

BRUNCH			
AVAILABLE SATURDAYS & SUNDAYS 9 AM-3 PM			
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	
Waffle 7			
served with tamarind lemongrass syrup, garnished with cilantro & toasted sesame seeds			
add ons:			
egg +3.5 pork belly +6.5 fried chicken (2) +8.5 golden chicken* +7.5 golden tofu* +5.5			
Brunch Fried Rice	17.5	Congee Plate	15.5
fried rice with garlic, tomato sauce, soy sauce, eggs, tomatoes, and Chinese broccoli, pork sausage, topped with a fried egg		choice of pork belly bacon, sirloin or shrimp (+1). two eggs fried or scrambled, and side of plain congee	
Golden Chicken Breakfast Sandwich*	9.5	Pork & Rice Congee Plate	14.5
golden chicken, fried egg, lettuce, spicy mayo, ciabatta roll		rice congee with pork, ginger, cilantro and fried egg.	
Breakfast BLT	10	Fajita Rice Bowl	11
thick cut pork belly bacon with tomatoes, spicy mayo and fried egg		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
<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*	17.5	Panang Curry 23
<i>served on a Halal wheat bun, lime Thai chili mayo, lettuce, tomatoes, & spicy pickles</i>		<i>sweet, tangy, mild curry with cardamom, kaffir lime leaves & choice of tofu, tempeh, beef, chicken, pork, or shrimp +1</i>
Five Spiced, Slow Cooked Pork Roast “Kao Kao Moo”	19	Spicy Glass Noodle Salad “Yum Yoon Sen” 16
<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: tofu* tempeh +1 chicken +2 pork belly +3 shrimp +3</i>

• CURRIES // \$18 •

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

NOODLES // \$17

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

• STIR FRIES // \$17 •

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

FRIED RICE // \$16


Thai Fried Rice “Kao Pad”	Pineapple Fried Rice “Kao Pad Sapparod”
<i>a fried rice made with tomatoes, Chinese broccoli, onions, egg, and our house made soy sauce.</i>	<i>a fried rice made with pineapple, onions, scallions, egg and curry powder</i>
Spicy Basil Fried Rice “Kao Pad Kara Prow”	Green Curry Fried Rice “Kao Pad Kaeng Keow Waan”
<i>a fried rice made with Thai chillies, garlic, mushrooms, bell peppers, and onion.</i>	<i>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</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 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.