

#### **ASIAN KITCHEN TRADITIONS**

#### **BITES**

POHPIA V
Crispy thai vegetable roll, with house plum sauce & ground peanut

SUMMER ROLL GF V 10.5

Fresh rolls with vermicelli, cucumber, carrot & mint. Choose Shrimp or Vegetable, with Peanut hoisin sauce

CRAB CHEESE PUFFS 10

With homemade sweet-chili dip

CRISPY SWEET POTATO WONTON V 9.5

With homemade sweet-chili dip

CHICKEN POTSTICKERS 10

Classic asian potsticker, fried with spicy sweet soy.

CRISPY SPRING ROLL (CHA GIO) 12

Stuffed with shrimp, pork, wood-ear mushroom, carrot, glass noodles. Served with classic nuoc cham, lettuce and fresh mint

STICKY SWEET TAMARIND TOFU GF V 9.5

Golden-fried tofu, sweet tamarind, peanut

## **SALADS**

### SPICY PAPAYA 🥒 GF V

Green papaya, tomato, candied shrimp, peanut, 12 fish sauce, lime. Vegan or Lao style available

CRISPY RICE SALAD 🥒 🗸 V

Popular tangy, savory Nam Khao salad with crisp-fried coconut rice, crunchy peanut, fresh herbs and spices. Served with lettuce leaf

LARB GAI 🜙 🥒 GF 14

Minced chicken, chili, herbs, pepper-roasted rice

THAI BEEF SALAD 444 19.5

Marinated flank steak, grilled, served with mixed greens, cucumber, onion, mint, cilantro.
Served with spicy lime dressing

#### **SMALL PLATES**

SATAY AYAM 🤳 GF 16 Indonesian-style grilled chicken satay, served with spicy peanut sauce and cucumber ajard. Tofu available! SPICY PORK BELLY JJ GF 14 Grilled, with pickled veggie & spicy lime sauce STICKY WINGS -15 Tossed in sweet-fish sauce-garlic. Choose spicy, or not THAI BEEF JERKY 🥒 🥒 GF 16 Marinated sirloin, white peppercorn, roasted pepper sauce STREET STICKS 18 Flank steak marinated asian-style, grilled to perfection, served with mixed pickled veggies, iiaw sauce **MUSSELS** J GF 17 Steamed PEI mussels in spicy coconut, basil

#### **CURRIES**

**GREEN CURRY** J GF 19 Bamboo, broccoli, bell pepper, basil. Choose chicken, tofu, or veggie. Served with jasmine rice. Shrimp or beef add 3 KHAO SOI SOUP J GF V 19 Chiang Mai-style ramen noodle soup. Choose chicken, tofu or veggie. Shrimp or beef add 3 FARMER'S CURRY J GF V 19 Farm veggies (pumpkin, carrot, cabbage) in yellow curry sauce with jasmine rice. Choose chicken or tofu Shrimp or beef add 3 BEEF BRISKET PANANG - GF 24 Slow-simmered in rich panang coconut broth with Makrut leaf. Served with jasmine rice MUSSAMAN CURRY & NAAN 🌙 🤳 19 Braised chicken, Silk Road-spice, potatoes, peanut, naan bread. Substitute jasmine rice for GF

#### **RICE PLATES**

16

# LEMONGRASS GRILLED CHICKEN Marinated mix grill of breast and thigh, served on top of rice. Add wok-fried egg 2

RED PORK RICE 17

Pork Asian BBQ style, Chinese sausage, served on rice with PEANUT savory gravy. Cucumber, 6 Minute Egg and smoky sweet sauce

MAMA FRIED RICE GF V

With choice of red pork, chicken, tofu. Stir-fried with jasmine rice, cabbage, onion, scallions, carrot. Beef or shrimp add 3 SZECHUAN CHILI CHICKEN 🥪 V

Indo-chinese crispy chicken tossed in spicy szechuan peppercorn, ginger, onion. Tofu available. Served with jasmine rice

#### THAI BASIL STIR FRY JJ GF V

Spicy garlic sauce, onion, bell pepper, basil.
Served with jasmine rice. Choose minced chicken,
tofu Beef or shrimp add 3. Add wok-fried egg 2

VIET CARAMEL CHICKEN 🥪

Tender chicken in caramel-soy glaze with ginger, garlic. Served with jasmine rice and pickled veggies

SPICY LEVEL 1 2 2 3 3

GF Can be Gluten Free

V Can be Vegeratian

19

17

18

17

NOODLES	NOODLE SOUP
BA MHEE HENG   Iconic Chinatown egg noodle, honey roasted pork, bok choy, bean sprouts, peanuts. Choose spicy, or not. Minced chicken available	PHO TAI NAM Prime beef brisket and eye of round, green onion. Grilled chicken (19) and vegan style available (18).  Add beef ball 3
DRUNKEN NOODLES JGF Wide rice noodles with spicy garlic basil sauce, cabbage, onion, carrot. Choose chicken or tofu.  Shrimp add 3	SUKO THAI NOODLE SOUP ————————————————————————————————————
SEE EW Street-style wide rice noodle dish with smoky soy, broccoli, bean sprouts, egg. Choose spicy, or not. Choose chicken or tofu. Shrimp or beef add 3	BA MHEE NHAM Soup-style egg noodle, honey-roasted pork, pork won ton, bok choy, bean sprouts. Choose spicy, or not
PAD THAI GF Rice noodles, egg, sweet tamarind, scallion, crushed	PHNOM PENH NOODLES ————————————————————————————————————
peanut, bean sprout. Choose chicken or tofu.  Beef or shrimp add 3  VERMICELLI NOODLES  Served with Vermicelli, lettuce, cucumber, bean sprouts, pickles, fresh herbs, peanut, Crispy Spring Roll, and crispy shallot. Served with Nuoc Cham Combo   With beef, chicken, and shrimp 21  Grilled Lemongrass Tumeric Chicken 18  Grilled Shrimp 18.5	BOAT NOODLES  A unique and iconic Thai thin-rice noodle soup, packed with flavor and richness.  Eighteen Ingredient beef broth simmered 24 hours, with sliced eye-of-round and tender beef (pork rind optional) Beef ball add 3 Served with bean sprouts, cilantro, onion, crisp garlic chili vinegar
Spicy Lemongrass Beef 18.5 Tofu-Ginger 17	SPECIALS
LUNCH  Served Mon-Fri 11am-3pm (excluding holidays).  MAMA FRIED RICE GF V  With choice of red pork, chicken, tofu. Stir-fried	TAMARIND FISH J GF Pompano fish, crisp-fried with spicy tamarind sauce, roasted pepper, onion and garlic. Served with jasmine rice
with jasmine rice, cabbage, onion, scallions, carrot.  Beef or shrimp add 3  PAD THAI GF V  Rice noodles, egg, sweet tamarind, scallion, crushed peanut, bean sprout. Choose chicken, red pork or tofu.  Beef or shrimp add 3	THE PLATTER  Combination of grilled lemongrass chicken, grilled flank steak, pork belly, vermicelli, spicy lime, nuoc cham, jiaw sauce, fresh herbs, lettuce leaves (wrap your own!)  TOM YUM ANDAMAN  GF  42  42  42  42  42  42  64  65  42
MUSSAMUN GAI GF Braised chicken, Silk Road-spice, potatoes, peanut. Served with jasmine rice	Creamy tom yum soup style, calamari, mussels, shrimp, onion, lemongrass, galangal, lime leaf, tomato
THAI BASIL STIR FRY GF V  Spicy garlic sauce, onion, bell pepper, basil.  Served with jasmine rice. Choose minced chicken, tofu or shrimp add 3. Add crispy fried egg 2	VIET LATTE 6 MATCHA LATTE 6 CHAI LATTE 6 LATTE 5.5  AMERICANO 4.5 CAPPUCCINO 5 MOCHA 5  PHIN COFFEE 6 Served Iced. Choose Viet-Style, or Coconut Pandan
BRUNCH (Served Sat-Sun 11am-3pm)	HOMEMADE DRINKS
PANDAN COCONUT WAFFLE Light, springy, airy rice-flour waffle with a burst of coconut and pandan flavors. Served with condensed milk	THAI TEA CREMOSA Thai Tea, lemongrass syrup, soda water, whipped cream PASSION LEMONADE 6.5
VIET CREPE Crispy rice flour crepe filled with shrimp, bean sprouts. Served with cucumbers, lettuce, herbs & nuoc cham	Fresh squeezed lemonade with fresh passionfruit  PURPLE LEMONADE  Fresh squeezed lemonade with Butterfly Pea Flower  THAI ICE TEA  6
KHAO PIAK SEN Lao chicken soup, with thick homemade noodles, roasted garlic, cilantro, bean sprouts	LEMONGRASS HONEY TEA 5 Served hot or cold  Pepsi Soft Drink Products Also Served! 3.5
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