

FIRST BITES

Street Platter *

Papaya Salad, our famous chicken wings & a side of sticky rice
14.93

Vegetarian Egg Rolls

Cabbage, fungus mushrooms, celery & eggs
(*Not Gluten Free*)
4.93

Chicken Wings *
(6 wings \$18.39)

Choose between traditional Thai w/ garlic, cilantro & peppercorn or tossed in Sriracha honey garlic sauce
(Add sticky rice - \$2)
7.39 / 8.39

Cucumber Salad

Texas cucumber, shallots, serrano peppers, & cilantro w/sweet & sour dressing
4.39 / 6.93

Larb Nang Gai Todd *

Crispy chicken skin w/ toasted rice, lime juice, Thai chilies, & cilantro
6.93

Thai Beef Jerky *

"Nuer Dad Deaw"
Sirloin marinated w/ soy sauce & served w/ sticky rice
7.93

Sesame Coconut Shrimp Fritters *

Served w/ spicy tamarind sauce
8.39

Beer Battered Mushrooms

512 WIT beer, Thai chilies & soy sauce
(*Not Gluten Free*)
6.39

Golden Chicken/Tofu *

Dusted w/ gluten free flour, turmeric, curry powder, & sea salt
6.93 / 5.93

Spicy Red Curry Rice Balls*

Red Curry Paste, kaffir lime leaves, & soy sauce
3.93

SOUPS

add rice \$1.5
shrimp add \$2/cup \$3.5/bowl

Coconut Soup

"Tom Kha"
Lemongrass, galangal, cilantro, kaffir lime leaves & white button mushrooms
6.39 / 9.93

Lemongrass Soup

"Tom Yum"
A clear, without coconut milk, version of coconut soup w/ tomatoes
6.39 / 9.93

Rice Soup or Noodle Soup

"Kao Tom or Koey Teoy Naam"
Garlic, cilantro & soy sauce
w/ chicken, pork, shrimp or tofu
8.39 / 10.39

SALADS

Papaya Salad

Spicy with green papaya, dried shrimp, peanuts, green beans & fresh tomatoes tossed in lime juice, Thai chilies & fish sauce
6.93 / 10.93

Mixed Green Salad

Texas hydroponic lettuce w/ tomatoes, cucumbers, shallots, carrots & micro greens. w/ Lemon Thai Basil or Spicy Peanut Dressing
5.93 / 9.93

Spicy Grilled Sirloin Salad

"Yum Nuer"
Hydroponic lettuce w/ spicy dressing, w/ spicy dressing, tomatoes, cucumbers, cilantro, radishes, carrots, & shallots
16.93

Crispy Pork Belly Salad

"Yum Moo Grob"
Texas Cucumbers w/ spicy dressing, tomatoes, cilantro, radishes, carrots, & shallots
16.93

ADD

chicken or tempeh 5.5
grilled shrimp 6.5
Crispy Pork Belly 6.5

CHEF'S FAVORITES

Chicken Rice

"Kao Man Kai"
Served w/ a side of ginger-garlic-soy-lime sauce
(*Not Gluten Free*)
13.93

Spicy Glass Noodle Salad

"Yum Woon Sen"
Tomatoes, cilantro, shallot, & scallion tossed in a spicy lime dressing.
w/ tofu & mushrooms 14.93
w/ tempeh/chicken/pork 16.93
w/ shrimp 18.39

Slow Cooked Pork Roast in Five Spices

"Kao Kaa Moo"
Served w/ steamed Chinese broccoli
16.93

Green Curry Fried Rice

"Kao Pad Kaeng Keow Waan"
Wild ginger, green peppercorn, serrano peppers, lime leaves, Chinese broccoli, mushrooms, & Thai basil
(not available with pork or beef)
Tofu 14.93 chicken/tempeh 16.93
shrimp/pork belly/sirloin 18.39

Fried Chicken Plate *
(make it a bucket of 5 \$20.39)

"Kai Tod"
Lightly battered, served w/ sticky rice
14.93

Protein Choices for
Noodles, Curries & Stir-fries:

Pork Belly / Shrimp / Sirloin	18.93
Beef / Pork	17.39
Chicken / Tempeh	16.93
Tofu / No Protein	14.93

NOODLES

Pad Thai

Rice noodles w/ egg, shallot, pickled radish, sprouts,
& chives in a tangy sweet sauce

Pad Sea Ew

Flat rice noodles in soy sauces
w/ egg, & Chinese broccoli

Drunken Noodles

"Pad Kee Mao"

spicy w/ mushrooms, bell peppers, onions,
Thai chilies, & Thai basil

Coconut Vermicelli

"Mee Kati"

Tomato sauce, coconut milk, soy sauce,
vinegar, & tamarind
(Not Gluten Free)

Spicy Basil Fried Rice

"Kao Pad Kra Prow"

Thai chilies, garlic, mushrooms,
bell peppers, & onions

Pineapple Fried Rice

"Kao Pad Sapparod"

Onions, pineapple, curry powder,
egg, & scallions

Thai Fried Rice

"Kao Pad"

Tomatoes, Chinese broccoli, onions,
egg, & soy sauce

SANDWICHES

Comes with side salad	
sub chips	1.5
sub papaya or cucumber salad	1.5
sub large salad, no bread	3.5
sub gluten free bread	1

Golden Chicken Sandwich (or tofu)*

Lime chili mayo & lettuce
13.93

Pork Belly Sandwich *

Lime Thai chili mayo, lettuce & tomatoes
14.93

Fried Chicken Sandwich *

Lime chili mayo, lettuce, tomatoes &
spicy pickles
16.39

OUR FARM & LOCAL PRODUCER PARTNERS

We are proud to source our ingredients
from local Austin producers.

Dewberry Hills, Windy Meadow Family, Terra Purezza, Bastrop
Cattle Company, Peach Creek, Richardson Farms, Milagro,
Johnson's Backyard Garden, Fruitful Hill, Animal Organic Farm,
Mill-King, Bluebonnet Hydroponic, G&S Grove, Lightsey, Bella
Verdi, Eden East, Pecan Shop, Wunderpilz, Richards Rain
Water, Zhi Tea, Greater Goods Coffee Roaster

STIR-FRIES

Mixed Vegetables

"Pad Pak"

Seasonal mixed vegetables seasoned w/ soy
sauce & garlic

Pad Prik King

Green beans w/ red curry paste
& kaffir lime leaves

Love Meal

Seasonal Vegetables w/ ginger, & olive oil

Summer Squash or Asian Eggplant Stir Fry

Garlic, soy bean paste, Thai basil,
Thai chilies, & Serrano peppers
(Not Gluten Free)

Pad Ka Prow

Green beans w/ shallots, garlic, Thai chilies,
mushrooms, & Thai basil

Cashew Stir Fry

"Pad Med Ma Muang Himmapaan"
Bell peppers, cashew, dried chilies, onions,
garlic, & green onions

CURRIES

Masaman Curry

w/ onions. Sweet, sour & a
little bit spicy

Yellow Curry

"Kaeng Karee"

An Indian-inspired Thai curry,
mild w/ onions
(Not Gluten Free)

Red Curry

"Kaeng Ped"

Spicy w/ the flavor of dried chilies
& fresh Thai basil

Chu Chee Curry

A creamy saucy curry w/ cardamom,
kaffir lime leaves, & a choice of:
shrimp 19.93
chicken/tempeh 17.93
tofu 15.93

Green Curry

"Kaeng Keaw Waan"

Bright & very spicy w/ Thai basil

EXTRAS

Add these to any entree:

Fried Egg * 2.75 Cracklings * 3.5
Sticky Rice 2 Crispy Pork Belly * 6.5
Blanched Mixed Veggies 3.5 / 5