



BASIL CANTEEN
GLUTEN FREE

SNACK g a p – k l a e m

tau kiow - garlicky green bean with 'tom yum' aioli		6.5
sakhoo sai mu - steamed tapioca dumplings of pork & peanuts served in lettuce cups		8.0
pau pia yuan - fresh rolls of shrimp, beansprouts, cucumber, mint, cilantro, & asparagus		9.0
somtum - salad of fresh green papaya, string beans, tomatoes, nuts, & dried shrimp with sweet chili-lime juice		12
larb - choice of tofu or minced chicken salad with roasted chili, mint, shallots, rice powder, & fresh lime juice		13
neur nham tok - grilled skirt steak salad with fresh herbs, chili flakes, roasted rice, & fresh lime juice		14
dtom kha gai - chicken & mushroom in lemongrass, coconut milk, & galangal soup	cup	8.0
dtom yum goong - shrimp & mushroom in spicy & sour lemongrass soup	cup	8.0

A LA CARTE G A P – K A O

tua pik khing - fried tofu & blue lake green beans wok-fried with sweet kaffir curry sauce		13.5
pad makeur yao - Japanese eggplant, tofu, & scallions wok-fried with garlic, chili, & Thai bean sauce		13.5
Thai-style brussel sprouts - wok-fried brussel sprouts with garlic, chili, bell peppers & fresh basil		13.5
pad tofu - golden bean cakes sautéed with onions, scallions, & cashews in mild roasted chili sauce		13.5
pak pad pong gari - sautéed eggplant, squash, broccoli, asparagus, jalepeno, garlic & curry essence		13.5
kang pak - grilled assorted vegetables and silken tofu with choice of red, green, or yellow curry		13.5
gai gra prao - wok-fried minced chicken with green beans, chili, & fresh basil		14.5
kang gai - classic Thai chicken curry with choice of red, green, or yellow curry		14.5
kana mu grob - 'gai lan' chinese broccoli & crisped pork belly wok-fried with garlic and fresh chili		15.0
mu pad ped - stir-fried pork shoulder & eggplant with aromatic curry paste, wild ginger, & fresh basil		15.0
panang mu - southern style peanut & kaffir lime leave red curry of slow cook pork ribs		17.0
drunken beef - stir-fried skirt steak, green beans, apple eggplant, & peppers in chili-branding sauce		16.0
kiow wan neur - slow-cook beef short ribs with grilled squash, zucchini, pineapple in basil green curry		18.0
goong pad ma muang - stir-fried shrimp with sweet mango & fresh basil in garlic-chili sauce		16.5
kang kua goong - shrimp & pumpkin in tamarind red curry		16.5
garlic & pepper shrimp - wok-fried shrimp with onions, bell peppers, & mushrooms in garlic-pepper sauce		16.5
choo chee salmon - pan-roasted Atlantic salmon & cauliflower in spiced lemongrass infused red curry		18.5
kao pad pak - vegetables fried rice		13.5
kao pad pu - crab fried rice		14.5
pad ke mao - stir-fried wide rice noodles, yard long beans, egg, & skirt steak with Thai basil and chili		14.5
pad thai - fresh rice stick noodles stir-fried with shrimp, tofu, nuts, chives, beansprouts, & dried chili		14.5

SIDES	jasmine rice	2.5	brown rice	2.5	cool cucumber salad	3.5
	coconut rice	3	fried egg	3	Thai omelette	6

Most dishes can be made with various degrees of spiciness so let us know your preference.

Welcome & enjoy your experience at **BASIL CANTEEN**

DRINKS

cheers - kampa i - chai yo !

COCKTAILS \$10.50

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 liqueur, 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 10, 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 anijo, pineapple, basil & fresh lime

BEERS \$6.50

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

Domaine Charmoise, Sauvignon Blanc, 2016, France

10 , 40

Champalou Vouvrey, Chardin Blanc, 2016, France

11 , 44

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, 2014, Germany

11 , 44

Trimbach, Gewurztraminer, 2014, 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, 2015, California

10 , 40

Laporte 'Le Bouquet, Cabernet Franc 2015, France

11 , 44

Chateau Ste. Michelle, Cabernet, 2014, Indian Wells

12 , 48

SAKÉ

S L

Momokawa, unfiltered, Nigori Genshu

9 | 15

Momokawa, organic, Junmai Ginjo

9 | 15

Yuki No Boshu, Junmai Ginjo, Japan

14 | 21

Saké Flight

17

BEVERAGES

Thai iced tea/coffee (with coconut milk add \$0.50)

3.75

lychee Thai Ice tea

5.00

fresh squeeze, orange, or grapefruit juice

5.50

limeade, cranberry, pineapple or coconut juice

4.50

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

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**