

## BREAKFAST AVAILABLE EVERY MORNING 9 AM-11 AM

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

## — SMALL PLATES —

Vegetarian Egg Rolls*	<b>5.5</b> cabbage, fungus, mushroom, celery, & eggs
Beer Battered Mushrooms*	<b>7.5</b> 512 IPA beer battered mushrooms with Thai chilies, & soy sauce, served with Thai basil dressing
Golden Chicken / Golden Tofu*	<b>7.5</b> dusted with gluten-free flour, turmeric, curry powder, & sea salt garnished with cilantro, served with peanut sauce
Crackling* "Larb Nag Gai Todd"	<b>7.5</b> crispy chicken skin with toasted rice, lime juice, Thai chilies & cilantro
Spicy Red Curry Balls*	<b>5</b> rice, red curry paste, kaffir lime leaves & soy sauce, served with sweet & sour sauce
Sesame Coconut Shrimp Fritters*	<b>9</b> coconut battered shrimp served with spicy tamarind sauce
Thai Beef Jerky* "Nuer Dad Deaw"	<b>8.5</b> sirloin marinated with soy sauce & served with sticky rice
Chicken Wings*	<b>(2) 8.5 / (6) 20</b> traditional Thai garlic, cilantro & peppercorn honey sriracha garlic +1 buffalo +1 add sticky rice +2.5
Street Platter*	<b>16.5</b> our famous chicken wings, Papaya salad, sticky rice served with sweet & sour sauce
Lettuce Wraps "Larb"	Mushroom <b>11.5</b> / Pork <b>12.5</b> tossed with fish sauce, garlic, Thai chilies, lime juice, shallots, green onion & toasted rice.
Tender Gailan Stalk Salad	<b>10.5</b> 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"	<b>cup 6.5 / bowl 11.5</b> coconut milk, lemongrass, galangal, cilantro, kaffir lime leaves, white button mushrooms, & choice of protein
Lemongrass Soup "Tom Yum"	<b>cup 6.5 / bowl 11.5</b> 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	<b>med 9 / large 11</b> made with garlic, cilantro, soy sauce & choice of protein tofu* chicken pork shrimp +3.5

## — SALADS —

Cucumber Salad	<b>small 4.5 / large 7</b> cucumber, ginger, shallots, serranos, peppers, marinated in a dressing with vinegar, sugar, & salt
Papaya Salad	<b>small 7.5 / large 11.5</b> spicy with green papaya, dried shrimp, peanuts, green beans, & fresh tomatoes tossed in lime juice, Thai chilies & fish sauce
Mixed Green Salad	<b>small 7 / large 12</b> 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"	<b>17.5</b> 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* <span style="float: right;">(3) 15.5 (5) 22</span>
<i>served with a ginger-garlic-soy lime sauce, garnished with cilantro and a side of cucumber</i>		<i>lightly battered fried chicken served with sticky rice.</i>
Spicy Fried Chicken Sandwich* <span style="float: right;">17.5</span>		Panang Curry <span style="float: right;">23</span>
<i>served on a Halal wheat bun, lime Thai chili mayo, lettuce, tomatoes, &amp; spicy pickles</i>		<i>sweet, tangy, mild curry with cardamom, kaffir lime leaves &amp; choice of tofu, tempeh, beef, chicken, pork, or shrimp +1</i>
Five Spiced, Slow Cooked Pork Roast "Kao Kao Moo" <span style="float: right;">19</span>		Spicy Glass Noodle Salad "Yum Yoon Sen" <span style="float: right;">16</span>
<i>our in-house roasted pork served on a bed of rice with Chinese broccoli</i>		<i>made with tomatoes, cilantro, shallots, scallions tossed in a homemade spicy lime dressing, and choice of protein:</i>
		<i>tofu* +1 tempeh +1 chicken +2 pork belly +3 shrimp +3</i>

• CURRIES // \$18 •

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

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

## FRIED RICE // \$16

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

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

\*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.