

SNACK gap - glaem

BASILCANTEEN

Mon - Fri 11:30a - 2:30p



giow grob \$8.0

fried wonton of shrimp and pork

satay gai \$8.0

grilled chicken skewers served with peanut sauce & cucumber relish

kao pode tod \$8.5

Thai spiced corn cakes with cucumber relish & peanuts

pau pia \$8.5

crispy vegetable & glass noodle rolls

pau pia yuan \$9.0

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

popcorn chicken \$9.5

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

kang kiow wan roti \$10.0

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

goi pla \$12.5

Lao-style tuna ceviche with cucumber in crisped wonton cups

pla muk tod gratiem \$12.5

deep fried squid with garlic and chili sauce

SOUP dtom

dtom kha gai \$8.0 / \$12.5

chicken & mushroom in lemongrass, coconut milk, & galangal soup

dtom yum goong \$8.0 / \$12.5

shrimp & mushroom in spicy & sour lemongrass soup

SALAD yum yum

somtum \$12.0

salad of fresh green papaya, string beans, tomatoes, nuts, & dried shrimp with sweet chili-lime juice

larb \$13.0 (tofu option available)

minced chicken salad with roasted chili, mint, shallots, rice powder, & fresh lime juice

neur nham tok \$14.0

grilled skirt steak salad with fresh herbs, chili flakes, roasted rice, & fresh lime juice

ENTREES jarn - luck

all entrees comes with jasmine rice. (substitute brown rice or coconut rice add \$1)

VEGGIES pak

tua pik khing \$13.5

fried tofu & blue lake green beans wok-fried with sweet kaffir curry sauce

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

POULTRY bp et - gai

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

kao mun gai tod \$16.5

Southern Thai 'tumeric & spices' fried chicken thighs with coconut rice and green papaya salad

gaeng ped bpet yang \$17.5

roasted duck breast & baby bok choy in pineapple red curry

gaeng gai \$14.5

classic Thai chicken curry with choice of red, green, or yellow curry

MEAT neur

mu pad ped \$15.0

stir-fried pork shoulder & eggplant with red curry paste, wild ginger, & fresh basil

mu palo \$16.0

braised caramelized pork shank served with steamed kale, egg, and garlic-chili dipping

panang 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

praram 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

SEAFOOD talay

plamuk pad cha \$15.5

wok-fried wild caught squid with chili & basil, 'Fingerroot ginger' & green peppercorn sauce

garlic & pepper shrimp \$15.5

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

kang kua goong \$15.5

shrimp & pumpkin in tamarind red curry

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



NOODLES g u a y - t i o w

pad thai \$14..5

fresh rice stick noodles stir-fried with shrimp, tofu, nuts, chives, beans-prouts, & dried chili

guay tiow reur \$14.5

Thai beef 'boat noodle' soup with bean sprouts & Chinese broccoli

pad ke mao \$14.5

stir-fried wide rice noodles, yard long beans, egg, & skirt steak with Thai basil and chili

kao soi neur \$15.5

grilled skirt steak, egg noodles, red onions, pickle mastard green, in lime-coconut curry

pad se ew \$14.5

stir-fried rice noodles with pork, egg, Chinese broccoli in Thai yellow bean & sweet soy

kao pad poo \$14.5

crab fried rice **(add fried egg \$3)**

SIDE & RICE

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

DRINKS

cheers - k a m p a i - c h a i y o !

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 liquire & 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 ø75)	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, grean 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**