



CHARM

THAI KITCHEN & BAR

*thank you  
for  
visiting*

WHISKEYS

BOURBONS

	Single/Double	Flight Prices
Angel’s Envy Bourbon	\$11/\$16.50	\$6.75
Basil Hayden	\$10/\$15	\$6
Basil Hayden 10 Year	\$15/\$25.50	\$10.25
Blanton’s	\$22/\$33	\$13.25
Blanton’s Gold	\$37.50/\$56.25	\$28
Booker’s	\$25/\$37.50	\$15
Buffalo Trace	\$10/\$15	\$6
Copper Craft Single Barrel Select	\$17/\$25.50	\$10.25
Darenger PX Sherry Finished	\$17/\$25.50	\$10.25
Eagle Rare 10 year	\$15/\$22.50	\$9
Elijah Craig Small Batch	\$15/\$22.50	\$9
Four Roses Single Barrel	\$14/\$21	\$8.50
Four Roses Small Batch	\$11/\$16.50	\$6.75
Frey Ranch Barrel Strength	\$21/\$31.50	\$12.75
Gentle Ben’s Bourbon	\$12/\$18	\$7.25
High West Cabernet Finished	\$17/\$25.50	\$10.25
Jefferson’s Ocean Aged	\$19/\$28.50	\$11.50
Jeffereson’s Single Barrel Select	\$17/\$25.50	\$10.25
Knob Creek Bourbon	\$10/\$15	\$6
Larceny Small Batch Bourbon	\$10/\$15	\$6
Legent Wine & Sherry Finished	\$12/\$18	\$7.25
Maker’s Mark	\$10/\$15	\$6
Maker’s Mark Cask Strength	\$12/\$18	\$7.25
Old Forester 100 Proof	\$10/\$15	\$6.00
Old Forester 1920 Prohibition	\$17/\$25.50	\$10.25
Remus Repeal Reserve	\$25/37.50	\$15
Russels 10 Year Bourbon	\$11/\$16.50	\$6.75
Smoke Wagon Uncut The Younger	\$14/\$21	\$8.50
Stagg Jr.	\$19/\$27.50	\$11.50
Still Austin Bourbon	\$12/\$18	\$7.25
Traveller’s Blend #40	\$12/\$18	\$7.25
Weller’s 12 Year	\$19/\$27.50	\$11.50
Weller’s Reserve	\$14/\$21	\$8.50
Wild Turkey Rare Breed	\$13/\$19.50	\$7.75
Willet Bourbon	\$15/\$22.50	\$9
Woodford Double Oaked	\$13/\$19.50	\$7.75
Woodford Reserve	\$10/\$15	\$6

AMERICAN

Balcones Single Malt	\$12/\$18	\$7.25
Jack Daniel’s	\$8/\$12	\$4.75
Jack Daniel’s Sinatra Select	\$30/\$45	\$18
Nelson Brother’s Sour Mash	\$10/\$15	\$6
Uncle Nearest 1884 Small Batch	\$15/\$22.50	\$9

CANADIAN

Crown Royal	\$10/\$15	\$6
Pendleton	\$10/\$15	\$6

RUMS

THAI

	Single/Double	Flight Prices
Mekhong	\$10/\$15	\$6

DARK RUMS

FourSquare Equipoise	\$40/\$60	\$24
Goslings Black Rum	\$12/\$18	\$7.25

BRAZILIAN CACHAÇA

Novo Fogo Silver Cachaça	\$13/\$19.50	\$7.75
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LIQUORS

RYES

	Single/Double	Flight Prices
Angel’s Envy Rye	\$18/\$27	\$10.75
Bulleit Rye	\$10/\$15	\$6
High West Double Rye	\$16/\$24	\$9.75
Knob Creek Rye	\$10/\$15	\$6
Rittenhouse Rye	\$10/\$15	\$6
Seagrass Brandy Finished Rye	\$20/\$30	\$12
Whistlepig 10 Year	\$20/\$30	\$12
Whistle Pig 12 Year Old World Rye	\$32/\$48	\$19.25
Whistlepig 15 Year Rye	\$60/\$90	\$36
Whistlepig 18 Year Rye	\$85/\$127.50	\$51
Wilderness Trail SIngle Barrel	\$15/\$22.50	\$9
Willet Rye	\$19/\$28.50	\$11.50
Heaven’s Door 10 Year Aged Rye	\$25/\$37.50	\$15

INDIAN WHISKEY

Paul John Single Malt	\$14/\$21	\$8.50
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SCOTCH

Aberlour 12 year Scotch	\$15/\$22.50	\$9
Balvenie 12 Year Double Wood	\$18/\$27	\$10.75
Buchanan’s Blended Scotch	\$11/\$16.50	\$6.75
Glendronach 12 year Single Malt	\$16/\$24	\$9.50
Glenfarclas 12 year Single Malt	\$18/\$27	\$10.75
Glenlivet 12 Year Double Oak	\$10/\$15	\$6
Johnny Walker Black Label	\$11/\$16.50	\$6.75
Johnny Walker Blue Label	\$50/\$75	\$30
Lagavulin 16 Year Islay Single Malt	\$23/\$34.50	\$13.75
Laphroaig 10 Year	\$14/\$21	\$8.50
Macallan 12 Year Sherry Oak	\$18/\$27	\$10.75
Macallan 15 Year Double Casked	\$40/\$60	\$24
Macallan 18 Year Sherry Oak	\$80/\$120	\$48
Monkey Shoulder	\$11/\$16.50	\$6.75

IRISH

Jameson	\$10/\$15	\$6
Limavady	\$13/\$19.50	\$7.75
Redbreast Single Pot Still 12 Year	\$18/\$27	\$10.75
Teeling Small Batc	\$12/\$18	\$7.25

JAPANESE

Iwai 45	\$10/\$15	\$6
Iwai Tradition	\$13/\$19.50	\$7.75
Kaiyo Single Cask	\$22/\$33	\$13.25
Nikka Coffee Grain	\$17/\$25.50	\$10.25
Suntory Toki	\$12/\$18	\$7.25
Suntory World	\$15/\$22.50	\$9
Yamazaki 12	\$44/\$66	\$33

CARIBBEAN

	Single/Double	Flight Prices
El Dorado 15 Year guyana Rum	\$14/\$21	\$8.50
Flor de Cana Gold	\$10/\$15	\$6
Flor de Cana Light Rum	\$10/\$15	\$6
FourSquare Equipoise	\$40/\$60	\$24
Malibu Coconut Rum	\$10/\$15	\$6
Smith and Cross	\$11/\$16.50	\$7.75

TEQUILAS, MEZCAL, & SOTOL

SOTOL	Single/Double	Flight Prices
Hacienda de Chihuahua Plato	\$11/\$16.50	\$6
BLANCO		
1800 Silver	\$10/\$15	\$6
Altos	\$10/\$15	\$6
Arette Blanco	\$14/\$21	\$10.50
Cascahuin	\$12/\$18	\$7.25
Cascahuin Tahona Blanco	\$21/\$31.50	\$15.50
Codigo Blanco	\$14/\$21	\$8.50
Fortaleza Blanco	\$20/\$30	\$12
G4 Blanco	\$14/\$21	\$8.50
LaGrimas Blanco	\$15/\$22.50	\$11.25
Patron Silver	\$12/\$18	\$7.25
Tequila Ocho Single Estate	\$19/\$28.50	\$11.50
Wild Common Blanco	\$18/\$27	\$13.50
Wild Common Blanco 100 Proof	\$22/\$33	\$16.50
REPOSADO		
Arette Reposado	\$16/\$24	\$12
Cazcanes Reposado	\$28/\$42	\$21
Codigo Reposado	\$16/\$24	\$9.75
El Tesoro	\$14/\$21	\$8.50
Espolon	\$10/\$15	\$6
Fortaleza Reposado	\$25/\$37	\$14
LaGrimas Reposado	\$17/\$25.50	\$12.75
Patron Reposado	\$15/\$22.50	\$9
Wild Common Reposado	\$20/\$30	\$15

VODKA

	Single/Double	Flight Prices
Absolute Citron	\$10/\$15	\$6
Absolute Vanilla	\$10/15	\$6
Grey Goose	\$11/\$16.50	\$6
Haku	\$10/\$15	\$6
Ketel One	\$10/\$15	\$6
Titos	\$10/\$15	\$6

MEZCAL	Single/Double	Flight Prices
Del Maguey	\$14/\$21	\$8.50
La Venenosa	\$44/\$66	\$33
Rosaluna	\$10/\$15	\$6
Union Mezcal	\$14/\$21	\$8.50
Vago Elote	\$15/\$22.50	\$9
ROSA		
Codigo Rosa	\$17/\$25.50	\$10.25
ANEJO		
Arte Nom 1146	\$25/\$37.50	\$15
Codigo Anejo	\$27/\$40.50	\$16.25
Don Julio 1942	\$45/\$67.50	\$27
Tequila Ocho	\$19/\$28.50	\$11.50
Volcan	\$17/\$25.50	\$10.25
EXTRA ANEJO		
G4 Extra Anejo	\$31/\$46.50	\$18.75
Tears of Llorona	\$55/\$82.50	\$33

GIN

	Single/Double	Flight Prices
Botanist	\$12/\$18	\$7.25
Roku	\$12/\$18	\$7.25
Glendalough	\$10/\$15	\$6
Waterloo Antique	\$10/\$15	\$6
La Condesa Prickly Pear	\$10/\$15	\$6

LIQUEURS/CORDIALS

	Single/Double	Flight Prices		Single/Double	Flight Prices
Chateau	\$10/\$15	\$6			
	Shot Price	In a Cocktail		Shot Price	In a Cocktail
Bailey’s	\$10	\$13.50	Fireball	\$9	\$12.50
Buffalo Trace Bourbon Cream	\$10	\$13.50	Grand Marnier	\$10	\$13.50
Chartreuse Green	\$15	\$18.50	Jager	\$9	\$12.50
Chartreuse Yellow	\$15	\$18.50	Kahlua	\$10	\$13.50
Disaronno	\$10	\$13.50	Midori	\$9	\$12.50
Fernet Branco	\$10	\$13.50	St. Germaine	\$10	\$13.50

# COCKTAILS

## HAPPY HOUR

Monday - Saturday  
4PM - 6:30PM

Sunday all day: \$2 off all signature cocktails



### LYING BUDDHA

Fragrant kaffir lime leaf infused vodka with fresh lime juice & kalani coconut-liqueur / 14.99



### PHUKET FASHIONED

Mekhong Thai Whiskey with our house made Thai herbed syrup served with candied ginger cube & orange peel / 14.99



### LADIES NIGHT

Charm's unique take on a lemon drop. An elegant blend of lavender, rose & gin / 14.99



### TIGER WOODS

Fresh sour, thai tea & roku gin makes the perfect summer drink / 13.99



### NAK MUAY

A fun to drink tiki cocktail with a blend of Mekhong, pineapple, coconut & other tropical flavors / 15.99



### KRABI BEACH

Flor de cana aged rum with a galangal ginger lemongrass infused syrup with fresh squeezed lime juice & a dash of Allspice Dram / 14.99



### PIGGY FASHIONED

A bacon fat washed Whistlepig Rye sweetened with barrel aged maple syrup & smoked maplewood / 18.99



### PINEAPPLE KING

Buffalo Trace in our house pineapple-ginger juice. It is garnished with fresh mint & topped with candied ginger and pineapple in a mule glass / 13.99



### EKKAMAI

Buffalo Trace stirred with Ramazzotti, Sweet Vermouth served on the rocks / 15.99



### VICTORY MONUMENT

Union Mezcal, cynar, sweet vermouth & cocoa bitters / 14.99



### THE DIY

A build it yourself cocktail with butterfly pea tea, a sour mix, Botanist Gin & chartreuse / 14.99



### SPICY THAI MARGARITA

Espolon Reposado rimmed with chamoy & tajin & garnished with a chili pepper and lime / 14.99



### PHI MAI

Gin is shaken with marsaschino liqueur and fresh lemon strawberry juice, garnished with fresh basil / 14.99

# APPETIZERS



## A1. CRAB WONTONS (5) | เกี้ยวชีสปูอัด

Wontons filled with imitation crab, carrots, & cream cheese in house-made Thai sweet sour sauce | 8.99

## A2. THAI FRESH SOFT ROLLS (2) | VG | N

ปอเปี๊ยะสดไส้ผักมะม่วง

Hand rolled soft steamed rice paper with cucumbers, carrots, lettuce, mango and served with coconut peanut sauce

9.99

Tofu available upon request



## A3. CRISPY THAI BRUSSELS SPROUTS | VG

กะหล่ำดาวทอดกรอบ

Brussels sprouts cooked golden brown tossed with sweet chili and soy sauce | 12.99

## A4. SHRIMP CAKES (4) | ทอดมันกุ้ง

Crispy golden cake filled with ground pork & shrimp and Thai herbs served with house-made plum sauce | 10.99



## A5. SPRING ROLLS (4) | VG | ปอเปี๊ยะไส้ผัก

Fried spring roll stuffed with succulent vegetables served with our sweet chili sauce | 7.99

## A7. CHEESE ROLLS (4) | ปอเปี๊ยะชีส

Crispy rolls with cream cheese, mozzarella, & cheddar cheese served with sweet chili sauce | 8.99



## A8. THAI CHICKEN WINGS (6)

ปีกไก่ทอดตำหรับไทย

Deep fried chicken wings hand tossed with savory garlic soy sauce | 11.99



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Parties of 5 or more are subject to auto gratuity. **Spice Level Options: Medium, Spicy, and "No Refund Hot"**

Vegan = (VG) | Gluten Free = (GF) | Contains Nuts or Sesame Seeds = (N)

# APPETIZERS



## A9. NORTHEASTERN THAI SAUSAGE (2) | N ไส้กรอกอีสาน

Northeastern style tangy pork and rice sausage. Served with peanuts and fresh cabbage | 11.99

## A10. CHICKEN SATAY (4) | N | สะเต๊ะไก่

Savory chicken marinated in curry powder and coconut milk served with our famous peanut sauce and cucumber dipping sauce | 10.99



## 🔥 A11. THAI WING ZABB (6) | ปีกไก่แซบ

The wings get a punch of flavor from a coating of ground dry-toasted rice powder, lemongrass, onion powder, Bird's eye chilies and lime zest | 11.99

## A12. THAI ROTI & CURRY | โรตีสี่

House made Crispy and flaky roti served with a side of House made Curry | 9.99



## A13. EDAMAME | VG | GF | ถั่วแระ

Steamed & salted edamame. Make it chili garlic flavored for +1.99 | 6.99

## A14. DUMPLING (4) | ขนมหจิปไส้หมูกุ้ง

Hand crafted pork & shrimp dumplings served with a side of our house made dumpling sauce. Garnished with garlic oil and cilantro leaves | 9.99



## A15. WOODLANDS SAMPLER 2 OF EACH

### วู้ดแลนด์สี่เกลอ

Our Thai sampler platter features cheese rolls (2), spring rolls (2), crab wontons (2), and dumplings (2) served with our house-made dipping sauces | 16.99



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# APPETIZERS



## A16. CHOR-MUANG (5) | VG | GF | N

ซ่อม่วงชาววัง

Royal Thai Flower Dumplings - Butterfly Pea Flower dumplings filled with shallot, ground peanuts, sweet pickle radish, & palm sugar. Topped with garlic oil | 15.99

(Only Weekend Availability | House Special\*)

## A17. THAI BBQ RIBS | N | ไทยบาร์บีคิวซี่โครงหมอบ

Pork ribs slow smoked for six hours then fried & tossed with our Thai BBQ sauce | 13.99

(Chef Special\*)



# SOUPS



## 🔥 S1. TOM YUM | GF | ต้มยำ

Spicy & sour broth stewed with lemongrass broth, mushrooms, tomatoes, cilantro & fresh lime juice.

8.99 Cup | 15.99 Bowl

### **Choice of Protein:**

Chicken or Tofu | Add Shrimp +4

## S2. TOM KHA | GF | ต้มข่า

Creamy coconut, galangal broth with mushrooms, tomatoes, & cilantro | 8.99 Cup | 15.99 Bowl

### **Choice of Protein:**

Chicken or Tofu | Add Shrimp +4



## S3. DUMPLING SOUP (*wonton*) 8

### เกี๊ยวน้ำไส้หมูกุ้ง

Scratched-made savory vegetable broth, house-made pork & shrimp wontons, bean sprouts, Chinese broccoli, garnished with fried garlic, green onions & cilantro | 15.99 Bowl

## S4. TOFU SOUP | GF | VG | ต้มจืดเต้าหู้สด

Soft tofu and mixed vegetables in a savory vegetable broth.

6.59 Cup | 12.59 Bowl



## N6. BEEF STEW NOODLE SOUP | GF

### ก๋วยเตี๋ยวเนื้อตุ๋น

Thin rice noodles, bean sprouts, basil, Chinese broccoli, green onions, cilantro & garlic oil in beef broth soup.

16.99

## N8. THAI NOODLE SOUP | GF

### ก๋วยเตี๋ยวน้ำดำหรับไทย

Chicken broth with thin rice noodles, bean sprouts, green onions, cilantro & garlic oil.

15.99

### **Choice of Protein:**

Chicken or Tofu



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# SALADS



## 🔥 S6. LARB | GF | ลาบ

Herbaceous minced meat salad with red onions, green onions, cilantro, mint leaves, bird's eye chili and ground roasted sticky rice powder tossed in a zesty lime dressing. Served with lettuce.  
16.99

*Choice of minced chicken or minced pork*

## S8. THAI PAPAYA SALAD | GF | N | ส้มตำไทย

Fresh shredded green papaya pounded in a mortar with carrots, green beans, & tomatoes. Flavored with fresh lime juice, fish sauce dressing, bird's eye chili, garlic, and garnished with roasted peanuts & dried shrimp. Served with cabbage.

Options: Poo Pla Rah, Pla Rah, or Poo +\$3

13.99



## 🔥 S9. NAM TOK NEUA | GF | น้ำตกเนื้อ

Herbaceous sliced grilled beef salad with red onions, green onions, cilantro, mint leaves, bird's eye chili & ground roasted sticky rice powder tossed in a lime dressing. Served with lettuce.

17.99

## 🔥 S10. YUM WOON SEN | GF | ยำวุ้นเส้น

Glass noodle salad in Thai chili paste, tomatoes, red onions, green onions, white onions, & cilantro in lime dressing.

16.99

*Choice of:* Minced Chicken or Minced Pork | Add Shrimp +4



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# CURRIES

All Curries served with Thai Jasmine Rice. All Curries are Gluten Free.

**Choice of Protein:** Chicken, Pork, Tofu or Vegetable 18.99  
Beef +3 | Shrimp or Combination (Pork, Chicken and Beef) +4 | Vegan Protein +4



🔥 **C1. RED CURRY | GF | แกงเผ็ด**  
Coconut red curry simmered with bamboo, eggplants, bell peppers & basil



🔥 **C2. GREEN CURRY | GF | แกงเขียวหวาน**  
Coconut green curry simmered with bamboo, eggplants, bell peppers & basil



**C3. YELLOW CURRY | GF | แกงกะหรี่**  
Coconut yellow curry simmered with potatoes, carrots, and white onions



**C4. MASSAMAN CURRY | VG | GF | N**  
แกงมัสมั่น  
Rich coconut curry with potatoes, carrots, onions & peanuts



🔥 **C5. PANANG CURRY | GF | N | แกงพะแนง**  
Creamy lime leaf coconut curry with broccoli, carrots & roasted peanuts



🔥 **C6. PINEAPPLE CURRY | GF**  
แกงสับปะรด  
Red coconut curry with pineapple, carrots, bell peppers and basil  
19.99



🔥 **C7. MANGO CURRY | GF | แกงมะม่วง**  
Red coconut curry with basil, mango, bell pepper, & carrots  
Seasonal | 19.99



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# FRIED RICE

**\*Choice of Protein:** Chicken, Pork, Tofu or Vegetable  
Beef +3 | Shrimp or Combination (Pork, Chicken and Beef) +4 | Vegan Protein +4



## R1. THAI FRIED RICE\* | ข้าวผัดตำหรับไทย

Traditional Thai fried rice with egg, tomatoes, yellow onions, green onions, & garnished with cucumbers, tomato & cilantro

16.99



## R2. BASIL FRIED RICE\* | ข้าวผัดกะเพรา

Fried rice with basil, egg, yellow onions, bell pepper, & garnished with cucumbers, tomato & basil

17.99



## 🔥 R3. TOM YUM FRIED RICE\* | ข้าวผัดต้มยำ

Tangy spicy fried rice with egg, yellow onions, bell peppers, garnished with cucumbers, tomato, cilantro & lime

17.99



## R4. PINEAPPLE FRIED RICE\* | N

ข้าวผัดสับปะรด

Savory pineapple fried rice with a choice of protein, egg, curry powder, green onions, topped with cashew nuts and fried shallots, garnished with cucumbers, tomato & cilantro

19.99



## R5. CRAB FRIED RICE | ข้าวผัดปู

Jumbo lump crab meat fried rice with egg, fresh garlic, tomatoes, green onions, & white pepper garnished with cucumbers, tomato & cilantro

20.99

## R6. VEGAN FRIED RICE | V | GF

ข้าวผัดผักมั่งสวิร์ติ

Fried rice with white onions, broccoli, mushrooms, carrots, & tomatoes topped with green onions garnished with cucumbers, tomato & cilantro. (Gluten Free Vegan Soy Sauce / No Egg).

16.99



**Add Tofu \$3 (No Substitution)**



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# ENTRÉE

All Entrees served with Thai Jasmine Rice. Substitute gluten free and vegan stir fried sauce +\$2

**Choice of Protein:** Chicken, Pork, Tofu or Vegetable 16.99  
Beef +3 | Shrimp or Combination (Pork, Chicken and Beef) +4 | Vegan Protein +4



## E1. VEGETABLE STIR FRY | PAD PAK

ผัดผักรวมมิตร

Wok tossed vegetables (Carrots, Broccoli, Mushrooms, Baby Corn & Cabbage) tossed in our in house-made sauce

## E2. CASHEW NUT DELIGHT | N

ไก่ผัดเม็ดมะม่วงหิมพานต์

House-made soy sauce with baby corn, bell peppers, carrots, white onions & cashew nuts.



## E3. BASIL STIR FRY | PAD KRA PROW

ผัดกะเพรา

Famous Thai style stir fry with bell peppers, onions, green beans, chili, garlic, & basil

## 🔥 E4. PAD PRIK KHING | ผัดพริกขิง

Stir-fried chili paste with green beans, bell peppers, and kaffir lime leaves



## E5. WOK FRIED BASIL EGGPLANT

ผัดมะเขือยาวใบโหระพา

Wok fried house-made basil sauce with eggplant, white onions, bell peppers & basil

## E6. PEANUT RAMA | N | พระรามลงสรง

Simmered coconut peanut sauce with protein served with stir fried broccoli, carrots & cabbage



## E7. THAI GINGER | PAD KHING

ผัดขิงสดตำหรับไทย

Stir fry ginger in our house-made sauce with mushrooms, white onions, carrots & green onions



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# ENTRÉE

All Entrees served with Thai Jasmine Rice. Substitute gluten free and vegan stir fried sauce +\$2

**Choice of Protein:** Chicken, Pork, Tofu or Vegetable 16.99  
Beef +3 | Shrimp or Combination (Pork, Chicken and Beef) +4 | Vegan Protein +4



## E8. ORANGE CHICKEN | N | ไก่กรอบซอสส้ม

Lightly battered chicken in a sweet tangy citrus sauce with broccoli, topped with sesame seeds & served with fresh orange slices. | 17.99

Spicy Options : Not Spicy OR Spicy On The Side Only



## E9. BROCCOLI STIR-FRY | ผัดบร็อกโคลี่

Stir-fried broccoli with a choice of protein in a garlic house-made soy sauce.



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# NOODLES

**Choice of Protein:** Chicken, Pork, Tofu or Vegetable 16.99

Beef +3 | Shrimp or Combination (Pork, Chicken and Beef) +4 | Vegan Protein +4



## N1. PAD THAI | GF | N | ผัดไทยต้นตำหรับ

Stir-fried thin rice noodles with a choice of protein, egg, green onions, bean sprouts in house-made sweet tamarind sauce; served with crushed peanuts & lime

17.99

**Substitute with vegan sauce +\$2**

## 🔥 N2. PAD KHE MAO | ผัดขี้เมา

Stir-fried flat rice noodles with a choice of protein, garlic, bell peppers, tomatoes, chili, broccoli, onions, mushrooms, egg and basil with house-made soy sauce

17.99



## N3. PAD SEE-EW | ผัดซีอิ๊ว

Stir-fried flat rice noodles, protein, egg, broccoli & carrots in our in-house sweet soy sauce

## N4. PAD WOON SEN | ผัดวุ้นเส้น

Stir-fried clear glass noodles with a choice of protein, egg, carrots, broccoli, green onions, yellow onions, and cabbage with house-made soy sauce



## N5. KUA GAI | CHICKEN | N | ก๋วยเตี๋ยวคั่วไก่

Stir-fried flat rice noodles with chicken, eggs, bean sprouts, & green onions garnished with fried shallots & cilantro.

**Served with crushed peanuts & Thai hot sauce upon request.**

## 🔥 N9. THAI KHAO SOI | ข้าวซอยโบราณ

Northern Thai style curry with egg noodles; served with shallots, green onions, red onions, fried chili, cilantro, pickled Chinese green mustard topped crispy egg noodles and lime

19.99

**Protein Choice:** Chicken, Pork or Tofu



\*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne.  
Parties of 5 or more are subject to auto gratuity. **Spice Level Options: Not Spicy OR Spicy On The Side Only**  
Vegan = (VG) | Gluten Free = (GF) | Contains Nuts or Sesame Seeds = (N)

# HOUSE SPECIAL



## HS1. PLA LUI SUAN | ปลาลุยสวน

Wok tossed fried whole fileted fish with Thai aromatics and dressing. Mint leaves, cilantro, white onions, green onions, red onions, lemongrass topped with fried chili and young green peppercorn

22.99

## 🔥 HS2. PLA SAM ROT | ปลาสามรส

Fried whole fileted fish wok tossed in a house-made spicy, sweet & sour sauce with white onions & bell peppers; topped with fried basil & dry fried whole chili

22.99



## 🔥 HS3. PAD PED PLA | ผัดเผ็ดปลา

Deep fried crispy catfish with green beans, bell peppers, basil, young peppercorn & pickled kra-chai (Chinese ginger) wok tossed in fragrant kaffir lime leaves and red chili paste

18.99

## HS4. PLA NUENG MA NAW FILLET

### ปลานึ่งมะนาว

Steamed Catfish fillet in spicy lime-garlic broth topped with cilantro & green onion

21.99



## HS5. TIGER CRIED STEAK

### เนื้อย่างริบอาย น้ำจิ้มแจ่ว

Grilled ribeye steak served over a medley of yellow onions, green onion and mushrooms served on a hot sizzling plate with Thai style hot & spicy sauce

27.99

## HS6. TEX-THAI BBQ FRIED RICE | N |

### ข้าวผัดเนื้อซี่โครงหมอบ

House smoked brisket fried rice topped with sesame seeds and 2 house smoked pork ribs with a Thai BBQ sauce

23.99



*\*Chef Recommended*



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# DESSERTS



## D1. MANGO STICKY RICE | VG | GF | N

ข้าวเหนียวมูนมะม่วงอัญชัน

Thai dessert dish in our sweet butterfly pea coconut sticky rice with sliced mango, coconut milk, sesame seeds, topped with mint leaves | 9.99

Add ice cream to your dessert +5.99 (Coconut/Vanilla)

## D2. FRIED BANANA | N |

กล้วยทอด ราดซอสคาราเมล

Fried Banana topped with caramel & sesame seeds | 9.99

Add ice cream to your dessert +5.99 (Coconut/Vanilla)



## D3. ICE CREAM | ไอศกรีม ; มะพร้าว, วานิลลา

Choice of Coconut or Vanilla | 7.99

## D5. THAI TEA CREME BRULEE

A twist on the classic Thai Tea infused Creme Brulee, powder sugar | 8.99

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K1. KID'S CHICKEN FRIED RICE | 8.99 | Kids size fried rice with eggs.

K2. KID'S CHICKEN NOODLES | 8.99 | Kids size stir-fried flat noodles with eggs in sweet soy sauce.

K3. KID'S FRENCH FRIES | 5.99 | French Fries tossed in light salt.

K4. KID'S CHICKEN TENDERS | 8.99 | Three Crispy chicken tenders cooked to perfection.

K5. COMBO (TWO TENDERS & FRIES) | 9.99 | Combo of Two Chicken Tenders & French Fries tossed in salt.

Kids 12 years old and under.

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WHITE RICE | 2

BROWN RICE | 3.5

STICKY RICE | 3.5

SIDE FRIED RICE | 6

CRISPY FRIED EGG | 3

STEAMED NOODLES | 4

STEAMED MIXED VEGGIES | 4

STIR FRIED NOODLES | 6

STIR-FRIED MIXED VEGGIES | 6

SAUCE | 2 (2oz, dipping sauces, fish sauce with chilli, cucumber sauce, peanut sauce, chili oil)

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ICED TEA | 3.99

(Sweet or Unsweetened) (Refillable)

(Add flavors of strawberry, peach or mango + 50¢ / Upcharge of flavors Every Refill)

THAI ICED TEA | 4.99 (No Refill)

THAI ICED COFFEE | 4.99 (No Refill)

LEMONADE | 3.5 (No Refill)

HOT TEA | 4

(Jasmine, Green, Lemon Ginger, Earl Gray, English Breakfast & Decaffeinated)

FOUNTAIN SODA | 3.5

Coca-Cola®, Diet Coke®, Sprite®, Dr.

Pepper® and Root Beer®

## BOTTLED/CAN BEVERAGES

Topo Chico® \$3.99

S.Pellegrino \$3.99

Fiji Bottle Water \$2.99

Coconut Water \$4.5

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DOUBLE SHOT ESPRESSO | 3

AMERICANO | 3.5

CAPPUCCINO | 3.75

FLAT WHITE | 3.75

CHAI TEA LATTE | 4.75

DIRTY CHAI LATTE | 5

LATTE - 12OZ/16OZ | 4.5 | 5

(16oz To-go Cup)

Add Flavor

(Vanilla, SF Vanilla, Caramel +0.75)



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# LUNCH SPECIALS

Dine-In Only Served With Crispy Wonton and House Soup (Vg)

**Choice Of Protein:** Chicken | Pork | Tofu | Vegetables \$14.99

**Lunch Combo:** A soft drink or iced tea and a crispy roll for \$17.99

**Add-On The Side:** A Crispy Roll \$1.50 / Fried Egg \$3 / Side Fried Rice \$5 / Brown Rice \$3.5

Available Monday-Friday 11:00 AM - 2:30 PM (**Excluding Holidays**)

Lunch Special Limited 1 Person Per Serving

Stir-Fried And Curry Dishes Are Served With Steamed Thai Jasmine White Rice

**No Substitutions**

## L1. THAI BASIL STIR FRY | PAD KRA PROW

ผัดกะเพรา

Thai style stir fry with bell peppers, onions, green beans, chili, garlic, & basil

## L2. BROCCOLI STIR FRY | ผัดบร็อกโคลี่

Stir-fried broccoli in a garlic house-made soy sauce

## L3. PAD SEE EW | ผัดซีอิ๊ว

Stir-fried flat rice noodles with egg, broccoli, & carrots in- house sweet soy sauce

**Spice Level Options:** Not Spicy OR Spicy On The Side Only

## L4. CASHEW NUT DELIGHT | N | ไก่ผัดเม็ดมะม่วงหิมพานต์

House-made soy sauce in baby corn, bell peppers, carrots, onions & cashews

## L5. WOK FRIED BASIL EGGPLANT | ผัดมะเขือยาวใบโหระพา

Wok fired stir fry in basil sauce with eggplant, white onions, bell peppers & basil

## L6. THAI FRIED RICE | ข้าวผัดตำหรับไทย

Fried rice with egg, tomatoes, yellow onions, green onions, & garnished with cilantro

**Spice Level Options:** Not Spicy OR Spicy On The Side Only

## L7. ORANGE CHICKEN +1 | N | ไก่กรอบซอสส้ม

Lightly battered chicken in a sweet tangy citrus sauce with broccoli, topped with “sesame seeds” & served with fresh orange slices

**Spice Level Options:** Not Spicy OR Spicy On The Side Only

## L8. VEGETABLE STIR FRY | PAD PAK | ผัดผักรวมมิตร

Wok tossed vegetables tossed in our in house-made stir fried sauce

## L9. GREEN CURRY +1 | MONDAY SPECIAL ONLY | แกงเขียวหวาน

Coconut green curry simmered with bamboo, eggplants, bell peppers & basil

**Spice Level Options:** Not Spicy OR Spicy On The Side Only

## L10. RED CURRY +1 | GF | แกงแดง

Coconut red curry simmered with bamboo, eggplants, bell peppers & basil

**Spice Level Options:** Not Spicy OR Spicy On The Side Only

## L11. YELLOW CURRY +1 | GF | แกงกะหรี่

Coconut yellow curry simmered with potatoes, carrots, and white onions

**Spice Level Options:** Not Spicy OR Spicy On The Side Only

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