# **STARTERS**

# Trike Wings (6 Pieces) \$11.95

Crispy chicken wings with a sweet and spicy tamarind sauce.

#### **Summer Rolls (VT) (V) (GF) \$10.95**

Thin rice sheet filled with smoked tofu, rice vermicelli, spring greens and carrots served with homemade sesame sauce. **Customer Favorite!** 

#### Edamame (VT) (V) (GF) \$7.95

Steamed Japanese soybeans lightly seasoned with salt.

#### Crab Rangoon (5 Pieces) \$8.95

Homemade crispy dumping filled with soft cream cheese, crab stick, celery, water chestnut, and carrot served with chili plum sauce

# Veggie Egg Rolls (4 pieces) (VT) (V) \$8.95

Golden crispy rolls filled with carrot, cabbage and bean thread noodle served with homemade chili plum sauce.

# Gyoza (5 pieces) \$8.95

Lightly steamed Japanese chicken dumpling then pan fried for added flavor, served with special ginger soy sauce.

# Cucumber Salad (VT) (V) (GF) \$8.95

Fresh cucumber, red onion, carrot, and cherry tomato topped with sesame and house vinaigrette dressing.

## Papaya Salad (Som Tum) (VT) (V) (GF) \$12.95

Shredded green papaya, carrot, cherry tomato, long green beans, peanut, garlic, red Thai chili, palm sugar and freshly squeezed lemon.

#### Veggie Dumpling (VT) (V) \$10.95

Pan fried chive dumpling tossed in ginger sauce and mix salad.

# **Tom Yum Soup**

Chicken or Tofu \$8.95 | Shrimp \$9.95
Thai spicy soup with lemongrass, kaffir lime leaves, mushrooms, tomatoes, cilantro, and lime juice.

Traditional Thai Spicy Soup!

# SIGNATURE NOODLE SOUP

# Golden Curry Noodle (VT) (V) (Khao-Soi)

Chicken or Veggie \$16.95 | Tofu \$17.95 Beef or Shrimp \$18.95

Fresh egg noodle in Northern Thai style coconut curry topped with crispy noodle, pickles, mustard greens, red onion, cilantro and slice of lime.

Chef's recommendation!

#### Bring it on Noodles \$19.95

A twisted version of **Khao-Soi** with spicy Thai garlic chili, egg noodle with tender beef, tofu, shrimp, bean sprouts, red onion, cilantro in our coconut curry topped with crispy noodle.

# Bangkok Beef Noodle Soup \$18.95

Beef two ways braised Thai style and freshly sliced with thin rice vermicelli noodles, bean sprouts, fried garlic and cilantro in homemade beef broth. Spicy version available.

# RICE DISHES

Add \$1.00 for Veggie or Chicken

Add \$2.00 for Tofu

Add **\$3.00** for Shrimp or Beef Add **\$4.00** for BBQ Pork

# Garlic Fried Rice (VT) (V) (GF) \$14.95

Stir fried with Thai jasmine rice in garlic sauce, egg, carrots, zucchini, green beans and onion, topped with cilantro, fried garlic and slice of lime.

# Mr. Veggie (VT) (V) (GF) \$15.95

Stir-fried bok choy, onions, carrots, broccoli, green beans, mushrooms, bell peppers and zucchini, in house-made ginger garlic sauce.

#### **Panang Curry (VT) (V) \$16.95**

Kaffir lime leaves, bell pepper, broccoli, carrot, zucchini, green bean and basil leaves in coconut milk and panang curry paste.

## Spicy Basil (Kra-Prow) (VT) (GF) \$15.95

Stir fried with chopped chicken breast, green bean, onion, bell pepper in Thai chili and garlic sauce served with jasmine rice.

(add fried egg for \$2.50)

A Favorite Thai rice dish!

# Beef & Broccoli (GF) \$15.95

Sliced tender beef, ginger, garlic, broccoli, onion, carrot in house brown sauce.



# NOODLE DISHES

Pan Fried Noodles

Add \$1.00 for Veggie or Chicken

Add **\$2.00** for Tofu

Add **\$3.00** for Shrimp or Beef

Add **\$4.00** for BBQ Pork



Stir fried thin rice noodles with egg, bean sprouts, and green onion topped with a slice of lime.

## Pad See Ewe Noodle (VT) (V) (GF)\$14.95

Stir-fried hand cut wide rice noodles with egg, broccoli, carrot, in our house sweet soy sauce.

## Drunken Noodles (VT) (V) (GF) \$15.95

Stir-fried hand cut wide rice noodle with egg, garlic, basil, carrot, onion, bell pepper, jalapeños, green bean with garlic chili sauce. **Customer favorite!** 

## Spicy Udon Noodles (VT) (V) \$15.95

Stir-fried wide thick wheat Japanese noodles with egg, basil leaf, bell peppers, mushroom, green beans, zucchini, white onion, carrot, bean sprouts and spicy house sauce. **Chef's recommendation!** 

# Panang Noodles (VT) (V) \$16.95

Japanese udon noodles, green bean broccoli, carrots, bell pepper, zucchini, basil leaves with coconut milk and panang curry sauce.

#### Tofu & Noodle Bowl (VT) (V) (GF) \$15.95

Thin rice vermicelli seasoned with house ginger garlic sauce topped with marinated tofu, fresh romaine, bean sprouts, carrot, cucumber, cilantro, topped with slice of lime.

## Garlic Chicken Noodles \$15.95

Tasty egg noodles topped with marinated chicken, fresh romaine, bean sprouts, carrot, cucumber, cilantro, topped with our house ginger garlic sauce and slice of lime.

#### BBQ Pork Noodles \$15.95

Egg noodle with homemade BBQ Pork, fresh romaine, bean sprouts, carrot, cilantro, topped with spicy ginger soy sauce and slice of lime.

# Vegan Chow Fun (VT) (V) (GF) \$15.95

Wide rice noodle stir-fried with garlic onion, carrots, zucchini, bean sprout and bok choy in house vegan sauce.

#### Spicy Crispy Noodle (VT) (V) \$15.95

Plentiful shredded stir fried carrot, broccoli, green onion, green beans, jalapeño, basil and fresh ginger in chili sauce

#### Kung Pao Noodle (VT) (V) \$15.95

Thick Japanese udon noodles with onion, broccoli, egg, carrot, bell peppers, celery, zucchini and black chili topped with toasted peanuts.



MAI PHET – (No spice) zero spice for those who just can't handle the heat

**FARANG PHET** – Okay, you like it hot... but foriegner hot

**PHET MAK MAK** – bring it on – Thai hot, yep. Ready to eat like a local?

**SIDES** 

Jasmine Rice \$4.95 Egg Noodle \$5.50

**Japanese Udon Noodle \$6.50** 



Thai Iced Coffee \$5.50
Thai Iced Tea \$5.50

Soda (Coke, Diet Coke, Sprite) \$2.50

San Pellegrino (Orange, Lemon) \$3.95

Sparkling Water \$3.50



Mochi Ball \$7.95 Green tea, Mango





(**GF**) = Items that can be made Gluten Free (**VT**) = Items that can be made Vegetarian (**V**) = Items that can be made Vegan

PLEASE NOTE that there may be shrimp or shellfish, nuts or other allergens in dishes even when not listed on the menu. Please let your sever know of any allergies BEFORE ordering. Although we will try our best to accommodate allergies, it may not always be possible. Eating raw or undercooked seafood or meals increases your risk for food-borne illnesses.

A 20% gratuity will be add to parties of 5 or more.

**BYOB POLICY:** We allow only beer, wine or sake, \$7 corkage fee per bottle or six pack.

