

Lunch Specials

(Served 11am - 3pm Monday - Friday)

Served with soup of the day, salad, your choice of Thai jasmine rice or brown rice. Each dish is prepared with your choice of

Vegetable, tofu, chicken, pork \$7.99

Angus beef, calamari \$8.99 and Shrimp \$8.99

Soup not included in Take out orders. No rice with noodles dishes.

Pad Kra Pow / Chili & basil (v)

Serrano Chili, garlic and sweet basil.

Pad Prik Pow Gai / Spicy chicken

Chicken with Thai Chili paste and cashew nut.

Pad Prik Sod / Chili and garlic (v)

Onion, garlic and Chili sauce.

Pad Broccoli / Garlic & broccolis (v)

Stir-Fried broccoli, garlic with light sauce.

Pad Pak Room / Mix vegetables (v)

Mix vegetables with light sauce.

Pad Khing Sod / Ginger & mushroom (v)

Fresh ginger, onion, mushroom, carrot and green pepper.

Gai Himma-Parn / Chicken cashew nuts

Chicken, onion, pineapple, roasted chili, carrot and cashew nuts.

Spicy Eggplant (v)

Chili, garlic & sweet basil.

Khao Pad / Fried rice (v)

Jasmine rice or natural brown rice with onions, egg and tomatoes.

Pad Thai (v)

Famous Thai styles noodles, green onion, bean sprout, egg and crushed peanuts.

Pad See-Ew (v)

Wide rice noodles stir-fried with special soy sauce, chinese broccoli and egg.

Gaeng Ka-Ree / Yellow curry

Thai style Indian curry with coconut milk, onions, potatoes and carrot.

Gaeng Dang / Red curry

Thai red curry with coconut milk, bamboo shoot, sweet basil.

Panang / Panang curry

Exotic red curry mixed with coconut milk.

Yam Gai / Thai Chicken salad

Sliced chicken tossed with onion, tomatoes, cucumber, and homemade lime dressing.

Chicken Satay

Marinated chicken with curry powder and coconut milk, cha-grilled on skewer. Served with peanut sauce and cucumber chutney.

Yam Nua / Sliced Angus beef salad \$9.99

Grilled Angus beef sliced tossed with onion, tomatoes, cucumber and homemade lime dressing.

Thai B.B.Q. Chicken \$8.99

Half chicken marinated to perfection in authentic Thai herbs. Served with spicy dressing or sweet & chili sauce.

Moo Yang \$8.99



Char-Grilled pork shoulder marinated with special sauce, thinly sliced served with lime dressing.

Crying Tiger \$9.99

Char-Grilled Angus beef marinated with Thai spices, served with spicy chili-lime juice sauce.

Filet of Fish \$10.99

Filet of fish lightly fried topped with choice of sauce.

 Sam-rot / Three flavors.  Gaeng Keow Wan / Green Curry. Pad Khing Sod / Ginger sauce.

Appetizers

Satay Chicken \$7.99 / Angus beef \$9.99

Marinated with curry powder and coconut milk, cha-grilled on skewer. Served with peanut sauce and cucumber chutney.

E-San Sausage \$7.99

Grilled pork sausage links, served with Chili, ginger, roasted peanut and cabbage.

Koong Gra Bog / Shrimp roll \$7.99

Marinated whole shrimp wrapped in egg roll skin deep fried to golden brown. Served with sweet & sour sauce.

Mee Krob (v) \$6.99

Crispy rice noodles with tofu, tossed in sweet tamarind sauce topped with bean sprouts.

Crispy Rice (v) \$7.99

Mixture of crispy rice, minced chicken, pork or tofu, chili, onion, cilantro, ginger and peanut, romaine leaves.

Katong Tong \$7.99

Crispy pastry shell filled with chicken, corn, carrot, peas.

Tod Man Kowpod / Sweet corn cakes (v) \$7.99

Seasoned sweet corn cake lightly fried to golden brown. Served with cucumber sauce.

Tod Man Pla / Fish cakes \$8.99

Fried fish cake. Served with sweet Chili sauce.

Por Pia Tod (v) \$6.99

Thai style egg roll stuffed with vegetable and glass noodle served with sweet & sour sauce.

Miang Kum \$7.99

Coconut flakes, ginger, onion, lime, Chili, dried shrimp with miang kum sauce, served by create your own bite size on a green leave.

Por Pia Sod / Fresh roll (v) \$7.99

Rice paper wrapped fresh vegetables and sweet basil with choice of chicken, shrimp or tofu.

Tao Hoo Tod (v) \$6.99 Small \$4.99

Deep-Fried tofu, served with sweet chili sauce and crushed peanut.

Peek Gai / Angel wings \$8.99

Chicken wings stuffed with minced chicken, noodles cooked to golden brown. Served with sweet & sour sauce.

Toong Tong / Gold Bag \$7.99

Crispy egg roll skin stuffed with ground chicken and shrimp served with sweet & sour sauce.

Moo Ping \$8.99

Pork shoulder marinated with honey, herbs, then grill on skewer.



tod man



fresh roll

Soups

Tom Yum Gai (v) \$5.99 L \$9.99

Chicken and mushroom in hot and spicy lemon soup.

Tom Yum Goong \$6.99 L \$11.99

Shrimp and mushroom in hot and spicy lemon soup.

Tom Kha Gai (v) \$5.99 L \$9.99

Classic Thai coconut milk soup with chicken, mushroom, cabbage and flavor of lemongrass, galanga.

Tom Kha Goong \$6.99 L \$11.99

Classic Thai coconut milk soup with shrimp, mushroom, cabbage and flavor of lemongrass, galanga. (Roasted duck is optional upon request.)

Tofu Soup \$4.99 L \$7.99

Tofu with vegetables in chicken broth.

Keow Nam / Wonton Soup \$5.99 L \$9.99

Wonton shrimp with vegetables and chicken in chicken broth.

Silver Noodles Soup (v) \$8.99

Silver noodles with chicken & shrimp, vegetables in chicken broth.

Tom Yum Talay \$13.99

Mix seafood and mushroom, tomatoes in hot and spicy lemon soup.

Salads

Yum Yai (v) \$5.99 L \$8.99

Fresh romain lettuce, cucumber, tomatoes, onion with chicken, shrimp, hard broiled egg. Served with lime dressing or peanut dressing.

Som Tum / Papaya Salad (v) \$7.99

Fresh green shredded papaya with dried shrimp, tomatoes, Chili and garlic, cabbage leaves.

Yum Mamoung / Mangoes salad (v) \$5.99 L \$8.99

Green mangoes, onions tossed with lime dressing topped with cashew nuts.

Yum Tang Kwah / Cucumber salad (v) \$4.99 L \$7.99

Cucumber, onions tossed with lime dressing. Garnished with cilantro.

Yum Gai / Thai Chicken Salad \$8.99

Sliced grilled chicken tossed with onion, tomatoes, cucumber, and homemade lime dressing.

Yum Nuea / Sliced Angus beef salad \$10.99

Sliced-grilled Angus beef tossed with onions, tomatoes, cucumber and homemade lime dressing, crisp romaine lettuce.

Pla Goong / Shrimp salad \$11.99

Grilled shrimp tossed with Chili paste, onion, lemongrass, mint and lime dressing served with romaine lettuce.

Yum Talay / Seafood Salad \$13.99

Mix seafood tossed with onions, cilantro and lime dressing.

Yum Woon Sen / Silver Noodle Salad \$9.99

Silver noodles with chicken and shrimp tossed with lime juice dressing topped with cashew nuts.

Yum Pla Muk / Calamari salad \$10.99

Calamari tossed with onions, carrots, mint leaves, lime dressing.

Larb \$8.99 (v)

Choice of minced chicken, pork or tofu with red onions, mint leaves, rice powder and spicy lime dressing. Served with cabbage.


Num Tok / Water Fall

Pork Shoulder \$9.99

Roasted Duck \$10.99

Angus Beef \$10.99

Northern Thai Dish, choice of meat, with chili, kaffir leaves, rice powder, mint leaves, red onion, lime dressing, on side with cabbage.

 Spicy Dishes choose on the Scale 1 - 10 | Our freshly prepared dishes don't have to be spicy | Not all Ingredients are listed in the menu
(v) Vegetarian Choices | If you have particular food allergies, please let us know when ordering.

Menus and hours of operation subject to change without notice.

Entrees

Each dish is prepared with your choice of

Vegetable, tofu \$8.99

Chicken, Pork \$9.99

Angus beef, Calamari \$10.99

Shrimp \$11.99

Seafood, Scallop \$13.99

Pad Krapow (v)

Chili pepper, garlic and sweet basil.

Pad Prik Pow (v)

Chili paste, green pepper and cashew nuts.

Cashew nuts (v)

Pineapple, onions, carrot, roasted Chili and cashew nuts.

Pad Preo Wan / Sweet & sour (v)

Thai style sweet & sour sauce, cucumber, tomatoes, pineapple, carrot and onions.

Pad Broccoli (v)

Choice of chinese broccoli or regular broccoli with oyster sauce.

Pad Prik Sod / Green Chili and garlic (v)

Garlic, onion and Chili sauce.

Pad Khing Sod / Ginger (v)

Fresh ginger, carrot, mushroom and onions.

Spicy Eggplant (v)

Eggplant with garlic, Chili sauce and sweet basil.

Pad Prik Khing(v)

Green beans with specials curry paste.

Pad Ped Nor Mai (v)

Bamboo shoots, green beans with curry paste, coconut milk and sweet basil.

Pra Ram / Rama (v)

Fresh steamed broccoli or spinach topped with peanut sauce.

Mixed Vegetables (v)

Stir-fried mix vegetable with light sauce.

Asparagus (v)

Stir-fried asparagus, carrot with light sauce.



pad prik pow

Rices & Noodles

Tofu, vegetables, Chicken, Pork \$8.99

Angus beef \$9.99

Shrimp \$10.99

Seafood \$12.99

Khao Pad / Fried rice (v)

Jasmine rice or natural brown rice with onions, egg, tomatoes. Garnished with cucumbers slices and cilantro.

Khao Pad Kra-pow / Spicy fried rice (v)

Jasmine rice or natural brown rice with Thai Chili, basil leaves.

Khao Pad Ruam / Silk Thai fried rice \$11.99

Jasmine rice or natural brown rice with Angus beef, chicken and shrimp with onion, egg, tomatoes. Garnished with cucumbers and cilantro.

Khao Pad Pooh / Crab fried rice \$11.99

Jasmine rice or natural brown rice with crab meat, onion, egg, tomato. Garnished with cucumber and cilantro.

Khao Pad Sabparote / Pineapple fried rice (v)

Jasmine rice or natural brown rice with pineapples, curry powder, onion, egg, tomatoes, cashew nuts and raisins. Garnished with cucumber and cilantro.



fried rice

Pad Thai (v)

The most popular Thai dish! Rice noodles, green onions, bean sprouts, baked tofu and egg in a sweet and tangy sauce. Topped with crushed peanuts.

Pad See-Ew (v)

Tender wide rice noodles stir-fried with Chinese broccoli, egg and soy sauce.

Pad Kee Mao/ Drunken noodles (v)

Stir-fried with spicy Chili sauce, wide noodles, tomatoes, onion and sweet basil on bed of romaine lettuce.

Gai Kua / Bangkok noodles (v)

Tender wide rice noodle stir-fried with chicken, egg, scallion and bean sprouts on bed of romaine lettuce.

Ba mee / Silk Thai noodles (v)

Stir-fried egg noodles with mix vegetables.

Pad Woon Sen / Silver noodles (v)

Stir-fried glass noodles with vegetables.

Rad Nah noodles (v)

Tender wide rice noodles with chinese broccoli topped with house gravy.



pad thai

Thai Curries

Each dish is prepared with your choice of

Vegetable, tofu \$8.99

Chicken, Pork \$9.99

Angus beef, Calamari \$10.99

Shrimp \$11.99

Seafood \$13.99

Gaeng Keow Wan / Green curry

Thai green curry with coconut milk, bamboo shoot, green beans and sweet basil.

Gaeng Ka-ree / Yellow curry

Thai yellow curry with coconut milk, potatoes, carrots and onions.

Gaeng Dang / Red curry

Thai red curry with coconut milk, bamboo shoot and sweet basil.

Panang Curry

Spicy curry with coconut milk, peanuts, touch with sweet basil and kaffir leaves.

Mussamon Curry

Cooked in mussamon curry with coconut milk, potatoes, peanuts, onions and carrots.

Gaeng Subparot / Pineapple curry

Spicy red curry with coconut milk, pineapple, tomatoes and sweet basil.

Gaeng Pa / Jungle curry

Specials curry “without coconut milk” with mix vegetables and sweet basil.

Gaeng Ped Yang / Roasted Duck curry \$11.99

Roasted Duck in Spicy red curry with coconut milk, pineapple, tomatoes and sweet basil.



red curry

House Specials

Crying Tiger \$13.99

Char-grilled Angus beef marinated with special sauce, thinly sliced and served medium rare with lime dressing.

Moo Yang \$10.99

Char-grilled pork shoulder marinated with special sauce, thinly sliced served with lime dressing.

Thai B.B.Q. Chicken \$9.99

Half chicken marinated to perfection in authentic Thai herbs, Served with spicy dressing or sweet & chili sauce.

Thai B.B.Q. Pork Ribs \$10.99

Tender pork ribs grilled with special B.B.Q. sauce.

Choo Chee Salmon \$14.99

Grilled salmon filet topped with choo chee curry.

Pla Duk Pad Ped / Catfish \$13.99

Crispy filet catfish with red curry sauce and sweet basil.

Pla Tod Sole / Sole with mangoes salad \$13.99


Deep-fried sole filet topped with sweet & sour mangoes salad.

Salmon Sam Rot (v) \$14.99

Grilled salmon fillet topped with spicy sweet & sour sauce.

Pla / Whole Fish \$ Market price

Deep-fried whole fish with choice of sauce.

 Sam Rot / Three Flavor

 Pad Khing / Ginger Mushroom



crying tiger

Pla Nueng / Steam Whole Fish \$ Market price

Steam Whole fish with Ginger Mushroom sauce.

Desserts

Kao Neaw Ma Muang \$6.99 (Seasonal)

Sweet sticky rice served with ripe mango.

Roll-Tee \$4.99

Roll-tee pastry with sweeten condensed milk and sugar.

Crispy Banana Roll \$4.99

Sliced banana rolled in an egg roll skin deep-fried served with specials sauce.

Coconut Ice Cream \$3.99

Thai Tea Ice Cream \$3.99

Green Tea Ice Cream \$3.99

Crispy Banana Roll with Ice Cream \$5.99

Crispy banana roll with ice cream on the side.

Side Orders

Jasmine Steamed Rice \$1.00

Natural Brown Rice \$1.50

Sticky Rice \$2.00

Steamed Rice Noodles \$2.00

Steamed Broccoli \$2.25

Green Salad \$3.00

Egg Fried Rice \$2.50

Peanut Sauce (Small) \$1.50

Cucumber Chutney (Small) \$1.50

Beverages

Thai Beer Small \$4.25 Large \$6.95
Thai Sake Small \$6.00 Large \$16.00
Thai Iced Tea \$2.50 No Refill
Thai Iced Coffee \$2.50 No Refill
Iced Tea \$2.25
Soft Drink \$2.25
Hot Coffee \$2.00
Hot Tea per customer \$1.50
Bottled Water \$1.50
Pellegrino Sparkling Water \$2.25
Orange Juice \$2.50
Cranberry Juice \$2.50
Palm Juice \$2.50
Young Coconut Juice \$2.50
Imported Beers Small \$4.25 Large \$6.95
Domestic Beers Small \$3.50
Sake Small \$6.00 Large \$10.00

House Wine

Cabernet / Merlot Glass \$5.95 ½ Carafe \$13.95 Full Carafe \$24.95
Chardonnay Glass \$5.95 ½ Carafe \$13.95 Full Carafe \$24.95
Chenin Blanc Glass \$6.95 ½ Carafe \$14.95 Full Carafe \$25.95
White Zinfandel Glass \$6.95 ½ Carafe \$14.95 Full Carafe \$25.95
Plum Wine Glass \$6.95

Bottled Wine for Thai Food

Red Wine

Turning Leaf - Cabernet Sauvignon \$22.00

White Wine

Clos Du Bois - Chardonnay \$32.00



Dinner Specials

A complete dinner set with a glass of house wine or a bottle of small Thai beer or Thai Sake.

The set comes with House Salad, Appetizer of the day.

And a selection of the following choices with Jasmine Rice or Brown Rice and final with a Dessert of the day.

The dish with Chicken, Pork, Tofu, or Vegetable \$14.99

Angus Beef, Calamari \$15.99

Shrimp, Sole Fish Filet \$16.99

Mix Seafood, Scallop, Salmon \$17.99

 **Pad Krapow (v)**

Chili pepper, garlic and sweet basil.

 **Cashew nuts (v)**

Pineapple, onions, carrot, roasted Chili and cashew nuts.

Pad Khing Sod / Ginger (v)

Fresh ginger, carrot, mushroom and onions.

 **Spicy Eggplant (v)**

Eggplant with garlic, Chili sauce and sweet basil.

 **Pad Prik Khing(v)**

Green beans with specials curry paste.

Mixed Vegetables (v)

Stir-fried mix vegetable with light sauce.

Pad Preo Wan / Sweet & sour (v)

Thai style sweet & sour sauce, cucumber, tomatoes, pineapple, carrot and onions.

Pad Woon Sen (v)

Silver noodles with vegetables, egg and tomatoes.

 **Gaeng Keow Wan / Green curry**

Thai green curry with coconut milk, bamboo shoot, green beans and sweet basil.

 **Gaeng Ka-ree / Yellow curry**


Thai yellow curry with coconut milk, potatoes, carrots and onions.

 **Mussamon Curry**

Cooked in mussamon curry with coconut milk, potatoes, peanuts, onions and carrots.

 **Moo Yang**

Char-Grilled pork shoulder marinated with special sauce, thinly sliced served with lime dressing.

 **Yam Nua / Sliced Angus beef salad**

Grilled Angus beef sliced tossed with onion, tomatoes, cucumber and homemade lime dressing.

Thai B.B.Q. Pork Ribs

Tender Pork ribs grilled with specials B.B.Q. sauce.

Thai B.B.Q. Chicken

Half chicken marinated to perfection in authentic Thai herbs. Served with spicy dressing or sweet & chili sauce.

 **Yam Gai / Thai Chicken salad**

Sliced grilled chicken tossed with onion, tomatoes, cucumber, and homemade lime dressing.