**Noshes & Nibbles**

- **Crispy Spring Roll (v) $7**
  Carrot, cabbage, bean thread noodle, wood ear mushroom, plum sauce

- **Calamari & Pineapple $11 ***
  Deep Fried calamari, grilled fresh pineapple, spicy lime cilantro cream sauce

- **Curry Puff (v) $7**
  Caramelized potato, carrot, onion, corn, green peas, curry powder, cucumber relish

- **Steamed Mussel (gf) $9**
  Lemongrass, galanga, coconut milk, kaffir-lime leaf, puffed rice, cilantro oil

- **Som Tum Thai (gf) $8 ***
  Green papaya salad, chili, garlic, tomato, dried shrimp, roasted peanut, string bean

- **Yum Woon Sen (gf) $12 ***
  Bean thread noodle, minced chicken, shrimp, roasted peanut, shallots, scallion, fried shallot

- **Chicken Satay $9**
  Grilled marinated chicken thigh, coconut milk, curry powder, peanut sauce & cucumber relish

- **House Salad (gf) $6**
  Fresh greens, cucumber, fried tofu, tomato, carrot, boiled egg, peanut sauce

**Soup**

- **Classic Tom Yum Goong (gf) $6 ***
  Shrimp, lemongrass, kaffir-lime leaf, oyster mushroom, scallion, cilantro

- **Classic Tom Kha (gf) $6**
  Chicken, galanga, oyster mushroom, coconut milk, cilantro oil

- **Wonton Soup $5**
  Wonton stuffed with ground chicken and ground shrimp in chicken broth, cilantro, scallion

**One-plate Meals**

- **Classic Pad Thai (gf) $16**
  Chanthaburi rice noodles, jumbo shrimp, crushed peanut, egg, dried shrimp, brown tofu, bean sprout, asian chives

- **Pad Se Ew $13**
  Stir-fried flat rice noodle, chicken, asian broccoli, egg, pickle chili, dark soy sauce (shrimp $16, beef tenderloin $17)

- **Kee Mao Noodle (gf) $14 **
  Stir-fried flat rice noodle, chicken, egg, onion, chili, young bamboo, Thai basil, green peppercorn (shrimp $17, beef tenderloin $18)

- **Khao Pad Bo Raan $13**
  Fried rice chicken, onion, egg, tomato, dark soy sauce, asian broccoli, lime, white pepper (shrimp $16, beef tenderloin $17)

- **Crab Fried Rice $16**
  Jumbo lump crab meat, onion, butter, egg, scallion, tomato, fresh cucumber, lime

- **Pineapple Fried Rice $17**
  Jumbo shrimp, sweet pork sausage, onion, egg, fresh pineapple, scallion, cashew nuts, fried shallot

- **Sriracha Noodle (v) $14 * **
  Bean thread noodle, egg, onion, carrot, pickle garlic, cauliflower, string bean, fried tofu, fresh shiitake mushroom, scallion

* spicy level  (v) vegetarian (gf) gluten free please ask server
Rice Accompaniments
served with Jasmine rice
substitute Brown rice or Sticky rice $1

Beef Tenderloin Green Curry (gf) $22 **
Coconut milk, young bamboo, Thai eggplant,
lesser galanga, red chili, Thai basil
(chicken $15, shrimp $19)

Braised Chicken Mussaman (gf) $15
Chicken leg quarter, coconut milk, potato,
onion, peanut, fried onion (or white meat )
(gluten free without fried onion)

Classic Pad Gra Pow $14 **
Minced chicken, garlic, red chili,
dark soy sauce, Thai basil, Holy Thai basil oil
(shrimp $19, beef tenderloin $21, duck $24,
Add string bean $1)

Isaan Classic BBQ Beef $25 *
Grilled marinated 8 oz NY Strip,
roasted cauliflower, cucumber, basil oil,
spicy tamarind roasted rice sauce (sticky rice)

Chicken Ginger $15
Fresh ginger, chili, onion, fresh shiitake
mushrooms, scallion, dark soy sauce

Salmon Chu Chee (gf) $21 **
Pan roasted salmon, coconut milk,
red chili paste, string beans,
kaffir lime leaves, kabocha pumpkin
(chicken $15, beef tenderloin $22, shrimp $19)

Eggplant and Cauliflower (v) $14 *
Fresh shiitake mushroom, chili,
fermented soy bean, carrot, string bean,
fried tofu, dark soy sauce, Thai basil

Spicy Young Bamboo (v)(gf) $14 **
Fried tofu, chili paste, carrot,
string bean, garlic, green peppercorn,
kaffir lime leaves, cauliflower, Thai basil

Side Order
Sticky Rice $2.50
Jasmine Rice $1.50
Brown Rice $2.50
Peanut Sauce $0.50
Fried Egg $2
Tamarind Egg & Fried Shallot $3.50

Drink
Unsweeten Iced Tea $2
Thai Iced Tea $3
Choice of milk / lychee / guava
Thai Iced Coffee $3
Butterfly Pea Flower Iced Tea $3
Coke, Diet coke, Sprite, Ginger ale $2
Sparkling Water $3
Spring Water (Panna) $3
Iced Green Tea $3
Juices $3
Cranberry / Orange / Pineapple / Guava / Coconut

* spicy level  (v) vegetarian
(gf) gluten free please ask server

Basic
# Noshes & Nibbles

**Mieng Kham (gf) $10**
Fresh Betel leaves, grilled shrimps, diced ginger, fried shallots, roasted coconut, roasted peanut, lime, caramelized galangal paste (Seasonal)

**Crispy Betel Leaves $12 **
Betel leaves tempura, grilled shrimps, shallots, roasted coconut, ground peanut, cilantro, scallion with chili lime dressing (Seasonal)

**Lon of Crab Dip (gf) $13**
Jumbo lump crab meat, coconut milk, shallots, lemongrass, sweet chili, kaffir lime leaves, rice cracker, crab roe, fresh cucumber

**Crispy Pork Belly $10**
Sweet pepper, fresh pineapple, shallot, scallion, dried shrimp, cashew nut, spicy lime vinaigrette

**Honey Rib $10**
Fried marinated St. Louis Pork Ribs, spicy honey pineapple glazed, scallion, pickled cucumber, fried potato noodle

**Yum Som O (gf) $12**
Fresh pomelo salad, crab, grilled shrimp, shallots, dried shrimp, roasted coconut, fried shallots, chili jam vinaigrette scallion, cilantro (Seasonal)

**Crispy Duck & Lychee (gf) $14 **
Ginger, green apple, shallot, lychee, cashew nut, scallion, cilantro, chili jam lychee dressing

**Isaan Khao Tod $10 **
Crispy rice, ginger, Isaan pork sausage, mint, shallot, scallion, bean sprout, roasted peanut, cilantro, spicy lime vinaigrette, fresh vegetable

**Som Tum Isaan (gf) $9 **
Spicy North Eastern region salad, field crabs, dried chili, tomato, string bean

**Isaan Larb Pla (gf) $14 **
Minced fried salmon, galanga, shallots, rice powder, mint, scallion, cilantro, crispy salmon skin, fresh vegetable

**Larb Chiang Mai (gf) $10 **
Northern region minced chicken, rice powder Chiang Mai spice, shallots, mint, scallion, cilantro, fried onion, fresh vegetable

**Noodle & Mushroom (gf) $9 **
Steamed rice noodle, shiitake mushroom, sweet turnip, carrot, mix green, puffed rice, Thai basil, spicy lime sauce

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* vegetarian (gf) gluten free please ask server
Rice Accompaniments

served with Jasmine rice
substitute Brown rice or Sticky rice $1

Hang Lay Short Rib (gf) $22 *
Northern region curry braised short rib, ginger, pickle garlic, pickle chili, fresh pineapple, fried potato

Kaeng Kua Supparod (gf) $21 *
Shrimp & mussel, red curry paste, coconut milk, fresh pineapple, fresh shiitake mushroom, kaffir lime leaves

Southern Crab Curry (gf) $23 **
Spicy Southern region curry paste, Jumbo lump crab meat, coconut milk, kaffir lime leaves, turmeric, betel leaves, roasted cauliflower

Southern Braised Short Rib (gf) $22 ****
Southern region chili paste, turmeric, shrimp paste, kaffir lime leaves, roasted cauliflower

Shrimp & Salted Egg (gf) $21 *
Onion, asian celery, red chili, scallion, chili jam, garlic

Dry Red Curry of Duck (gf) $24 **
Red chili paste, green peppercorn, young bamboo, red chili, kaffir lime leaves, coconut milk, Thai basil

Spicy Pork Belly & Thai Basil (gf) $17 ***
Crispy pork belly, sweet peppers, fresh pineapple, chili, onion, garlic, Thai basil

Phad Phed Beef $22 ***
Stir-fried Beef tenderloin, red chili paste, green peppercorn, Thai eggplant, red chili, string bean, kaffir lime leaves, Thai basil
(chicken $17, shrimp $21)

Butterfly Branzino $25 *
Deep fried lightly flour whole Branzino, fried garlic, turmeric oil, shallot, cashew nut, green apple and fresh pineapple salad
(Sub: Pan roasted salmon $23)
(gf: Please notify your server)

One-plate Meals

Pad Thai Bo Raan (gf) $16
Chanthaburi rice noodles, fried pork belly, crispy pork lard, pork crackling, egg, crushed peanut, dried shrimp, shallot, brown tofu, bean sprout, asian chives

Yen Ta Four Seafood (gf) $17 *
Stir-fry flat rice noodle, shrimp, calamari, egg, chili, red fermented tofu, roasted ground peanut, brown tofu, scallion, bean sprout, crispy wonton

Khao Soi Chicken $15 *
Northern egg noodle curry soup with braised chicken leg quarter, pickled mustard green and shallot, crispy noodle, lime

Boat Noodle Soup $16 *
Famous 48 hours beef stew noodle soup, egg noodle, bean sprout, asian broccoli, scallion, cilantro, garlic oil, Thai basil, pork crackling

Chu Chu Fried Rice $15 *
Egg, onion, scallion, red fermented tofu, crispy fried marinated chicken thigh, cilantro, fresh cucumber

Kaeng Ho (gf) $14 *
Stir-fry Northern region curry paste, mung bean noodle, string bean, carrot, young bamboo, red chili, coconut milk, Thai eggplan, scallion, fried tofu

* spicy level  (v) vegetarian  (gf) gluten free please ask server
**Lunch Special**

choice of salad, spring roll or Tom yum chicken
Substitute for Shrimp add $2
Beef tenderloin add $3

**Classic Pad Thai (gf)** $10
Chanthaburi rice noodles, chicken, egg
crushed peanut, dried shrimp, brown tofu,
bean sprout, asian chives

**Khao Soi Chicken** $12
Northern egg noodle curry soup, chicken,
pickled mustard green and shallot,
crispy noodle, lime (white meat)

**Boat Noodle Soup** $12 *
Famous 48 hours beef stew noodle soup,
egg noodle, bean sprout, asian broccoli, scallion, cilantro, garlic oil, Thai basil, pork crackling

**Pad Se Ew** $10
Stir-fried flat rice noodle, chicken,
Asian broccoli, egg, pickle chili, dark soy sauce

**Kee Mao Noodle (gf)** $11 **
Stir-fried flat rice noodle, chicken, egg,
onion, chili, young bamboo, Thai basil,
green peppercorn

**Khao Pad Bo Raan** $10
Fried rice chicken, onion, egg, tomato,
dark soy sauce, asian broccoli,
lime, white pepper

**Pineapple Fried Rice** $13
Shrimp, sweet pork sausage,
onion, egg, fresh pineapple, scallion,
cashew nuts, fried shallot

**Chicken Green Curry (gf)** $11 **
Coconut milk, young bamboo,
Thai eggplant, lesser galanga,
red chili, Thai basil

**Chicken Mussaman (gf)** $11
Coconut milk, potato, onion, peanut,
fried shallot (white meat)

**Classic Pad Gra Pow** $10 **
Minced chicken, garlic, red chili,
dark soy sauce, Thai basil, Holy Thai basil oil

**Chicken Ginger** $11
Fresh ginger, chili, onion, fresh shiitake mushrooms, scallion, dark soy sauce

**Kaeng Kua Supparod (gf)** $13 *
Shrimp & mussel, red curry paste, coconut milk,
fresh pineapple, fresh shiitake mushroom,
kaffir lime leaves

**Chu Chee** $11 **
Chicken, coconut milk, red chili paste,
string beans, kaffir lime leaves,
kabocha pumpkin

**Spicy Pork Belly & Thai Basil (gf)** $11 ***
Crispy pork belly, sweet peppers, fresh pineapple, chili, onion, garlic, Thai basil

**Sriracha Noodle (v)** $10 *
Bean thread noodle, egg, onion, carrot,
pickle garlic, fried tofu, cauliflower, string bean,
fresh shiitake mushroom, scallion

**Eggplant and Cauliflower (v)** $10 *
Fresh shiitake mushroom, chili,
fermented soy bean, carrot, string bean,
fried tofu, dark soy sauce, Thai basil

**Spicy Young Bamboo (v)(gf)** $10 *
Fried tofu, chili paste, carrot, string bean,
garlic, green peppercorn, kaffir lime leaves,
cauliflower, Thai basil

**Chu Chu Fried Rice** $11 *
Egg, onion, scallion, red fermented tofu,
crispy fried marinated chicken thigh,
cilantro, fresh cucumber

* spicy level  (v) vegetarian
  (gf) gluten free please ask server
Sweet

Homemade Palm Sugar
**Coconut Ice Cream** $9
Sweet coconut rice, crispy lotus blossom cookie, fresh cantaloupe

Homemade Thai Tea
**Ice Cream** $7 (gf)
Coconut jelly, evaporated milk

Ammata Fried Banana  $7
Fried Burro Banana with Flour, coconut milk, sesame seeds, vanilla ice cream (seasonal)

Sweet Coconut Rice & Fresh Mango  $8 (seasonal) (gf)
Warm sticky coconut rice with fresh champagne mango

Thap Thim krop  $7
Crunchy-chewy water chestnut pearl, jackfruit, coconut jelly, iced coconut syrup

Ice Cream  $3
Green tea, Vanilla

* spicy level  (V) vegetarian
(gf) gluten free please ask server