

Appetizers, Salads, Soup



**Crispy Rolls (4)** 8  
Stuffed with chicken, cabbage, carrots, bean threads served with sweet chili sauce.



**Vegetable Rolls (4)** 8  
Stuff vegetables, bean thread noodle and served with sweet chili sauce. *Vegetarian*



**Shrimp Rolls (4)** 12  
Crispy wrapped shrimps served with sweet chili sauce.



**Spring Rolls (2)** 8  
Add Shrimps + \$2  
Rice paper wrap with lettuce, egg, cucumbers, cilantro, mint. With sweet, mild spice sauce.



**Chicken Wings (6)** 11  
*Hat Yai*, Herb marinated crispy chicken wings. Topped with crunchy shallots and served with sriracha sauce



**Crab Rangoon (7)** 8  
Stuffed with crabmeat, cream cheese, scallion, onion and fried served with sweet chili sauce.



**Mahi Fish Bite** 18  
Seasoned in Thai spice and flash fry. Served with Thai original sriracha sauce.



**Calamari** 12  
Panko breaded, fried served with sweet chili sauce.



**Satay** 11  
Chicken marinated and grilled served with cucumber salad and peanut sauce.



**Thai Dumpling (5)** 12  
Stuffed with chicken, cabbage, carrots, bean threads served with sweet chili sauce.



**Thai Sausage** 12  
Grilled *Eastern Thai* pork sausages served with fresh ginger, chili, lettuce, cucumber and roasted peanut.



**Gui Chai (2)** 8  
*Gluten Free/Vegetarian*  
Crispy Chive Dumpling "rice flour" stuffed with chives and serve with home made mild sauce.



**Ground Chicken Salad\* (Larb)** 11  
*Gluten Free*. Seasoned with chili, pepper, onions, mint, lime juice and Thai spices.



**Grilled Beef Salad\*++ (NumTok)** 13  
*Gluten Free*. Medium rare, seasoned with lime juice, grd chili, pepper, onions, mint, Thai spices



**Papaya Salad\*** 11  
Julienne green papaya, peanut, green beans, shredded carrots, tomatoes, chili and lime juice.



**Basil Mussel\*** 12  
Baked in fresh chili, basil and lemongrass sauce.

Soup



**Wonton Soup** 5  
Home made wonton stuff with ground chicken & shrimps with napa, scallion & cilantro



**Lemongrass\* (Tom Yum)** *Gluten Free*  
Spicy and sour with mushrooms, onions and tomatoes.



**Coconut\* (Tom Kha)** *Gluten Free*  
Galangal, coconut milk, mushroom, onion with spicy and sour flavor.

Soup	Protein	Bowl/Hot Pot
Chicken, Veggie or Tofu	8	15
Shrimp	11	18
Seafood (Shrimp, Squid & Mussels)	12	21

++Consumer Advisory: Consuming raw or under-cooked meats, seafood, may increase your risk of foodborne illness.

1st choose Noodle Soup, Sautêe Noodle or Fried Rice



**Chiang Rai Noodle Soup**

Choice are

**Duck (1/4),  
Beef Shank or  
Frank Steak**

Rice noodle served in beef & Thai herb based broth with bean sprouts, top with roasted garlic, Cilantro and scallion.



**Tom Yum Noodle Soup\***

Rice noodle served in lemongrass & coconut milk based broth with shredded cabbage, bean sprout, topped with roasted garlic, cilantro, scallions & **Grounded Peanut**



**Suki Noodle Soup\*\***

Bean thread noodle, served in soy bean paste & sriracha based broth with shredded cabbage, egg, bean sprout, top with roasted garlic, sesame, cilantro & scallions.



**Clear Broth Soup with Rice Noodle or Jasmine Rice in**

chicken based clear broth served with shredded cabbage, bean sprout, topped with roasted garlic, cilantro, & scallion



**Pad Thai**

Rice noodles sautéed with exotic Thai sauce, egg, bean sprouts and scallions topped with ground **peanuts**.



**Ginger Pad Thai**

Rice noodles sautéed with fresh ginger, garlic, bell peppers, egg, bean sprouts and scallions.



**Southern Pad Thai**

Rice noodles sautéed with Mussamun curry paste, coconut milk, bean sprouts and scallions, **peanuts**.



**Pad Woonsen**

Bean thread noodle Sautee with egg, onions, fresh ginger, baby corn, Thai mushroom, carrots, scallions & bean sauce.



**Drunken Noodle\* (Kee Mao)**

Flat rice noodles sautéed with fresh chili, collard greens, tomatoes, egg, onion, bell pepper and fresh basil.



**See Ew**

Flat rice noodles sautéed with Thai soy sauce, egg, broccoli, roast garlic, collard greens. & carrots



**Fried Rice (Kao Pad)**

Egg, onions, sweet peas, baby corn and carrots.



**Pineapple Cashew Nut Fried Rice (Raum Mit)**

Pineapple, **cashew nuts**, egg and onions.

2nd choose Proteins

Chicken, Pork or Tofu	16
Beef, Shrimp, Squid or Shrimp & Chicken	19
Seafood (Shrimp, Squid & Mussels)	22
Imitation-duck (wheat)	16
Duck-(1/4) & (Beef Shank - for Chiang Rai Noodle Only)	19
Fillet Fish	22

Extra Side and Addition

Egg	1.5
Cashew nut (1oz), Any Vegetable (2oz) or an Egg (cooked on the side)	3
Chicken (3oz), Tofu (5pcs), Pork (3oz), Squid (4pcs) or Mixed Veggie (3oz)	3
Beef (3oz), Shrimp (3pcs), Imitation-Duck (5oz) or Steamed Vegetables (5oz)	5

## 1st choose Sauté or Curry



**Basil\*** (*Kha Prao*)  
Fresh chili, basil, onion, string beans, carrots, bell pepper, peppercorn, (Ground chicken offered Thai street food style)



**Cashew Nut\*** (*Med Ma Muang*)  
Cashew nut, dry chili, Roasted chili paste, carrots, onions, and scallions



**Mixed Vegetables** (*Pad Pak*)  
Sauté in fresh garlic sauce



**Ginger** (*Khing*)  
Fresh ginger, onions, Thai mushroom, carrots, baby corn, scallions and bean sauce.



**Garlic Pepper** (*Kha Tiem Prik Thai*)  
Fresh onion, carrots, scallions, Black pepper, served with broccoli, topped with Roasted garlic.



**Mr. Green\*** (*Nam Prik Pao*)  
Roasted chili paste, fresh basil, string beans, served with broccoli.



**Dry Curry\*** (*Gang Hoh*)  
sautéed in curry, coconut milk, sweet pea, fresh basil, eggplant, baby corn, string bean, mushroom, carrot and Bean Thread Noodle



**Pa Nang\***  
Sautee in traditional chili paste, coconut milk, string beans and carrots. Served semi dry.



**Red Curry\*** (*Gang Dang*)  
Zucchini, baby corn, peas, string beans, carrots, bell pepper, fresh basil & Cooked in coconut milk.



**Green Curry\*\*\*** (*Gang Kheow Whan*)  
Eggplant, baby corn, peas, string beans, bell pepper, carrots, fresh basil, and cooked in coconut milk.



**Yellow Curry\*** (*Gang Luong*)  
Pineapple, onions and bell pepper, turmeric & cooked in coconut milk.



**Southern Curry** (*Massamun*)  
Potatoes, onions and peanuts, galanga & cooked in coconut milk.

## 2nd choose Proteins

Chicken, Pork or Tofu	16
Beef, Shrimp, Squid or Shrimp & Chicken	19
Seafood (Shrimp, Squid & Mussels)	22
Imitation-duck (wheat)	16
Duck-(1/4) & (Beef Shank - for Chiang Rai Noodle Only)	19
Fillet Fish	22

## 3rd choose (Optional)

Jasmine rice	1.5
Brown rice or Sticky rice	1.5

**G** = gluten Free

**V** = vegetarian offered  
Please ask our staffs for the options

**More popular dishes** →



**Valicious\*** 18

Light breaded Chicken sautéed with chili paste, cashew nuts, red onions, lemongrass, fresh basil, scallions, cilantro and served with lettuce.



**Pork Sa Wan`** 18

Coconut marinated crispy pork serve with roasted rice chili sauce and sweet chili sauce.



**Crispy Pork Belly** 18

Thai street food style, crispy pork belly. Serve with seasoned rice, soft boil egg, cucumber and side of fish-nampla and roasted rice/chili powder dipping sauce



**Basil Duck (half)\*** 32

Half duck (free range, lean meat) sautéed with ground chicken, fresh chili, pepper corn, onion, napa, lemongrass, bell peppers and fresh basil.



**Panang Fillet** 22

**Salmon** (8oz), or **Mahi-Mahi** (8oz) simmered in coconut milk & chili paste. Serve with steamed broccoli, carrot, string bean, baby corn and steamed noodle.



**Three Flavored Fillet** 22

**Pla Sam Rod**  
**Salmon** (8oz), or **Mahi-Mahi** (8oz) sautéed in three flavors sauce. The taste came from the combination of sour, sweet and salty.

Whole Fish      Small/25      Medium/29      Large/35



**Crabmeat Fried Rice** 29

Sautéed with egg, onions, sweet peas, carrot, baby corn, celery & basil. Topped with cilantro & cucumbers.



**Flounder Chili Past \***

*Pla Pad Peth*, Crispy whole flounder serve with meat filleted and sautéed in traditional Thai chili paste, string beans, carrots, bell peppers, fresh basil, peppercorn and lemongrass.



**Flounder Roasted Garlic**

Crispy whole flounder serve with meat filleted and topped with roasted garlic & cilantro. With cucumber, tomato and side dipping sauce of chili, garlic, fresh lime juice.



**Ribeye Steak** 55

USDA choice Ribeye from 44-Farms Seasoned Steak and Grilled serve with Seasoned Thai salad

*Rice* (optional) 1.5

Jasmine rice,      Brown rice,      or      Sticky rice



## Drinks

Thai Tea	Sweet Thai tea mixed with half & half	3
Thai Tea Lemonade	Sweet Thai tea mixed with fresh squeezed lime juice	5
Lemonade	Fresh squeezed lime and sparkling water	5
Coconut Water	100% Juice	4
Sparkling Water	Perrier	4
Soda	Coke, Diet Coke, Sprite, Ginger Ale or Dr. Pepper	3
Ice Tea (Sweet)		3
Ice Tea (Unsweet )		3
Green Tea (Unsweet )		3

## Hot Drinks

Coffee	Regular or Decaf	3
Tea	Green Tea, Jasmine Tea, or Decaf Ginger Lemon	3
Tea Pot	Green Tea, Jasmine Tea, or Decaf Ginger Lemon	5

## Milk Teas

With half & half, non-dairy cream and boba (tapioca pearls)

Flavor selections

Milk Tea	Thai Tea	Green Tea	Coffee	Coconut
Honeydew	Mango	Strawberry	Taro	Watermelon



**Bubble Tea**

## Desserts



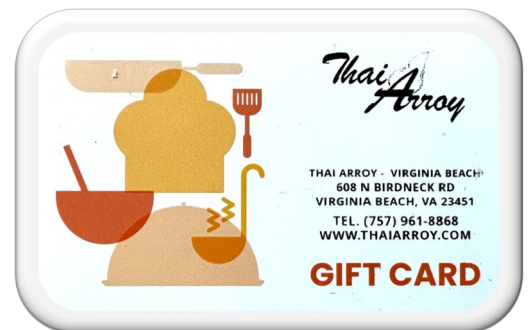
**Mango & Sticky Rice** 9



**Ice Cream & Banana** 9  
(Home Made & Dairy Free)  
**Coconut Ice Cream** 6  
**Fried Banana** 6  
(with Honey & Sesame)



**Steamed Rice Pudding** 5  
(Rice Flour & Coconut Cream)



**G = gluten Free**

**V = vegetarian**

**M = mild**

**S = spicy**

**Ex = extra spicy**