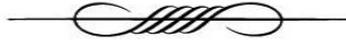


Soups

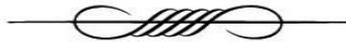


Tom Yam (chicken, shrimp or tofu) cup \$3 bowl \$5  
Classic sour & spicy lemongrass chicken broth with mushroom & tomato

Tom Kha (chicken or tofu) cup \$3 bowl \$5 
A mild soup flavored with coconut milk, galangal and lime juice

Soup of the Day cup \$3 bowl \$5
Ask your server about our unique soup of the day

Appetizers



Mixed Green Salad \$4
Mixed greens, tomato and cucumber. With your choice of peanut sauce or ginger soy dressing

Som Tam \$4.50  
Fresh green papaya, tomato, garlic, green bean, peanut and lime dressing

Satay (chicken or tofu) (4) \$5 
Grilled chicken marinated in seasoned coconut milk. Served on skewers with peanut sauce

Moo Ping (3) \$5
Grilled sliced pork marinated in coconut milk and coriander. Served on skewers with sticky rice

Fried Tofu \$3.50 
Deep-fried tofu served with peanut sweet chili sauce

Spring Rolls (3) \$3.50
Homemade vegetarian crispy spring rolls served with sweet chili sauce

Crispy Combo \$5
Butternut squash, taro and sweet potato tempura. Served with peanut sweet chili sauce

Suea Rong Hai \$9
Grilled marinated Flank Steak, sliced thin. Served with spicy "Jaaw" dipping sauce & sticky rice

Khanom Jeeb \$4
Homemade steamed chicken and shrimp dumplings.
This 'Dim Sum' is served with ginger-sweet soy sauce.

Laap Gai \$5  

Salad of chopped chicken with red onion, scallion, cilantro, mint and Thai lime dressing

Pla Goong \$6  

Grilled shrimp, lemongrass, mint, cucumber, tomato, scallion, chili paste dressing

Nam Tok \$8.50  

"Waterfall Beef"- Grilled marinated flank steak, red onion, chilies, mint leaves and lime dressing

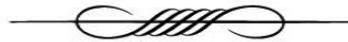
Kid's Combo \$5.50

Mild fried rice, steamed vegetables and your choice of two of the following items:

Moo Ping (1), Chicken Satay (1), Spring Roll (1), Chicken Patties (2), hot dog (1)

(Substitute white rice, or sticky rice for mild fried rice)

Sides & Extras



Kai Jeow \$5 | with lump crab meat \$8

This light and fluffy omelet, with tomato, onion and scallion, goes well with anything!

Kai Dow (fried egg) \$1.50

Jasmine White Rice \$2

Organic Brown Rice \$3

Sticky Rice \$2.50

Steamed Rice Noodle \$3

Steamed Assorted Vegetables \$4

Extra Meat, Shrimp (3), Tofu or extra Veggies in your dish add \$3

Roast Duck in your dish add \$6.50

Assortment of Seafood in your dish add \$6.50

Crispy Tilapia in your dish add \$3.50

'Nam Pla Prik' Sauce (Condiment made of fish sauce, Thai chili, garlic and lime juice) \$0.50

Extra Dipping Sauce (peanut, sweet chili or Sriracha chili) \$0.50

 = slightly spicy

 = medium spicy

 = very spicy



= Gluten Free

Entrees

with Chicken, Beef, Pork, or Tofu \$9.50
with Shrimp or Mock Duck \$11



Stir Frys with Rice

Chef's Vegetable Stir Fry

Chef's choice of fresh vegetables in a light oyster and soy sauce and a hint of sesame oil

Krapow

This spicy stir fry has vegetables and lots of fresh basil. Try it with a "Kai Jeow" omelet!

Rose's Tofu

This tofu dish is stir fried with chili garlic sauce, assorted vegetables, and scallions.

Gratiem

"Gratiem" is Thai for garlic. Assorted vegetables, black pepper, cilantro stir fried in garlic sauce

Pad Prik Khing

Prik Khing curry paste stir fried with green bean, carrot and Kaffir lime leaves

Prew Wan

Homemade "Sour/Sweet" sauce, cucumber, bell peppers, onion, tomato and pineapple

Pad Prik Pao

A mildly spicy stir fry with assortment of vegetables and fresh basil in roasted chili paste

Ginger Chicken

Combination of chicken, vegetables and fresh ginger with a touch of sesame oil

Praram Long Song

Combination of onion, carrot and our homemade peanut sauce on a bed of spinach



Stir Fried Noodles



Pad Thai

Thin rice noodles stir fried with egg, peanut, bean sprout and scallion

Pad Si-Ew

Wide rice noodles stir fried in black soy sauce w/broccoli, Chinese broccoli, white pepper and egg

Pad Kee Maow (Drunken Noodle)

This spicy and full flavored noodle dish is a favorite. Wide rice noodles with lots of vegetables

❧ Fried Rice ❧

Khao-Pat Krapow 🌶️ 🌶️

Spicy basil fried rice with egg and assorted vegetables

Khao-Pat Supparot

Mild fried rice with egg, pineapple, raisin, vegetables and a bit of yellow indian curry powder

Khao-Pat Nam Prik Pao 🌶️

Fried rice with egg, vegetables and roasted chili paste. Spicy and very flavorful!

Khao-Pat Tamada

Simple & mild fried rice with egg and vegetables

❧ Curries with Rice ❧

Curry of the Day

Ask your server about our curry of the day.

Massaman 🌶️ 🚫🌿

Traditional coconut milk curry of roasted spices from southern Thailand. This curry, served with potato, onion and carrot, garnished with roasted peanuts, is mild and hearty.

Green Curry 🌶️ 🌶️ 🚫🌿

Once our Curry of the Day favorite, now a permanent feature. This curry is spicy, aromatic and full of vegetables and fresh basil.

Gang Som (Yellow Curry with Shrimp) 🌶️ 🌶️ 🚫🌿

A spicy curry, very aromatic and a bit sour. This curry does not contain coconut milk.

Pong Garee

A Chinese/Thai tradition, this velvety sauce is made with yellow Indian curry powder, egg and milk, stir-fried with bell peppers, onion, mushroom and celery.

Panang 🌶️ 🌶️ 🚫🌿

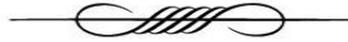
Panang curry paste with green bean, bell peppers, coconut milk, peanut and Kaffir lime leave

Note: One serving of jasmine white rice is complimentary with your curry or stir-fry.
To minimize waste, please tell your server if you don't need it.

Specialties of the House

Served with Jasmine white rice

\$16



Talay Thai



Green-shell mussels, shrimp, bay scallops, calamari and crispy Tilapia fish stir fried in a spicy roasted chili paste and basil sauce with fresh Thai chili and vegetables

Spicy Eggplant Delight



Shrimp, pork and chicken stir fried with garlic and fresh Thai chili in a spicy basil yellow bean sauce. Served atop crispy eggplant

Pad Ped Nua



Flank steak, thinly sliced and sauteed with red curry paste, assorted vegetables, and several Thai herbs including Kaffir lime leaf, kra-chai, basil, and young peppercorn

Pla Rad Prik



Crispy Tilapia fish filets topped with spicy chili-tamarind sauce
Served with steamed vegetables

Crispy Duck Krapow



Slices of crispy roast duck and assorted vegetables stir fried in spicy basil sauce

Authentic Thai Menu เมนูอาหารไทย

Just as you see in Thailand! Be aware that some of these dishes are very spicy and may contain wheat, so ask your server if you have questions. No alterations, substitutions or returns, please.



Som Tam Bhoo Kem (ส้มตำปูเค็ม) \$6.50 (when available)

Green papaya, tomato, garlic, green bean, and a fish sauce-lime dressing make up this classic dish. Served with salted preserved crab and fresh chili - just like in Thailand - Spicy! Try it with sticky rice.

Nam Prik of the Day (น้ำพริก) \$6.50 (Change frequently)

Spicy chili dip served with assorted fresh & steamed vegetables or fried pork rinds. Try it with rice!

Entrees

Krapow Gai Kai Dow (กระเพราไก่ไข่ดาว) \$12

Spicy chopped chicken, onion, garlic, basil, fish sauce, fresh Thai Chili. Topped with fried egg.

Kua Kling (คั่วกลิ้ง) \$12

From the South of Thailand; a spicy dish of chopped chicken stir fried with galangal, turmeric, lemongrass, kaffir lime leaf and fresh Thai chilies

Moo Palo (หมูพะโล้) \$12

Stewed pork, tofu and hard boiled egg in five spice broth. Topped with cilantro. This sweet and savory stew is not well-known in Western countries but a very simple, common and authentic Thai meal

Suki Hang (สุกี้แห้ง) \$16 | or with chicken \$12

Street-style stir-fried glass noodle with shrimp, squid, bay scallop, egg and assortment of vegetables (spinach, napa cabbage, celery and scallion) in Thai sukiyaki sauce. Medium spicy.

Khao-Pat Bhoo (ข้าวผัดปู) \$14

Fried rice with lump crab meat, egg, onion, chopped carrot, pea, corn and cilantro. Served with 'Nam Pla Prik' sauce, sliced tomato, cucumber, cilantro and a slice of lime.

Guay Jub (ก๋วยจั๊บน้ำข้น) \$12

Flat rice noodle served in dark, five spice broth. Served with fried tofu, hard boiled egg, stewed pork. Ask for a condiment tray of chili-garlic sauce and chili flakes to add spiciness to your like.

Kana Nummun Hoi (คะน้าน้ำมันหอย) \$10

Chinese broccoli wok-fried in oyster sauce, garlic and fresh chilies. Topped with fried garlic. Spicy!

Pad Kee Maow Talay (ผัดซี๊เมาทะเล) \$16

Good amount of fresh Thai chilies, fresh garlic, basil, and fish sauce is used in this authentic-style Pad Kee Mao, stir-fried with assortment of seafood and wide rice noodles. Spicy!

Noodle Bowl (ก๋วยเตี๋ยวน้ำ) \$10

Rice noodle in a clear chicken broth. Served with bean sprout, scallion, cilantro, your choice of meat: Chicken, Pork, or Beef. For spiciness, please ask for a spice tray.

"Tiny Thai Trio" Lunch Combo

11:30 to 2:30

Choose one from each group. Green salad with ginger vinaigrette included.

No substitutions please.

\$ 7.95

Drink = เครื่องดื่ม

Homemade Ginger Sweet Iced Tea, Unsweetened Lipton Iced Tea, Jasmine Sweet Iced Tea, Lemonade, Hot Tea, or Hot Coffee.

Appetizer = ของว่าง

Soup of the Day = Ask your server person

Tom Yum (Chicken or Tofu) = Classic Thai spicy lemongrass and chili soup with mushroom, tomato

Tom Kha (Chicken or Tofu) = Mild soup flavored with coconut milk, galangal and lime juice.

Fried Tofu = Fried tofu served with sweet chili sauce topped with ground peanut

Spring Roll = Homemade vegetarian spring roll served with a sweet chili sauce

Satay Chicken = Grilled chicken skewer marinated in a curry/coconut milk with peanut sauce

Moo Ping = Grilled pork skewer marinated in coriander and coconut milk with sweet chili sauce

Gyoza = Steamed chicken & vegetable dumpling with fresh ginger and soy/vinegar sauce

Main Dish = อาหารหลัก

Green Curry & Rice (Chicken or Tofu) = Spicy coconut milk curry with vegetables.

Massaman Beef & Rice = Mildly spicy coconut milk curry with potato, onion, carrot and peanut.

Pad Thai (Chicken or Tofu) = Stir-fried thin rice noodles in tamarind sauce with bean sprout, peanut & egg

Pad Si-Ew (Chicken or Tofu) = Stir-fried wide rice noodles in sweet soy sauce with broccoli and egg

Pad Ki Maow (Beef or Tofu) = Spicy stir-fried wide rice noodles, vegetables, basil and secret sauces

Krapow (Chicken or Tofu) & Rice = Spicy Thai stir-fry with vegetables and fresh basil.

Ginger Chicken & Rice = Stir-fry with fresh ginger and vegetables in a sesame soy sauce.

Pad Prik Khing (Pork or Tofu) & Rice = Spicy curry stir fry with green beans, carrot and lime leaf.

Pad Prew Wan (Shrimp or Tofu) & Rice = Sweet & sour stir-fry with pineapple, cucumber and vegetable

Chef's Vegetable (Chicken or Tofu) & Rice = Chef's choice of vegetables in light sesame-soy sauce.

Praram Long Song (Chicken or Tofu) & Rice = Spinach, carrot & broccoli stir-fried with peanut sauce.