DRINKS

Thai Iced Tea
Sweetened red leaf tea with whole milk. Coconut milk +.50

Small (16oz)	$5.95
Large (21oz)	$6.95

Coconut Juice with Pulp $6.50

Hot Tea $2.00
per person

Brewed Ice Tea $3.50

Soda Pop $3.50
Coke, Diet Coke, Cherry Coke, Pibb, Sprite, Root Beer, Orange, Lemonade (2 refills)

BEER $6

Singha (Thai Beer)
Denver Pale Ale (Great Divide)
Sapporo (Japanese Beer)
Colette – Saison/Summer Ale (Great Divide)

SPECIALTY WINE

Hot Sake $7

Golden Haze $8
Hot sake and plum wine

Plum Wine $9
Rich, very sweet and aromatic

WHITE & ROSÉ WINE

House White $7

Sileni Sauvignon Blanc $9/$36
Bright and juicy with passionfruit, melon and white peach aromas (New Zealand)

Borgo Magredo Pinot Grigio $10/$38
Full bodied with a citrus-infused flavor profile and lively acidity (Friuli, Italy)

Round Hill Chardonnay $9/$36
Flavors of ripe pear, Meyer lemon and creamy butterscotch (California)

Archer Roose Rosé $13 (250ml)
Dry and fruit-forward with hints of raspberry and grapefruit zest (Pays d'oc, France)

RED WINE

House Red $7

Castle Rock Pinot Noir $8/$34
Medium-bodied, offering aromas of strawberry, tea leaf, and allspice (California)

Tilia Malbec $8/$34
Smooth and full-bodied, with soft tannins and balanced acidity (Argentina)

Stellar Organics Merlot $8/$34
Ripe with firm tannins, good balance of fruit. No added sulfites. (South Africa)

STARTERS

Egg Roll (1) $2.95
Our famous crispy, veggie egg rolls

Crab Wontons (6) $8.95

Fried Shrimp (2) $6.00
Battered fried shrimp

Fried Tofu (12) $8.95
Golden fried tofu served with house sauce, topped with ground peanuts

Thai Spring Rolls $10.25
Authentic Thai spring rolls – wheat flour paper filled with marinated tofu, cucumber, bean sprouts and eggs. 2 rolls cut into 4 pieces, steamed and served with a tamarind sauce.

Shu Mai (6) $9.95
Steamed pork and shrimp dumplings

Veggie Gyosa (6) $9.50
Pan-fried vegetable pot stickers

Edammame $6.50
Salted soybeans (GFV)

Chicken Satay $10.50
Grilled, marinated chicken tenders (not on skewers) topped with peanut sauce and a cucumber salad (GF)(D)

Tommy's Tidbits $15.50
Assortment of spring roll, fried shrimp, shu mai and crab wontons for 2

SOUPS & SALADS

Tom Kha Gai $14.50
Chicken coconut soup with galangal, kaffir lime leaves, mushrooms and onions (GF) Serves 2
Specify - mild, medium, hot, Thai hot

Tom Yum Goong $14.50
Clear broth spicy and sour soup with shrimp, mushrooms and onions (GF) Serves 2
Specify - mild, medium, hot, Thai hot

Rice Noodle $14.50
Rice noodles with chicken, bean sprouts and green onions in a clear broth (GF) Serves 2

Wonton Soup $5.50
Wontons filled with pork and shrimp simmered with napa cabbage

Hot & Sour (GF) $4.00

Rice with Ground Pork Soup $5.50

House Salad $12.00
Greens, tofu, carrots, broccoli, red onion, cauliflower and tomato with spicy peanut dressing on the side (GF)

Larb Gai $16.00
Minced chicken, herbs, chilies, fish sauce, lime juice, and toasted ground rice. (GF) Traditionally eaten with sticky rice ADD $4.95
Specify – mild, medium, hot, Thai hot

Yum Nua $16.00
Thai style beef salad with cucumber, tomatoes, celery, red onions in a spicy lime dressing (GF)
Specify – mild, medium, hot, Thai hot

20% Gratuity will be added to parties of 5 or more.
NO RETURNS on Thai Hot
(D) = contains dairy (GFV) = gluten free, vegan (GF) = gluten free

NOODLES $18

Pad Thai
One of Thailand's best known noodles dishes - rice noodles with eggs, sprouts, ground peanuts and green onions. (GF)
Specify – mild, medium, hot, Thai hot

Chicken and shrimp (2)
Tofu OR Tofu and Veggies OR Veggies only (GFV)
Shrimp only ADD $4

Pad Se Yew
Stir-fried wide rice noodles with sweet soy sauce, broccoli and eggs

Choose ONE chicken, veggies, or tofu
Beef or Pork ADD $2
Shrimp (6) ADD $4

Pad Kea Mow
"Drunken noodles" wide rice noodles stir-fried in a spicy chili sauce with basil leaves and bean sprouts. Specify – mild, medium, hot, Thai hot

Choose ONE chicken, veggies, or tofu
Beef or Pork ADD $2
Shrimp (6) ADD $4

Pad Thai Woon Sen
Stir-fried bean thread noodles with eggs, sprouts, ground peanuts and green onions. (GF)
Specify – mild, medium, hot, Thai hot

Chicken and shrimp (2)
Tofu OR Tofu and Veggies OR Veggies only (GFV)
Shrimp only ADD $4

Pad Woon Sen
Stir-fried bean thread noodles with eggs, bean sprouts, onions, cauliflower, carrots, snow peas, baby corn and mushrooms. (GF)

Chicken and shrimp (2)
Tofu OR Tofu and Veggies OR Veggies only (GFV)
Shrimp only ADD $4

CURRIES $18

All entrees are served with steamed rice. Brown rice is available for $1 upon request. All substitutions are subject to a $3 or more upcharge

Choose a protein for your entree -
Chicken, veggies, or tofu
Beef or Pork ADD $2
Shrimp (6) ADD $4

Thai Curry
Green curry cooked with coconut milk, jalapeno pepper (omitted if mild), zucchini, bamboo shoots and basil. (GFV)
Specify – mild, medium, hot, Thai hot

Panang
Thick, rich, red curry cooked with coconut milk, kaffir lime leaves, basil, ground peanuts, jalapeno pepper (omitted if mild) (GFV)
Specify – mild, medium, hot, Thai hot

Massamun
This mild yellow coconut curry shows an influence from Southern Thailand with potatoes, onions, roasted peanuts and your choice of either chicken (thigh meat), tofu or shrimp ADD $4

Pineapple
A delicate red coconut curry, enhanced with pineapple. (GFV)
Specify – mild, medium, hot, Thai hot

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ENTREES $18

All entrees are served with steamed rice. Brown rice is available for $1 upon request.
All substitutions are subject to a $3 or more upcharge

Choose a protein for your entree -
Chicken, veggies, or tofu
Beef or Pork ADD $2
Shrimp (6) ADD $4

Pad Kra Pow
Fresh mushrooms, onions, bamboo shoots, bell peppers and basil stir-fried in a spicy chili sauce. Specify – mild, medium, hot, Thai hot

Pad Phet
Stir-fried hot jalapeno peppers and onions with a spicy garlic chili sauce.
Specify – mild, medium, hot, Thai hot

Sriracha
Fresh ginger, carrots, mushrooms, bell peppers, onions and stir-fried with Sriracha sauce - a spicy red chili sauce. (GF) Specify – mild, medium, hot, Thai hot

Gourmet Veggies
Broccoli, carrots, cauliflower, bean sprouts, snow peas and mushrooms in a light garlic brown sauce.

Sweet and Sour Thai Style
Thai sweet & sour sauce stir-fried with bell peppers, tomatoes, onions, cucumbers, carrots and pineapple. (GF)

Pad Khing
Sautéed ginger, mushrooms, bell peppers, onions and carrots in a black bean sauce.

Pad Prig Khing
Green beans stir-fried with a spicy red chili sauce.
Specify – mild, medium, hot, Thai hot.

Garlic Pepper Chicken
Chicken marinated in garlic and black pepper, stir-fried with onions and bell peppers

Satay
Choice of chicken or crispy tofu with peanut sauce, broccoli, carrots and a cucumber salad on the side. (D)(GF)

Royal Chicken
A roasted curry stir-fried with chicken, onions, bell peppers, carrots, and cashews. Can also be made with tofu. Specify – mild, medium, hot, Thai hot.

Sesame Chicken
Can also be made with tofu

Beef and Broccoli
Beef sauteed with broccoli in a brown sauce. Can also be made with tofu

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KOW PAD (FRIED RICE) $18

Your choice of chicken, tofu or veggies. For beef or pork +2, shrimp +4

Kow Pad
Thai style fried rice with broccoli, onions, tomatoes, and eggs.

Kow Pad Kra Pow
Thai style basil fried rice stir-fried in a spicy chili sauce.
Specify – mild, medium, hot, Thai hot

Thai Curry Fried Rice
Green curry paste stir-fried with rice, bamboo shoots, basil and jalapeno pepper (omitted if mild) Specify – mild, medium, hot, Thai hot

Kow Pad Pineapple
Pineapple fried rice with curry powder, cashews, onions, tomatoes, and eggs.

SIDES & ADD-ONS

Steamed Rice	$3.00
Brown Rice	$3.50
Rice Noodles	$5.50
Wide Rice Noodles	$6.50
Sticky Rice	$5.00
Steamed Veggies	$6.00
Steamed Broccoli	$6.00
Peanut Sauce	2oz $3 8oz $8
House Sauce	$1.50
Cucumber Salad	$3.00
Add-On Chicken, Tofu or Veggies	$4.00
Add-On Beef, Pork or Shrimp (3)	$4.50

DESSERTS

Mangos & Sweet Rice (seasonal) (GFV)	$9.50
Thai Custard Thai style flan made with coconut milk, taro root, eggs and palm sugar (GF)	$6.00
Thai Custard & Sweet Rice (GF)	$9.50
Sweet Rice (GFV)	$6.00
Cheesecake (D)	$6.00
Coconut Housemade coconut ice cream, topped with crushed peanuts (GF)(D)	$6.00
Green Tea Ice Cream (D)	$5.00
Mochi Ice Cream Chocolate, vanilla and strawberry (D)	$6.00

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LUNCH SPECIALS $15.50

ALL MEALS SERVED WITH SOUP OF THE DAY OR HOT & SOUR SOUP

FROM 11:30-2:30 SOUP INCLUDED WITH ANY NOODLE, CURRY OR ENTREE (FOR DINE-IN ONLY)

TUESDAY

Egg Noodle and Chicken Soup

Pad Phet with Minced Pork
Stir-fried hot jalapeno peppers and onions with a spicy garlic chili sauce.
Specify – mild, medium, hot, Thai hot.

WEDNESDAY

Bean Thread Noodle and Chicken Soup (GF)

Sriracha with Chicken
Fresh ginger, carrots, mushrooms, bell peppers, onions and stir-fried with Sriracha sauce - a spicy red chili sauce. (GF) Specify – mild, medium, hot, Thai hot

THURSDAY

Rice and Chicken Soup (GF)

Pad Khing with Chicken
Sautéed ginger, mushrooms, bell peppers, onions and carrots in a black bean sauce.

FRIDAY

Tom Kha with Minced Chicken Soup (GF)

Pad Kra Pow with Minced Chicken
Fresh mushrooms, onions, bamboo shoots, bell peppers and basil stir-fried in a spicy chili sauce. Specify – mild, medium, hot, Thai hot