



BASILCANTEEN DAY

SNACK - GAP KLAEM

giow grob - fried wonton of shrimp and pork	7.0
pau pia - crispy vegetable & glass noodle rolls	7.5
pau pia yuan - fresh rolls of shrimp, beansprouts, cucumber, mint, cilantro, & asparagus	7.5
peurk tod - crispy taro fries with sweet crushed nuts vinaigrette	7.5
kao pode tod - Thai spiced corn cakes with cucumber relish & peanuts	7.5
kanom guay chai - pan-fried chive cakes with sweet soy and sriracha	7.5
miang kum - fresh cut mustard leaves with shrimp, roasted coconut, peanuts, ginger, shallots & chili	7.5
kang kiow wan roti - pan-fried Indian bread served with grilled skirt steak and green curry dipping	8.5
satay gai - grilled chicken skewers served with 'satay' peanut sauce & cucumber relish	7.0
sakhoo sai mu - steamed tapioca dumplings of pork & peanuts served in lettuce cups	7.0
sikrong mu tod - Thai sweet chili-glazed baby back ribs	9.5
mu ping - grilled coconut marinated pork on bamboo skewers served with chili-lime 'crying tiger' dipping	7.0
kiow pu - Thai wontons of shrimp & pork with blue crab meat & baby bok choy	10
gyoza bpet - pan-fried dumplings of diced duck and cabbage	10
pla muk tod gratiem - deep fried squid with garlic and chili sauce	11

SOUP & SALAD - NAHM GANG & YUM

dtom kha gai - chicken & mushroom in lemongrass, coconut milk, & galangal soup	cup	6.5
dtom yum goong - shrimp & mushroom in spicy & sour lemongrass soup	cup	6.5
somtum - salad of fresh green papaya, string beans, tomatoes, nuts, & dried shrimp with sweet chili-lime juice		10
salad khak - chopped salad of beansprouts, lettuce, mint, cucumber, tofu, & egg with curried peanut dressing		10
yum som-o - grapefruit and Thai herbs salad with tangy coconut cream dressing (add prawns \$4)		10
larb - minced chicken salad with roasted chili, mint, shallots, rice powder, & fresh lime juice (tofu option available)		12
neur nham tok - grilled skirt steak salad with fresh herbs, chili flakes, roasted rice, & fresh lime juice		12
goong pla - grilled shrimp salad with egg, lettuce, cherry tomatoes, avocado & seafood dressing		13

RICE PLATES - AR HARN JAN DIAO

tua pik khing - fried tofu & blue lake green beans wok-fried with sweet kaffir curry sauce	11.5
pad makeur yao - Japanese eggplant, tofu, & scallions wok-fried with garlic, chili, & Thai bean sauce	11.5
pad tofu - golden bean cakes sautéed with onions, scallions, & cashews in mild roasted chili sauce	11.5
pak pad pong gari - sautéed eggplant, squash, broccoli, asparagus, & jalapeno with 'pong-gari' curry essence	11.5
kiow wan pak - grilled assorted vegetables and silken tofu in basil green curry	11.5
gai gra prao - wok-fried minced chicken with green beans, chili, & fresh basil (add fried egg \$3)	12.5
gai tod pad pik khing - crisped lemongrass chicken stir-fried with green beans, red curry & kaffir lime zest	12.5
gang gari gai - mild yellow curry of chicken, onions, & potatoes served with cool cucumber relish	12.5
kao mun gai tod - Southern Thai 'tumeric & spices' fried chicken thighs with coconut rice and green papaya salad	14.5
mu pad ped - stir-fried pork shoulder & eggplant with aromatic curry paste, wild ginger, & fresh basil	12.5
kana mu grob - 'gai lan' chinese broccoli & crisped pork belly wok-fried with garlic and fresh chili	12.5
kao mu daeng - crisped house cured pork belly, roast pork, & egg with star anise gravy	13.5
mu hang lei - Northern Thai red curry of slow cooked pork with peanuts, ginger, & pickled garlic	14.5
mu palo - braised caramelized pork shank served with steamed kale, egg, and garlic-chili dipping	14.5
kang ped bpet yang - roasted duck breast & baby bok choy in pineapple red curry	16.5
drunken beef - stir-fried skirt steak, green beans, apple eggplant, & peppers in chili-branding sauce	13.5
neur pad nham pik pao - sliced skirt steak, peppers, & onions wok-fried with sweet roasted chili jam	13.5
praram rong song - grilled marinated skirt steak served with curried peanut sauce and green beans	14.5
kiow wan neur - slow-cook beef short ribs with grilled squash, zucchini, pineapple in basil green curry	14.5
ghae rad kang - grilled rack of lamb, squash, & asparagus served with basil red curry sauce	19.5
kao pad pu - Thai jasmine rice stir-fried with crab meat, onion & cherry tomatoes (add fried egg \$3)	12.5
goong pad ma muang - stir-fried shrimp with sweet mango & fresh basil in garlic-chili sauce	14.5
kang kua goong - shrimp & pumpkin in tamarind red curry	14.5
garlic & pepper shrimp - wok-fried shrimp with onions, bell peppers, & mushrooms in garlic-pepper sauce	14.5
pad ped pla duk - spicy 'wok-style' crispy catfish with green beans in spiced kaffir red curry sauce	14.5
choo chee salmon - pan-roasted Atlantic salmon & cauliflower in spiced lemongrass infused red curry	16.5
pad talay kai khem - squid, shrimp & crab stir-fried with celery, onions, & scallions in chili jam & salted egg sauce	16.5

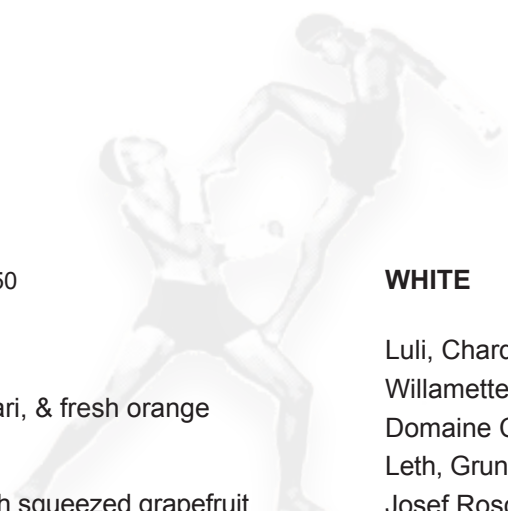
Please note that most dishes can be prepared vegetarian and gluten-free. Please let us know if you have any food allergies. Most dishes can be made with various degrees of spiciness so let us know your preference. Certain items may not be amendable.

Welcome & enjoy your experience at **BASILCANTEEN**

NOODLES - GUAY TIOW

chap chye - stir-fried bok choy, daikon, shitake mushrooms, & tofu with mung bean noodles	12
giow nham mu daeng - Thai shrimp & pork wontons, roast pork, & baby bok choy in soup	13
guay tiow tom yum goong - shrimp & mushrooms with wide rice noodle in spicy & sour broth	13
guay tiow reur - Thai beef 'boat noodle' soup with bean sprouts & Chinese broccoli	13
kao soi neur - grilled skirt steak and egg noodles, pickle mastard green, red onions in lime-coconut curry	13
pad ke mao - stir-fried wide rice noodles, yard long beans, egg, & skirt steak with Thai basil and chili	13
pad se ew - stir-fried rice noodles with pork, egg, & Chinese broccoli in Thai yellow bean & sweet soy	13
pad thai - fresh rice stick noodles stir-fried with shrimp, tofu, nuts, chives, beansprouts, & dried chili	13

SIDES	jasmine rice 2.5	brown rice 2.5	peanut sauce 3	cool cucumber salad 3
	coconut rice 3	fried egg 3	Thai omelette 6	"Roti" Indian bread 3



COCKTAILS \$10.50

Tong Daeng

stoli, cointreau, campari, & fresh orange

Grey Hound Soma

ketel one vodka & fresh squeezed grapefruit

Soma Sling

tanqueray 10, cherry brandy, sweet & sour

Saketini

negori unfiltered sake and lychee nut puree

Mortar & Pestle

bacardi light rum, mint, lime, & lemongrass

Full Moon

house infused ginger vodka, pear, cranberry

Silky Sky

lychee liquer, skyy vodka, fresh grapefruit

Kirimaya

knob creek, orange & lemongrass syrup

Siamese-Kaze

hanger 1 kaffir lime, lemongrass syrup & lime

BEER \$6.00

- Singha, Lager, Thailand
- Tiger, Lager, Singapore
- Trumer, Pilsner, Berkeley
- Franziskaner, Hefe-Weisse, Germany
- Speakeasy, Big Daddy IPA, San Francisco
- Firestone, Union Jack IPA, Paso Robles
- Omission, Pale Ale, Portland (gluten free)
- Samuel Smith, English Pale Ale, England
- San Miguel, Dark Lager, Philipines

WHITE

G B

Luli, Chardonnay, 2014, Santa Lucia Highland	10 40
Willamette Valley Vineyards, Pinot Gris, 2014, Oregon	9 36
Domaine Charmoise, Sauvignon Blanc, 2014, France	9 36
Leth, Gruner Veltliner, Steinagrund, 2014, Austria	10 40
Josef Rosch, Reisling-Kabinett, 2013, Germany	10 40
Trimbach, Gewurztraminer, 2012, Alsace	12 48
Gloria Ferrer, Sparkling Wine, Brut, Sonoma	42

RED

Rickshaw, Pinot Noir, 2014, California	44
Fossil Point, Pinot Noir, 2013, California	9 36
14 Hands, Merlot, 2013, Washington	9 36
Volpaia, Chianti Classico, 2012, Tuscany Italy	10 40
Chateau Ste. Michelle, Cabernet, 2012, Indian Wells	10 40
Joel Gott, Zinfandel, 2013, California	10 40

SAKÉ

Momokawa, unfiltered, Nigori Genshu	9 15
Momokawa, organic, Junmai Ginjo	9 15
Yuki No Bosha, Junmai Ginjo, Japan	12 20
Sampler of the above 3 sakés	16
Hou Hou Hou Shu, Sparkling Saké (187 ml)	15

BEVERAGES

Thai iced tea/coffee (with coconut milk add ¢50)	3.50
lychee Thai Ice tea	5.00
fresh squeeze, orange, or grapefruit juice	5.00
limeade, cranberry, young coconut juice	4.50
San Pellegrino sparkling water 500ml or liter	4 6
Peet's coffee & <i>decaffeinated</i>	3.50
Hot tea (Thai, grean tea, <i>mint, ginger & chamomile</i>)	2.50
sodas (coke, diet coke, sprite, ginger ale) (non refill)	2.50

Please no outside food or drinks. Corkage fee is \$20/750ml bottle & dessert charge is \$2 per person.
 18% gratuity for party of 6 or more. Credit cards are accepted up to 4 cards per party with a minimum of \$10 per transaction.
 We are not responsible for lost or stolen items. We reserve the right to refuse service.

Please drink responsibly. **THANK YOU**