



LUNCH SPECIALS

Monday-Friday 11 a.m. – 3 p.m.

Every order is made fresh & includes the soup of the day, and your choice of the following:

**Chicken, pork,
tofu or vegetables**

12.50

Shrimp or Beef

14.50



L20. PAD KRAPOW

Traditional stir-fried hot basil, with bell peppers, yellow onions, green onions, mushrooms, and sweet basil.

L21. NAMPRIGPAOW

Sweet roasted chili paste stir-fried with broccoli, cabbage, carrots, bell peppers, zucchini, yellow onions, green onions, and basil.

L22. PAD EGG PLANT

Stir-fried egg plant with sweet basil leaves, bell peppers, yellow onions, green onions, mushrooms and carrots in house special sauce.

L23. PAD KHING

Stir-fried ginger with mushrooms, bell peppers, yellow onions, green onions, carrots, and celery.

L24. 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.

L27. PAD BROCCOLI

Stir-fried broccoli, mushrooms, carrots, and yellow onions.

L29. 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.

L31. PAD KEE MOW

Stir-fried wide rice noodles sauteed with bell peppers, tomatoes, basil, yellow onions, green onions in our spicy sauce.

L32. PAD SEE-EWE

Stir-fried wide rice noodles with egg, broccoli, carrots, & sweet soy sauce.

L33. SPICY JUNGLE NOODLE

Stir-fried wide rice noodles, sauteed with egg, broccoli, cabbage, carrot in our spicy sauce.

L35. KAI KUA

Stir-fried wide rice noodles sauteed with egg, green onions. Served on a bed of greens.

L.36 LOMEIN NOODLES

Stir-fried egg noodles with mixed vegetables.

L38. THAI FRIED RICE

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

L40. BASIL FRIED RICE

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

L41. 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.

L42. 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.

L43. YELLOW CURRY

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

L44. MASSAMAN CURRY

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

L45. 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.

DRINKS

HOT TEA 3.95

REGULAR ICED TEA 4.50

APPLE JUICE 4.50

SOFT DRINKS 4.75

Coke, Diet coke, Coke Zero, Fanta orange, Sprite, Root Beer, Dr. Pepper, Lemonade

THAI ICED TEA 5.50

THAI ICED COFFEE 5.50

THAI ICED GREENTEA 5.50

MANGO JUICE 5.50

GUAVA JUICE 5.50

NAM KRAJEAB (Roselle Drink) 5.50

Brown Sugar Crystal Boba - 1.00

Hot Tea, Regular Iced Tea, and Soft Drinks have free refills



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