

\$6 between 5:30-7pm Mon - Fri

- satay gai** \$7.5
grilled chicken skewers served with 'satay' peanut sauce & cucumber relish
- mu ping** \$7.5
grilled marinated pork on bamboo skewers served with chili-lime sauce
- peurk tod** \$8.0
coconut crusted taro fries served with sweet crushed nuts vinaigrette
- kao pode tod** \$8.0
Thai spiced corn cakes with cucumber relish & peanuts

- pau pia** \$8.0
crispy vegetable & glass noodle rolls
- sakhoo sai mu** \$8.0
steamed tapioca dumplings of pork & peanuts served in lettuce cups
- giow grob** \$8.0
fried wonton of shrimp and pork
- pau pia yuan** \$8.5
fresh rolls of shrimp, beansprouts, cucumber, asparagus, mint & cilantro
- popcorn chicken** \$8.5
fried lemongrass chicken, peanuts served with spicy 'tom yum' aioli

- miang kum** \$8.5
fresh cut mustard leaves with shrimp, roasted coconut, peanuts, ginger, shallots & chili
- kang kiow wan roti** \$9.5
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** \$10.5
Thai sweet chili-glazed baby back ribs
- gyoza bpet** \$11.0
pan-fried dumplings of dice duck and cabbage
- pla muk tod gratiem** \$11.5
deep fried squid with garlic and chili sauce

DRINKS

cheers - kampai - chaiyo!

COCKTAILS \$10.50

house cocktails are \$7 between 5:30-7pm Mon - Fri

- 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 ten, cherry brandy, sweet & sour
- Mortar & Pestle** \$11.5
bacardi light rum, mint, lime, & lemongrass
- Tong Daeng** \$11.5
stoli, cointreau, campari, & fresh orange
- Basil Bliss** \$7.5 (Non-Alcoholic)
pineapple, lemongrass syrup, lime & basil

BEERS \$6.50

items marked ❖ are \$4 between 5:30-7pm Mon - Fri

- ❖ **Singha**, Lager, Thailand
- ❖ **Tiger**, Lager, Singapore
- Trumer**, Pilsner, Berkeley
- Franziskaner**, Hefe-Weisse, Germany
- Firestone**, Union Jack IPA, Paso Robles
- Omission**, Pale Ale, Portland (**gluten free**)
- Samuel Smith**, English Pale Ale, England
- Beerlao**, Dark Lager, Laos (**gluten free**)

WHITE

	G B
Willamette Valley Vineyards, Pinot Gris, 2015, Oregon	9 36
Domaine Charmoise, Sauvignon Blanc, 2015, France	10 40
Luli, Chardonnay, 2015, Santa Lucia Highland	11 44
Leth, Gruner Veltliner, Steinagrund, 2015, Austria	11 44
Josef Rosch, Reising-Kabinett, 2013, Germany	11 44
Trimbach, Gewurztraminer, 2014, Alsace	12 48
Gloria Ferrer, Sparkling Wine, Brut, Sonoma	44

RED

14 Hands, Merlot, 2014, Washington	9 36
Fossil Point, Pinot Noir, 2015, California	10 40
Ben Marco, Malbec 2013, Mendoza, Argentina	10 40
Joel Gott, Zinfandel, 2015, California	10 40
Laporte 'Le Bouquet, Cabernet Franc 2014, France	11 44
Chateau Ste. Michelle, Cabernet, 2014, Indian Wells	12 48

SAKÉ

Large saké pay small price between 5:30-7pm Mon - Fri

	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 water 500ml or liter	4 6
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 6 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 \$13.5
wok-fried minced chicken with green beans, chili, & fresh basil (add fried egg \$3)

gai tod pad pik khing \$13.5
crisped lemongrass chicken stir-fried with green beans, red curry & kaffir lime zest

VEGGIES

tua pik khing \$12.5
fried tofu & blue lake green beans wok-fried with sweet kaffir curry sauce

Thai-style brussel sprouts \$12.5
wok-fried with chilli, garlic, bell peppers, & basil

pad makeur yao \$12.5
Japanese eggplant, tofu, & scallions wok-fried with garlic, chili, & Thai bean sauce

pad tofu \$12.5
golden bean cakes sautéed with onions, scallions, & cashews in mild roasted chili sauce

pak pad pong gari \$12.5
sautéed eggplant, squash, broccoli, asparagus, & jalapeno with 'pong-gari' curry essence

kang pak \$12.5
grilled assorted vegetables and silken tofu with choice of red, green, or yellow curry

RICE & NOODLE

chap chye \$12.95
stir-fried bok choy, daikon, shitake mushrooms, tofu & mung bean noodles

pad thai \$13.95
fresh rice stick noodles stir-fried with shrimp, tofu, nuts, chives, beansprouts, & dried chili

pad ke mao \$13.95
stir-fried wide rice noodles, yard long beans, egg, & skirt steak with Thai basil and chili

pad se ew \$13.95
stir-fried rice noodles with pork, egg, Chinese broccoli in Thai yellow bean & sweet soy

SALAD yum yum

somtum \$12
green papaya, string beans, tomatoes, nuts, & dried shrimp with sweet chili-lime

salad khak \$12
lettuce, mint, beansprouts, cucumber, tofu, & egg with curried peanut dressing

yum som-o \$12
grapefruit & Thai herbs salad with tangy coconut cream dressing

larb \$13 (tofu option available)
minced chicken salad with roasted chili, mint, shallots, rice powder, & fresh lime juice

neur nham tok \$13.5
grilled skirt steak salad with fresh herbs, chili flakes, roasted rice, & fresh lime juice

MEAT

mu pad ped \$14.0
stir-fried pork shoulder & eggplant with aromatic curry paste, wild ginger, & fresh basil

kana mu grob \$14.0
'gai lan' chinese broccoli & crisped pork belly wok-fried with garlic and fresh chili

mu hang lei \$15.0
Northern Thai red curry of slow cooked pork with peanuts, ginger, pickled garlic

mu palo \$15.0
braised caramelized pork shank served with steamed kale, egg, and garlic-chili dipping

drunken beef \$15.0
stir-fried skirt steak, green beans, apple eggplant, & peppers in chili-brandied sauce

neur pad nham pik pao \$15.0
sliced skirt steak, peppers, & onions wok-fried with sweet roasted chili jam

praram rong song \$16.0
grilled marinated skirt steak served with curried peanut sauce and green beans

kiow wan neur \$17.0
slow-cook beef short ribs with grilled squash, zucchini, pineapple in basil green curry

ghae rad kang \$20.0
grilled rack of lamb, asparagus, squash, served with basil red curry sauce

SIDE

kao & guay-tiow

kao pad pak \$12.5
vegetables & egg Thai fried rice

kao pad pu \$13.95
crab fried rice with cherry tomatoes & onions (add fried egg \$3)

guay tiow reur \$13.95
Thai beef 'boat noodle' soup with bean sprouts & Chinese broccoli

kao soi neur \$13.95
grilled skirt steak, egg noodles, red onions, pickle mustard green, in lime-coconut curry

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