

Lunch Menu

Appetizers

1	Thai Spring Rolls	Deep fried spring rolls filled with bean thread and vegetables.	\$4.75
2	Fried Tofu	Crispy fried tofu served with a sweet and sour sauce.	\$4.75
3	Basil Rolls	Thai basil, shrimp, noodle and lettuce in a steamed wrapper.	\$4.75
4	Cheese Rolls	Deep fried rolls filled with cream cheese, carrots and onions.	\$4.95
5	Chicken Sa-Tay	Skewered chicken marinated in seasoning and coconut milk.	\$6.75
6	Fried Calamari	Deep fried battered squid.	\$7.50
7	Shrimp in a Blanket	Shrimp marinated and rolled in crispy wrappers.	\$7.50
8	Vegetable Tempura	Fried sweet potatoes, broccoli, baby corn, snap beans and onion.	\$6.50
9	Steamed Mussels	Steamed mussels served with a spicy garlic fish sauce.	\$7.50
10	Tiger Cry	Grilled beef served with a spicy Thai fish sauce.	\$6.50

Entrees

All entrees are served with steamed jasmine rice.

40	Pad-Rad-Naa	Baby corn, snow peas, bamboo shoots and mushrooms in a light brown sauce.	\$9.25
41	Garlic & Black Pepper	Tasty garlic and black pepper sauce served with broccoli.	\$9.25
42	Broccoli & Mushroom	Broccoli and mushroom in a light brown sauce.	\$9.25
43	Chili Cashew Nuts	Cashew nuts, onions, mushrooms, green onions and house special chili sauce.	\$9.25
44	Spicy Basil Leaves	Basil leaves, chili, green beans, bell peppers and hot peppers.	\$9.25
45	Pad-Khing	Fresh ginger, onions, mushrooms and scallions.	\$9.25
46	Pad-Prik	Bamboo shoots, onions, mushrooms, hot peppers and green onions.	\$9.25
47	Pad-Prik-Khing	Green beans and bell peppers in a sweet chili paste.	\$9.25
48	Sweet and Sour	Pineapple, cucumber, bell peppers, tomatoes and onions in a tomato sauce.	\$9.25
49	Tamarind	Bell pepper, carrot and onion in a tamarind sauce.	\$9.25
50	Pad Ga-Ree	Onion, bell pepper, snow peas, jalapeno and carrot in a mild curry sauce.	\$9.25

Curry

All entrees are served with steamed jasmine rice.

60	Pa-Nang Curry	Bell peppers, hot peppers, carrots, green beans & basil leaves sautéed in coconut milk.	\$9.25
61	Ma-Sa-Man Curry	Tamarind juice, potatoes, carrots, onions and peanuts sautéed in coconut milk.	\$9.25
62	Red Curry	Bamboo shoots, green beans, carrots, hot peppers, bell pepper & basil sautéed in coconut milk.	\$9.25
63	Green Curry	Bamboo shoots, green beans, carrots, hot peppers, bell pepper & basil sautéed in coconut milk.	\$9.25
64	Yellow Curry	Mushroom, carrot and onions sautéed in coconut milk.	\$9.25
65	Rama Curry	Peanut curry sauce served on a bed of fresh spinach.	\$9.25

Noodles

70	Pad-Thai	Stir-fried rice noodles, eggs, sweet turnips, bean sprouts and green onions.	\$9.25
71	Pad-Thai-Woon-Sen	Stir-fried glass noodles, eggs, sweet turnips, bean sprouts and green onions.	\$9.25
72	Drunken Noodles	Stir-fried rice noodles, onions, bell peppers, cabbage, hot peppers, carrots, tomatoes and basil.	\$9.25
73	Pad-Si-Ew	Stir-fried rice noodles, eggs, broccoli & sweet soy sauce	\$9.25
74	Rad-Na	Sautéed broccoli in a delicious gravy over fried noodles.	\$9.25
75	Prik-Pao Noodles	Stir-fried rice noodles, bean sprouts, carrots, broccoli, green onions and sweet chili paste.	\$9.25
76	Spicy Spaghetti	Stir-fried spaghetti, onions, tomatoes, carrots, broccoli and homemade hot sauce.	\$9.25

Fried Rice

80	House Fried Rice	Stir-fried rice with combination of chicken, beef, pork, eggs and mixed vegetables.	\$9.75
81	Fried Rice	Stir-fried rice, egg, carrots, peas, corn and onion.	\$9.25
82	Basil Fried Rice	Stir-fried rice, bell pepper, carrot, broccoli, jalapeno, onion, chili paste and basil.	\$9.25
83	Pineapple Fried Rice	Stir-fried rice, pineapple, onion, baby corn, snow pea, broccoli and carrot.	\$9.25

Side Orders

Steamed Jasmine Rice	\$2.00
Peanut Sauce	\$1.00
Cucumber Salad	\$2.00
Fried Egg	\$1.00
Sweet and Sour Sauce	\$.50
Sweet and Sour Sauce	\$.50

Desserts

Sweet Sticky Rice	\$2.75
Custard	\$2.75
Sticky Rice with Custard or Fresh Mango	\$4.50
Sticky Rice with Custard and Mango	\$5.95

Beverages

Hot Tea	Thai Iced Tea	\$2.50
Iced Tea	Thai Iced Coffee	\$2.50
Coke, Diet Coke, Mountain Dew,		\$2.50
Lemonade, Sprite and Dr. Pepper		\$2.50

Dinner Menu

Appetizers

1	Thai Spring Rolls	Deep fried spring rolls filled with bean thread and vegetables.			\$4.75
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3	Basil Rolls	Thai basil, shrimp, noodle and lettuce in a steamed wrapper.			\$4.75
4	Cheese Rolls	Deep fried rolls filled with cream cheese, carrots and onions.			\$4.95
5	Chicken Sa-Tay	Skewered chicken marinated in seasoning and coconut milk.			\$6.75
6	Fried Calamari	Deep fried battered squid.			\$7.50
7	Shrimp in a Blanket	Shrimp marinated and rolled in crispy wrappers.			\$7.50
8	Vegetable Tempura	Fried sweet potatoes, broccoli, baby corn, snap beans and onion.			\$6.50
9	Steamed Mussels	Steamed mussels served with a spicy garlic fish sauce.			\$7.50
10	Tiger Cry	Grilled beef served with a spicy Thai fish sauce.			\$6.50

Soups

			Small	Large	X-Large
20	Coconut Milk Soup	Coconut milk, lime juice, cilantro, green onion and mushrooms.	\$4.25	\$9.45	\$11.95
21	Lemon Grass Soup	Lemon grass flavored soup with lime juice, cilantro, green onion and mushrooms.	\$4.25	\$9.45	\$11.95
22	Tofu Soup	Clear soup with tofu, spinach, carrots, green onions and cilantro.	\$4.25	\$9.45	\$11.95
23	Mixed Veggie Soup	Clear soup with mixed vegetables, pork and shrimp.	\$4.25	\$9.45	\$11.95

Salads and Yums

30	Green Papaya Salad	Papaya, Thai chili, garlic, fish sauce, tomato, sugar & roasted peanut. Served with green cabbage.			\$9.25
31	Nam-Sod	Ground pork, ginger, lime juice, red & green onion, cilantro, chili and roasted peanuts.			\$9.25
32	Larb	Ground chicken or beef with lime juice, red & green onion, roasted rice and cilantro.			\$9.25
33	Nuea-Nam-Tok	Char-broiled sliced beef with lime juice, red & green onion, roasted rice and cilantro.			\$9.25
34	Shrimp Salad	Grilled shrimp with lime juice, red & green onion, sweet chili paste and lettuce.			\$9.25
35	Yum-Woon-Sen	Glass noodle, shrimp, lime juice, onion, cilantro, tomato, cucumber and lettuce.			\$9.25
36	Beef Salad	Grilled Beef, with lime juice, onion, cilantro, tomato, cucumber and lettuce.			\$9.25
37	Thai Sausage Salad	Sausage, sweet chili paste, lime juice, onion, tomato, cucumber, cilantro and lettuce.			\$9.25
38	Yum Seafood	Shrimp, scallops, mussels, squid, onions, cilantro, tomato, cucumber and lettuce.			\$12.25
39	Squid Salad	Steamed squid with chili paste, lime juice, lettuce, tomato, green and red onion, cilantro and carrot.			\$10.25

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43	Chili Cashew Nuts	Cashew nuts, onions, mushrooms, green onions and house special chili sauce.			\$11.95
44	Spicy Basil Leaves	Basil leaves, chili, green beans, bell peppers and hot peppers.			\$11.95
45	Ginger	Fresh ginger, onions, mushrooms and scallions.			\$11.95
46	Pad Prik	Bamboo shoots, onions, mushrooms, hot peppers and green onions.			\$11.95
47	Pad-Prik-Khing	Green beans and bell peppers in a sweet chili paste.			\$11.95
48	Sweet and Sour	Pineapple, cucumber, bell peppers, tomatoes and onions in a tomato sauce.			\$11.95
49	Tamarind	Bell pepper, carrot and onion in a tamarind sauce.			\$11.95
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House Specials

All entrees are served with steamed jasmine rice.

90	Salmon in Green Curry	Deep fried salmon in green curry with green bean, bell pepper, jalapeno, carrot, broccoli and basil.			\$18.95
91	Scallops in Panang Curry	Sautéed sea scallops in panang curry with bell pepper, jalapeno, green bean, carrot and basil.			\$18.95
92	Pad Ta-Lay	Sautéed shrimp, squid, scallops, mussels, chili, broccoli, carrot, green bean, bell pepper, jalapeno and basil.			\$18.95
93	Red Snapper Filet	Red snapper deep fried until crispy with fresh steamed vegetables. Your choice of 3 flavor or ginger sauce.			\$18.95
94	Avocado Shrimp	One dozen shrimp sautéed in our avocado sauce with steamed broccoli. Served on a bed of spinach.			\$18.95