

CURRY

Please choose from the following Meat option:

Vegetables or Tofu	\$15	Chicken or Pork	\$15
Beef	\$17	Shrimp or Squid	\$20
Scallop or Seafood	\$24	Salmon	\$24
Mock Duck (Fried gluten/Vegan)	\$16.50		

(Do not served with rice)



SALMON PANANG



PANANG & CHICKEN

RED CURRY

With bamboo slice, Thai basil, green bean, and red bell peppers simmered in coconut milk.

GREEN CURRY

Green curry pastes with eggplant, zucchini, bamboo, green bean, Thai basil, and red bell pepper simmered in coconut milk.

YELLOW CURRY

With potatoes, carrots, onions, and red bell pepper simmered in coconut milk.

PANANG

Panang curry paste simmered in coconut milk with red bell peppers and Thai basil topped with kaffir lime leaf.

SPECIALTY CURRY

Only our specialties do serve with white rice, substituted red rice added \$1.50

Beef	\$2
Shrimps or Squid	\$4
Scallop or Seafood	\$6



RICE'S SPECIAL CURRY



PUMPKIN RED CURRY

RICE'S SPECIAL CURRY

Homemade herb curry paste, with broccoli, red bell peppers, cashews, in coconut milk topped with dried garlic and green onion.

17.50

AVOCADO GREEN CURRY

Avocado, eggplant, red bell peppers, and Thai basil skimmer in green curry with your choice of protein.

17.50

MANGO RED CURRY

Mango carrots, red bell peppers, and Thai basil.

17.50

NOODLES

Choice of Thin rice noodle, Wide rice noodle, Chow Mein Noodle add \$1, Glass Noodle added add \$2

PAD THAI

(no fish sauce, traditional Thai style) Thin rice noodles sautéed with red onion, egg, bean sprouts, green onion side of crushed peanuts

PAD SEE EW

Wide rice noodles wok sautéed with egg broccoli and carrots in black bean soy sauce.

PAD KEE MAO DRUNKEN NOODLES*

Wide rice noodles wok sautéed with egg, onions, bell pepper, and Thai basil in our house garlic chili sauce.

LAD NA

Wide rice noodles wok sautéed with soy sauce topped with broccoli and carrots in garlic-soy gravy sauce.

KUA GAI CHICKEN NOODLES

Wide rice noodle stir-fried with egg, bean spout, green onion and cilantro over iceberg lettuce.

PAD WOON SEN GLASS NOODLES

Bean thread noodles stir fried with egg, cabbage, baby corn, mushrooms, carrots and onions.

NOODLE SOUP

Thin rice noodles in vegetable broth with your choice of protein, bean sprouts topped with dried garlic, green onion and cilantro.

WOK

Please choose from the following Meat option:

Vegetables or Tofu	\$14.50	Chicken or Pork	\$14.50
Beef	\$16.50	Shrimp or Squid	\$19.50
Scallop or Seafood	\$23	Salmon	\$23
Mock Duck (Fried gluten/Vegan)	\$15.50		

(Do not served with rice)

PUD KA-TIEM

Stir fried in garlic and pepper sauce with green onion and cilantro over steamed broccoli.

PUD KA-PAO

Stir-fried in chili & garlic sauce with green beans, bamboo slice, carrot, baby corn, bell pepper, white onions, and Thai basil.

CASHEW NUTS

Stir fried with carrots, bell peppers, baby corn, white onions, green onion, mushrooms, snow peas, dry-chili, and cashew nuts.

PUD KHING SOD

Ginger stir-fried with garlic, green & white onion, baby corn, bell pepper, carrot, mushrooms, snow pea and green onion.

HOMEMADE SWEET & SOUR SAUCE

Green onions, white onions, snow peas, bell peppers, baby corn, cucumber, pineapple, and tomatoes.

VEGETABLES DELIGHT

Quickly sautéed snow peas, zucchini, cabbage, carrot, Napa cabbage, baby corn, mushroom, broccoli with garlic, soy sauce and vegetable stir-fried sauce.



VEGETABLE DELIGHT



SPICY BASIL EGGPLANT

PUD KIEW WAN

Bamboo, eggplant, zucchini, bell pepper, green bean and basil, stir fried in spicy green curry paste.

BROCCOLI

Broccoli with your choice of meat stir-fried in garlic and vegetable stir-fried sauce.

SPICY BASIL EGGPLANT

Sautéed with Thai basil, white onions, bell peppers, carrot and our house paste.

RAMA

Stir-fried spinach topped with peanut sauce.

SPINACH

Quickly sautéed spinach, mushroom with garlic, soy sauce and vegetable stir-fried sauce.

RICE

Please choose from the following Meat option:

Vegetables /Tofu	\$15	Chicken or Pork	\$15	Beef	\$16.50
Shrimp or Squid	\$19.50	Scallop or Seafood	\$23		
Mock Duck (Fried gluten/Vegan)	\$15.50				

THAI FRIED RICE

A substantial and tasty fried rice with onions, cilantro, green onion and egg.

TRAIN FRIED RICE

(ORIGINAL FRIED RICE WITH SOY SAUCE)

Fried rice with Thai soy sauce, broccoli, tomato, white onions, green onion and egg.

PINEAPPLE FRIED RICE

Pineapple, cashew nuts, a touch of yellow curry powder, bell peppers, white onions, and egg.

GREEN CURRY FRIED RICE

Thai's famous green curry with added coconut milk stir-fried with bamboo, green bean, zucchini, thai basil, red bell pepper with your choice of meat.

TOM YUM NOODLE SOUP*

Rice noodle and bean sprout, topped with cilantro & green onion in savory creamy coconut tom yum soup

KHAO SOI (Northern Thai style curry noodle soup)*

start at \$17.50 Egg noodle in coconut curry soup topped with crispy egg noodle, shallots, lime, red onion.

SPICY FRIED RICE*

Fresh chili mix with garlic, onions, bell pepper, green beans, bamboo, carrot, baby corn, Thai basil and egg.

TOM YUM FRIED RICE*

Spicy & savory with tom yum chili paste, lime juice, lemon glass, kaffir-lime leaves.

BEEF JERKY FRIED RICE*

A fried rice with Thai beef jerky, red onions, slice garlic, Thai chili, green onion and egg

CRAB FRIED RICE

Fried rice with crab meat, egg, green onion.

* All our fried rice has black/white pepper, please inform our server if you do not want
** Our fried rice can be substitute brown rice for white rice additional \$1

CHOW MEIN (Egg Noodles) stir fried with egg, cabbage, bamboo, carrot, bean sprout, green onion.

SHRIMP WITH CLEAR NOODLE HOT POT

Shrimp and clear noodle, garlic, ginger, celery, green onion, and soy sauce.

CHEF'S SPECIAL

COCONUT SHRIMP

Golden deep fried shrimp coated with coconut breadcrumbs served with sweet-chili sauce and green salad with your choice of dressing: Ginger, creamy basil, Peanut sauce.

TAMARIND TOFU OR CHICKEN

Choice of Protein tossed in rich-tasting Thai style tamarind; sweet & sour sauce bedding with crunchy deep fried rice vermicelli topped with deep fried kaffir-lime leaves & Thai basil, dried shallots.

TAMARIND SALMON

Dice fried salmon tossed in rich-tasting Thai style tamarind; sweet & sour sauce bedding with crunchy deep fried rice vermicelli topped with deep fried kaffir-limeleaves & Thai basil, dried shallots.

RIBEYE OR SCALLOPS BLACK PEPPER SAUCE

Grilled Ribeye slice or Scallop sear and tossed in our savory black pepper and garlic sauce along with red bell pepper, white onion, green onion, steamed broccoli, and carrot. Served with steamed jasmine rice.

COCONUT SHRIMP

15



TAMARIND TOFU

19

24

24



GREEN CURRY FRIED RICE



THAI FRIED RICE





ROTTI & YELLOW CURRY

CHEF'S SPECIAL COCONUT SHRIMP

APPETIZERS

- EDA 6
- SPICY EDA 7
- FRIED TOFU 11
- VEGGIE EGG ROLLS (4 pcs.) **V GF** 10.50
Mix vegetable and glass noodle, rolled, and deep fried. Served with sweet-chili sauce.
- CHICKEN EGG ROLLS (4 pcs.) 11
Savory minced chicken with yellow curry, potato, carrot, rolled, and deep fried. Served with sweet-chili sauce.
- SUMMER ROLLS Tofu **V GF** 12
Delicate rice paper filled with deep fried tofu, Thai basil, cucumber, lettuce, green apple, carrot. Served with sweet-chili sauce, and peanut sauce.
- FRESH ROLLS with shrimp **GF** 12
Delicate rice paper filled with Thai basil, cucumber, green apple, lettuce, shrimp. Served with sweet-chili sauce, and peanut sauce.
- WING (5 pcs.) 12.50
Choice: Spicy Garlic Thai Basil **V GF** or Sweet Tamarind Jaew
Thai Style crunchy chicken wing with your choice of sauce: Spicy Garlic Thai Basil or sweet Tamarind top with fried shallots, and green onion.
- SATAY (4 pcs.) : Tofu or Chicken 13
Choice of grilled chicken or tofu, Served with Thai peanut sauce and cucumber salad.
- CRISPY CALAMARI 12
Served with sweet-chili sauce and Sriracha' mayo
- CRAB RANGOON 11
Fried wontons stuffed with imitation crab meat, cream cheese, Served with sweet-chili sauce.



FRESH SPRING ROLLS



SPRING ROLLS

- ANGEL SHRIMP (5 pcs.) 12
Deep fried shrimp in spring roll skin served with sweet-chili sauce.
- GYOZA (5 pcs.) 10
Japanese style dumplings stuffed with chicken, cabbage and carrot served with soy dipping sauce.
- CORN CAKE **V** 14
The vegetarian deep fried yellow corn fritters, kaffir leaves, Thai spices served with sweet-chilli sauce top with ground peanuts.
- ROTTI & YELLOW CURRY **V GF** 14
- COMBO PLATTER (2 pcs. Each) 18
Veggie Egg roll, Chicken Egg roll, Crab Rangoon, Angel Shrimp.



SATAY TOFU / CHICKEN



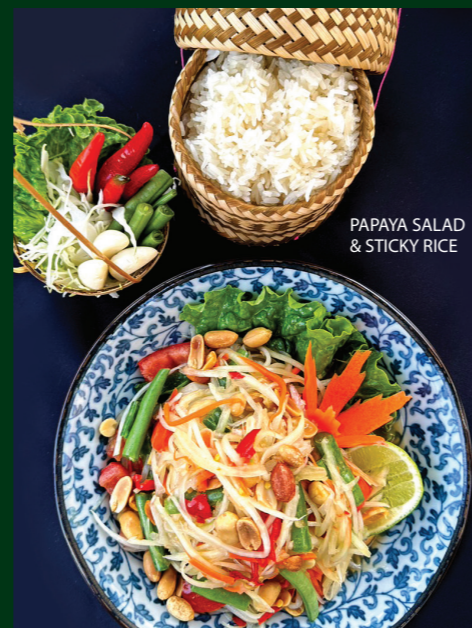
CORN CAKE

KID MEAL

- SAUTEED CHICKEN WITH STEAM WHITE RICE 11
Chicken breast sautéed with soy sauce, steamed white rice, steamed carrot broccoli.
- NOODLE SOUP WITH CHICKEN 11

SALADS

- GARDEN SALAD **V GF** 10
Mixed greens, tomatoes, cucumbers, carrots, onions, and crispy noodle. Served with your choice of dressing. (Add chicken or tofu for \$3)
- YUM WOON SEN **V GF** 14
Glass noodles, shrimp, tomatoes, onions, cilantro, and cashews tossed in fish sauce- lime dressing, served over green leaf lettuce. (Add minced pork for \$2)
- LARB **GF** 14
Your choice of Meat:
Ground chicken, pork, beef, or tofu sliced red onion, mint leaves, and ground toasted rice in chili-lime juice. Served with Romaine lettuce.
- SPICY THAI BEEF SALAD **GF** 14
Sliced tender sirloin tossed in roasted chili-lime dressing, tomatoes, cucumber, red onion, scallions, and chili. Served over Iceberg lettuce.
- PAPAYA SALAD **V GF** 12
with Shrimp or Avocado 14
Fresh green papaya, carrots, tomatoes, green beans, roasted peanuts and shrimp, season with chili-lime juice, palm sugar and fish sauce.
- SHRIMP SALAD (PLA GOONG) **GF** 15
Grilled shrimp tossed in house special spices, tomatoes cucumber, red onions, cashew nuts served on top of Iceberg lettuce.



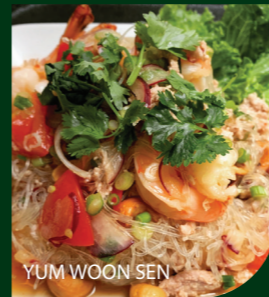
PAPAYA SALAD & STICKY RICE



LARB



SPICY THAI BEEF SALAD



YUM WOON SEN

SOUPS

- Shrimp Seafood add \$4 add \$8
- TOM YUM **V GF** 7.5 17
Classic Thai hot and sour soup with your choice of meat and mushrooms top with green onion & cilantro. Seasoned with lemongrass, kaffir-lime leaves, chili paste, chili and lime juice.
- TOM KHA **V GF** 7.5 17
Coconut soup with your choice of meat and mushrooms seasoned with galangal (Kha), kaffir-lime leaves, lemongrass, chili and lime juice topped with green onion & cilantro.
- TOFU VEGETABLES **V GF** 7.5 16
Soft tofu, Cabbage, Napa cabbage, snow peas, white onions, peas, carrots in vegetable broth topped with green onion & cilantro.
- WONTONS 8 17
Homemade chicken wontons with cabbage, Napa cabbage, green onion, snow peas, peas, carrot in a clear broth top with green onion & cilantro.
- WONTONS TOM YUM 17
Homemade chicken wontons in classic Thai coconut milk hot and sour Tom Yum soup, mushrooms, bean sprout topped with green onion & cilantro. Seasoned with lemongrass, kaffir-lime leaves, chili paste, chili and lime juice.
- SEAFOOD HOT POT (Po Tak) **GF** 26
A savory spicy sour soup, scallops, shrimp, calamari, mussel, white fish, mushrooms, kaffir-lime leaf, chili, galangal, lemongrass, and Thai basil. (Can be made with coconut milk)

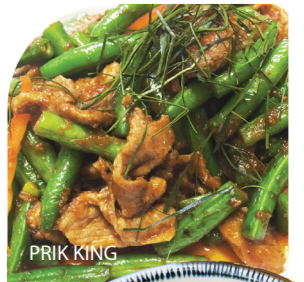
SPECIALTIES

Only our specialties do serve with white rice, substituted red rice added \$1.50

- COCONUT CHICKEN **GF** 18
A 20-year family recipe!
Grilled chicken breast marinated in a special blend of herbs and spices. Topped with homemade yellow coconut sauce.
- CRISPY GARLIC CHICKEN 17
Golden fried chicken breast tossed in our garlic black pepper sauce topped with crispy Thai basil, bedding with steamed carrot & broccoli
- TOFU PARTY 17
Golden fried tofu toasted in our sesame garlic black pepper sauce, bedding with steamed carrot & broccoli.
- ORANGE CHICKEN 17
Golden fried chicken breast tossed in sticky-sweet orange sauce.
- PRIK KING (Tofu or Chicken or Pork) **V GF** 19
Green bean stir-fried with red curry paste, garlic, kaffir leaves with your choice of tofu, chicken, or pork (Beef \$2) (add 4 for shrimp)
- GARLIC GREEN BEAN **V GF** 19
Green bean stir-fried with garlic soy and stir-fired vegetable sauce with your choice of tofu, chicken, or pork (Beef \$2) (add 4 for shrimp)



COCONUT CHICKEN



PRIK KING

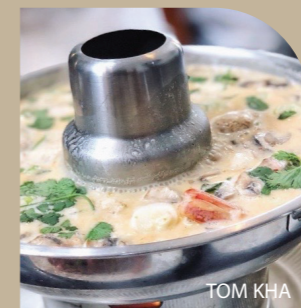


GARLIC GREEN BEAN

- TALAY THAI **GF** 24
Fresh seafood medley with bell pepper, Thai basil, celery, stir-fried with garlic, chili pepper and shrimp paste.
- SPICY CATFISH 24
Deep fried crispy filet sautéed with red curry paste, bamboo shoot, Thai herbs, green beans, bell pepper, and Thai Basil.
- MANGO PRAWNS **GF** 23
Sautéed mango and prawns with Thai herbs, spicy paste, carrot, onion, bell pepper, and Thai Basil.
- MUSSEL HOT POT **GF** 20
Green mussels stir fried with roasted chili paste, Thai herbs, bell peppers and basil. Served in clay pot.
- CRYING TIGER **GF** 24
Juicy marinated Rib eye steak served with sticky rice and Esan (Northeastern Thai) spicy toasted rice sauce, and green apple sauce.
- PUMPKIN **V GF** 19
Sautéed kabocha with eggplant, bell peppers and Thai basil leaves in exotic Thai sauce. (Beef \$2) (Shrimp add \$4 | Seafood add \$5)



WONTONS TOM YUM



TOM KHA



SEAFOOD HOT POT (PO TAK)