

# Dinner Menu

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 🌱 can be made vegetarian, and 🌾 can be made gluten free.



## Appetizers

- A1: Veggie Spring Rolls** 7  
Veggies & glass noodles wrapped in crispy rolls, served with sweet chili or plum sauce
- A11: Chicken Spring Rolls** 7  
Taro, glass noodles, and chicken wrapped in crispy rolls, served with sweet chili or plum sauce
- A2: Chicken Satay** 7  
Tender chicken marinated in Thai spices, grilled on bamboo skewers, served with peanut curry sauce
- A3: 🌱 Summer Rolls** veggies 5 or shrimp 7  
Fresh veggies wrapped in in silky rice paper, served with hoisin peanut sauce
- A4: 🌱 Tofu Triangles** 6  
Fresh tofu, fried to a golden crisp, served with sweet chili sauce
- A6: Little Mermaids** 7  
Marinated and scantily wrapped shrimp, fried to a golden crisp, served with sweet chili sauce
- A7: 🌱 Curry Puffs** 7  
Yellow curried potatoes, peas, onion, garlic, and carrot stuffed into a thin pastry shell
- A10: Muay Thai Wings** 9  
Tender marinated wings, fried to a light outer crisp, served with choice of roasted chili, Panang, or Sriracha sauce

## Beverages

- Thai tea (lemon or milk) or Thai coffee 3
- Green Thai Tea (lemon or milk) 3
- Herbal tea cup 2 or pot 3
- Bubble tea 4  
(Favors: strawberry, mango, avocado, watermelon, honey drew, pineapple, red bean, taro, papaya)
- Soda (Coke product) bottle 2

## Soups

Bowl 7, Hotpot 14

Choose chicken or tofu. Fish or shrimp add 3.

**S1: 🌾 Tom Yum**

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

**S2: 🌾 Tom Kha**

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



## Salads

**S3: 🌾 Yum Woon Sen**

11

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

**S5: 🌾 Mango Salad**

10

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

**S8: 🌱 Buddha Bowl**

11

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



## Extras

- White or brown rice 2
- Appetizer sauce 50¢
- Veggies or chicken 2
- Fish or shrimp 3
- Steamed veggies 4

# Entrées

Choose chicken or tofu, or add shrimp or fish for \$3.

## Noodles 14

### 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 ground 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

### E19: 🍴 Pad Mee

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

## Stir Fried Comes with rice 15

### E2: 🌿🍴 Basil Stir Fry

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, and green peas stir fried with pineapple and more veggies in our homemade sweet and sour sauce

## Fried Rice 14

### 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 20

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

### E21: Seafood Tom Yum Fried Rice 🌶️ 22

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.) 24

A boat carved from pineapple, filled with calamari, shrimp, scallops, and veggies stir fried with basil in a thick soy sauce

Ask your server for our Weekly Specials!

## Curries Comes with rice 16

### E3: 🍴 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



## Desserts

### D1: Mango Sticky Rice 6

### D3: Thai Tea Coconut Cream Cake 6

