

Lunch Menu

Served from 11:00 A.M. to 2:30 P.M.

Choose your meat and your spice level!

Chicken, Beef, Pork, Tofu or Vegetables	\$8.50
Shrimp	\$9.95
Any Combination above	\$10.95
Seafood (Shrimp and Scallops)	\$12.95

** Served with vegetable soup or salad & steamed rice, except noodle dishes.

** Brown rice or extra rice add \$0.50



Mild 0★1★2★3★4★5★ & THAI HOT, 2X'S, 3X'S THAI HOT!

L-01. Thai Noodle Soup***

Steamed rice noodles in a special broth with green onions, cilantro, & garlic.

L-10. House Chicken Salad

Grilled chicken, green leaf lettuce, spinach, tomatoes, carrots, cucumbers, cashew nuts, & ground peanuts. Served with an egg vinaigrette.

L-17. Pad Thai (National dish of Thailand)

Stir-fried rice noodles with eggs, bean sprouts, & green onions topped with ground peanuts.

L-18. Pad Kee Mao (Drunken Noodles)

Sautéed large rice noodles with red & green bell peppers, broccoli, onions, & basil in a soybean chili sauce.

L-19. Pad Woon Sen

Stir-fried crystal bean noodles, black mushrooms, bamboo shoots, onions, carrots, cabbage, broccoli, & bean sprouts.

L-20. Pad See-Ew

Large rice noodles stir-fried with egg, broccoli, cabbage, carrots, green onions, white onions, & bean sprouts.

L-21. Lad-Na (Soft or Crispy Noodle)

Stir-fried with egg & sautéed with broccoli, mushrooms, carrots & onions in a savory garlic sauce.

L-22. House Fried Rice

Stir-fried rice with eggs, carrots, peas & onions.

L-23. Pad Phet

Bamboo shoots, black mushrooms, green onions, & basil sautéed with red chili paste.

L-24. Pra-Ram

Steamed spinach, broccoli, & green beans topped with a rich creamy peanut sauce.

L-25. Pad Ka Prao (National Favorite)

Sautéed fresh garlic, onions, red bell peppers, green peppers, & basil.

L-28. Cashew Nut Chicken

Sautéed bite-size chicken breast, snow peas, onions, green onions, & cashew nuts.

L-29. Ginger

Sautéed ginger, green beans, & onions in a savory garlic sauce.

L-30. Sweet & Sour

Pineapples, tomatoes, onions, bell peppers, & cucumbers in a sweet and sour sauce.

L-31. Thai B-B-Q*** or Teriyaki***

Grilled marinated boneless chicken thigh topped with BBQ or Teriyaki sauce.

L-33. Eggplant

Sautéed eggplant, garlic, green onions, & basil in a savory sauce.

L-34. Evil Jungle Prince

Red curry, bamboo shoots, & basil sautéed in coconut milk. Served on a bed of grated cabbage.

L-35. Garlic Pepper

Sautéed garlic, pepper, mushrooms & cilantro in a garlic pepper sauce.

L-37. Broccoli

Sautéed broccoli & carrots in a garlic sauce.

L-38. House Vegetables

Stir-fried snow peas, broccoli, zucchini, cabbage, cauliflower, & carrots in a light garlic sauce.

L-39. Sweet Chicken

Stir-fried chicken, roasted peanuts, & green onions in a sweet savory sauce.

L-43. Yellow Curry

Simmered potatoes, carrots, and white onions in coconut milk and yellow curry.

L-44. Red Curry

Simmered bamboo shoots, basil, and eggplant in coconut milk and red curry.

L-45. Green Curry

Simmered bamboo shoots, basil, eggplant, and green beans in coconut milk and green curry sauce.

L-46. Pa-Nang Curry

Simmered green peas, zucchini, and roasted ground peanuts in coconut milk and a sweet panang curry.

L-47. Mas-Samun Curry

Simmered Thai massamun curry, potatoes, roasted peanuts, onions, & coconut milk.

L-54. Teriyaki Fish***

\$10.95

Grilled tilapia, broccoli, & zucchini topped with homemade teriyaki sauce.

L-63. Thai Pasta

\$8.95

Sautéed rice noodles, broccoli, carrots, cauliflower, & zucchini simmered with coconut milk and red curry sauce.

Let us know about your allergy or dietary restrictions! We love to assist.

***Contains Gluten

Mild 0★1★2★3★4★5★ & THAI HOT, 2X'S, 3X'S THAI HOT!

APPETIZERS

- A. Sampler (8 pcs) *** \$10.95**
2- Pork Dumplings, 2- Chicken Pot Stickers, 2- Crab Wontons, 2- coconut shrimp with brown sugar and ginger sauce.
- B. Crispy Fried Calamari *** \$7.95**
Tempura calamari served with a mild sweet chili sauce.
- C. Crab Wontons (6pcs) *** \$7.95**
Crab meat, cream cheese, and green onions wrapped with a crispy wonton shell.
- D. Chicken Pot Stickers (6pcs) *** \$7.95**
Minced chicken, carrots, and mushrooms wrapped in a pot sticker wrap.
- E. Thai Beef Jerky \$7.95**
Thai style deep fried beef jerky & served with mild chili cilantro sauce.
- F. Seafood Roll (6pcs) *** \$8.95**
Minced shrimp, crab meat, carrots, onions, & crystal bean noodles. Deep-fried & served with a sweet chili sauce.
- G. Seafood Patty (4 pcs) \$7.95**
Minced shrimp, crab meat & diced onions, carrots, & green peas. Served with a sweet chili sauce.
- 1. Pork Dumplings (6 pcs) *** \$7.95**
Minced pork with Thai herbs, steamed or fried. Served with homemade sauce.
- 2. Satay- Chicken (4 skewers) \$7.95**
Grilled strips of chicken breast marinated with yellow curry & coconut. Served with peanut sauce & cucumber salad.
- 3. Fried Spring Rolls (4 pcs) *** \$5.95**
Thai style spring rolls stuffed with clear noodles, cabbage, carrots, & onions. Deep-fried & served with sweet sauce & ground peanuts.
- 4. Summer Rolls (4 pcs) \$5.95/\$6.95**
Lettuce, carrots, bean sprouts, rice noodles, carrots, & fried eggs wrapped with rice paper. Served with a brown sugar sauce. Chicken or Shrimp.
- 5. Angel Wings (2 pcs) *** \$5.95**
Two de-boned chicken wings stuffed with mixed vegetables & deep-fried. Served with mild chili sauce.
- 6. Coconut Shrimp (6 pcs) *** \$6.95**
Shrimp covered in coconut flakes, deep fried & served with a sweet chili sauce.
- V1. Fried Tofu \$6.95**
Tofu deep-fried until golden brown & served with creamy peanut sauce.
- V3. Tempura Vegetables *** \$6.95**
Carrots, zucchini, broccoli, & cauliflower battered & deep-fried. Served with a sweet chili sauce.

SALADS

- 07. Green Papaya Salad \$7.95**
Grated green papaya muddled with garlic, tomatoes & fresh lime juice, served with cabbage.
- 08. Dinner Salad \$2.95**
- 10. Chicken Salad \$9.95**
Grilled chicken, green leaf lettuce, spinach, tomatoes, carrots, cucumbers, cashew nuts, & ground peanuts. Served with an egg vinaigrette.
- 11. Yum Nur (Beef Salad) \$10.95**
Grilled sliced beef seasoned with Thai spices, mint leaves, red onions, lemon grass, green onions, cilantro, fresh lime juice, served on a bed of lettuce.
- 12. Yum Woon Sen \$10.95**
Shrimp, chicken, mixed with crystal noodles, carrot, & cilantro in sweet & sour sauce, topped with ground peanuts.
- 13. Nam Sod (Pork Salad Wrap) \$10.95**
Minced pork, ginger, roasted peanuts, green & red onions, & cilantro served with lettuce.

SOUPS

Tofu/Vegetable...Small/Large...\$3.50 / \$10.95
Chicken....Small/Large...\$3.95 / \$11.95
Shrimp.... Small/Large...\$4.95 / \$13.95
Seafood....Small/Large...\$5.95 / \$15.95
(Shrimp, Scallop, Salmon)



- 14. Tom Yum (Hot & Sour Soup)**
Straw mushrooms, tomato, lemongrass, kaffir leaves, green onions, & cilantro in a special broth.
- 15. Tom Kha (Coconut Soup)**
Coconut milk, lemongrass, kaffir leaves, ginger, straw mushrooms, & green onions.
- 16. Seafood Basil Soup**
Special clear soup broth, scallops, shrimp, salmon, calamari, lemongrass, galangal root, kaffir leaves, green onions, & basil
- V6. House Vegetable Soup \$3.50/\$8.95**
Clear broth with finely chopped zucchini, cabbage, carrots, celery, & cauliflower.

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SUSHI

Edamame \$3.95
Seaweed Salad *** \$4.95

Vegetable Roll (8pcs) *** **\$5.95**

Asparagus, cucumber, avocado, carrot, & sesame seeds.

Arkansas Roll (8pcs) *** **\$6.95**

Battered fried chicken, avocado, asparagus, carrot, cream cheese, & sesame seeds.

California Roll (8pcs) *** **\$6.95**

Crab stick, avocado, carrot, cucumber, masago, & sesame seeds.

Philadelphia Roll (8pcs) *** **\$7.95**

Lightly battered & deep fried salmon, avocado, carrot, cream cheese, & sesame seeds.

Shrimp Roll (8pcs) *** **\$7.95**

Tempura shrimp, avocado, carrot, cream cheese, & cucumber.

Spicy Roll (8pcs) *** **\$8.95**

Coconut shrimp, crab stick, avocado, carrots, masago, & spicy sauce.

Spider Roll (8pcs) *** **\$9.95**

Deep fried soft shell crab, asparagus, avocado, carrot, & sesame seeds w/ sweet sauce.



NOODLES AND FRIED RICE

Chicken, Beef, Pork, Tofu or Vegetables	\$9.95
Shrimp	\$11.95
Seafood (Shrimp & Scallops)	\$13.95

17. Pad Thai (National dish of Thailand)

Stir-fried rice noodles with egg, bean sprouts, & green onions, topped with ground peanuts.

18. Pad Kee Mao (Drunken Noodles)

Sautéed large rice noodles with red & green bell pepper, broccoli, onions, basil & cilantro.

19. Pad Woon Sen

Stir-fried crystal bean noodles with egg, black mushrooms, bamboo shoots, onions, carrots, cabbages, broccoli, celery & bean sprouts.

20. Pad See-Ew

Stir-fried large rice noodles stir-fried with egg, onion, broccoli, carrots, cabbage & bean sprouts.

21. Lad-Na\$10.95...\$12.95...\$14.95

Rice noodles or crispy egg noodles topped with carrots, onions, fresh mushrooms & broccoli in garlic brown sauce.

22. House Fried Rice

Beef, Chicken, Pork, Tofu, or Vegetables	\$9.95
Shrimp	\$10.95
Combo	\$11.95

With carrots, peas, egg & onions.

Add pineapples or curry extra.... \$0.50

STIR-FRIED AND GRILLED



Beef, Chicken, Pork, Tofu, or Vegetables	Price listed
Shrimp	add \$3
Combo	add \$4
Seafood	add \$5



23. Pad Phet **\$10.95**

Your choice of meat sautéed with red chili paste, bamboo shoots, black mushrooms, onions & basil.

24. Pra-Ram (Creamy Peanut Sauce) **\$11.95**

Your choice of meat with steamed spinach, broccoli, & green beans, topped with creamy peanut sauce.

25. Thai Basil **\$10.95**

Your choice of meat sautéed with fresh garlic chili sauce, onions, bell peppers & basil.

26. Asparagus Delight Chicken **\$11.95**

Bite-sized chicken breast, stir-fried with garlic, fresh mushrooms, carrots &

27. Thai Spice **\$10.95**

Sautéed Thai spices with broccoli, zucchini, snow peas, ginger, green beans, asparagus, galangal, & kaffir leaves.

28. Cashew Nut Chicken **\$11.95**

Sautéed chicken with cashew nuts, snow peas, onions & green onions.

29. Ginger **\$10.95**

Choice of meat sautéed with green beans, ginger, onions & green onions.

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STIR-FRIED AND GRILLED

30. Sweet & Sour \$10.95

Choice of meat simmered in sweet & sour sauce, onions, cucumbers, tomatoes, pineapples, bell peppers.

31. Thai BBQ or Teriyaki Chicken*** \$11.95

Grilled boneless marinated chicken thigh, served with homemade BBQ or teriyaki sauce.

32. Laab \$11.95

Choice of meat minced & mixed with lemon juice, fried onions & green onions, roasted rice powder, mint leaves, & cilantro.

33. Eggplant \$10.95

Choice of meat sautéed with eggplant, green onions, garlic, & basil.

34. Evil Jungle Prince \$11.95

Choice of meat, sautéed with red curry, bamboo strips, coconut milk, & basil served on a bed of chopped cabbage.

35. Garlic & Pepper \$10.95

Your choice of meat sautéed with garlic pepper sauce & mushrooms, topped with cilantro.

36. Snow Peas \$11.95

Your choice of meat stir-fried with snow peas, water chestnuts & green onions.

37. Broccoli \$10.95

Your choice of meat stir-fried with broccoli, carrots & garlic in a light brown sauce.

38. House Mixed Vegetable \$11.95

Stir-fried with snow peas, cabbage, zucchini, broccoli, cauliflower & carrots.

39. Sweet Chicken \$11.95

Sautéed chicken with minced garlic, green onion & roast peanuts.

40. House Combo \$14.95

Sautéed chicken, pork, prawns with baby corn, snow peas, onions, green onions & mushrooms.

41. Smoke Chili \$11.95

Sautéed chicken with smoked chili sauce, onions, pineapples, zucchini, bell peppers & cashew nuts.

CURRIES



Beef, Chicken, Pork, Tofu, or Vegetables

Shrimp
Combo
Seafood

Price listed
add \$3
add \$4
add \$5



42. Kang Pa (Jungle Curry) \$11.95

Choice of meat sautéed with green beans, eggplant, zucchini, basil, red chili paste, & kaffir leaves in brown sauce. *Very popular in Northeastern Thailand.*

43. Kang Ga Ree (Yellow Curry) \$11.95

Choice of meat sautéed with yellow curry sauce, potatoes, carrots, onions, & coconut milk.

44. Kang Phet (Red Curry) \$11.95

Choice of meat sautéed with Thai red curry sauce, eggplant, bamboo shoots, basil & coconut milk.

45. Kang Keow Waan (Green Curry) \$11.95

Choice of meat sautéed with Thai green curry sauce, eggplant, bamboo shoots, green beans, Thai basil, & coconut milk.

46. Kang Pa-Nang Curry \$11.95

Choice of meat sautéed with Pa-Nang curry sauce, green peas, ground peanuts, basil, & coconut milk.

47. Massamun Curry \$11.95

Simmered coconut milk with massamun curry, potatoes, white onions, & roasted peanuts.

Mango Curry \$12.95

Simmered coconut milk with red curry, snow peas, asparagus, mangoes, & red bell peppers.

Duck Curry \$14.95

Simmered coconut milk with red curry, bite sized duck, asparagus, broccoli, pineapples, & cashews.

Pineapple Curry \$12.95

Simmered coconut milk with red curry, pineapples, red bell peppers, snow peas, & basil.
Served in half a pineapple shell. Fan favorite!

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SEAFOOD

- 48. Seafood Sautéed** **\$17.95**
Shrimp, fish, calamari & scallops, sautéed with chili paste, onions, carrots, garlic & basil.
- 49. Spicy Scallops or Shrimp***** **\$15.95**
Lightly battered scallop, or Shrimp deep-fried & topped with spicy sauce, green onions, served with a bed of steamed broccoli.
- 50. Thai Basil Seafood** **\$17.95**
Sautéed, shrimp, scallops, & calamari with garlic, chili sauce, onions, bell peppers & basil.
- 51. Grilled Shrimp** **\$15.95**
Grilled shrimp on a bed of broccoli, zucchini, & carrots, topped with a creamy coconut garlic sauce.
- 52. King Seafood Curry** **\$19.95**
Shrimp, fish, scallops, crab claw, eggs, sautéed with chef's sauce, green onions, cream & basil.
- 53. Pla Lad Prik***** **\$14.95**
Bite-size fillet catfish or tilapia deep-fried & topped with bell peppers, onions in a sweet chili sauce.
- 54. Teriyaki Fish***** **\$14.95**
Grilled Tilapia fish fillet served on a bed of broccoli, zucchini, & carrots, topped with homemade teriyaki sauce.
- 55. Seafood Asparagus** **\$17.95**
Sautéed prawns, fish, scallops, snow peas, asparagus, carrots, & onion in a garlic sauce.
- 56. Ginger Scallops***** **\$15.95**
Scallops lightly battered & deep-fried, sautéed with white onions, green onions, & ginger sauce.
- 57. Grilled Seafood** **\$17.95**
Grilled shrimp & scallops with snow peas, zucchini, onions, mushrooms, & pineapples, topped with plum sauce.
- 58. Garlic Pepper Prawns & Scallops**
Grilled shrimp and scallops on a bed of broccoli, carrots, and zucchini. Then topped with a zesty garlic pepper sauce.
- 59. Grilled Salmon** **\$16.95**
Catfish **\$15.95**
Grilled fillet salmon or fried catfish on a bed of broccoli, zucchini & topped with red curry sauce.

- 60. Grilled Sea Bass***** **\$18.95**
Grilled sea bass served on spinach, asparagus & carrots, topped with ginger sauce.
- 61. Thai Spice Seafood** **\$17.95**
Sautéed shrimp, scallops, calamari, broccoli, snow peas, green beans, asparagus, garlic, basil, galangal, kaffir leaves & ginger.
- 62. Crispy Catfish Basil***** **\$14.95**
Bite-size catfish deep-fried & sautéed with garlic & basil on a bed of broccoli & zucchini.
- 63. Thai Pasta Seafood** **\$15.95**
Sautéed shrimp, scallops, salmon, & rice noodles topped with broccoli, zucchini, asparagus, & fresh mushrooms in red curry sauce.
- 64. Smoked Chili Seafood** **\$17.95**
Sautéed scallops, Shrimp, calamari, smoked chili, shallots, garlic, zucchini, pineapples & cashew nuts.

CHEF'S SPECIALS

- Ch-1- Rack of Lamb***** **\$19.95**
Grilled marinated rack of lamb, zucchini, snow peas, broccoli, red bell pepper, topped with basil sauce & fried crispy basil leaf.
- Ch-2- Crispy Duck** **\$19.95**
Boneless ½ duck marinated with aromatic sauce & roasted, served with a bed of broccoli, carrots & spinach topped with ginger sauce.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may carry increased risk of foodborne illness.



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BEER

Budweiser	\$3
Bud Light	\$3
Miller Light	\$3
Michelob Ultra	\$3
Blue Moon (Craft)	\$4
Corona (Mexico)	\$4
Fat Tire (Craft)	\$4
Heineken (Belgium)	\$4
New Castle (England)	\$4
Pinkus Organic 16.9oz (Germany)	\$6
Red Stripe (Jamaica)	\$4
Rogue Dead Guy Ale (Craft)	\$5
Sierra Nevada Pale Ale (Craft)	\$4
Kirin Ichiban (Japan)	\$4
Sapporo (Japan)	\$4
Sapporo Tall (Japan)	\$6
Singha (Thailand)	\$5
Taj Mahal 22oz (India)	\$7
Tiger (Singapore)	\$4
Tiger Tall (Singapore)	\$6
Tsingtao (China)	\$4

SAKE

Small Gekkeikan Sake (hot)	\$5
Large Gekkeikan Sake (hot)	\$9
Gekkeikan Zipang Sparkling Sake (chilled)	\$9
Ozeki Hana Awaka (chilled)	\$9
Ozeki Nigori Cloudy Sake (chilled)	\$10

WINE

Dark Horse	Chardonnay	\$5	\$20
Ecco Domani	Pinot Grigio	\$6	\$22
Kung Fu Girl	Riesling	\$7	\$24
La Crema	Chardonnay	\$7	\$26
Monkey Bay	Sauvignon Blanc	\$6	\$22
Night Harvest	Sauvignon Blanc	\$5	
Robert Mondavi	Chardonnay	\$7	\$26
Yellow Tail	Riesling	\$6	\$22
Kendall Jackson	Merlot	\$7	\$26
Kenwood	Pinot Noir	\$7	\$26
La Crema	Pinot Noir	\$7	\$26
Louis Martini	Cabernet Sauvignon	\$7	\$26
Robert Mondavi	Cabernet Sauvignon	\$7	\$26
Yellow Tail	Cab-Merlot	\$5	\$20
Gekkeikan	Plum Wine	\$6	
Sutter Home	White Zinfandel	\$6	\$22

BEVERAGES

Pepsi, Diet Pepsi, Dr. Pepper, Mountain Dew, Sierra Mist, or Yumberry Pomegranate.	\$2
Unsweet Iced Tea	\$2
Hot Tea (Black, Green, Jasmine, or Mint)	\$2
Hot Coffee (regular or decaf)	\$2
Sweet Thai Ice Tea (no refills)	\$3
Sweet Thai Ice Coffee (no refills)	\$3

DESSERTS

Homemade Tapioca Pudding w/ Coconut Milk	\$4
Homemade Coconut Ice Cream	\$4
Fried Banana w/ Honey	\$5
Sweet Sticky Rice w/ Ice Cream	\$6
Sweet Sticky Rice w/ Fresh Sliced Mango	\$6
Fried Banana w/ Ice Cream	\$6
Combo Delight (Sticky Rice, Mango, & Ice Cream)	\$8



