

# INTRODUCING NEW ITEMS

## Beer Nuts 5.99

Savory, spicy, and garlicky mixed peanuts and cashews.



## Papaya Salad w/ crispy pork

23.99

## Crispy Wonton 13.99

with chicken and shrimp contain egg



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Corkage fee \$20 per bottle; Cake Fee \$10

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# CHEF RECOMMENDATIONS

**1 Crying Tiger (20 mins)** 🌿🌶️

Grilled USDA prime ribeye steak with papaya salad and Jim Jaew sauce

MKP



**2 Crispy Jumbo Soft Shell Crabs (2)** 🌿 30.99

Served with your choice of curry sauce or garlic pepper sauce

**3 Soft Shell Crab Papaya Salad (2)** 🌿🌶️ 30.99

Green papaya salad served with deep fried soft shell crab

**4 Garden Trout** 23.99

Crispy trout topped with mango and herb salad

**5 Crispy Pork with Chinese Broccoli** 23.99

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## WHITE WINE

- 1 House White (G) 9.99**
- 2 Rombauer Chardonnay (B) 58.99**  
Rich and expressive with ripe stone fruit and baked apple notes, balanced by creamy texture and a smooth, lingering finish
- 3 Chateau Carbonneau Sauvignon Blanc (B) 37.99**  
Fresh and vibrant with bright citrus and green apple notes, a crisp acidity, and a clean, refreshing finish
- 4 Rombauer Sauvignon Blanc (B) 48.99**  
Fresh and vibrant with bright citrus and tropical fruit notes, lively acidity, and a clean, refreshing finish
- 5 Domaine Philippe Rimbault Sancerre (B) 53.99**  
Crisp and refreshing with bright citrus and white fruit notes, lively acidity, and a clean, mineral finish

## RED WINE

- 6 House Red (G) 9.99**
- 7 Chateau Bois Noir Bordeaux (B) 39.99**  
Smooth and well-balanced with ripe black fruit notes, subtle spice and a soft, elegant finish
- 8 Chateau du Retour Bordeaux (B) 48.99**  
Medium-bodied and well-balanced with ripe red and black fruit notes, gentle spice, and a smooth, approachable finish
- 9 Madame de Beaucaillou (B) 59.99**  
Elegant and well-balanced with ripe red and black fruit notes, subtle oak, and a smooth, refined finish
- 10 Grassini Cabernet Sauvignon (B) 48.99**  
Full-bodied and polished with dark berry flavors, subtle notes of spice, and a smooth, well-structured finish
- 11 Star Lane Cabernet Sauvignon (B) 58.99**  
Bold yet balanced with dark berry flavors, subtle spice, and a smooth, structured finish
- 12 Taffard de Blaignan Médoc (B) 49.99**  
Medium-bodied and well-balanced with ripe red and black fruit notes, subtle oak, and a smooth, elegant finish
- 13 Rombauer Zinfandel (B) 48.99**  
Rich and expressive with ripe blackberry and jammy fruit notes, hints of spice, and a smooth, generous finish



## DESSERT WINE & BUBLE

- 14 Padouen Sauternes (4 oz glass)** G 12.99 B 74.99
- 15 Prosecco** G 9.99 B 39.99

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## BEER

- 16 Singha 7.99
- 17 BeerLeo 7.99
- 18 Mango Sticky Rice Beer 8.99
- 19 Tom Yum Beer 8.99
- 20 Blood Orange Hefeweizen (draft) 8.99
- 21 Mind Haze IPA (draft) 8.99
- 22 Sapporo (Draft) 8.99
- 23 Asahi Alcohol Free 6.99

## BEVERAGE

- 24 Fresh Coconut 8.99
- 25 Mint Mojito (Mocktail) 6.99
- 26 Vietnamese Ice Coffee 5.99
- 27 Thai Tea 5.99
- 28 Almond Thai Tea 5.99
- 29 Lemon Iced Tea (refill) 4.49
- 30 Iced Tea (refill) 3.99



- 31 Hot Tea 3.99  
Jasmine Tea, Green tea, Chrysanthemum
- 32 Lemonade 4.99
- 33 Apple Juice 2.49
- 34 Soda 3.99  
Coke, Diet Coke, Sprite
- 35 Sparkling Water 3.99

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# APPETIZER

- 36 Thai Wings (6)** 16.99  
with tom yum sauce
- 37 Chicken Satay** 🥜 16.99  
with peanut sauce and cucumber salad
- 38 Crispy Veggie Rolls(4)** 12.99  
with sweet & sour sauce
- 39 Crispy Rolls (Pork & Shrimp) (4)** 🥚 12.99  
with Vietnamese style fish sauce
- 40 Crispy Tofu (8)** 🥜 12.99  
with sweet chili sauce and crushed peanut
- 41 Thai Shumai (Chicken & Shrimp) (6)** 🥚 13.99  
with garlic soy sauce
- 42 Pork Jerky** 16.99  
with Jim Jaew sauce and cucumber salad
- 43 Crispy Pork Belly** 16.99  
with seafood sauce and cucumber salad
- 44 Crispy Prawn (7)** 🥚 17.99  
with tom yum sauce
- 45 Fried Calamari** 17.99  
with seafood sauce aioli
- 46 Beer Nuts** 🥜 5.99



# SALAD

- 47 Papaya Salad** 🥜🌶️ 15.99  
green bean, carrot, tomato, roasted peanut  
add shrimp +3
- 48 Beef Salad** 🌶️ 19.99  
cucumber, carrot, tomato, onion, mixed herb
- 49 Larb** 🌶️ 16.99  
ground chicken or ground pork, toasted rice, mixed herbs
- 50 Yum Woon Sen (Glass Noodle Salad)** 🌶️ 18.99  
shrimp, ground chicken or ground pork,  
onion, tomato, mixed herb

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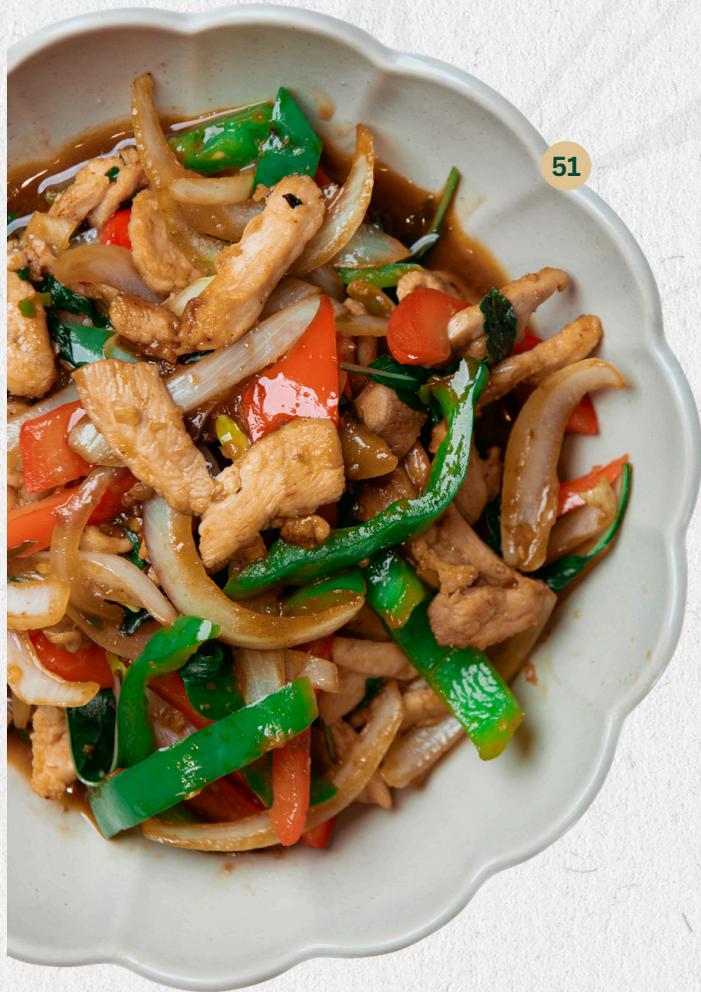
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# ENTREE

- 51 Hot Basil** 🌶️ 17.99  
with bell pepper, green bean, onion, basil
- 52 Kra Pow with Fried Egg over Rice** 🌶️ 19.99  
with choice of ground chicken or ground pork, bell pepper, green bean, basil
- 53 Egg Tofu Basil** 🌶️ 19.99  
with choice of ground pork or ground chicken, bell pepper, onion, basil
- 54 Eggplant Basil** 🌶️ 18.99  
with bell pepper, carrot, basil



- 55 Spicy Catfish** 🌶️ 24.99  
with eggplant, bell pepper, carrot, basil
- 56 Cashew Nut** 🌰 🌶️ 18.99  
with bell pepper, onion, and carrot
- 57 Sweet Chili Pork** 🌶️ 17.99  
with broccoli, carrot, chili jam
- 58 Garlic Pepper** 17.99  
with steamed broccoli, carrot
- 59 Mix Vegetable** 16.99  
with choice of protein
- 60 Stir-Fried Broccoli** 16.99  
with choice of protein

- 61 Blistered String Bean** 17.99  
with choice of protein
- 62 Stir-Fried Seasonal Vegetable** MKP  
with choice of protein

CHOICE OF PROTEIN	
Chicken, Pork, Tofu or Veggie	Included
Beef Tenderloin or Shrimp	3
Combo (CK, BF, SH)	5
Seafood or Catfish	7
Crispy Pork	8
Blue Crab Meat	11

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# CURRY & RICE

- 63 Yellow Pumpkin Curry** 🌶️  
with pumpkin, carrot, onion 17.99
- 64 Red Curry** 🌶️  
with bamboo, bell pepper, carrot, cherry tomato 17.99
- 65 Green Curry** 🌶️  
with bamboo, bell pepper, green bean, carrot, broccoli 17.99
- 66 Red Duck Curry** 🌶️  
with cherry tomato, pineapple, bell pepper, carrot, kaffir lime leave 22.99
- 67 Salmon Panang** 🌶️  
with bell pepper, carrot, cherry tomato, kaffir lime leave 23.99



## SOUP / NOODLE SOUP

- 68 Tom Yum Soup** 🌶️  
with mushroom, tomato, green onion, cilantro  
add noodles +2  
Regular 15.99 Hot Pot 29.99
- 69 Tom Kha (Coconut) Soup** 🌶️  
with mushroom, tomato, green onion, cilantro  
add noodles +2  
Regular 15.99 Hot Pot 29.99
- 70 Braised Duck Noodle Soup** 20.99  
in aromatic five spice soup, beansprout,  
green onion, cilantro, fried garlic
- 71 Beef Noodle Soup** 18.99  
in aromatic five spice soup, beansprout,  
green onion, cilantro, fried garlic
- 72 Wonton Soup (Chicken & Shrimp)** 🌶️ 17.99  
with shrimp, bok choy, green onion, cilantro, fried garlic
- 73 Egg Tofu Soup** 17.99  
with ground chicken or ground pork, carrot, bok choy,  
cilantro, green onion, fried garlic

### CHOICE OF PROTEIN

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Beef Tenderloin or Shrimp	3
Combo (CK, BF, SH)	5
Seafood or Catfish	7
Crispy Pork	8
Blue Crab Meat	11

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## NOODLES

- 74 Pad Thai** 🥜  
with egg, bean sprout, green onion, peanut 17.99
- 75 Pad See Ew**  
with egg, carrot, broccoli 17.99
- 76 Drunken Noodles**  
with bell pepper, tomato, carrot, onion, basil 17.99
- 77 Kua Gai**  
with egg, onion, green onion 17.99
- 78 Pad Woon Sen (Glass Noodles)**  
with egg, onion, carrot, cabbage, tomato, green onion 17.99
- 79 Rad Na**  
with broccoli, carrot in gravy 18.99

### CHOICE OF PROTEIN

Chicken, Pork, Tofu or Veggie	Included
Beef Tenderloin or Shrimp	3
Combo (CK, BF, SH)	5
Seafood or Catfish	7
Crispy Pork	8
Blue Crab Meat	11

## FRIED RICE

- 80 Pineapple Fried Rice** 🍍 🥜  
with chicken and shrimp, pineapple, egg, carrot, onion, cashew, raisin 21.99
- 81 Crab Fried Rice**  
with omelette, onion, scallion, and carrot 28.99
- 82 House Fried Rice**  
with egg, onion, scallion, carrot 17.99
- 83 Spicy Fried Rice** 🌶️  
with bell pepper, tomato, onion, basil 17.99



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## DESSERT

- 84 Mango Sticky Rice 🌿 14.99  
contain sesame
- 85 Mango Sticky Rice w/ Ice Cream 🌿 18.99  
contain sesame
- 86 Crispy Banana Rolls w/ Ice Cream 14.99
- 87 Roti with Condensed Milk 9.99
- 88 Roti with Ice Cream 11.99
- 89 Ice Cream Sundae 8.99
- 90 Mango Sago 5.99



## SIDE

- 91 Jasmine Rice 3
- 92 Non-Sweet Sticky Rice 3
- 93 Brown Rice 4
- 94 Roti (2) 8
- 95 Peanut Sauce (2oz) 3
- 96 Tom Yum Sauce (2oz) 4
- 97 Cucumber Salad 4

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