



Appetizers

- 1. Vegetarian Egg Roll (4)** 4.25
Thin crunchy rice paper filled with fresh cabbage, homegrown bean sprout, carrot, and clear noodle.
- 2. Fried Wonton (8)** 4.25
Golden-brown wonton stuffed with ground shrimp marinated with black pepper, garlic and sesame oil.
- 3. Fried Tofu** 5.75
Deep fried tofu served with spicy homemade sauce.
- 4. Chicken Tender (8)** 5.95
Tender chicken breast marinated with fresh garlic, black pepper, cilantro and paprika.
- 5. Fried Calamari (8)** 5.95
Crispy fried calamari rings served with special sauce.
- 6. Fresh Roll (4)** 8.75
Organic spring mix, spinach, lettuce, carrot and shrimp freshly wrapped in a thin soft rice wrapper.
- 7. Chicken Satay (6)** 8.75
Grilled chicken skewers marinated with a special seasoning served with creamy peanut sauce.
- 8. Larb ~ Chicken or Pork or Beef** 8.75
Choice of meat seasoned with lemon juice, ground pepper, red onion, cilantro, scallion and mint.
- 9. Nam Sod ~ Chicken or Pork** 8.75
Ground lean meat mixed with ginger, red pepper, onion, cilantro and lemon juice.

Soups & Salads

- 11. Vegetable Soup** Bowl 3.75 Pot 13.50
Assorted vegetables, tofu and clear crystal noodle in a freshly prepared broth.
- 12. Wonton Soup** Bowl 4.75 Pot 17.00
Wonton filled with ground gulf shrimp in a soup with clear noodle, cabbage and carrot.
- 13. Tom Kha Chicken** Bowl 4.75 Pot 17.00
Creamy coconut soup with lean chicken breast, mushroom, Thai herbs and fresh lemon juice.
- 14. Tom Yum Shrimp** Bowl 6.25 Pot 23.00
Traditional Thai spicy sour soup with jumbo wild caught shrimp and fresh mushroom.
- 15. Tom Yum Chicken** Bowl 4.75 Pot 17.00
Spicy&sour soup with chicken and mushroom.
- 16. Tom Kha Shrimp** Bowl 6.75 Pot 25.00
Creamy coconut soup with shrimp and mushroom.
- 21. Cucumber Salad** 3.95
Slices of cucumber topped with red onion, bell peppers and tangy homemade dressing.
- 22. Spicy Beef Salad** 8.95
Grilled beef seasoned with red pepper, lemon juice, cilantro, onion and mint served on organic spring mix.
- 23. Papaya Salad** 8.25
Papaya, carrot and tomato mixed with special papaya sauce. Very unique Thai dish.

Entrées

Served with a bowl of jasmine rice or brown rice

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|------------------------------------|--------------|
| Tofu&Veg or Veg Only | 10.95 |
| Chicken or Pork | 10.95 |
| Beef | 12.95 |
| Shrimp | 14.95 |
| Combo (Choose 2 or 3 items) | 15.95 |

Sautéed

- 30. Blazing**
With very spicy homemade roasted chili paste, cauliflower, broccoli and cabbage.
- 31. Sweet Basil**
Homegrown sweet basil leaves, red onion, bell peppers, broccoli, cabbage and cauliflower.
- 32. Ginger Delight** Add \$1.00
Freshly cut ginger strips, mushroom, carrot and red onion.
- 33. Thai Chili**
Traditional Thai dish with red curry paste, zucchini, bell peppers, jalapeno and kaffir leaves.
- 34. Sizzling Peanut**
Deliciously creamy peanut sauce with zucchini and broccoli.
- 35. Garlic Pepper**
Specially prepared with fresh garlic, black pepper, cauliflower, cabbage and broccoli.
- 36. Mushroom Sauce** Add \$1.00
For mushroom lover, this special dish prepares with mushroom, carrot and green onion.
- 37. Spicy Eggplant**
Uniquely flavorful eggplant with fresh basil, bell peppers, red onion and soybean paste.
- 38. Vegetable Delight**
Healthy meal with broccoli, cauliflower, zucchini, cabbage, carrot, bell peppers, mushroom and onion.
- 39. Pineapple Sauce**
Sweet and sour sauce with pineapple, tomato, red onion, zucchini and bell peppers.

Curries

- 41. Red Curry**
Popular curry made with red dried peppers and coconut milk, zucchini, eggplant, bell peppers and basil.
- 42. Green Curry**
The most spicy curry with green peppers mixed with coconut milk, zucchini, eggplant, bell peppers and basil.
- 43. Yellow Curry**
Curry made with turmeric, Indian spices and potatoes.
- 44. Panang Curry**
Flavorful curry with coriander and cumin seeds in coconut milk, zucchini, bell peppers, eggplant and kaffir leaves.
- 45. Masaman Curry**
Nutty flavor curry prepared with spices - cardamom, clove, etc. in coconut milk with potatoes and peanut.
- 46. Pineapple Curry**
Red curry with pineapple, zucchini, tomato and bell peppers.

Please specify Mild, Medium, Hot or Extra Hot



Seafood

- 47. Thai Pepper Shrimp** 14.95
Deep-fried jumbo wild caught shrimps topped with spicy homemade sauce.
- 48. Three-Flavor Fish** 14.95
Tangy sweet and sour sauce over crispy fried fish.
- 49. Thai Steamed Fish** 15.95
Fillets of fish steamed with fresh ginger, garlic and soybean sauce topped with cabbage, carrot, bell peppers, scallion and cilantro.
- 50. Fish with Curry Sauce** 15.95
Red curry with zucchini, bell peppers and kaffir leaves topped over crispy fillets of fish.

Fried Rice & Noodle

- Tofu&Veg or Veg Only** 10.95
Chicken or Pork 10.95
Beef 12.95
Shrimp 14.95
Combo (Choose 2 or 3 items) 15.95

All fried rice and noodle dishes contain eggs except Tofu&Vegetables and Vegetables Only.

- 51. Regular Fried Rice**
Fried rice with cabbage, carrot, egg and onions.
- 52. Pineapple Fried Rice**
Fried rice with pineapple, carrot, cabbage, egg and onions.
- 53. Thai Pepper Fried Rice**
Fried rice with roasted chili, cabbage, carrot, egg and onions.
- 54. Basil Fried Rice**
Fried rice with sweet basil, cabbage, carrot, egg, bell pepper and onions.
- 55. Pad Thai**
Rice Noodle with homemade sauce, home-grown fresh bean sprout, egg and tofu.
- 56. Pad Woon Sen** Add \$1.00
Silver noodle with broccoli, cauliflower, cabbage, carrot, egg and onions.
- 57. Pad See Ew**
Fresh flat rice noodle stir-fried with black soy sauce, egg and broccoli.
- 58. Pad Kee Mao (Drunken Noodle)**
Fresh flat noodle stir-fried with egg, broccoli, cauliflower, basil, red onion, tomato and bell peppers.

No MSG (Monosodium Glutamate) in our foods.
All sauces are made in our kitchen.

Beverages

- Soft Drinks (2 Free Refills)** 1.85
Coke Diet Coke Sprite
Pink Lemonade Root Beer Dr. Pepper
- Iced Tea (2 Free Refills)** 1.85
Unsweetened Sweet
- Hot Tea (1 Free Refill)** 1.85
Jasmine Green Tea
- Thai Iced Tea (Non-Refillable)** 3.45
Special blend of Traditional Thai tea with a smooth and delicate flavor topped with whipped cream.
- Thai Iced Coffee (Non-Refillable)** 3.45
Café Du Monde coffee brewed to perfection, topped with Half and Half.
- Togo Soft Drink or Iced Tea** 1.29

Beers and Wines

- Imported Beers** 3.95
Singha (Thai)
Sapporo (Japanese)
- Domestic Beers** 2.95
Budweiser Bud Light Michelob Ultra
- Wines** 3.25
Chardonnay Pinot Grigio
Cabernet Sauvignon Merlot
- Sake** 4.75

Desserts

- Tropical Fruit Dessert** 3.50
Jackfruit, longan, palm seeds, coconut gel and tapioca pearls mixed in sweet coconut milk.
- Black Rice** 3.00
Sweet black sticky rice topped with coconut milk
- Tapioca** 3.00
Tapioca pearls topped with creamy coconut milk.

Sides

- Extra Jasmine Rice** 1.00
Extra Brown Rice 1.50
Sticky Rice 2.00
Add Eggs 2.00
Add Tofu 1.00
Add Vegetables 2.00
Add Tofu & Vegetables 3.00
Add Meat 3.00
Add Shrimp 4.00
Extra Sauce 1.00
Egg Roll, Three-Flavor Fish or Peanut Sauce

Please specify Mild, Medium, Hot or Extra Hot