**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 leave, 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 leave, 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, asain 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 galangal, 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

Basic

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

Adventures

* spicy level  (v) 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 $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 $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 $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 eggplant, scallion, fried tofu

Adventure

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