

# SNACK gap - glaem

# BASIL CANTEEN

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

## satay gai \$7.5

grilled chicken skewers served with peanut sauce & cucumber relish

## pau pia \$8.0

crispy vegetable & glass noodle rolls

## kao pode tod \$8.0

Thai spiced corn cakes with cucumber relish & peanuts

## 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

## kang kiow wan rofi \$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

# 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 \$11.0

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

## salad khak \$11.0

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

## larb \$13.0 (tofu option available)

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

## neur nham tok \$13.0

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 \$12.95

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

### pad makeur yao \$12.95

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

### pad tofu \$12.95

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

### pak pad pong gari \$12.95

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

## SEAFOOD talay

### kao pad pu \$13.95

crab fried rices (add fried egg \$3)

### goong pad ma muang \$14.95

stir-fried shrimp with sweet mango & fresh basil in garlic-chili sauce

### garlic & pepper shrimp \$14.95

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

## POULTRY bpet-gai

### gai gra prao \$13.95

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

### gai tod pad pik khing \$13.95

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

### kang gai \$13.95

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

### kao mun gai tod \$15.95

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

### kang ped bpet yang \$16.95

roasted duck breast & baby bok choy in pineapple red curry

### kang kua goong \$14.95

shrimp & pumpkin in tamarind red curry

### pad ped pla duk \$14.95

spicy 'wok-style' crispy catfish with green beans in spiced kaffir red curry sauce

### choo chee salmon \$16.95

pan-roasted Atlantic salmon & cauliflower in spiced lemongrass infused red curry

## MEAT nuer

### mu pad ped \$14.00

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

### kana mu grob \$14.00

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

### kao mu daeng \$14.95

crisped house cured pork belly, roast pork, & egg with star anise gravy

### mu hang lei \$14.95

Northern Thai red curry of slow cooked pork with peanuts, ginger, pickled garlic

### mu palo \$14.95

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

### drunken beef \$14.50

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

### neur pad nham pik pao \$14.50

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

### praram rong song \$15.95

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

### kiow wan neur \$15.95

slow-cook beef short ribs with grilled squash, zucchini, pineapple in basil green curry

### ghae rad kang \$19.95

grilled rack of lamb, asparagus, squash, served with basil red curry sauce

Please note that most dishes can be prepared vegetarian and gluten-free. Please let us know if you have any food allergies. Most dishes can be made with various degrees of spiciness so let us know your preference. Certain items may not be amendable.



# NOODLES

g u a y - t i o w

## pad thai \$13.95

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

## guay tiow reur \$13.95

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

## chap chye \$12.95

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

## pad ke mao \$13.95

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

## giow nham mu daeng \$13.95

Thai shrimp & pork wontons, roast pork, & baby bok choy in soup

## kao soi neur \$13.95

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

## pad se ew \$13.95

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

## guay tiow tom yum goong \$13.95

shrimp & mushrooms with wide rice noodle in spicy & sour broth

### Chopstick Tips

- resting the first chopstick on ring finger & pulicue
- control the second chopsticks to pickup your food with your middle & index fingers just like you using a pen

## 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 ..... \$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 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 Slings \$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, Reisling-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

S L

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

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 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

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**



Keep this menu