

SUMMER SPECIALS



Summer Salmon Cakes 18
Salmon cakes mixed with mild curry, leeks, celery and Thai herbs. Served with creamy sriracha, roasted corn and cucumber relish.

Lobster Potstickers 21
Pan-fried potstickers filled with lobster meat, chicken, pork, shrimp and garlic chives. Served with garlic soy sauce

Chicken Citrus Salad 17
Shredded grilled chicken breast tossed in tangy sesame soy dressing with shredded lettuce, green apple, fresh herbs and oranges. Topped with crispy nuts

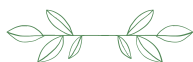
Spicy Tomatoes and Corn Salad 21
Farmer's market heirloom tomatoes, grilled corn tossed in house's somtum dressing with long bean, corn, arugula and green apple. Served with cooked prawns and crispy rice chips (GF)

Tamarind Fish 24
Crispy fried breaded tilapia fillet tossed in sweet and sour tamarind sauce with eggplants, bell peppers and Thai basil. Topped with green apple and fried onions. steamed jasmine rice (GF)

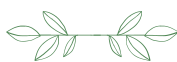
Salmon Massamun Curry 25
pan fried salmon fillet. Topped with creamy massamun curry with steamed tender greens. Served with jasmine rice (GF)

Summer Grill 25.5
Grilled marinated baby back ribs (1/2 rack) in spicy bbq sauce Served with grilled sweet corn, veggies and jasmine rice.

Add half of fried cornish hen \$10.5



Sides



Garlic Fried Rice 6.5
with butter and fried garlic

Sauteed Beansprout 8.5
with onions and garlic chive in oyster sauce and crispy garlic.

VEGAN SUMMER SPECIALS



Thai Elote Appetizer 8.5

Grilled sweet corn ribs seasoned with house Tomyum seasonings, creamy shiracha, toasted coconut and crispy chillies

Impossible Samosa 14.5

Crispy fried pastry filled with 'Impossible' meat, potatoes, onions, peas and carrots in mild curry seasoning. Served with cucumber and green apple salad.

Citrus Salad with Tofu 16

Fried puffed tofu tossed in tangy sesame soy dressing with shredded lettuce, green apple, fresh herbs and oranges. Topped with crispy nuts

Spicy Tomato and Corn Salad 18.5

Farmer's market heirloom tomatoes, grilled corn tossed in house's somtum dressing with long bean, arugula and green apple. Served with crispy rice chips (GF)

Spicy Garlic Noodles 20.5

Fresh noodles sauteed in garlic pepper soy sauce with shiitaki mushroom, peas, carrots, bokchoy and puffed tofu. Topped with pickled sweet peppers and roasted garlic.

Tendle Chick'n Massamun Curry 22

pan fried 'Tindle' chick'n fillet. Topped with creamy massamun curry with steamed tender greens. Served with garlic rice (GF)

Tamarind Tofu 22

Crispy fried breaded tofu, tossed in sweet and sour tamarind sauce with eggplants, bell peppers and Thai basil. Topped with green apple and fried onions. steamed jasmine rice (GF)

'Impossible' Spicy Kimchi Fried Rice 24.5

Spicy friedrice with house made kimchi, 'Impossible' meat and onions. Topped with roasted sesame and fresh veggies (GF)



Sides



Garlic Fried Rice 6.5
with butter and fried garlic

Steamed Tendergreens 8.5
with baby bochoys in tangy sesame garlic soy sauce.

Steamed Spinach 8.5
with baby bokchoy and mushroom in tangy soy sauce and sesame oil (GF)

Sauteed Cabbage 8.5
with onions and dried chillies in garlic soy sauce

DRINK MENU

Cha Thai (Creamy Thai Iced Tea)	6
House brewed sweet Thai tea, milk, or coconut milk (v)	
Cha Yen (Thai Iced Tea)	6
Thai iced tea with lime juice, no milk (v)	
Kafe Yen (Thai Iced Coffee)	6
House brewed Thai coffee, sugar, milk or coconut milk (v)	
Perrier Sparkling Water	6
Coconut Water	4.5
100 % pure organic coconut water	
Soda, Juice and Iced Tea	4
Coke, Diet, Sprite, San Pellegrino (lemon or orange flavor) Apple juice	
Hot Tea	6
organic and fair trade. Choice of: Jasmine, Gen Mai Cha (green), Chrysanthemum flowers (non-caf.), House blend: Lemongrass & blue butterfly flowers (non-caf.)	
Beer, Cider, Kombucha	6 - 7
Singha (Thai), Chang Lager (Thai), Sapporo, Modelo Especial, Eel River- Amber Ale, Sierra Nevada - Pale Ale, Phantom Bride IPA, Black Butte Porter, Apple Cider, Hard Kombucha	
Seasonal Beer by Track7 Brewing Co: Let's Go Party Pink Lemonade Sour, Unimaginable IPA	

WINE

WHITE

Prosecco Gambino / veneto, Italy	12
Mio - Sparkling sake Nada, Japan	15
Gruner Veltliner lenz moser, Austria	9.5/g 34/btl
Boeger - Sauvignon Blanc El Dorado, Ca ,	10.5/g 36/btl
Kendall Jackson - Chardonney	12/g 39/btl
Gérard Bertrand - Brut Rosé	42/btl
<i>Crémant De Limoux, France</i>	

RED

Charles Krug - Merlot Napa, Ca	10.5/g 36/btl
Rodney Strong - Pinot Noir Sonoma, Ca	12/g 39/btl
Robert Mondavi - Cabernet California	12/g 39/btl
Sobon Estate - Zinfandel Amador, Ca	12/g 39/btl
Todd Taylor - Primitivo 2020	46/btl
Blue House, California Shenandoah Valley	

DESSERT



- Mango and Sweet rice** 9
Fresh sliced mango with warm sweet rice in cocount milk (V) (GF)
- Fried Banana with icecream** 9
Crispy fried wrapped banana. Topped with local honey, organic cacao powder, roasted peanuts. Choice of ice cream: vanilla, mango, ube or coconut
- Sweet Black Rice with icecream** 9
warm creamy sweet black rice in coconut caramel. (GF) Choice of ice cream: vanilla, mango, ube or coconut
- Sweet Tropical Grill** 9
Grilled mango, banana and pineapple, passion fruit syrup. Choice of ice cream: vanilla, mango, ube or coconut (GF)
- Assorted Ice cream** 8
Choice of vanilla, mango or ube (sweet purple yam), Vanilla, vegan icecream by Conscious Creamery
- Vegan Tropical Cheesecake** 9
made with oat and coconut cream. Topped with fresh tropical fruits and passionfruit syrup. (GF)
- Vegan Mango Lassi Cheesecake** 9
NY style cheesecake topped with sweet mango lassi and fresh mango (GF)
- Vegan Mochi Icecream** 8
Made by Mochidoki, choice of: coconut, mango, lychee, chocolate hazelnut and matcha. (GF) 3/serving

