




STARTERS

Fresh Spring Rolls (2) \$8.50  *upon request*
chicken, shrimp, rice vermicelli noodle, fresh vegetables, lettuce and herbs wrapped in rice paper. served with house peanut sauce

 **Curried Spring Rolls (2) \$8.50**
curried ground chicken, corn, bell peppers, fresh vegetables and lettuce wrapped in rice paper. served with sweet chili sauce

Crispy Spring Rolls (2) \$4.50  *gluten*
vegetables and bean thread noodles wrapped and fried golden. served with sweet chili sauce. choose traditional or vegetarian

Duck Rolls (2) \$7  *gluten*
duck confit, vegetables and bean thread noodles wrapped and fried golden. served with sweet chili sauce

Garlic Shrimp (4) \$7  *gluten*
four jumbo shrimp sautéed in savory soy sauce. served with house garlic dipping sauce



Curried Spring Rolls


Chicken Satay \$7.50
grilled marinated strips of chicken breast. served with house peanut sauce & cucumber salad

Esaan Starter Sampler \$18  *gluten*
features house favorites: fresh spring rolls, chicken satay and crispy spring rolls (choice of traditional or vegetarian). serves 4

SOUPS

Thom Ka Gai \$7
coconut milk soup with chicken, mushrooms, vegetables, shallots and lime juice


Thom Talay \$8.50
coconut milk soup with seafood, mushrooms, vegetables, shallots and lime juice

 **Thom Yum Goong \$7.50**
shrimp, mushrooms, shallots in a spicy sweet and sour broth

Hearty Bowl \$9 add noodles & vegetables to Thom Yum Goong




SALADS

Yum Woon Sen \$11  *upon request*
glass noodle salad with chicken and shrimp (or tofu), tomatoes and vegetables in a tangy sweet & sour lime dressing. served on lettuce

Som Tum \$9  *upon request*
shredded green papaya with carrot, tomato and peanuts in a lime dressing. served on lettuce



Som Tum

-  spicy dish
-  vegan upon request
-  contains gluten

STIR FRY

Stir fry dishes are served with white jasmine rice or substitute brown rice for \$.75 ♦ coconut oil available for \$.75, pork or duck fat, vegetable oil no charge ♦ **select chicken, pork or tofu. for shrimp or beef add \$1**

Classic Stir Fry: Cashew, Ginger or Thai Basil \$13

🍷* gluten 🌱 upon request
stir-fried vegetables with choice of cashews, ginger or thai basil in our classic stir fry sauce

🌶️ **Spicy Stir Fry \$15.50** 🍷* gluten 🌱 upon request
vegetables and fresh ginger stir-fried in a spicy wine sauce

🌶️ **Spicy Thai Basil \$16** 🌱 upon request
minced chicken, pork and shrimp stir-fried with vegetables & thai basil in a spicy chili sauce

Pad King \$15.50 🌱 upon request
fresh ginger, vegetables and egg stir-fried with vermicelli glass noodles

Vegetarian Stir Fry \$15.50
🍷* gluten 🌱 upon request
assorted seeds, mushrooms and vegetables stir-fried in our classic stir fry sauce

THAI CURRY

Thai curries are coconut-broth based and served with white jasmine rice or substitute brown rice for \$.75 ♦ **select chicken, pork or tofu. for shrimp or beef add \$1**

Masaman Curry \$13
mild, slightly sweet curry with red potatoes and cinnamon and topped with peanuts

🌶️ **Pineapple Curry \$14**
red chili curry with pineapple, bamboo shoots and assorted vegetables

🌶️ **Panang Curry \$13**
panang curry with bamboo shoots and assorted vegetables



Chicken Pad Panang Stir Fry

🌶️ **Pad Panang \$16** 🌱 upon request
vegetables, coconut milk, panang chili paste, topped with coconut cream and chiffonade of kaffir lime leaves

Peanut Noodle Stir Fry \$15.50
vegetables and noodles stir-fried in our house peanut sauce

Broccoli Stir Fry \$18 🍷* gluten 🌱 upon request
chicken, pork and shrimp stir-fried with broccoli, pineapple, mushrooms in a savory oyster sauce

🌶️ **Tomato Thai Basil \$15.50**
🍷* gluten 🌱 upon request
tomatoes, vegetables, and fresh cucumber stir-fried in spicy sweet & sour house blend sauce. choice of noodles or rice



Tofu Green Curry

🌶️ **Green Curry \$13**
green chili curry with bamboo shoots and assorted vegetables

🌶️ **Red Curry \$13**
red chili curry with bamboo shoots and assorted vegetables

- 🌶️ spicy dish
- 🍷* can be gluten-free
- 🌱 vegan upon request

CHEF'S FEATURES

Seared Sea Scallops \$19.50

seared scallops atop our glass noodle salad with chicken, shrimp, tomatoes and vegetables in a tangy sweet and sour lime dressing. served on lettuce

Lemongrass Pork \$17.50

thin-sliced pork loin in lemongrass soy marinade, grilled and topped with creamy wine sauce. served with stir-fried vegetables and coconut rice

RICE & NOODLE

Select chicken, pork or tofu. for shrimp or beef add \$1 ♦ coconut oil for \$.75, pork or duck fat, vegetable oil no charge

Thai Fried Rice \$11.50 🌿* gluten 🌱 upon request with egg, onion and scallions. *select brown rice for \$.75, add pineapple for \$.50*

Crab Fried Rice \$14.50 🌿* gluten with stir-fried vegetables, leafy greens, pineapple, egg and topped with lump crab meat. *select brown rice for \$.75*

Pad Si-ew \$13.50 🌱 wide rice noodles with leafy greens and vegetables in a sweet soy sauce, topped with bean sprouts

Grilled Chicken with Sticky Rice \$11.50 grilled chicken breast and sticky rice. served with sweet chili sauce



Shrimp Pad Thai

Pad Thai \$13.50 thai rice noodles stir-fried with egg in house made sweet and sour tamarind sauce, topped with bean sprouts, peanuts & garlic chives

Pad Kee Mao (Drunken Noodles) \$13.50 🌿* gluten wide rice noodles with leafy greens and vegetables in house oyster/soy sauce blend, topped with bean sprouts

DESSERT

authentic house made Italian
Gelato and Sorbetto \$3.65 sm/\$5 lg/\$10 pint
flavor selection varies daily

Coconut Sticky Rice \$6 🌱
with pineapple or mango

🌿* can be gluten-free
🌱 vegan upon request

BEVERAGES

Thai iced tea \$3
Thai iced coffee \$3
Organic green iced tea \$2.50
Fountain soda \$2.50
Hot coffee or tea \$2.25
Coconut water \$3
Arizona green tea \$2
Perrier \$2
Bottled water \$1.50

SIDES

Jasmine rice \$2
Sticky rice \$2
Brown rice \$2.50
Peanut sauce \$.75
Sweet chili sauce \$.50
Sautéed vegetables \$3
Sautéed noodles \$2