



THAI ORCHID

STARTERS

- Potstickers 8
chicken,cabbage,dumpling sauce [6]
- Spring Roll [Crispy] 7
cabbage,carrot,glass noodle,sweet&sour sauce [4]
- Summer Roll [Fresh] 7
shrimp,lettuce,carrot,beansprout,basil,peanut sauce [2]
- Edamame 6
soybeans,sea salt [spicy +1]
- Corn Cake 8
corn,peanut cucumber sauce [4]
- Thai Satay 9
glazed chicken or tofu skewer,cucumber and peanut sauce [4]
- Dumpling 9
pork,shrimp,carrot,mushroom,dumpling sauce [4]
- Orchid Shrimp 9
shrimp,sweet and sour sauce [4]
- Tom Yum Fries.....8
fries,lemongrass seasoning,chili,lime,red curry aioli
- Orchid Sampler 16
spring roll,dumpling,orchid shrimp, corn cake,potstickers

ENTREES

Chicken 16 | Beef 18 | Pork 16 | Shrimp 19 | Tofu 16 | Veggie 16
served with jasmine rice | brown rice +1 | fried rice +2

- Pad Kra Pow [Basil]*
basil,onion,garlic,bell pepper
- Pad Plik King [Chili]*
green bean,bell pepper,lime leaf,curry paste
- Pad Pre Wan [Sweet & Sour]
onion,tomato,pineapple,carrot bell pepper,cucumber
- Pad Gratiem [Garlic]
mushroom,scallion,lettuce,cilantro
- Pad King [Ginger]
mushroom,celery,onion,bell pepper,ginger
- Orchid Delight
snow pea,zucchini,mushroom,carrot,bell pepper,bok choy,onion
- Cashew Nut Delight
cashew,onion,carrot,mushroom,bell pepper,water chestnut
- Rama
broccoli,bok choy,carrot,peanut sauce
- Broccoli Delight
broccoli,carrot,mushroom

NOODLES & RICE

Chicken | Beef +2 | Pork | Shrimp +3 | Tofu | Veggie | Seafood +5

- Pad Thai 14
rice noodle,egg,scallion,bean sprout,peanut,lime
- Pad Kee Mao [Drunken] 14
flat rice noodle,egg,tomato,onion,broccoli,basil
- Pad See Ew [Soy Sauce] 14
flat rice noodle,egg,broccoli
- Pad Woon Sen [Clear] 14
glass noodle,egg,snow pea,onion,scallion,mushroom,carrot,
broccoli,celery
- Lard Na [Gravy] 15
flat rice noodle,bok choy,gravy
- Thai Fried Rice 14
rice,egg,tomato,onion,scallion
- Curry Fried Rice 14
rice,egg,tomato,onion,scallion,curry powder
- Basil Fried Rice 14
rice,egg,basil,bell pepper,onion
- Pineapple Fried Rice 15
rice,egg,pineapple,cashew,tomato,onion,scallion

SOUP & SALAD

Cup 6 | Bowl 12 | Noodle Soup 14
Protein Choice:
Chicken | Tofu | Vegetables | Shrimp [+2 cup/+4 bowl]

- Tom Yum [Lemongrass Soup]
mushroom,tomato,lemongrass,lime
- Tom Kha [Coconut Soup]
mushroom,tomato,coconut milk,lemongrass,lime
- Wonton Soup
shrimp and pork wonton,chicken,cabbage,scallion

- Som Tam [Papaya Salad]* 11
green papaya,tomato,peanut,lime,fish sauce,tamarind
- Yum Nua [Beef Salad]* 15
beef,tomato,red onion,cilantro,scallion,lime juice
- Larb Gai [Chicken Salad]* 14
chicken,red onion,lemongrass,lime
- Nam Sod [Pork Salad]* 14
pork,red onion,scallion,ginger,peanut,lime
- Yum Woon Sen [Noodle Salad]* 15
glass noodle,chicken,shrimp,onion,lime

SIGNATURES

- Khao Soi* 17
chicken,egg noodle,cabbage,bean sprout,cucumber,lime,curry
- Chicken Lemongrass or Teriyaki 18
grilled chicken,green bean,carrot,broccoli,snow pea
- Basil Duck* 24
duck,bell pepper,onion,cashew,basil
- Crispy Duck 24
duck,steamed vegetables,sweet sour,peanut sauce
- Curry Duck* 24
duck,bell pepper,pineapple,tomatoes,basil,red curry

SEAFOOD

- Basil Salmon* 24
fried salmon,carrot,onion,bell pepper,snow pea,asparagus,basil
- Orchid Salmon* 24
salmon,broccoli,carrot,green bean,basil,curry
- Ho Mok* 25
shrimp,calamari,scallops,fish,mussels,red pepper,cabbage,curry
- Phuket Island 25
shrimp,calamari,scallops,fish,mussels,green pepper,celery,
scallion,egg,curry
- Fish Curry* 22
catfish,green bean,carrot,bell pepper,broccoli,curry,basil
- Whole Fried Snapper [market]
Sauce Choice: spicy | sweet&sour | garlic

CURRY

Chicken 15.5 | Beef 17.5 | Pork 15.5 | Shrimp 18.5 | Tofu 15.5
served with jasmine rice | brown rice +1 | fried rice +2

- Red*
bamboo,bell pepper,zucchini,basil,coconut milk
- Green*
bamboo,eggplant,green pea,bell pepper,basil,coconut milk
- Panang*
green pea,bell pepper,lime leaves,coconut milk
- Yellow*
potato,onion,coconut milk
- Mussamun*
potato,onion,carrot,peanut,coconut milk

* Indicates mild spice. Spice level [mild, medium, hot] made upon request
20% service charge added to parties 6+ for your convenience
Menu prices and availability are subject to change without notice. No refunds.

LUNCH SPECIALS

Available Monday to Friday, 11am to 3pm

Salad \$3 | Soup of the Day \$3 | Spring Roll \$2

Chicken | Pork | Tofu | Beef +\$2 | Shrimp +\$3

Pad Gratiem [Garlic]	13.5
mushroom, scallion, lettuce, cilantro	
Pad Plik King [Chili]*	13.5
green bean, bell pepper, lime leaf, curry paste	
Pad Kra Pow [Basil]*	13.5
basil, onion, garlic, bell pepper	
Cashew Nut Delight	13.5
cashew, onion, carrot, mushroom, bell pepper, water chestnut	
Broccoli Delight	13.5
broccoli, carrot, mushroom	
Red Curry*	13.5
bamboo, bell pepper, zucchini, basil, coconut milk	
Panang Curry*	13.5
green pea, bell pepper, lime leaves, coconut milk	
Yellow Curry*	13.5
potato, onion, coconut milk	
Pad Thai	12.5
rice noodle, egg, scallion, bean sprout, peanut, lime	
Pad Kee Mao [Drunken Noodle] ...	12.5
flat rice noodle, egg, tomato, onion, broccoli, basil	
Pad See Ew [Soy Sauce Noodle] ...	12.5
flat rice noodle, egg, broccoli	
Thai Fried Rice	12.5
rice, egg, tomato, onion, scallion	
Basil Fried Rice	12.5
rice, egg, basil, bell pepper, onion	

KIDS MENU

12 years old and under

Fried Rice	8
chicken, rice, egg	
Soy Sauce Noodle	8
chicken, flat rice noodle, egg	
Teriyaki Stir-Fry	10
chicken, broccoli, rice	

SIDES

Fried Rice	5
Fried Egg	2
House Salad	5
Mixed Veggies	5
Noodles	4
Sticky Rice	4

DESSERTS

Mango Sticky Rice	9
mango, sticky rice, sweet coconut cream	
Fried Ice Cream	8
vanilla ice cream, strawberry jam	
Fried Banana & Ice Cream	10
banana, coconut ice cream, peanut, honey	
Ice Cream	5
coconut green tea mango	

DRINKS

WHITE WINE

Glass/Bottle

J. Lohr Riesling, CA	9/36
J Vineyards Pinot Grigio, CA	9/36
Chateau Souverain Sauvignon Blanc, CA	45
McBride Sister's Sauvignon Blanc, NZ	10/40
Clos Du Bois Chardonnay, CA	9/36
Ely Chardonnay by Callaway, CA	40
Beringer Main & Vine Moscato, CA	9/36

RED WINE

Ouragan Pinot Noir, OR	9/36
Picket Fence Pinot Noir, CA	42
Charles Smith The Velvet Devil Merlot, WA	9/36
Colores Del Sol Malbec, Argentina	8/32
Black Opal Shiraz, Australia	35
Vint Cabernet Sauvignon, CA	9/36
Louis M. Martini Cabernet Sauvignon, CA	45
House Wine: Canyon Road, Sonoma	7
Cabernet Sauvignon Chardonnay	

PLUM WINE

Kinsen Plum Wine, CA	6/24
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SAKE

Sho Chiku Bai Hot Sake	7
Sho Chiku Bai Nigori Silki Sake [375ml]	14
Sho Chiku Bai Ginjo Sake [300ml]	16
Hana Sake	8/32
White Peach Lychee Fuji Apple	

COCKTAILS

Margarita	9
Mojito	10
Mai Tai	9
Hurricane	9

BOTTLED BEER

Bud Light, Coors Light, Miller Light	
Michelob Ultra, Blue Moon	5
Singha, Chang, Shiner Bock, Heineken, Corona	
Kirin Ichiban, Modelo, Dos XX, Guinness	6

NON-ALCOHOL

Coke, Diet Coke, Dr. Pepper, Sprite, Lemonade	
Hot Coffee, Iced Tea	3
Hot Tea: Green Jasmine	3
Coconut Juice	4
Thai Tea, Thai Coffee	5
Sparkling Water	4

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