


## Small Plates

- GF** **01 Summer Rolls** \$ 4.59  
Shrimp, rice vermicelli noodles, fresh lettuce, and mint leaves rolled in soft rice paper. Served with our home-made fish sauce.
- 02 Spring Rolls (Vegetarian, Fried)** \$ 4.59  
A crispy fried roll of Cloud Ear mushrooms, carrots, water chestnuts and rice vermicelli.
-  **03 Papaya Salad** \$ 5.99  
**GF** Julienne green papaya, carrots, cilantro, tomato and peanuts tossed in chili-lime dressing. (Moderate or hotter only; contains fish sauce)
- 04 Chicken Satay** \$ 6.99  
Grilled coconut curry chicken with peanut sauce.
- 06 Thai Style Fish Cakes** \$ 6.99  
Patties of Gray Featherback fish meat seasoned with Kaffir Lime leaves and chili paste. Served with sweet chili sauce. 5 pieces.
- 07 Mekong Wings** \$ 8.99  
Chicken wings marinated in fish sauce and sugar, deep fried with rice flour batter and then caramelized with fish sauce and garlic. Available regular or spicy.
- 08 Kim Chi** \$ 3.59

- GF** **80 Chinese Broccoli** \$ 6.99  
Choice of steamed with oyster sauce or stir fried with garlic.

*\*Due to different prep and cook times, small plates may be served with or after entrees.*

## Noodles (add \$1-2 per additional protein)

- 40 Pad Thai** \$11.99  
**GF** Sautéed rice noodles with eggs, peanuts, onions, cabbage, carrots and bean sprouts. Chicken, pork, or tofu. +\$2 for shrimp or beef.
- 41 Bún (Vietnamese cold Noodle)** \$11.99  
Cold rice vermicelli with hot grilled sliced pork along with lettuce, bean sprouts, mint, carrots and peanuts in sweet chili fish sauce.
- 44 Pad Siew** \$11.99  
Flat rice noodles in soy/tamarind sauce with egg, broccoli, sprouts, yellow & green onions. Chicken, pork, or tofu. +\$2 for shrimp, beef.
-  **45 Pad Kee Mao (Drunken Noodle)** \$11.99  
Fresh flat rice noodles sautéed in a fish/oyster/soy sauce with bell peppers, Thai basil, tomatoes, and chilies. Chicken, pork, or tofu. +\$2 for shrimp or beef. NOTE: medium heat and hotter recommended.

## Soups

- GF** **16 Pho Beef Noodle** \$11.99  
Rice noodles, vegetable plate, thinly sliced beef, tendon balls, tripe, and brisket in our homemade beef broth. +\$1 for extra rich broth.
- GF** **18 Vietnamese Chicken Noodle** \$11.99  
Rice noodles, green and yellow onions, shallots, cilantro, sliced chicken in homemade chicken broth.
- 84 Szechwan Beef Noodle Soup** \$12.99  
Rice noodles, Bok Choy, green onions, and beef brisket in spicy broth.


## Entrees with Rice (add \$1-2 per additional protein)

- 42 Pork Rice** \$11.99  
Grilled sliced pork in either Vietnamese garlic lemongrass or **spicy Korean red pepper** marinade. Served with jasmine rice.
- GF** **43 Thai Fried Rice** \$11.99  
Stir-fried Jasmine rice with eggs, pineapple, tomato, and onions. Choice of chicken, pork, or tofu. +\$2 for shrimp or beef.
- GF** **85 Garlic Fried Rice** \$11.99  
Fried jasmine rice with onions, eggs, and a choice of shrimp (+\$2), beef (+\$2), chicken, pork or tofu blended with a garlic-spice paste.
- 46 Kimchi Fried Rice** \$11.99  
Fried rice with kimchi, Korean pepper paste, onions, green onions, eggs, and a choice of shrimp (+\$2), beef (+\$2), chicken, pork or tofu.

## Curries (Served with Rice, add \$1-2 per add'l protein)

-  **30 Red Curry** \$11.99  
**GF** Coconut milk with peas, onions, baby corn, bamboo shoots, Thai Basil, and Kabocha in red curry. Chicken/pork/tofu. +\$2 shrimp/beef.
-  **31 Massaman (yellow) Curry** \$11.99  
**GF** Yellow curry with potatoes, onion, carrots, coconut milk, and roasted peanuts. Chicken, pork, or tofu. +\$2 for shrimp or beef.
-  **32 Green Curry** \$11.99  
**GF** Thai eggplant, green bell peppers, onions, bamboo shoots and Thai Basil. Chicken, pork, tofu. +\$2 for shrimp/beef. HOT/THAI HOT ONLY.
-  **33 Panang Curry** \$11.99  
**GF** Sweet creamy curry from red chilies, peanuts and coconut with pineapple, bamboo shoots, onions, and bell peppers. Choice of chicken, pork, or tofu. +\$2 for shrimp or beef.

*\*Curry sauces contain some fish sauce; Moderate heat or hotter only.*

 Different levels of spice available: regular, hot, and Thai hot. We typically prepare it moderately spicy unless otherwise specified.

**GF** Gluten-free Ingredients.

Vegetables subject to seasonal availability—a substitute may be provided if the listed ingredient is not available. Extra Ingredients min \$1.00/ea. Prices include tofu, chicken or pork. Shrimp and beef available for \$2 extra. Additional proteins are \$1/\$2 extra each.

## **Special Extra**

### **82 Soy Sauce Egg (酱油蛋) \$ 1.00/ea**

Chicken eggs hard boiled in soy sauce, peanut and spice broth.

### **09 Pork Meat Balls (猪肉丸子) \$ 5.99**

Fried meat-balls made from in-house ground pork and seasoned with curry powder and Chinese spices.

## **Special Entrees (add \$1-2 per additional protein)**

### **49 Japchae \$11.99**

Korean sweet potato noodles sautéed with onions, cabbage, green peppers, carrots, and mushrooms in black pepper sauce with chicken, pork, or tofu. +\$2 for shrimp or beef.

### **GF 86 Singapore Noodle \$11.99**

Sauteed rice vermicelli, egg, onions, carrots and sprouts seasoned with a dry yellow curry. Chicken, pork, or tofu. +\$2 for shrimp or beef.

### **88 Squash & Basil Stir Fry \$11.99**

Fresh mixed summer squashes and Thai Basil, garlic and onions, sautéed with your choice of chicken, pork, or tofu. +\$2 for shrimp or beef. Served with steamed Jasmine rice.

### **90 Eggplant & Basil Stir Fry \$11.99**

Fresh Asian eggplant, garlic, green and yellow onions, and green bell peppers sautéed with your choice of chicken, pork, or tofu. +\$2 for shrimp or beef. Served with steamed Jasmine rice.

### **89 Chinese Barbequed Pork (Char Siu) \$13.99**

Roasted boneless Chinese-style barbequed pork. Served with steamed Jasmine rice. LIMITED AVAILABILITY – ask your server but usually available on Wednesdays and Saturdays.

### **91 Poached Pork Belly (卤五花肉) \$ 13.99**

Marinated poached pork belly. Served with steamed Jasmine rice and vinegar/chili/garlic dipping sauce. LIMITED AVAILABILITY – ask your server.

### **93 Dan Dan Noodle (担担面) \$11.99**

Fresh wheat noodles with a spicy sauce made from peppers, ground pork, and Szechuan peppercorns.

### **94 Spicy Chicken (辣子鸡) \$11.99**

Pieces of chicken thigh marinated in Szechwan peppercorns, dried chilies, and Chinese spices then sautéed in our hot chili oil. Served with steamed Jasmin rice. HOT/THAI HOT ONLY.

**Drinks (free refills on hot tea and fountain drinks only)**

<b>Fountain Soda</b>	<b>\$ 2.59</b>
Pepsi, Diet Pepsi, Sierra Mist, Schweppes Ginger Ale, Mug Root Beer, Mountain Dew, Pink Lemonade, Club Soda	
<b>Hot Tea (per person)</b>	<b>\$ 1.99</b>
Choice of Green, Black, or Jasmine Teas.	
<b>Lipton Brisk Iced Tea</b>	<b>\$ 2.59</b>
Free Refills. Unsweetened.	
<b>Thai Iced Tea</b>	<b>\$ 3.50</b>
Black tea brewed with spices and cane sugar with evaporated milk.	

**Wine****Chartron La Fleur Red      Bottle \$18.99/Glass \$6.50**

Our house red wine comes from the Bordeaux region of France where climate, soil and a long tradition of winemaking consistently produce some of the world's top wines. Blend of 70%Merlot/30% Cabernet Sauvignon. Dry and earthy with blackberry and pepper notes.

**Roucas Sauvignon Blanc      Bottle \$18.99/Glass \$6.50**

Our house white is a French Sauvignon Blanc which pairs beautifully with our spicy dishes. Light bodied with flavors of melon, lime and grapefruit with herbal notes and a long finish.

**Corkage**

Craving a wine or beer we don't carry? Bring your own and drink it with your meal.

<b>Corkage(per 750ml bottle, wine)</b>	<b>\$8.00</b>
<b>Corkage(per 12oz bottle, beer)</b>	<b>\$2.00</b>

**Hard Cider & Ginger**

<b>Austin EastCiders Brut (Texas)</b>	<b>\$ 3.99</b>
Crisp and Dry with only 3 grams of residual sugars. Champagne and citrus notes together with tart apple. 5.0% ABV	
<b>Crabbie's Alcoholic Ginger Beer (Scotland)</b>	<b>\$ 4.59</b>
Asian Ginger, steeped 8 weeks and fermented. Spicy. Try it over ice if you like less heat from your ginger. 4.8% ABV	

**Imported & Craft Beers**

Listed from lightest to most intense.

<b>Asahi Super Dry (Japan)</b>	<b>\$ 4.59</b>
Very light and crisp with a dry finish. Brewed from a mixture of rice and barley. 5.0% ABV.	
<b>Singha (Thailand)</b>	<b>\$ 4.59</b>
Refreshing with a slightly sweet malt flavor. 5.0% ABV	
<b>Bitburger Pilsner (Germany)</b>	<b>\$ 4.59</b>
Crisp with a hint of hop bitterness. Germany's top-selling domestic. 4.8% ABV. Great paired with a sweet Pad Siew.	
<b>Blue Moon (USA)</b>	<b>\$ 3.99</b>
Belgian-style wheat ale brewed spiced with coriander and Valencia orange peel. Creamy with sweet, fruit and spice notes. 5.4% ABV. Perfect with a Pad Thai.	
<b>Dogfish 60 Minute IPA (USA)</b>	<b>\$ 4.59</b>
A full-bodied ale with tremendous amounts of Northwest hops. Citrus nose and enough bite to satisfy your hop cravings. 6.0% ABV. Pair with spicy dishes like drunken noodle.	
<b>Parkway Baltic Porter (Salem, VA)</b>	<b>\$ 3.99</b>
Massive body and intense coffee and chocolate flavors. Sweet finish. 7.1% ABV. Great with spicy foods.	