

tau kiow \$6.5

blistered garlicky green bens with 'tom yum' aioli

satay gai \$8.0

grilled chicken skewers served with 'satay' peanut sauce & cucumber relish

peurk tod \$8.0

coconut crusted taro fries served with sweet crushed nuts vinaigrette

kao pode tod \$8.5

Thai spiced corn cakes served with cucumber relish & peanuts

pau pia \$8.5

crispy vegetable & glass noodle rolls

giow grob \$8.0

fried wonton of shrimp and pork

sakhoo sai mu \$8.0

steamed tapioca dumplings of pork & peanuts served in lettuce cups

pau pia yuan \$9.0

fresh rolls of shrimp, beansprouts, cucumber, asparagus, mint & cilantro

popcorn lemongrass chicken \$9.5

fried lemongrass chicken, peanuts served with spicy 'tom yum' aioli

goong kra-ta \$9.5

head-on wild caught white shrimp with Thai seafood cocktail sauce

kang kiow wan roti \$10.0

pan-fried Indian bread served with green curry braised shortribs, cool cucumber & cabbage slaw

kiow pu \$10.5

Thai wontons of shrimp & pork with blue crab meat & baby bok choy

sikrong mu tod \$11.5

Thai sweet chili-glazed pork ribs

goi pla \$12.5

Lao-style tuna ceviche with cucumber in crisped wonton cups

pla muk tod gratiem \$12.5

deep fried squid & fried garlic served with sweet 'sriracha' chili sauce

DRINKS

cheers - kampa i - chai yo !

COCKTAILS \$11.0

Grey Hound Soma

ketel one vodka & fresh squeezed grapefruit

Saketini

negori unfiltered sake and lychee nut puree

Full Moon

house infused ginger vodka, pear, cranberry

Silky Sky

lychee liquer, skyy vodka, fresh grapefruit

Sri-Ra-Cha

reposado, fresh lime, orange liqueur & Sriracha

Kirimaya

knob creek, orange & lemongrass syrup

Siamese-Kaze

hanger 1 kaffir lime, lemongrass syrup & lime

Soma Sling \$11.5

tanqueray ten, cherry brandy, sweet & sour

Tong Daeng \$11.5

stoli, cointreau, campari, & fresh orange

Mortar & Pestle \$12.0

bacardi light rum, mint, lime, & lemongrass

Basil Bliss \$12.0

Patron Anejo, pineapple, basil leaves, and fresh lime

BEERS \$6.5

Singha, Lager, Thailand

Tiger, Lager, Singapore

Trumer, Pilsner, Berkeley

Franziskaner, Hefe-Weisse, Germany

Firestone, Union Jack IPA, Paso Robles

Speakeasy, Big Daddy IPA, San Francisco

Omission, Pale Ale, Portland (gluten free)

Beerlao, Dark Lager, Laos (gluten free)

WHITE

G B

Willamette Valley Vineyards, Pinot Gris, 2016, Oregon 9, 36

Domaine Charmoise, Sauvignon Blanc, 2016, France 10, 40

Luli, Chardonnay, 2015, Santa Lucia Highland 11, 44

Leth, Gruner Veltliner, Steinagrund, 2016, Austria 11, 44

Le Paradou, Côtes de Provence Rosé, 2017, France 11, 44

Josef Rosch, Reisling-Kabinett, 2015, Germany 11, 44

Trimbach, Gewurztraminer, 2015, Alsace 12, 48

Gloria Ferrer, Sparkling Wine, Brut, Sonoma 44

RED

14 Hands, Merlot, 2015, Washington 9, 36

Fossil Point, Pinot Noir, 2016, California 10, 40

Adelante, Malbec 2015, Mendoza, Argentina 10, 40

Joel Gott, Zinfandel, 2016, California 10, 40

Laporte 'Le Bouquet, Cabernet Franc 2016, France 11, 44

Chateau Ste. Michelle, Cabernet, 2014, Indian Wells 12, 48

SAKÉ

S L

Momokawa, unfiltered, Nigori Genshu 10, 16

Momokawa, organic, Junmai Ginjo 10, 16

Yuki No Boshu, Junmai Ginjo, Japan 14, 21

Saké Flight 17

BEVERAGES

Thai iced tea/coffee (with coconut milk add 75) 3.75

lychee Thai Ice tea 5.00

limeade, cranberry, pineapple or coconut juice 4.50

fresh squeeze, orange, or grapefruit juice 5.50

San Pellegrino Sparkling or Acqua Panna (500ml) 4.00

Coffee & decaffeinated coffee 3.75

Hot tea (Thai, green tea, mint, ginger & chamomile) 2.75

sodas (coke, diet coke, sprite, ginger ale) (non refill) 2.50



Keep this menu

Please no outside food or drinks. Corkage fee is \$20/750ml bottle & dessert charge is \$2 per person. 18% gratuity for party of 5 or more. Credit cards are accepted up to 4 cards per party. Minimum credit card \$10 per transaction. We are not responsible for lost or stolen items. We reserve the right to refuse service.



Please drink responsibly **THANK YOU**

SOUP dtom

dtom kha gai \$8 / \$12.5
chicken & mushroom in lemongrass, coconut milk, & galangal soup

dtom yum goong \$8 / \$12.5
shrimp & mushroom in spicy & sour lemongrass soup

POULTRY

gai gra prao \$14.5
wok-fried minced chicken with green beans, chili, & fresh basil (add fried egg \$3)

gai tod pad pik khing \$14.5
crisped lemongrass chicken stir-fried with green beans, red curry & kaffir lime zest

VEGGIES

pak fai daeng \$13.5
stir-fried seasonal vegetables in garlic & chili sauce

tua pik khing \$13.5
fried tofu & blue lake green beans wok-fried with sweet kaffir curry sauce

Thai-style brussel sprouts \$13.5
wok-fried with chilli, garlic, bell peppers, & basil

pad makeur yao \$13.5
Japanese eggplant, tofu, & scallions wok-fried with garlic, chili, & Thai bean sauce

pad tofu \$13.5
golden bean cakes sautéed with onions, scallions, & cashews in mild roasted chili sauce

pak pad pong gari \$13.5
sautéed eggplant, squash, broccoli, asparagus, & jalapeno with 'pong-gari' curry essence

gaeng pak \$13.5
grilled assorted vegetables and silken tofu with choice of red, green, or yellow curry

RICE & NOODLE

chap chye \$13.5
stir-fried bok choy, daikon, shitake mushrooms, tofu & mung bean noodles

pad thai \$14.5
fresh rice stick noodles stir-fried with shrimp, tofu, nuts, chives, beansprouts, & dried chili

pad ke mao \$14.5
stir-fried wide rice noodles, yard long beans, egg, & skirt steak with Thai basil and chili

pad se ew \$14.5
stir-fried rice noodles with pork, egg, Chinese broccoli in Thai yellow bean & sweet soy

SALAD yum yum

somtum \$12.0
green papaya, string beans, tomatoes, & peanuts with sweet chili-lime

salad khak \$12.0
lettuce, mint, beansprouts, cucumber, tofu, & egg with curried peanut dressing

goong pla \$14.0
grilled wild white shrimp, fried asparagus, lemongrass, cashews, shallots, chili, and lime juice

larb \$13.0 (tofu option available)
minced chicken salad with roasted chili, mint, shallots, rice powder, & lime juice

neur nham tok \$14.0
grilled skirt steak salad with fresh herbs, chili flakes, roasted rice, & lime juice

MEAT

mu pad ped \$15.0
stir-fried pork shoulder & eggplant with aromatic curry paste, wild ginger, & fresh basil

kana mu grob \$15.0
'gai lan' chinese broccoli & crisped pork belly wok-fried with garlic and fresh chili

mu palo \$16.0
braised caramelized pork shank served with steamed kale, egg, and garlic-chili dipping

papang mu \$17.0
southern style peanut & kaffir lime leave red curry of slow cook pork ribs

drunken beef \$16.0
stir-fried skirt steak, green beans, apple eggplant, & peppers in chili-brandy sauce

neur pad nham pik pao \$16.0
sliced skirt steak, peppers, & onions wok-fried with sweet roasted chili jam

param rong song \$17.0
grilled marinated skirt steak served with curried peanut sauce and green beans

kiow wan neur \$18.0
slow-cook beef short ribs with grilled squash, zucchini, pineapple in basil green curry

ghae rad kang \$21.0
grilled rack of lamb, asparagus, squash, served with basil red curry sauce

b p e t - g a i

gaeng gai \$14.5
classic Thai chicken curry with choice of red, green, or yellow curry

gaeng ped bpet yang \$18.0
roasted duck breast & baby bok choy in pineapple red curry

bpet mamuang himmapan \$18.0
wok-fried duck with onions, cashews, dried chili, and spring onion

SEAFOOD

plamuk pad cha \$15.5
wok-fried wild caught squid with chili & basil. 'Fingerroot ginger' & green peppercorn sauce

goong pad ma muang \$16.5
stir-fried shrimp with sweet mango & fresh basil in garlic-chili sauce

kang kua goong \$16.5
shrimp & pumpkin in tamarind red curry

garlic & pepper shrimp \$16.5
wok-fried shrimp with onions, bell peppers, & mushrooms in garlic-pepper sauce

pad ped pla duk \$17.5
spicy 'wok-style' crispy catfish with green beans in spiced kaffir red curry sauce

choo chee salmon \$18.5
pan-roasted Atlantic salmon & cauliflower in spiced lemongrass infused red curry

t a l a y

k a o & g u a y - t i o w

kao pad pak \$13.5
vegetables & egg Thai fried rice

kao pad pu \$14.5
crab fried rices with cherry tomatoes & onions (add fried egg \$3)

guay tiow reur \$14.5
Thai beef 'boat noodle' soup with bean sprouts & Chinese broccoli

kao soi neur \$15.5
grilled skirt steak, egg noodles, red onions, pickle mustard green, in lime-coconut curry

SIDE

jasmine rice	2.5
brown rice	2.5
coconut rice	3
peanut sauce	3
cool cucumber salad	3.5
"Roti" Indian bread	3
fried egg	3
Thai omelette	6