

TAPAS

House fried peanuts seasoned with Thai herbs 3 *(Vegetarian) (Gluten-Free)*

Fried taro sticks seasoned with sea salt. Served with spicy chili sauce 5 *(Vegetarian) (Gluten-Free)*

Miang Kum Som-oh bite-sized pummelo fruit salad on betel leaves w/ toasted coconut, peanut, lime, ginger, shrimp & shallots in a palm sugar dressing 5 *(Gluten-Free)*

Ma-Hor bite-sized fresh pineapple topped with ground pork, shrimp, onion and peanut 6

Crispy quail served w/spicy sauce 6

Steamed assorted vegetables with Nahm-Prik (eggplant relish) 7 *(Vegetarian) (Gluten-Free)*

Kanom-krok quail eggs seasoned with soy sauce and scallions 7 * *(Vegetarian)*

Spicy Thai wings served with side of Asian pickles (daikon & carrots) 7

Crispy squid tossed in spicy chili-garlic sauce 7

Gaeng-Kua Prince Edward Island mussels in curry broth served w/sticky rice 9 *(Gluten-Free)*

Brussels Sprouts fried and seasoned 7 *(Gluten-Free)*

Oysters served raw w/chili-lime dressing and fried shallots (3 per order) 8 *(Gluten-Free)*

SOUP

Hot & Sour Tilapia soup 7 *(Gluten-Free)*

Tilapia, shiitake, cherry tomato, scallion, saw cilantro, and cilantro in an herbal broth

FINE PRINT: We use peanuts, shrimp, meat, eggs, sugar, salt, wheat & dairy products in our preparations. We do not use MSG. If you have allergies or concerns, ask for a list of ingredients. Please, no substitutions. We reserve the right to add 18% gratuity to parties of 6 or more. * **Consumption of undercooked meat, eggs, or seafood may result in food borne illness.**

GRILL BAR

(Served 2 skewers per item)

Chicken breast skewers grilled with seasoning soy sauce. Served with sweet chili sauce 5

Pork belly skewers marinated with salt, sprinkled with chopped scallion 5 *(Gluten-Free)*

Beef skewers marinated in ginger, garlic, soy sauce, lime leaves, lemongrass 5 *

Pork Satay served with homemade peanut sauce and cucumber salad 8 *(Gluten-Free)*

Shrimp skewers served with spicy garlic lime dipping sauce 7

Scallop wrapped in bacon skewers served with spicy garlic lime dipping sauce 8 **(Gluten-Free)*

Asparagus wrapped in bacon skewers 5 *(Gluten-Free)*

Dates wrapped in bacon skewers 5 *(Gluten-Free)*

Tofu skewers brushed with teriyaki sauce 4 *(Vegetarian)* *(Gluten-Free when sub sweet chili sauce)*

Shiitake skewers with teriyaki seasoning sauce 4 *(Vegetarian)*

Portabella mushroom skewers brushed with sesame oil & mushroom sauce 4 *(Vegetarian)*

Thai sticky rice ball with soy sauce, pepper, scallion, and garlic (served 1) 3 *(Vegetarian)*

THAI SALAD

Apple Salad 7 *(Gluten-Free)*

Local apples, shrimp, roasted coconut and roasted peanuts in a sweet, sour dressing

Wolfe's Neck Farm Organic Beef Salad 13 *(Gluten-Free)*

Organic beef served medium rare, mixed with red onion, cucumber, lemongrass, mint and chili lime dressing, served on fresh lettuce

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ENTREES

Kee Mao Noodles

Stir-fried wide rice noodles with onion, tomato, pepper, bamboo shoot, Chinese broccoli, Thai basil, and egg. (Chicken 12) (Shrimp 15) (Combo 15)

Available vegetarian with organic tofu 12

Yellow Curry Jay 12

Organic tofu, summer squash, asparagus, carrot, pepper, snow peas, and cauliflower topped with fried shallots in homemade yellow curry. *(Vegetarian) (Gluten-Free)*

Woon-Sen Pat Thai

Stir-fried glass noodles w/shallots, chopped tofu, salted daikon, bean sprouts, and Chinese chive wrapped in a Thai egg omelet. Served w/raw bean sprouts, lime, ground peanuts, and chili flakes.

(chicken or tofu 12) (shrimp 15) (combo 15) *(Gluten-Free)*

Pork Hocks Braised with Star Anise 14

Simmered in a rich dark stock made with “parlow spice”(Chinese five spice). Served with jasmine rice, hardboiled egg, tofu, Asian mustard green pickles, and spicy & sour chili-lime sauce.

One of the most popular street foods in Thailand.

Kra-Prao Chicken 14

Ground chicken stir-fried with hot basil, onion, green beans, and red pepper. Served with fried egg, jasmine rice, and a spicy fish sauce.

Fried Rice with Crab 15

Stir-fried jasmine rice with Jonah crab claws, Maine crab meat, onion, green onion, garlic, and egg.

The fried rice is served with a side of spicy fish sauce, lime, and cucumber slices. *(Gluten-Free)*

Beef Panaeng 15

Braised organic Wolfe’s Neck Farm beef in a flavorful panaeng curry (salty and sweet with aromas of Thai basil and lime leaves) with coconut cream, served with jasmine rice. *(Gluten-Free)*

Mama’s Fried Chicken 15

Fried chicken served with sticky rice and green papaya salad containing shrimp, veggies and peanuts.

Lamb Mussaman Curry 18

All-natural lamb simmered in coconut cream with potato, onion, and peanuts.

Served with cucumber relish and jasmine rice. *(Gluten-Free)*

Yaowarat Duck 19

Crispy duck with five spice honey sauce. Served with jasmine rice, pickled ginger, Chinese greens, and dark soy sauce.

SIDES Sticky rice 2 Jasmine rice 2 Steamed vegetables 5

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