Lunch Specials

Served on Monday to Friday 11am - 3pm

Made to order from fresh, healthy ingredients and NO MSG.

We understand food allergies and vegetarianism.

Alert us to your specific needs.

Dishes marked with a \checkmark can be made vegetarian, and \varnothing can be made gluten free.















Appetizers

A1: Veggie Spring Rolls

Veggies & glass noodles wrapped in crispy rolls, served with sweet chili or plum sauce

A11: Chicken Spring Rolls

Taro, glass noodles, and chicken wrapped in crispy rolls, served with sweet chili or plum sauce

A2: Chicken Satav

Tender chicken marinated in Thai spices, grilled on bamboo skewers, served with peanut curry sauce

A3: Summer Rolls

veggies 4 or shrimp 6

Fresh veggies wrapped in in silky rice paper, served with hoisin peanut

A4: V Tofu Triangles

5

Fresh tofu, fried to a golden crisp, served with sweet chili sauce

A5: Fish Tod Man

Fish mixed with red curry and thinly chopped green beans, fried to a golden crisp, served with sweet chili sauce

A6: Little Mermaids

6

Marinated and scantily wrapped shrimp, fried to a golden crisp, served with sweet chili sauce

A7: Curry Puffs

Yellow curried potatoes, peas, onion, garlic, and carrot stuffed into a thin pastry shell

A8: Thai Calamari

Crispy calamari rings serve with roasted chili sauce

A9: Golden Bags

Veggies and your future fortune wrapped in crispy bags, served with sweet chili sauce

A10: Muay Thai Wings

Tender marinated wings, fried to a light outer crisp, served with choice of roasted chili, Panang, or Sriracha sauce

A12: Edamame

Young green soy beans pods, served steamy hot with cracked sea salt

Beverages

Thai tea or coffee Herbal tea Bubble tea Soda fountain



cup 1.5 pot 2.5

2.5 (1 free refill) bottle 1.5

Soups

Bowl 6.5, Hotpot 13

Choose chicken or tofu. Fish or shrimp add 2.

S1: STom Yum

Herb and chili infused broth with lemongrass. galangal, mixed veggies, garnished with cilantro and basil

S2: St Tom Kha

Herb infused coconut broth with lemongrass, galangal, mixed veggies, garnished with cilantro and basil

Salads

S3: Yum Woon Sen

10

Glass noodles tossed with shrimp, minced chicken, herbal lime dressing, and toasted peanuts in a bed of organic mixed greens, garnished with cilantro and mint

S4: Waterfall Salad

Grilled chicken tossed in herbal lime dressing in a bed of organic mixed greens, garnished with mint, cilantro, and cucumbers

S5: Mango Salad

Juicy fresh mango and grilled chicken with a veggie medley in a bed of organic mixed greens, garnished with sesame seeds, served with a light lime dressing

S6: 💆 Laab Kai 🥒

Northeastern Thai spicy minced chicken salad tossed with herbal lime dressing, chili powder, minced cilantro in a bed of cucumbers and organic mixed greens

S7: Satay Salad

Grilled chicken BBQ and veggie medley in a bed of organic mixed greens, served with peanut curry dressing

S8: Buddha Bowl

A lean, clean protein machine including chickpeas, black beans, and avocado; also baked yams, brown rice and ommmganic spring mix, garnished with grounded peanuts served with peanut curry or sesame vinaigrette dressing

Extras

White or brown rice	1.5
Appetizer sauce	50¢
Veggies or chicken	1
Fish or shrimp	2
Steamed veggies or small green salad	3

Entrées Choose chicken or tofu, or add shrimp or fish for \$2. Comes with a crispy spring roll.

Noodles 9

E1: 🖋 👺 Pad Thai

The signature dish of Thai cuisine: thin rice noodles sautéed with sweet pickled



radish, beansprouts, egg, fresh tamarind sauce garnished with spring onions and grounded peanuts

E7: Drunken Noodles

Big noodles stir fried with basil and a veggie medley in a fresh ginger soy sauce; pairs well with Thai beer

E10: 🎺 👺 Pad See-U

Big rice noodles stir fried with dark soy sauce, broccoli, carrots, bean sprouts, and egg

E18: Buddha Noodles

Yellow wheat noodles stir fried with a veggie medley in a savory sesame soy sauce, topped with a dash of good merit

E19: 8 Pad Mee

Angle hair noodles stir fried with a veggie medley and egg in a sweet red sauce

E25: Pad Mee Lueng

Egg noodles stir fried with a veggie medley in a fresh ginger soy sauce

Stir Fried Comes with rice

E2: Sasil Stir Frv

Veggie medley stir fried with basil in a fresh ginger soy sauce

E11: 🛹 🕅 Pad Prik King 🧳

Fresh ginger stir fried with a veggie medley and chili-ginger curry paste in a fresh ginger soy sauce

E12: Pad Kra Prao 🌙

Shrimp and minced chicken stir fried with basil, bell pepper, and carrots in roasted chili soy sauce

E13: Chicken Cashew 🥒

Chicken stir fried with basil, bell pepper, cabbage and carrots in roasted chili soy sauce, garnished with cashew nuts

E14: 🖋 🛭 Garlic Pepper

Chicken and veggies stir fried with lots of garlic and black pepper in fresh ginger soy sauce, garnished with spring onions

E15: 🛹 Thai Sweet & Sour 🤳

Cucumbers, carrots, tomatoes, green peas, pineapple and more veggie stir fried in sweet & sour sauce

E17: 🛹 👺 Song Glur 🏓

Eggplant stir fried with basil, bell peppers, and carrots in roasted chili soy sauce

Fried Rice 9

E6: Pineapple Fried Rice

Jasmin rice fried with fresh pineapple, carrots, green peas and egg, garnished with cashew nuts

Chef's Specials

E20: Crab Fried Rice

18

Jasmin rice fried with crab meat, carrots, green peas, black pepper, and egg, garnished with sliced cucumbers

E21: Seafood Tom Yum Fried Rice

20

If you like Tom Yum soup, you'll love this fancy variation of rice stir fried with calamari, shrimp, scallops, garnished with cilantro and basil

E22: Seafood Pineapple Boat (Comes with rice.) 20 A boat carved from pineapple, filled with calamari, shrimp, scallops, and veggies stir fried with basil in a thick soy sauce

E23: Kao Soi 🥒

17

Northern style egg noodles in yellow curry sauce, broccoli, carrots, bean sprout, fried shallot, pickled radish

E24: Ho Mok 🥒

18

Steamed salmon and shrimp in coconut red curry with kaffir lime leaf in a bed of basil and cabbage, garnished with bell peppers, served with rice

E26: Salmon Sam Rod 🥒

18

Grilled Salmon in a spicy sweet and sour sauce, garnished with sweet & sour steamed veggies, served with rice

Curries Comes with rice

10

10

E3: See Red Curry

Broccoli, bell pepper, and bamboo shoots in coconut red curry with kaffir lime leaf

E4: 🕅 Green Curry 🏓 🌶

Eggplant, basil leaves, peas, bamboo shoots, and bell peppers in coconut green curry with kaffir lime leaf

E5: 🕅 Massaman Curry 🏓

Potato, bell pepper, onion, and peanuts in a cinnamon and tamarind infused coconut curry, garnished with crunchy shallots

E8: 🏈 🕅 Yellow Curry Stir Fry 🤳

Lemongrass, bamboo shoots, broccoli, and onion stir fried with yellow curry powder and coconut milk, garnished with finely chopped spring onions

E9: 🛹 🕅 Panang Curry

Bell pepper, carrot, and broccoli in a southern Thai-style thick coconut curry

E16: 💆 Pineapple Yellow Curry 🥒 🥒

Fresh pineapple, broccoli, bell peppers, carrot, and bamboo shoots in a delicious combination of red and yellow curries

Kids Menu

5

K1: Chicken BBQ and rice

K2: Steamed Veggies with noodles or rice

K3: Egg & Veggies Fried Rice