

# 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** ⑥ ⑩ 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** 🍴 ⑥ ⑩ 24.5  
MIXED SEAFOOD, GLASS NOODLES, WOOD EAR MUSHROOM, ROASTED PEANUT, CARROT, ONION, CILANTRO, IN SPICY LIME DRESSING

## SOUPS

- TOM YUM** 🍴 ⑥ ⑩ 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** ⑥ ⑩  
EGG, CARROT, TOMATO, WHITE ONION, SCALLION.
- SPICY BASIL FRIED RICE** 🍴 ⑥ ⑩  
BASIL, GARLIC-CHILI, BAMBOO, GREEN BEAN, CARROT, EGG.
- PINEAPPLE FRIED RICE** ⑥ ⑩  
PINEAPPLE, CASHEW, RAISIN, SCALLION, EGG.
- ROASTED GARLIC RICE** 🍴 ⑥ ⑩  
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** ⑥ ⑩  
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** 🍴 ⑥ ⑩  
GLASS NOODLES, EGG, ONION, TOMATO, MUSHROOM, CABBAGE, CARROT, SCALLION, BEAN SPROUTS
- PAD KEE MAO** 🍴 ⑥ ⑩  
CHOOSE DRUNKEN 🍴 🍴 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 🍴🍴🍴🍴🍴🍴🍴🍴

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

FOR BROWN RICE OR ROTI ADD 2.

### RED CURRY 🍴🍴🍴🍴

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 🍴🍴🍴🍴

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

FOR BROWN RICE OR ROTI ADD 2.

### PANANG CURRY 🍴🍴🍴🍴

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

FOR BROWN RICE OR ROTI ADD 2.

### PUMPKIN CURRY 🍴🍴🍴🍴

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

FOR BROWN RICE OR ROTI ADD 2.

### MUSSAMUN CURRY 🍴🍴🍴🍴

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

FOR BROWN RICE OR ROTI ADD 2.

### SWIMMING RAMA 🍴🍴🍴🍴

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 🍴🍴🍴🍴

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

### THAI CHILI CASHEW 🍴🍴🍴

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

### BASIL EGGPLANT 🍴🍴🍴

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

### SPICY STRING BEAN 🍴🍴

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

### GARLIC 🍴🍴

SAUTÉED 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

### 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.