

Appetizers

Crab Angels - \$6.00 – Deep-fried wontons filled with imitation crabmeat and cream cheese. Served with **Thei Lotes** sweet and sour sauce.

Edamame - \$5.00 – Fresh steamed soybeans lightly salted.

Gluten Free Vegan

Steamed Thai Dumplings – \$8.00 - Minced Shrimp, Chicken, and Pork in a dumpling wrapper. Topped with roasted garlic. Served with Thai Lotus Thai dumpling sauce.

Fried Thai Dumplings – \$8.00 - Minced Shrimp, Chicken, and Pork in a dumpling wrapper. Topped with roasted garlic. Served with **Thai Lotus** Thai dumpling sauce.

Spring Rolls - \$6.00 – Crispy fried *vegetarian* rolls filled with cabbage and silver noodles. Served with *Thai Lotus* Sweet and Sour sauce.

Pot Stickers - \$7.00 – Mild, delicate fried dumplings filled with pork and vegetables. Served with **Thai Lolins** red curry sauce on the side.

Soups

Spicy Hot & Sour Soup (Tom Yum) – Mild – Is a spicy lemon grass broth, with fresh mushrooms, lime juice and your choice of protein. **Gluten Free**

Chicken/Tofu Cup \$5 Bowl \$10 Shrimp Cup \$6 Bowl \$12

Spicy Coconut Soup (Tom Ka) – Mild – is a spicy broth of coconut milk, fresh mushrooms, lime juice and your choice of protein.

Gluten Free Contains Dairy

Chicken/Tofu Cup \$6 Bowl \$12 Shrimp Cup \$7 Bowl \$14

Silver Noodle Soup (Bowl) - \$10.00 – Ground chicken, Napa cabbage, and scallions.

Can be requested: Gluten Free

Corkage Fee \$10 Per bottle

Curry

Curry prices are based on Protein selection.

All curry contains Dairy.

Served with a side of Jasmine Rice.

Chicken - \$15.00 Pork - \$16.00 Vegetables - \$15.00 Beef - \$17.00 Tofu - \$15.00 Shrimp - \$17.00

Massaman Curry – Thei Lotus Peanut Curry prepared with coconut milk, avocado, potatoes, carrots, and cashew nuts.

Gluten Free Contains Dairy

Red Curry – Mild - **Thai Lotus** Red Curry with coconut milk, kaffir lime leaf, zucchini, fresh basil, green and red bell pepper. **Gluten Free Contains Dairy**

Yellow Curry – Mild - **Thai Lotes** Yellow Curry served with potatoes, carrots, and onions. **Gluten Free Contains Dairy**

Green Curry – Mild - **Thai Lotus** Green Curry served with red and green bell peppers, zucchini, green beans, and fresh basil. **Gluten Free Contains Dairy**

Panang Curry – Mild - **Thai Lotus** Panang Curry with coconut milk, fresh basil, red and green bell pepper.

Gluten Free Contains Dairy

Curry Noodle Bowls

Curry Noodle Bowl prices are based on Protein selection.

Chicken - \$15.00 Pork - \$16.00 Vegetables - \$15.00 Beef - \$17.00 Tofu - \$15.00 Shrimp - \$17.00

Thai Lotus Noodle Bowl – Rice noodles, fresh ginger, bean sprouts, and crushed peanuts in a lemon curry. Chicken is recommended for this dish.

Gluten Free Contains Dairy



Favorites

Nom Tok – \$15.00 – Medium - Tender slices of Flank steak or shrimp, grilled seasoned with Thai spices, lime juice, chilies, fresh basil, red onions, rice powder, and a slice of cabbage. (Dinner portion)

Can be requested: Gluten Free

Larb Chicken or Tofu - \$10.00 – Medium - Ground chicken prepared (or fried Tofu) with our special blend of spices, basil leaves, green onions, lime juice, chilies, and a slice of cabbage. (Appetizer portion)

Can be requested: Gluten Free Vegan

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Stir Fry prices are based on Protein selection.
Served with Jasmine Rice on Side

 Chicken \$15.00
 Pork - \$16.00

 Vegetables \$15.00
 Beef - \$17.00

 Tofu \$15.00
 Shrimp - \$17.00

Broccoli Lovers – Broccoli, carrot, and shitake mushrooms, stir fried in a savory Thai Lolius light brown sauce.

Can be requested: Gluten Free Vegan

Veggie Delight – Broccoli, Carrots, onions, baby corn, zucchini, Napa cabbage, cabbage, and bean sprouts, stir fried in a savory **Thei Lolins** light brown sauce.

Can be requested: Gluten Free Vegan

Spicy Basil – Medium – Fresh basil, green beans, red and green bell pepper, stir fried in a **Thai Lotus** spicy basil sauce.

Can be requested: Gluten Free Vegan

Pad Prik – Medium – Recommend with Pork! This spicy dish has a delicious combination of red and green bell pepper, onions, garlic, and straw mushrooms. Stir friend in **Thai Lotes** spicy chili sauce.

Can be requested: Gluten Free Vegan

Sweet and Sour – Onions, green and red bell peppers, tomatoes, and pineapple chunks. Stir fried in **Thai Lolins** sweet and sour sauce. Please let you server know if you want to have your chicken or beef battered or steamed.

Can be requested: Gluten Free Vegan

Ginger and Mushroom - White onions, scallions, zucchini, carrots, mushrooms, in **Thai Lotes** brown sauce.

Can be requested: Gluten Free Vegan

Orange Chicken – \$15 – Battered Chicken with Thai Lotus Orange sauce, steamed broccoli, and carrots. Served with a side of Jasmine Rice. Available with Chicken Only.

Sweet Sesame Chicken - **\$15** – Battered chicken, with **Thai Lotus** Sweet sesame sauce. Served with steamed broccoli, carrots, and a side of Jasmine rice.

Spicy Cashew Nut – Medium – Garlic, onions, pineapple chunks, cashews, red and green bell pepper, stir fried in a **Thai Lotus** spicy garlic chili sauce.

Can be requested: Gluten Free Vegan

<u>Kids Meal</u>

Chicken Steamed or Battered \$8
Tofu or Veggies \$8
Beef or Shrimp \$12
Switch Noodle instead of Rice N/C

Sweet & Sour Kids Meal - Your choice of protein above, with **Thei Lotus** Sweet and Sour sauced served on the side, with steamed broccoli, carrots, and a side of Jasmine rice.

Can be requested: Gluten Free Vegan



Stir Fried Rice Dishes

Stir Fried Rice Dish prices are based on Protein selection.

Chicken - \$15.00 Pork - \$16.00 Vegetables - \$15.00 Beef - \$17.00 Tofu - \$15.00 Shrimp - \$17.00

Thai Fried Rice – Egg, onion, and Thai Jasmine rice. Stir fried in **Thai Lotus** brown sauce topped with scallions.

Can be requested: Gluten Free Vegan

Spicy Basil Fried Rice – Medium – Egg, onions, green and red bell pepper, basil, stir fried in **Thai Loties** spicy basil sauce.

Can be requested: Gluten Free Vegan

Pineapple Fried Rice – Egg, onions, pineapple chunks, raisins, curry powder, stirfried in **Thai Lotus** brown sauce topped with cashews.

Can be requested: Gluten Free Vegan

Chicken - \$17.00 Pork - \$18.00 Vegetables - \$17.00 Beef - \$19.00 Tofu - \$17.00 Shrimp - \$19.00

Noodle Dishes

Noodle Dish prices are based on Protein selection.

Chicken - \$15.00 Pork - \$16.00 Vegetables - \$15.00 Beef - \$17.00 Tofu - \$15.00 Shrimp - \$17.00

Pad Thai – Thin rice noodles, stir fried with egg, scallion, and bean sprouts. Topped with Carrots and crushed peanuts.

Gluten Free Can be requested: Vegan

Pad See Ew – Wide rice noodles, stir fried with broccoli, egg, carrot, garlic, and **Thai Lotus** dark sweet soy sauce.

Can be requested: Gluten Free Vegan

Pad Won Sen – Mung bean noodles with egg, tomatoes, cabbage, carrots, onions, and scallions. Stir fried with **Thai Lotus** brown sauce. (Recommended with Beef or Shrimp) **Can be requested: Gluten Free Vegan**

Drunken Noodle – Mild – Combination of green beans, red and green bell peppers, broccoli, and fresh basil. Thai wide rice noodles. Stir fried in **Thai Lotus** spicy basil sauce.

Can be requested: Gluten Free Vegan

Diinks

Coca Cola Products \$3

Coke, Diet Coke, Sprite, Dr. Pepper, Minute Maid, Lemonade, Soda Water. - Unlimited Refills

Thai Tea \$4

Thai Tea - Per Glass. - No Refill

Alternations | Side Orders

- NO SUBSTITUTIONS We allow removals, but if you wish to add different vegetables, there is a \$1 charge for each veggie.
- Shrimp / Beef \$4 When added to an entrée.
- Pork, Chicken, Tofu \$3 When added to an entrée.
- Mixed Veggies* \$3 When added to an entrée or as a side.
- *Mixed Veggies include all the following: Broccoli, carrots, onions, baby corn, cabbage, and bean sprouts.
- Any **single** listed Veggie** \$1 When added to an entrée
- **Broccoli, carrots, onions, carrot, potato, basil, red bell, green bell, mushrooms, baby corn, cabbage, and bean sprouts.
- Sweet Sauce \$1.00 2oz Cup
- Extra Peanuts \$1.00 2oz Cup
- Extra Cashews \$3.00 2oz Cup
- Steam Veggies if on side \$5
- Steamed Noodles \$4
- Steamed Silver Noodle (Glass Noodles) \$4
- Extra Serving of Jasmine Rice \$3
- Extra Any Curry 2 oz Cup \$1
- Advocado \$2

Food Allergy Notice!

To our Customers with food allergies. Please be advised that during food preparation, equipment and utensils may have come into contact with a known allergen. If you are allergic to peanuts, tree nuts, shellfish, eggs, wheat, gluten, soy or any other food additive, please speak to a manager before ordering.

Thank You



White Wines

Edna Valley Sauvignon Blanc – Vibrant citrus flavors of passion fruit, guava & lime.

Glass - 9 Bottle - 34

OKO Pinot Grigio – Organic – Bright citrus and crisp acidity.

Glass - 8 Bottle - 30

William Hill Chardonnay – Butter, oaky, vanilla notes.

Glass – 8 Bottle – 30

Astoria Moscato – Fresh apple and hints of honey to lush flavors of peach and melon.

Glass - 8 Bottle - 30

** Additional choices coming soon!

Red Wines

Canyon Road Pinot Noir – Fruit forward notes of dark cherry, smooth tannins.

Glass – 6 Bottle – 22

Storypoint Cabernet – Rich and intense, complex dark fruit flavors, notes of toffee and spice.

Glass - 10 Bottle - 38

Rancho Zabaco Zinfandel – Deep, juicy flavors of blackberry and cherry are layered with pepper and spice.

Glass - 12 Bottle - 46

Beers

Singha (Thailand) – Is a pale lager beer with 5% alcohol content.

11oz Bottle - 5

** Additional choices coming soon!