

# DRINKS

<b>HOT TEA</b>	<b>3.95</b>
<b>REGULAR ICED TEA</b>	<b>4.50</b>
<b>APPLE JUICE</b>	<b>4.50</b>
<b>SOFT DRINKS</b>	<b>4.75</b>
Coke, Diet coke, Coke Zero, Fanta orange, Sprite, Root Beer, Dr. Pepper, Lemonade	
<b>THAI ICED TEA</b>	<b>5.50</b>
<b>THAI ICED COFFEE</b>	<b>5.50</b>
<b>THAI ICED GREEN TEA</b>	<b>5.50</b>
<b>MANGO JUICE</b>	<b>5.50</b>
<b>GUAVA JUICE</b>	<b>5.50</b>
<b>NAM KRAJEAB</b> (Roselle Drink)	<b>5.50</b>

\*\*Brown Sugar Crystal Boba - 1.00\*\*  
 \*\*Hot Tea, Regular Iced Tea, and Soft Drinks have free refills\*\*



# APPETIZERS



- 1. EGG ROLLS** **6.95**  
Fried egg rolls (2) filled with marinated pork, bean thread noodles, and mixed vegetables. Served with homemade sweet & sour sauce and peanuts.
- V1. VEGETABLE EGG ROLLS** **6.95**  
Fried vegetable egg rolls (2) filled with mixed vegetables and bean thread noodles. Served with homemade sweet and sour sauce and peanuts.
- 2. FRESH SPRING ROLLS** **7.95**  
(Shrimp or Tofu)  
Fresh Thai crepe salad rolls (2) filled with shrimp or tofu, rice noodles, cucumbers, lettuce and carrot. Served with homemade dark peanut sauce.
- 3. SATAY** **10.75**  
Marinated chicken breast with Thai spices and coconut cream grilled on wooden skewers. Served with fresh cucumber salad and homemade light peanut sauce.
- 4. FRIED TOFUS** **7.50**  
Fried bean curd, served with homemade sweet and sour sauce and peanuts.

- 5. FRIED WONTONS** **8.95**  
Delicious handmade crispy fried wontons (5) filled with marinated chicken, potatoes, onion & carrots. Served with homemade sweet and sour sauce.
- 7. BUTTERFLY SHRIMP** **9.25**  
Sliced shrimp coated with flour, breadcrumbs and deep fried until golden. Served with homemade sweet and sour sauce.
- 8. POTSTICKER** **7.95**  
Deep fried chicken dumplings. Served with homemade sweet and sour sauce.
- S2. PORK SKEWERS** **11.95**  
(MOO PING)  
Thai-Style grilled pork skewers.
- S6. THAI CHICKEN WING** **11.95**



# SOUPS

- 9. TOM YUM**  
Traditional Thai hot and sour soup with fresh mushrooms, tomatoes, yellow onions, green onions, cilantro and lime juice.  
**Chicken, Tofu or Vegetable** **13.95**  
**Shrimp** **16.95**  
**Seafood** **19.95**
- 10. TOM KAH**  
Thai country style soup made with fresh mushrooms, tomatoes, yellow onions, green onions, cilantro, and lime juice in a base of coconut milk.  
**Chicken, Tofu or Vegetable** **13.95**  
**Shrimp** **16.95**  
**Seafood** **19.95**
- 11. WONTON SOUP** **13.95**  
Marinated pork hand wrapped in wonton skins with fresh cilantro, scallions, celery, napa, carrots, and fried garlic in chicken broth.

# SALADS

- 12. PAPAYA POK POK** **11.95**  
(Som Tum)  
Slice green papaya salad with fresh tomatoes and peanuts in original Thai Style or E-San Style with fermented fish sauce.
- 14. YUM NEUR** **18.95**  
Thai Kitchen beef salad with chili pepper, cucumber, cilantro, tomatoes, red onions, green onions, and lime juice dressing. Served on a bed of greens.
- 15. LARB**  
Famous Thai minced of ground meat with green onions, red onions, dry chilies, and toasted rice powder. Served on a bed of greens.  
**Chicken or Pork** **15.95**  
**Beef** **18.95**
- 19. SEAFOOD SALAD** **19.95**  
Shrimp, Squid and Black mussels with tomatoes, cucumber, red onions, green onions, cilantro and lime juice. Served on a bed of greens.

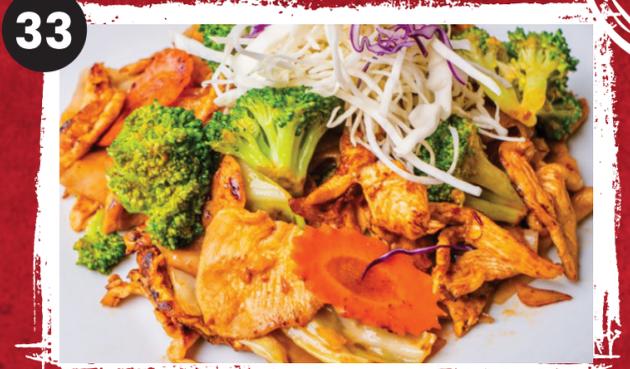


# DELIGHTFUL DINNER DISHES

- Chicken, pork, tofu or vegetables** **14.95**
- Shrimp or Beef** **17.95**
- 20. PAD KRAPOW**  
Traditional stir-fried hot basil, with bell peppers, yellow onions, green onions, mushrooms, and sweet basil.
- 21. NAM PRIG PAOW**  
Sweet roasted chili paste stir-fried with broccoli, cabbage, carrots, bell peppers, zucchini, yellow onions, green onions, and basil.
- 22. PAD EGG PLANT**  
Stir-fried egg plant with sweet basil leaves, bell peppers, yellow onion, green onions, mushrooms and carrots in house special sauce.
- 23. PAD KHING**  
Stir-fried ginger with mushrooms, bell peppers, yellow onions, green onions, carrots and celery.
- 24. THAI SWEET AND SOUR**  
Stir-fried fresh pineapple, tomatoes, yellow onions, green onions, bell peppers, mushrooms and carrots in our special Thai sweet and sour sauce.
- 25. PAD CASHEW**  
Stir-fried cashew nuts sauteed with bell pepper, yellow onions, green onions, mushrooms & carrots.
- 26. PAD RUAMMIT**  
Stir-fried mixed vegetables with broccoli, carrot, cabbage, napa, bell peppers, zucchini, green onions, yellow onions, and mushrooms.
- 27. PAD BROCCOLI**  
Stir-fried broccoli, mushrooms, carrots & yellow onions.

# NOODLES

- Chicken, pork, tofu or vegetables** **14.95**
- Shrimp or Beef** **17.95**
- 29. PAD-THAI**  
The famous Thai noodle dish made from our family recipe. Thin rice noodles, stir-fried with green onions, cabbage and egg. Served with chopped peanuts on the side.
- 30. RAD NA**  
Stir-fried wide rice noodles with broccoli, cabbage, carrot, in light gravy.
- 31. PAD KEE MOW**  
Stir-fried wide rice noodles sauteed with bell peppers, tomatoes, basil, yellow onions, green onions in our spicy sauce.
- 32. PAD SEE-EWE**  
Stir-fried wide rice noodles with egg, broccoli, carrots, and sweet soy sauce.
- 33. SPICY JUNGLE NOODLE**  
Stir-fried wide rice noodles, sauteed with egg, broccoli, cabbage, carrot in our spicy sauce.
- 35. KAI KUA**  
Stir-fried wide rice noodles sauteed with egg, green onions. Served on a bed of greens.
- 36. LOMEIN NOODLES**  
Stir-fried egg noodles with mixed vegetables.



# FRIED RICE

## 37. COMBINATION FRIED RICE

Thai jasmine rice stir-fried with a combination of chicken, beef, and pork, with yellow onions, green onion, tomatoes, celery, and egg.

16.50

## 38. THAI FRIED RICE

Thai jasmine rice stir-fried with yellow onions, green onions, tomatoes, celery, and egg.

Chicken, pork, tofu or vegetables

14.95

Shrimp or Beef

17.95

## 39. PINEAPPLE FRIED RICE

Thai jasmine rice stir-fried with fresh pineapple, cashews, yellow onions, green onions, tomatoes, celery, and egg.

Chicken, pork, tofu or vegetables

15.95

Shrimp or Beef

18.95

## 40. BASIL FRIED RICE

Thai jasmine rice stir-fried with fresh chili, basil, bell pepper, yellow onions, green onions and egg.

Chicken, pork, tofu or vegetables

14.95

Shrimp or Beef

17.95

S10



S3



# CLASSIC THAI CURRY

Chicken, pork, tofu or vegetables

14.95

Shrimp or Beef

17.95

## 41. RED CURRY

The beautiful red color from fresh and dried chilies cooks with coconut milk, bell peppers, bamboo shoots, broccoli, carrots, cabbage, zucchini and sweet basil.

## 42. GREEN CURRY

Green curry is one of the most popular curries in Thailand. Combinations of green curry paste with coconut milk, bell pepper, bamboo shoots, broccoli, carrots, cabbage, zucchini & sweet basil.

## 43. YELLOW CURRY

The mildest of all the Thai curries. Made from curry powder, turmeric with coconut milk, potatoes, carrots, and yellow onions.

## 44. MASSAMAN CURRY

The very interesting flavor curry is made from massaman curry paste with coconut milk, potatoes, tomatoes, yellow onions, and peanuts.

## 45. PANANG CURRY

The color and flavor of fresh and dried chilies make this curry a unique dish. Cooked with coconut milk, bamboo shoots, sweet basil, bell peppers, and green bean.

## 46. PEANUT CURRY

Fresh spinach, broccoli, cabbage, and carrots, simmered with coconut milk in a sweet Thai peanut curry paste & topped with ground peanuts.

## S3. PUMPKIN CURRY

Pumpkin in red curry sauce with bell peppers and sweet basil

Chicken, pork, tofu or vegetables

15.95

Shrimp or Beef

18.95

S9



# FISH

## 47. PLA LAD PRIK

Stir-fried filet tilapia with spicy sauce, yellow onions, basil, bell peppers, lime leaves, and mushrooms.

17.95

## 48. SALMON CURRY

Salmon in panang curry sauce with bell peppers, pineapple, tomatoes, mushroom, and lime leaves. Served on a bed of broccoli, carrots, spinach, and cabbage.

18.95

## 49. SPICY GINGER FISH FILET

Crispy fried tilapia fillet sauteed with mushroom, yellow onions, carrots, bell peppers, green onions, celery in spicy ginger sauce.

17.95

## 51. SALMON DELIGHT

Filet salmon sauteed in spice sauce yellow onions, mushrooms, basil, bell peppers, and lime leaves.

18.95

## 52. RED CURRY FISH FILET

Crispy fried tilapia fillet in red curry sauce with bell peppers, bamboo shoots, broccoli, carrots, cabbage, zucchini, and sweet basil.

17.95

## 53. GREEN CURRY FISH FILET

Crispy fried tilapia fillet in green curry sauce with bell pepper, bamboo shoots, broccoli, carrots, cabbage, zucchini, and sweet basil.

17.95

# SEAFOOD

## 54. THAI KITCHEN HOUSE SPECIAL

Combination seafood (shrimp, squid, scallops, mussels) with curry powder, egg, celery, onion, and bell pepper in our secret house sauce.

19.95

## 57. SEAFOOD PAD PED

Combination seafood (shrimp, squid, scallops, mussels) stir-fried in homemade spicy chili sauce with basil, yellow onions, bell peppers, lime leaves and mushrooms.

19.95

S4



# CHEF SPECIAL

## S4. THAI BOAT NOODLE SOUP

(KUAY TIAW REUA)  
Thai-Style noodle soup served with spinach, green onion and cilantro.

Pork

14.95

Beef

17.95

## S5. CHICKEN TERIYAKI

13.95

## S9. KHAO KRAPOW

Stir Fried basil in original Thai-style with fried egg over rice.

Ground Chicken or Ground Pork

15.95

## S10. KHAO MAN GAI

Thai-Style Fried chicken served with ginger rice and special sauce.

14.95

S4



# SIDES

THAI JASMINE RICE	3.50
BROWN RICE	4.50
CUCUMBER SALAD	5.50
PEANUT SAUCE	1.50
CURRY SAUCE	5.25
CHICKEN	2.50
PORK	2.50
BEEF	3.00
SHRIMP	3.50

\*Allergy Notice: Some dishes may contain peanuts, shellfish, or other allergens. Please alert us for any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. \*18% gratuity will be added to parties of 6 or more. \*Prices subject to change without notice