

Starters

1. Spring Rolls 7

Stuffed with vegetables, served with plum sauce.

3. Garlic Wings 9

Deep fried chicken wings marinated in special homemade sauce. Served with Thai sweet chili sauce.

4. Giow Tawt 7

Wonton wrapper stuffed with crab meat and cream cheese, deep fried. Served with plum sauce.

6. Mieng Kahm 12

Toasted coconut, ginger, red onion, Thai chili, lime, peanuts, caramel fish sauce. Served with Bai Cha Plu leaves for you to wrap it in.

2A. Fresh Rolls with Prawns 8

Lettuce, sprouts, cilantro, vermicelli noodles, prawns, wrapped in rice paper. Served with peanut hoisin sauce.

2B. Fresh Rolls with Tofu 7

Tofu, spinach, bean sprouts, cucumber, wrapped in rice paper. Served with peanut hoisin sauce.

5. Chicken Satay 8

Thinly sliced chicken marinated in coconut milk and Thai spices. Served with peanut sauce and cucumber salad.

7. Chicken Potsticker 7

Ground chicken, cabbage, chives, garlic, sweet tangy ginger soy sauce.

Salads

8. Larb Gai 11

Minced chicken with chili lime juice vinaigrette, rice powder, onion, and mint. Served on a bed of lettuce.

10. Mango Salad 10

Sliced mango with toasted coconut, green onion, red onion, peanuts, and cilantro in tangy vinaigrette

9. Yum Salad 11

Chicken, pork, or tofu tossed in lime juice vinaigrette, with tomato, cucumber, lemon grass, red onion, and mint. Served on a bed of lettuce.

11. Somtom (Papaya Salad) 9.5

Shredded green papaya, marinated in lime juice with tomato, green beans, and ground peanuts.

Soups

Choice of Chicken, Pork, or Tofu. (Beef or Prawns, add 2. Seafood, add 3)

12. Tom Yum 9.5

Sweet and sour soup with chili paste, mushroom, tomato, lemon grass, galangal, lime leaf, and lime juice.

14. Wonton Soup 8.5

Ground pork and prawn filled wontons, BBQ pork slices, in a full bodied broth.

16. Guay Tiow 9

Rice noodles in a chicken (or vegetarian) broth with green onion, cilantro, bean sprouts, and toasted garlic.

13. Tom Kah 10

Spicy hot and sour soup with chili paste, coconut milk, lemon grass, mushrooms, galangal, lime leaf, and lime juice.

15. Guay Tiow Bed 11

Rice noodles with rich duck broth, green onion, cilantro, bean sprouts, toasted garlic, and roast duck.

17. Guay Tiow Tom Yum 9

Hot and sour soup with rice noodles, green onion, cilantro, garlic, peanuts, and bean sprouts.

18% gratuity included for parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Noodles and Rice Dishes

Choice of Chicken, Pork, or Tofu. (Beef or Prawns, add 2. Seafood, add 3)

18A. Phad Thai 10.5

Thai rice noodles stir fried with ground peanuts, egg, and bean sprouts in Phad Thai sauce.

19. Phad See Iew 10.5

Stir fried wide rice noodles with egg, broccoli, carrot, cabbage, and spinach.

21. Ba Me Hang 9.5

Fresh egg noodles with garlic, peanuts, spinach, bean sprouts, green onion, and cilantro.

23. Fried Rice 9.5

Stir fried rice with egg and mixed vegetables.

25. Curry Fried Rice 10

Stir fried rice with egg, curry powder, cashews nuts, pineapple, and mixed vegetables.

18B. Phad Thai Tamarind 10.5

Thai rice noodles stir fried with ground peanuts, egg, and bean sprouts in a Tamarind sauce.

20. Phad Kee Mow 10.5

Wide rice noodles stir fried with chili paste, egg, mixed vegetables, and Thai sweet basil.

22. Mama Noodle 10.5

Stir fried noodles with mixed vegetables and egg.

24. Basil Fried Rice 10

Stir fried jasmine rice with egg, onion, green bean, bell pepper, and Thai sweet basil.

26. Crab Fried Rice 14

Stir fried rice with fresh Dungeness crab meat, egg, onion, celery, and tomato. (no meat options)

Curry Dishes

Choice of Chicken, Pork, or Tofu. (Beef or Prawns, add 2. Seafood, add 3)

All dishes come with a side of Jasmine rice. Brown Rice, add 1.

27. Panang Curry 10.5

Panang curry with coconut milk, lime leaf, bell pepper, zucchini, and sweet basil.

29. Pineapple Curry 10.5

Red curry with pineapple, coconut milk, bell pepper, and sweet basil.

31. Yellow Curry 10.5

Potatoes, yellow onions, and tomatoes in coconut milk with yellow curry paste.

28. Red Curry 10.5

Red curry with coconut milk, bamboo shoots, bell pepper, and sweet basil.

30. Pumpkin Curry 11

Red curry with Kabocha squash, sweet basil, and bell pepper.

32. Gang Ped Bed Yang (Duck Curry) 12

Roast duck in red curry with tomato, pineapple, sweet basil, green and red bell pepper in coconut milk.

33. Chu Chee Salmon Curry 15

Chu Chee curry with King Salmon, mixed vegetables, sweet basil, and bell pepper. (no meat options)

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Specialties

Choice of Chicken, Pork, or Tofu. (Beef or Prawns, add 2. Seafood, add 3.)

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34. Phad Khing 10.5

Stir-fried fresh ginger and pineapple with mixed vegetables in sauce.

36. Phad Prik Khing 10.5

Deep fried fresh green beans in prik khing curry sauce with lightly chopped lime leaves.

38. Orange Delight 10.5

Broccoli, green onion, bell pepper, white onion, and cashew nuts in chef's special orange sauce.

40. Rama Garden 10

Sautéed chicken or tofu, over mixed vegetables, topped with peanut sauce.

42. Swimming Rama 10

Sautéed chicken or tofu on a bed of spinach and bean sprouts, topped with peanut sauce.

44. Kaosamai Curry Seafood 14

Prawns, scallops, mussels, and squid stir fried with egg, celery, onion, and bell pepper in yellow curry sauce.

46. Phad Ped Seafood 14

Sautéed prawns, scallops, squid, mussels, bamboo shoots, onion, mushrooms, and basil in a prik khing curry paste.

48. Chicken with Cashew Nuts 10.5

Stir fried cashew nuts, onion, baby corn, carrots, mushrooms, green beans, bells peppers and celery.

50. Basil Chicken 10.5

Stir fried onion, baby corn, carrots, mushrooms, green beans, celery, bell peppers and basil.

35. Garlic Pepper 11

Stir-fried fresh garlic, black pepper with broccoli, carrot, and cabbage.

37. Eggplant Special 10.5

Stir fried Chinese eggplant, bell pepper, white onion, and sweet basil.

39. Phad Bai Kaprao Kai Dow 11

Stir fried green beans, bell pepper, onions, chili, and Thai basil. Topped with a fried egg.

41. Pla Saam Rose 14

Whole trout deep fried, topped with fresh sliced mango, red onion, carrots, and cashew nuts. In a sweet and sour chili dressing.

43. Volcano Chicken 10.5

Deep fried tempura-battered chicken, with steamed broccoli, cabbage, and carrots, topped with homemade volcano sauce.

45. Gai Yang 12

Thai style BBQ game hen marinated with southern Thai herbs and spices. Served with sticky rice.

47. Moo Yang 12

Pork shoulder marinated in Thai herbs and spices. Served with sticky rice.

49. Somtom Combo (BBQ chicken/pork) 14

Shredded papaya marinated in lime juice with tomato, green beans, and peanuts. Served with BBQ chicken or pork, and sticky rice.

Cucumber Salad 3.5

Peanut Sauce 2.5

Steamed Vegetables 4

Jasmine Rice 2

Brown Rice 3

Sticky Rice 2

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Non- Alcohol

Thai Iced Tea 2.5

Thai Iced Coffee 2.5

Soda 2

(Coke, Diet Coke, Sprite, Root Beer, Unsweetened Tea)

Hot Tea 2.5

(Jasmine, Green, Peppermint, Chamomile, Earl Grey)

Juices 2

(Orange, Cranbeery, Pineapple, Coconut)

San Pellrgrino 2.5

(Mineral Water, Aranciata, Limonata)

Beer

Bottled Beers 4.5

Alaskan Amber

Angry Orchard Hard Cider 4

Chang Thai Beer

Deschutes Black Butte Porter

PBR Pabst Blue Ribbon 3.5

Pyramid Hefeweizen

Sapporo

Singha

Draft Beers 5

Interuban IPA

Manny Pale Ale

Mac & Jacks

Trumer Pilsner

Dessert

Mango Sticky Rice (Seasonal) 5.5

Black Sticky Rice Pudding 4

Coconut Ice 4

Fried Banana with Coconut Ice Cream 6

Fried Ice Cream 6

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