

Lunch Menu

Served Tuesday to Friday 11am - 2:45pm

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
Fresh veggies wrapped in in silky rice paper, served with hoisin peanut 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, and 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 ground 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 3. Comes with a crispy spring roll (dine-in only).

Noodles 10

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

E2: 🌿🌿🌿 Basil Stir Fry 10

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

E11: 🌿🌿🌿 Pad Prik King 🌶️ 11

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

E12: Pad Kra Prao 🌶️ 11

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

E13: Chicken Cashew 🌶️ 10

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

E14: 🌿🌿🌿 Garlic Pepper 10

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 🌶️ 10

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

Fried Rice

E6: 🌿🌿🌿 Pineapple Fried Rice 9

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

E23: 🌿🌿🌿 Yellow Curry Fried Rice 10

Jasmin rice fried with fresh pineapple, carrots, green peas, egg, shitake mushroom, broccoli, and yellow curry powder, 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.) 22

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 11

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

