AND WHITE PEPPER.

MARGARETT'S VINEYARD MERLOT - MENDOCINO COUNTY, CALIFORNIA

9 | 26

A SILKY, ELEGANT AND SUPPLE WINE WITH AROMAS AND FLAVORS OF RIPE BLACK CHERRIES, PLUMS AND SOFT MOCHA FOLLOWED BY TOASTY OAK.

CARISMA SWEET SYRAH BY MCNAB RIDGE - MENDOCINO COUNTY, CALIFORNIA

9 | 26

THIS UNIQUE VERSION OF SYRAH HAS FLAVORS OF SWEET RED BERRIES AND THE SLIGHT ZIPPINESS OF BUBBLES.

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

29

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.

MIRO CELLARS CABERNET SAUVIGNON - CALIFORNIA

52

THIS CONCENTRATED RED HAS WELL-EXPRESSED MINERALITY AND DARK CHERRY AND PLUM FRUIT WITH MOCHA AND VANILLA UNDERTONES ON FINISH.

LA STORIA PETITE SIRAH - ALEXANDER VALLEY, CALIFORNIA

52

COCOA, SLIGHT EARTHINESS FOLLOWED BY BROWN SUGAR AND A TOUCH OF VANILLA AND SPICE OF THE NEW OAK.

BEERS

ROTATING DRAFT BEER SELECTIONS AVAILABLE - ASK YOUR SERVER!

CHANG - THAILAND

7

PLEASANT FULL FLAVOR, WITH A SUBTLE FRUIT AND HOP AROMA.

SAPPORO - JAPAN

7

REFRESHING LAGER WITH A CRISP, REFINED FLAVOR AND A CLEAN FINISH.

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

7

FULL OF BRIGHT, CITRUS FRUIT FLAVORS WITH A BALANCED HOP CHARACTER.