

BREAKFAST AVAILABLE EVERY MORNING 9 AM-11 AM

Thai Omelet Taco	mushroom 5.5 / pork 6	Curried Potato Taco	5.5
egg, onions, tomatoes, mushrooms, & cilantro, seasoned with soy sauce		fried potatoes seasoned with yellow curry powder, green onion, white onion, scrambled eggs, garlic	
Spicy Shrimp Omelet Taco	6.5	Sausage Egg Potato Taco	6.5
egg, shrimp, onion, mushroom, soy sauce, pickled shallots		with cumin, peppercorn, cilantro, soy sauce	
Pork Belly Taco	6.5	Fajita Taco	tempeh 6 / sirloin 6.5
crispy fried pork belly, egg, onion, garlic, soy sauce, pickled shallots, cilantro and bell peppers		Thai basil, onions, mushrooms and bell peppers, seasoned with soy sauce, garlic, shallots & cayenne	
.Golden Chicken Breakfast Sandwich* 9.5			
golden chicken, fried egg, lettuce, spicy mayo, ciabatta roll			
Breakfast BLT 10			
thick cut pork belly bacon with tomatoes, spicy mayo and fried egg			
Congee Plate 15.5			
choice of bacon, sirloin or shrimp (+1). two eggs fried or scrambled, and side of plain congee			
Pork & Rice Congee Plate 14.5			
rice congee with pork, ginger, cilantro and fried egg.			
Fajita Rice Bowl 11			
choice of chicken, sirloin, or tempeh over rice, topped with fried egg, mushroom, onion, bell pepper, garlic, cilantro			
Thai Omelet with Steamed Rice			
mushroom 14 / pork 15			
three eggs well-done, fish or soy sauce, tomatoes, onions and cilantro			

SMALL PLATES

Vegetarian Egg Rolls* 🌱	5.5
cabbage, fungus, mushroom, celery, & eggs	
Beer Battered Mushrooms* 🌱	7.5
512 IPA beer battered mushrooms with Thai chilies, & soy sauce, served with Thai basil dressing	
Golden Chicken / Golden Tofu*	7.5
dusted with gluten-free flour, turmeric, curry powder, & sea salt garnished with cilantro, served with peanut sauce	
Crackling* “Larb Nag Gai Todd”	7.5
crispy chicken skin with toasted rice, lime juice, Thai chilies & cilantro	
Spicy Red Curry Balls*	5
rice, red curry paste, kaffir lime leaves & soy sauce, served with sweet & sour sauce	
Sesame Coconut Shrimp Fritters*	9
coconut battered shrimp served with spicy tamarind sauce	
Thai Beef Jerky* “Nuer Dad Deaw”	8.5
sirloin marinated with soy sauce & served with sticky rice	
Chicken Wings*	(2) 8.5 / (6) 20
traditional Thai garlic, cilantro & peppercorn	
honey sriracha garlic +1 buffalo +1 add sticky rice +2.5	
Street Platter*	16.5
our famous chicken wings, Papaya salad, sticky rice served with sweet & sour sauce	
Lettuce Wraps “Larb”	Mushroom 11.5 / Pork 12.5
tossed with fish sauce, garlic, Thai chilies, lime juice, shallots, green onion & toasted rice.	
Tender Gailan Stalk Salad	10.5
a refreshing salad with steamed tender Chinese broccoli stalk, fish sauce, lime juice, Thai chilies & choice of protein: pork +1.5 shrimp +3.5	


SOUPS

Coconut Soup “Tom Kha”	cup 6.5 / bowl 11.5
coconut milk, lemongrass, galangal, cilantro, kaffir lime leaves, white button mushrooms, & choice of protein	
Lemongrass Soup “Tom Yum”	cup 6.5 / bowl 11.5
clear broth version of the coconut soup with tomatoes & choice of protein	
oyster mushroom tofu* tempeh chicken beef pork shrimp +2.5/3	
Rice Soup or Noodle Soup	med 9 / large 11
made with garlic, cilantro, soy sauce & choice of protein	
tofu* chicken pork shrimp +3.5	

SALADS

Cucumber Salad	small 4.5 / large 7
cucumber, ginger, shallots, serranos, peppers, marinated in a dressing with vinegar, sugar, & salt	
Papaya Salad	small 7.5 / large 11.5
spicy with green papaya, dried shrimp, peanuts, green beans, & fresh tomatoes tossed in lime juice, Thai chilies & fish sauce	
Mixed Green Salad	small 7 / large 12
Texas hydroponic grown lettuce with tomato, cucumbers, micro greens, radish, carrots, & shallots served with your choice of Thai basil dressing or peanut dressing	
Spicy Grilled Sirloin Salad “Yum Nuer”	17.5
Texas hydroponic grown lettuce with tomatoes, cucumber, cilantro, micro greens, radish, carrots, & shallots served with a side of spicy dressing	

• CHEF’S FAVORITES •

Chicken Rice “Kai Man Kai” 	16	Fried Chicken Plate*	(3) 15.5 (5) 22
served with a ginger-garlic-soy lime sauce, garnished with cilantro and a side of cucumber		lightly battered fried chicken served with sticky rice.	
Spicy Fried Chicken Sandwich*	17.5	Panang Curry	23
served on a Halal wheat bun, lime Thai chili mayo, lettuce, tomatoes, & spicy pickles		sweet, tangy, mild curry with cardamom, kaffir lime leaves & choice of tofu , tempeh , beef , chicken , pork , or shrimp +1	
Five Spiced, Slow Cooked Pork Roast “Kao Kao Moo”	19	Spicy Glass Noodle Salad “Yum Yoon Sen”	16
our in-house roasted pork served on a bed of rice with Chinese broccoli		made with tomatoes, cilantro, shallots, scallions tossed in a homemade spicy lime dressing, and choice of protein: tofu* tempeh +1 chicken +2 pork belly +3 shrimp +3	

• CURRIES // \$18 •

Masaman Curry	Red Curry “Kaeng Ped”
a flavorful creamy sweet, sour, saucy curry with onions, recommended with potato	a hot curry with the flavors of red chilies, fresh Thai basil, and choice of two seasonal vegetables
Yellow Curry “Kaeng Karee” 	Green Curry “Kaeng Keow Waan”
a mild Indian-inspired Thai curry with onions and traditionally paired with potato	a very spicy, bold-flavored curry with Thai basil and choice of two seasonal vegetables

NOODLES // \$17

Pad Thai
rice noodles, eggs, shallots, pickled radish, sprouts, and chives tossed in our house made tangy, sweet, pad thai sauce (does not contain peanuts)
Pad Sea Ew
flat rice noodles with egg, Chinese broccoli, and tossed in our house made pad sea ew soy sauce
Coconut Vermicelli “Mee Kati” 
vermicelli rice noodles with tomato sauce, coconut milk, soy sauce, vinegar, and tamarind
Jungle Noodles
wide flat rice noodles garlic, shallots and Thai chilies, mushrooms, onion, bell pepper, Holy Basil, wild ginger, green peppercorn, lime leaves, and serranos
Drunken Noodle “Pad Kee Mao”
flat rice noodles made with mushrooms, onions, bell peppers, spicy Thai chillies and Thai basil

• STIR FRIES // \$17 •

Mixed Vegetables “Pad Pak”
mushrooms and seasonal mixed veggies cooked in soy sauce and garlic
Pad Prik King
house made red curry paste cooked with green beans and kaffir lime leaves
Pad Ka Prow
onions, mushrooms, shallots, garlic, & Thai chilies
Love Meal
seasonal vegetables with ginger and avocado oil.

FRIED RICE // \$16


Thai Fried Rice “Kao Pad”	Pineapple Fried Rice “Kao Pad Sapparod”
a fried rice made with tomatoes, Chinese broccoli, onions, egg, and our house made soy sauce.	a fried rice made with pineapple, onions, scallions, egg and curry powder
Spicy Basil Fried Rice “Kao Pad Kara Prow”	Green Curry Fried Rice “Kao Pad Kaeng Keow Waan”
a fried rice made with Thai chillies, garlic, mushrooms, bell peppers, and onion.	wild ginger, green peppercorn, serrano peppers, lime leaves, Chinese broccoli, mushroom, Thai basil, & choice of protein: tofu* tempeh +1 chicken +2 pork belly* +3 sirloin +3 shrimp +3

ADD PROTEIN // CURRIES, NOODLES, STIR FRIES, & FRIED RICE

tofu* **black-eyed pea** **tempeh** +1 **beef** +2 **pork** +2 **chicken** +2 **pork belly*** +3 **sirloin** +3 **shrimp** +3

SIDES

rice	2.5	tofu*	4.5	fried chicken patty*	9.5	plain cracklings 	3.5
noodles	2.5	tempeh	6.5	crispy pork belly*	7.5	chicken broth.	4.5
mixed veggies	4.5/6.5	picked chicken	5.5	wok sirloin	7.5	gluten free bread	4.5
fried egg	3.5	wok chicken	5.5	sauteed shrimp	7.5	ciabatta roll 	5

*Items are fried in the same fryer as items with gluten, meat & shrimp products
All plates are gluten-free unless noted (contains gluten). All gluten free plates are made with our house made tamari soy sauce.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.