



FRESH • AUTHENTIC • THAI

Seasonal Specials

Crabmeat Potstickers 19.5

Pan fried house made potstickers filled with crabmeat, pork, chicken, leeks and shitaki mushroom. served with tangy soy sauce and roasted garlic

Spicy Fried Calamari 15.5

Breaded calamari rings, onions, lemons and Thai basil tossed in Thai hot n sour seasoning and curry oil. Topped with creamy sriracha sauce (GF)

Chicken Citrus Salad 18.5

Shredded chicken breast tossed in tangy sesame soy vinaigrette with cabbage, mixed lettuce, arugula, onions, green apples and fresh herbs. Topped with orange, and crunchy mixed nuts. (GF)

Spicy Crispy Fish Salad 23.5

Crispy fried fillets tossed in spicy lime dressing with green apple, tomatoes, onions, fresh herbs, crispy chillies and cashew nuts over a bed of mixed lettuce (GF).

Garlic Noodles with Crispy Prawns 24.5

Fresh noodles with breaded crispy shrimp sautéed in spicy garlic soy sauce with egg, asparagus, sweet peppers, garlic chives, and beansprout.

Pu Pad Karee - Softshell Crab Curry 25.5

Crispy fried breaded soft shell crabs in creamy mild yellow curry with snowpeas, leeks, carrots, sweet peppers and Thai basil. Served with steamed jasmine rice

Salmon & Shrimp Fried Rice 25.5

Thai style fried rice with egg, onions, garlic, shrimp and salmon meat. (GF)

Salmon Specials 25.5

Served with steamed jasmine rice. Salmon fillet with choice of:

Grilled with Spicy soy sauce and grilled veggies

Pan fried with Panang curry with mixed veggies (GF)

Breaded and fried with eggplants and Tamarind sauce (GF)

Sides

Garlic Fried Rice 7.5
with roasted garlic and butter

Sauteed Beansprout 9
with garlic chives and oyster sauce

Vegan Spring Specials

Blistered Asparagus and Shishito Peppers 15.5

Tossed in spicy garlic ginger soy sauce with Thai basil. Served with coconut mint yogurt.

Spicy Fried Artichoke Hearts 14.5

Breaded artichoke hearts, onions, lemons and Thai basil tossed in Thai hot n sour seasoning and curry oil. Topped with creamy sriracha sauce (GF)

Tofu Citrus Salad 16.5

Crispy fried tofu tossed in tangy sesame soy vinaigrette with cabbage, mixed lettuce, arugula, onions, green apples and fresh herbs. Topped with orange, and crunchy mixed nuts. (GF)

Tamarind Tofu 22.5

Crispy fried breaded tofu in house sweet n sour tamarind sauce with sauteed eggplants and basil. Topped with fried onions and green apple. Steamed jasmine rice. (GF)

Impossible Garlic Noodles 23.5

Fresh noodles sauteed in spicy garlic soy sauce with 'Impossible' meat, sweet peppers, asparagus, carrots, garlic chives and beansprouts

Panang - Tindle Chick'n 23.5

Pan fried breaded 'Tindle' chick'n, steamed mixed veggies. Topped with house creamy panage curry. Served with steamed jasmine rice

Artichoke Hearts & Avocado Curry 24.5

Creamy mild yellow curry with snowpeas, leeks, carrots, sweet peppers and Thai basil. topped with crispy fried artichoke hearts and avocado. Served with jasmine rice (GF)

Sides

Garlic Rice with roasted garlic and butter	7.5	Sauteed Cabbage with onions in garlic soy sauce	9.5
Steamed Tendergreens with creamy panang sauce	10.5	Steamed Spinach with mushroom in tangy soysauce	9.5

DRINKS

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. Topped with soda water. (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	
Iced Tea, Sodas and Others	4
House brewed Iced Tea, Coke, Diet, Sprite, Orange soda, Lemonata, Apple juice, Japanese Milk tea	
Hot Tea	6
Cafinated: Jasmine, Gen Mai Cha (green)	
Non-Cafinated: House blend - Lemongrass & blue butterfly flowers, Chrysanthymum flowers	
Beers, Cider & Hard Kombucha	6
Singha, Chang beer, Sapporo, Phantom Bride IPA, 805, Black Butte Porter, Eel River - Amber Ale, Sierra Nevada - Pale Ale, Hard Kombucha, Two Rivers - Hard Cider - 7	

WINES

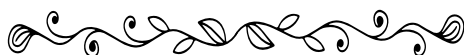
WHITE

Prosecco Gambino / veneto, Italy	12
Mio - Sparkling sake Nada, Japan. 350 ml.	16
Gruner Veltliner lenz moser, Austria	9.5/g 34/btl
Simi - Sauvignon Blanc Sonoma County, Ca	10.5/g 36/btl
Kendall Jackson - Chardonney California	12/g 39/btl
Gérard Bertrand - Brut Rosé Crémant De Limoux, France	42/btl

RED

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

DESSERT



- Mango and Sweet rice** 9.5
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 and coconut
- Sweet Tropical Grill** 9
Grilled mango, banana, pineapple and roasted coconut. Topped with passionfruit syrup. Choice of icecream: vanilla, mango, ube and coconut
- Sweet Black Rice with icecream** 9
warm creamy sweet black rice in coconut cream.
Choice of icecream: vanilla, mango, ube and coconut
- Assorted Icecream** 7.5
Choice of vanilla, mango, ube (sweet purple yam) and coconut
Vegan icecream: available upon request
- Vegan Tropical Cheesecake** 9
made with oat and coconut cream. Topped with fresh tropical fruits, coconut and passionfruit syrup.
- Vegan Mango Lassi Cheesecake** 9
made with oat and coconut cream. Topped with fresh mango and creamy mango lassi

Please Help us!

Save and Minimize Impact on Evironment

Drink Your Water

Finish it before asking for refill. We want you to stay hydrate and save water

No Straw, Please!

We provide green straws by request only.

Left - over Container

We use recycable containers & paper bags. Please limit to One container. Additional containers or bags will be charged \$.50 each

Plastic Utensils

and napkins are provided upon request on take out orders.

**We truely appreciate your cooperation in this ongoing effort.
Thank You**