



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		8.5
pau pia yuan - fresh rolls of shrimp, beansprouts, cucumber, mint, cilantro, & asparagus		9.-
somtum - salad of fresh green papaya, string beans, tomatoes, nuts, & dried shrimp with sweet chili-lime juice		12.5
larb - choice of tofu or minced chicken salad with roasted chili, mint, shallots, rice powder, & fresh lime juice		13.5
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		14.-
pad makeur yao - Japanese eggplant, tofu, & scallions wok-fried with garlic, chili, & Thai bean sauce		14.-
Thai-style brussel sprouts - wok-fried brussel sprouts with garlic, chili, bell peppers & fresh basil		14.-
pad tofu - golden bean cakes sautéed with onions, scallions, & cashews in mild roasted chili sauce		14.-
pak pad pong gari - sautéed eggplant, squash, broccoli, asparagus, jalapeno, garlic & curry essence		14.-
kang pak - grilled assorted vegetables and silken tofu with choice of red, green, or yellow curry		14.5
gai gra prao - wok-fried minced chicken with green beans, chili, & fresh basil		15.-
kang gai - classic Thai chicken curry with choice of red, green, or yellow curry		15.5
mu pad ped - stir-fried pork shoulder & eggplant with aromatic curry paste, wild ginger, & fresh basil		15.5
kana mu grob - 'gai lan' Chinese broccoli & crisped pork belly wok-fried with garlic and fresh chili		16.-
panang mu - southern style peanut & kaffir lime leave red curry of slow cook pork ribs		17.5
drunken beef - stir-fried skirt steak, green beans, apple eggplant, & peppers in chili-branding sauce		16.5
kiow wan neur - slow-cook beef short ribs with grilled squash, zucchini, pineapple in basil green curry		18.5
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		19.-
kao pad pak - vegetables fried rice		14.-
kao pad pu - crab fried rice		15.-
pad ke mao - stir-fried wide rice noodles, yard long beans, egg, & skirt steak with Thai basil and chili		15.-
pad thai - fresh rice stick noodles stir-fried with shrimp, tofu, nuts, chives, beansprouts, & dried chili		15.-

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 **BASILCANTEEN**

DRINKS

cheers-kampai-chaiyo!

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

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**