

- tau kiow** \$6.5
blistered garlicky green beans with 'tom yum' aioli
- satay gai** \$8.5
grilled chicken skewers served with 'satay' peanut sauce & cucumber relish
- peurk tod** \$8.5
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** \$8.5
fried wonton of shrimp and pork
- sakhoo sai mu** \$8.5
steamed tapioca dumplings of pork & peanuts served in lettuce cups
- pau pia yuan** \$9.-
fresh rolls of shrimp, beansprouts, cucumber, asparagus, mint & cilantro
- popcorn lemongrass chicken** \$9.5
fried lemongrass chicken, peanuts served with spicy 'tom yum' aioli
- kiow pu** \$10.5
Thai wontons of shrimp & pork with blue crab meat & baby bok choy

- kang kiow wan roti** \$11.5
pan-fried Indian bread served with green curry braised shortribs, cool cucumber & cabbage slaw
- goong mi grob** \$11.5
deep-fried egg noodle wrapped prawns with tamarind dipping sauce
- sikrong mu tod** \$11.5
Thai sweet chili-glazed pork ribs
- goi pla** \$13.-
Lao-style tuna ceviche with cucumber in crisped wonton cups
- pla muk tod gratiem** \$13.-
deep fried squid & fried garlic served with sweet 'sriracha' chili sauce

DRINKS

cheers - kampaichaiyo!

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 liquor, skyy vodka, fresh grapefruit
- Sri-Ra-Cha**
reposado, fresh lime, orange liquor & 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** \$12.5
bacardi light rum, mint, lime, & lemongrass
- Basil Bliss** \$12.5
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, 2017, Oregon	10, 40
Domaine Charmoise, Sauvignon Blanc, 2016, France	10, 40
Luli, Chardonnay, 2015, Santa Lucia Highland	11, 44
Laurenz V, Singing Gruner Veltliner, 2017 Austria,	11, 44
Le Paradou, Côtes de Provence Rosé, 2017, France	11, 44
Josef Rosch, Reisling Feinherb, 2015, Germany	11, 44
Trimbach, Gewurztraminer, 2015, Alsace	12, 48
Gloria Ferrer, Sparkling Wine, Brut, Sonoma	48

RED

14 Hands, Merlot, 2015, Washington	10, 40
Fossil Point, Pinot Noir, 2016, California	10, 40
Edaphos, Barbera, Madhaven Vineyard, 2015 Sonoma	10, 40
Joel Gott, Zinfandel, 2017, California	11, 44
Laporte 'Le Bouquet, Cabernet Franc 2016, France	11, 44
Chateau Ste. Michelle, Cabernet, 2016, 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	15, 23
Saké Flight	17

BEVERAGES

Please ask your server for a straw if you need one

Thai iced tea/coffee (with coconut milk add €75)	4.00
lychee Thai Ice tea	5.50
limeade, cranberry, pineapple or coconut juice	4.50
fresh squeeze, orange, or grapefruit juice	5.50
San Pellegrino Sparkling or Acqua Panna (500ml)	4.50
Coffee & decaffeinated coffee	3.75
Hot tea (Thai, green tea, mint, ginger & chamomile)	3.00
sodas (coke, diet coke, sprite, ginger ale) (non refill)	2.75



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 / \$13.-

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

dtom yum goong \$8 / \$13.-

shrimp & mushroom in spicy & sour lemongrass soup

POULTRY

gai gra prao \$15.-

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

gai tod pad pik khing \$15.-

crisped lemongrass chicken stir-fried with green beans, red curry & kaffir lime zest

VEGGIES

pak

pak fai daeng \$14.-

stir-fried seasonal vegetables in garlic & chili sauce

tua pik khing \$14.-

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

Thai-style brussel sprouts \$14.-

wok-fried with chilli, garlic, bell peppers, & basil

pad makeur yao \$14.-

Japanese eggplant, tofu, & scallions wok-fried with garlic, chili, & Thai bean sauce

pad tofu \$14.-

golden bean cakes sautéed with onions, scallions, & cashews in mild roasted chili sauce

pak pad pong gari \$14.-

sautéed eggplant, squash, broccoli, asparagus, & jalapeno with 'ponggar' curry essence

gaeng pak \$14.5

grilled assorted vegetables and silken tofu with choice of red, green, or yellow curry

RICE & NOODLE

kao & guay-tiow

chap chye \$14.-

stir-fried bok choy, daikon, shitake mushrooms, tofu & mung bean noodles

pad thai \$15.-

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

pad ke mao \$15.-

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

pad se ew \$15.-

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

SALAD yumyum

somtum \$12.5

green papaya, string beans, tomatoes, & peanuts with sweet chili-lime

salad khak \$12.5

lettuce, mint, beansprouts, cucumber, tofu, & egg with curried peanut dressing

larb \$13.5 (tofu option available)

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

yum makeur tod \$13.5

fried eggplant, curly endive, cherry tomatoes, shallots, peanuts, hard-boiled egg, & creamy lime-coconut dressing

neur nham tok \$14.0

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

MEAT

neur

mu pad ped \$15.5

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

kana mu grob \$16.0

'gai lan' chinese broccoli & crisped pork belly wok-fried with garlic and fresh chili

mu palo \$17.0

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

panang mu \$17.5

southern style peanut & kaffir lime leave red curry of slow cook pork ribs

drunken beef \$16.5

stir-fried skirt steak, green beans, apple eggplant, & peppers in chili-brandy sauce

neur pad nham pik pao \$16.5

sliced skirt steak, peppers, & onions wok-fried with sweet roasted chili jam

praram rong song \$18.-

grilled marinated skirt steak served with curried peanut sauce and green beans

kiow wan neur \$18.5

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

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