

Finn Thai

Restaurant & Bar

Founded 2012

WINE LIST

SPARKLING

	Glass	Bottle
Prosecco, Italy	8.95	

WHITE AND BLUSH

Charles & Charles Rose, Washington state		28
Saint M Riesling, Germany		28
King Estate Pinot Gris, Washington state		42
Sycamore Lane Pinot Grigio, Ca	7.95	28
Acrobat Pinot Gris, Oregon		32
Kim Crawford Sauvignon Blanc, New Zealand		38
Allure Moscato, Ca		28
Santa Rita 120 Sauvignon Blanc, Chile		28
Terra d'Oro Chenin/Viognier, Ca		30
Erath Pinot Blanc, Oregon		34
Round Hill, Chardonnay, Ca	7.95	28
Hidden Crush Chardonnay, Ca		28
Drumheller Chardonnay, Columbia Valley		34
Cakebread Chardonnay, Napa Valley		75
Franciscan Chardonnay, Napa Valley		32

RED

"Nielson" Byron Pinot Noir, Santa Maria Valley		44
Firesteed Pinot Noir, Oregon	8.50	30
Diseno Malbec, Argentina		28
The Pundit Syrah, Columbia Valley		45
Nobel Vines 1 Red Blend, Ca		28
14 Hands Merlot, Washington State		26
Columbia Crest Grand Estate Cabernet, Washington	8.50	30
Robert Mondavi "Napa Valley" Cabernet		52
J. Lohr Merlot, Los Osos		36
Dona Paula "Bodega" Malbec, Argentina		72
Murphy Goode "Liar's Dice" Zinfandel, Sonoma		50
Liberty School Cabernet, Ca		36
Molly Dooker "The Boxer" Shiraz, Southern Australia		62
Freemark Abbey Cabernet, Napa Valley		82
Joseph Phelps Cabernet, Napa Valley		92

APPETIZERS

Edamame 	5.95
Steamed Japanese soy bean with sea salt	
Tempura 	8.95
Lightly battered & fried choice of shrimp, vegetable or combination	
Miang (Lettuce Wrap) 	12.95
Signature style with grilled chicken, Boston bibb, coriander, mint, cucumber, sided with spicy garlic-chili dipping and peanut sauce	
Crispy Rice Salad (Nam Khao Tod)  	10.95
North Eastern style with curry paste, lettuce, ginger, onion, scallion, peanut and roasted pepper	
Grilled Scallops (5)	12.95
Bacon-wrapped, grilled & topped with sweet soy sauce & sesame seed	
Satay (5)	8.95
Grilled chicken on skewers with peanut sauce & cucumber relish	
Spring Rolls (4)	6.50
Homemade signature with grounded chicken, bean tread noodle and Thai spices	
Calamari	9.95
Tempura battered, deep-fried with Sriracha aioli	
Crispy Tofu 	6.25
Lightly fried, served with sweet and sour with crushed peanut & cilantro	
Potsticker (5)	6.95
Fried pork and chicken dumpling with soy dipping	
Veggie Dumpling (5) 	6.95
Green tea lumpia, steamed with sesame soy dipping	
Crying Tiger  	10.95
Sliced grilled flank steak tossed with hot peppers, shallot, mint, fish sauce, lime juice and lettuce on side (recommended pairing: sticky rice \$3)	
Larb  	8.95
Grounded chicken, hot peppers, shallot, mint, lime juice, fish sauce and lettuce on side (recommended pairing: sticky rice \$3)	
Somtum Thai 	8.95
Julienne fresh green papaya in spicy & sweet lime with grilled shrimps on skewer (recommended pairing: sticky rice \$3)	

SOUPS

Lemon Grass Soup 	
With Thai herbs, spices and mushroom	
	Chicken 5.50 Shrimp 6.50
Chicken Tom Ka Soup 	5.75
With creamy coconut, mushroom and spices	
Tofu Soup 	5.50
In light broth with seaweed and scallion	
Wonton Soup	5.75
Shrimp wontons simmered with green mustard and snow pea in light broth	
Seafood Madness  	7.50
Assorted seafood, Thai herbs & sweet basil in spicy soup	

SALADS

House Green Salad 	5.50
Fresh green with house dressing or peanut sauce	
Grilled Salad	
Our fresh house green with choice of meat & dressing	
Sautéed Shrimp 12.50 Grilled Beef 12.50	



Vegetarian



American Spicy



Thai Spicy

Some dishes can be made vegan upon request Consuming raw or undercooked meats may increase your risk foodborne illness, especially if you have certain medical conditions



AUTHENTIC THAI

Chili Basil 🔥🔥

Our recommended spicy dish w/hand-crushed chili, garlic & basil leaves
 Chicken or pork 13.95
 Beef 14.95 Seafood or shrimp 17.95

Green Curry 🔥🔥

Spicy Thai curry with eggplant, chili and basil leaves
 Chicken or pork 13.95
 Beef 14.95 Seafood or shrimp 17.95

Ginger Perfect

Stir-fried fresh ginger root in black bean sauce with white onion, mushrooms and scallion
 Chicken or pork 12.95
 Beef 13.95 Seafood or shrimp 16.95

Rama Chicken

Peanut sauce, curry powder, coconut, bean paste in chef signature seasoning 13.95

Pad Eggplant 🔥🔥

With bean paste, hand-crushed chili and sweet basil
 Chicken or pork 12.95
 Beef 13.95 Seafood or shrimp 16.95

Panang Curry 🔥

Thick and rich curry paste, peanut sauce, chili and lime leave
 Chicken or pork 13.95
 Beef 14.95 Seafood or shrimp 17.95

Peppery Garlic

Sliced pork tenderloin sautéed with garlic, pepper & scallion in light brown sauce 13.95

Stir-Fried Vegetable 🌿

Choice of fresh vegetables of the day stir-fried in light garlic sauce
 Chicken or pork 12.95
 Beef 13.95 Seafood or shrimp 16.95

Cashew Chicken 🔥

Stir-fried chicken with cashew nuts, carrots, onions and scallions in chili paste 13.95

Wild Pork 🔥🔥

Pork tenderloin, Thai red curry, green peppercorns, fresh chili, basil leaves and creamy coconut milk 13.95

FINN SIGNATURES

Khao Soi 🔥

Northern Thai style roasted beef curry with egg noodle, pickle & radish 16.95

Firecracker Chicken 🔥

Sliced chicken breast lightly battered then sautéed w/chili paste, white wine & onion 14.95

Siam Beef 🔥

Sliced flank steak marinated with sesame oil, sriracha, soy sauce, stir-fried and topped with fresh ginger and scallion 15.95

Crispy Duck 🔥🔥

Roasted, lightly-battered fried then wok-seared with chili, garlic & crispy basil 17.95

Masaman Curry 🔥

Roasted beef simmered with homemade curry paste, coconut milk, onion and potato 17.95

Siam Duck 🔥

With cashew, onion and roasted pepper in chili paste 17.95

Seafood with Chili Mixture

Assorted seafood and vegetable in chili paste and sweet basil 18.95

Esan Steak*

USDA choice NY Steak marinated with Thai seasonings then char-grilled to temperature paired with vegetable (recommended pairing: sticky rice \$3) 23.95

Teriyaki*

USDA NY steak grilled to your liking w/Japanese sweet soy & vegetable 23.95

Panang Steak 🔥

USDA NY steak grilled to temperature with spicy curry and vegetable 23.95

Pad Cha Talay 🔥🔥

Combination of seafood, crushed garlic, chili, peppercorn, basil, lime leave sautéed in spicy signature seasoning 18.95

LUNCH SELECTIONS

Mon-Fri until 3pm (except holiday)
 Choice of chicken or vegetable
 (beef add \$1.00, shrimp or seafood add \$3.00)

Pad Thai	9.95
Pad Eggplant	9.95
Chili Basil	10.95
Stir-fried Vegetable	9.95
Drunken Noodle	9.95
Kua Kai Noodle	9.95
Chef's Fried Rice (with chicken & shrimp)	9.95
Fried Rice Combo (with chicken, beef & pork)	10.95
Cashew Chicken	10.95
Green Curry	10.95
Chicken Panang Curry	10.95

NOODLE AND FRIED RICE

Pad Thai

All time Thai favorite with fresh rice noodle, egg, peanut & scallion
 Chicken 12.95 Shrimp 15.95
 Combination of Chicken & Shrimp 16.95

Kua Kai Noodle

Simply the best, wok tossed fresh rice noodle with chicken, scallion and a touch of white pepper and white wine 12.95

Drunken Noodles 🔥🔥

Finn's Signature authentic style with fresh rice noodle, crushed chili, lime and basil
 Chicken, Beef or Pork 12.95

Chef's Fried Rice

House specialty rice with chicken, shrimp and Thai seasoning 12.95

Fried Rice Madness 🔥🔥

Spicy version with hand-crushed chili & sweet basil leave in chef seasoning
 Chicken, Beef or Pork 12.95

Crab Meat Fried Rice

Chef's specialty with lump crab meat, pea and onion 16.95

Fried Rice Combo

Favorite fried rice with chicken, beef and pork 13.95

Pho

Vietnamese-style beef noodle soup with thinly sliced ribeye and roasted beef sided with bean sprout and basil 11.95

VEGETARIAN SELECTIONS 🌿 12.95

- Veggie Fried Rice Madness 🔥🔥
- Pad Eggplant 🔥🔥
- Vegetable Drunken Noodle 🔥🔥
- Tofu with Cashew Nuts 🔥
- Tofu with Ginger
- Panang Tofu 🔥
- Vegetable Pad Thai
- Tofu with Chili & Basil 🔥🔥
- Vegetable Fried Rice
- Spicy Garden 🔥🔥

SIDE ORDERS

Steamed assorted fresh veggie or broccoli	4.00
Side Fried Rice	4.00
Jasmine Rice	2.00
Brown Rice	2.50
Sticky Rice	3.00

KIDS MENU

For up to 8 years old (Served with Juice or Soda)

Chicken Fried Rice	7.95
Chicken with Rice Noodle	7.95
Nugget (Choice of Fried Rice or Fries)	7.95
Chicken with Broccoli Stir Fried	7.95