



APPETIZERS

CHICKEN SATAY 12 GF

Marinated, grilled chicken served with a rich, savory peanut dipping sauce.

SPRING ROLL 8

Crispy rolls filled with cabbage, carrots and glass noodles. Served with house sauce.

CHICKEN GYOZA 12

Pan-fried crescent-shaped dumplings filled with ground chicken and finely minced vegetables.

BEEF JERKY 12 GF

Thinly sliced beef jerky, marinated in a homemade Thai seasoning blend and dried crispy. Served with sriracha chili sauce.

CRAB RANGOON 12

Deep-fried wontons filled with imitation crab, cream cheese and green onion. Served with sweet and sour sauce.

CHICKEN WINGS 14

Crispy wings marinated with garlic and lemongrass.

TNT SHRIMP 12

Crispy tempura shrimp with house sauce, scallions and sesame seeds.

CHICKEN LETTUCE WRAPS 14 GF Option

Ground chicken stir-fried in our house sauce with water chestnuts and shiitake mushrooms, topped with scallions. Served with crispy noodles and romaine lettuce.

SOUPS

TOFU | CHICKEN | SHRIMP

TOM YUM 8 GF

Thai lemongrass soup with mushrooms, scallions and cilantro.

TOM KHA 8 GF

Coconut milk soup with mushrooms, scallions and cilantro.

SALADS

HOUSE SALAD 8 GF

Lettuce, shredded carrots, grape tomatoes and ginger dressing.

YUM WOON SEN (THAI GLASS NOODLE SALAD) 16 GF

Shrimp, squid and mussels in garlic lime sauce with grape tomatoes, red onion, cilantro and scallions, topped with crushed peanuts.

THAI BEEF SALAD 12 GF

Sliced beef in lime sauce with red onion, scallions and cilantro over lettuce.

PAPAYA SALAD 12 GF

Shredded green papaya, carrots and grape tomatoes in a chili garlic lime sauce.

THAI CURRIES

Vegetables | Tofu

\$18

Chicken | Crispy Pork Belly

\$20

Beef | Shrimp | Salmon

\$24

Duck | Seafood

\$26

THAI CURRIES

Served with jasmine rice. Brown rice +\$3.

RED CURRY GF

Red curry in coconut milk with eggplant, bell peppers, bamboo shoots and basil.

PANANG CURRY GF

Rich coconut curry with bell peppers and pineapple.

YELLOW CURRY GF

Traditional yellow curry with coconut milk, onions, carrots and broccoli.

GREEN CURRY GF

Green curry in coconut milk with eggplant, bell peppers, bamboo shoots and basil.

GARLIC & PEPPER GF Option

Stir-fried with garlic, black pepper, onion, broccoli and carrots in brown sauce.

ENTRÉES

Served with jasmine rice. Brown rice +\$3.

CASHEW NUT GF Option

Stir-fried with garlic, onion, bell peppers, pineapple, cashews and scallions in brown sauce.

EGGPLANT PARADISE GF Option

Tempura eggplant served over stir-fried onion, bell peppers, carrots and garlic in brown sauce.

SPICY BASIL GF Option

Stir-fried with garlic, chili, onion, bell peppers, mushrooms and basil in brown sauce, topped with egg.

VEGETABLE DELIGHT GF Option

Garlic, broccoli, carrots, cabbage, mushrooms and baby bok choy in brown sauce.

GINGER PERFECT GF Option

Stir-fried with onions, bell peppers, fresh sliced ginger and scallions in a ginger brown sauce.

FRIED RICE

Vegetables | Tofu

\$18

Chicken | Crispy Pork Belly

\$20

Beef | Shrimp | Salmon

\$24

Duck | Seafood

\$26

Cooked with jasmine rice. Brown rice +\$3.

THAI FRIED RICE GF Option

Carrots, peas, onions and egg, topped with scallions and cucumber.

PINEAPPLE FRIED RICE GF Option

Pineapple, onions, cashews and egg stir-fried with yellow curry paste, topped with scallions and cucumber.

BASIL FRIED RICE GF Option

Egg, onion, bell peppers and basil, topped with scallions and cucumber.

BLUE CRAB FRIED RICE 26 GF Option

Peas, carrots, egg and rice with blue crab, cucumber, scallions and lime.

NOODLES

Vegetables | Tofu

\$18

Chicken | Crispy Pork Belly

\$20

Beef | Shrimp | Salmon

\$24

Duck | Seafood

\$26

PAD THAI GF

Rice noodles stir-fried in Pad Thai sauce with egg, scallions, bean sprouts and ground peanuts.

DRUNKEN NOODLES GF Option

Wide rice noodles stir-fried with egg, onion, bell peppers and basil.

PAD SEE EW GF Option

Wide rice noodles stir-fried with egg, broccoli and carrots.

PAD WOON SEN GF Option

Thin clear glass noodles stir-fried with egg, onions, cabbage, cherry tomatoes and scallions.

KHAO SOI GF Option

Yellow curry noodle soup with red onion, pickled vegetables, cilantro, scallions, crispy noodles and lime.

SPICY YAKISOBA

Thin yellow wheat noodles stir-fried in spicy chili sauce with mushrooms, onions, scallions, carrots and bell peppers.

THAI ZEN NOODLE SOUP GF

Thin rice noodles in sweet and sour lime broth with bean sprouts, scallions and cilantro.

LAD NA GF Option

Stir-fried wide rice noodles covered in a thick, savory brown sauce with egg and bok choy.

HOUSE SPECIAL

GLAZED LEMONGRASS CHICKEN 25

Marinated chicken stir-fried with bok choy, lemongrass and garlic. Served over rice with a fried egg.

CHILEAN SEA BASS 42

Onion, bell peppers, ginger, basil and bok choy. Served with jasmine rice.

THAI ZEN BEEF 26

Marinated beef stir-fried in brown sauce, topped with pickled vegetables and sesame seeds.

HAWAIIAN SHRIMP 25

Crispy tempura shrimp tossed in an orange glaze. Served with fried rice.

SEAFOOD DELUXE 29 GF Option

Shrimp, scallops, squid and green mussels stir-fried with garlic, onion, bell peppers and peppercorns in basil sauce. Served with white rice.

THAI SHORT RIBS 27

Grilled short ribs marinated with garlic, chili peppers, scallions and cilantro. Served with shiitake mushrooms and jasmine rice.

LOBSTER PAD THAI 45 GF

Rice noodles with scallions, bean sprouts and Pad Thai sauce in an omelet wrap. Served with whole lobster and crushed peanuts.

DESSERTS

THAI TEA CARAMEL CUSTARD 12 GF

Silky caramel custard infused with cream and aromatic Thai tea, topped with golden caramel.

THAI COFFEE JELLY CAKE 12

Delicate layers of coffee cake with silky coffee jelly and a touch of fresh milk cream.

MANGO STICKY RICE 11 GF

Traditional Thai sweet rice topped with mango slices and drizzled with rich, creamy coconut sauce.

COCONUT CAKE 10

Soft, airy coconut custard sponge cake with fresh young coconut and light dairy whipped cream frosting.

CRISPY FRIED BANANA 10

Deep-fried banana, golden and crunchy, served with a scoop of coconut ice cream.

BEVERAGES

FOUNTAIN SODA 3.25

Coke, Diet Coke, Sprite, Mr. Pibb, Lemonade, Fanta Orange.

ICED TEA 3.25

Sweet or Unsweetened

HOT TEA 3.00

Green Tea or Jasmine Tea

THAI ICED COFFEE 4.50

No refills

THAI ICED TEA 4.50

No refills

MATCHA ICED GREEN TEA 4.50

FIJI WATER 3.50

SAN PELLEGRINO 4.50

GF = Gluten-Free

GF Option = Gluten-Free Available Upon Request

Please inform your server of any food allergies.