TAPAS

House fried peanuts seasoned with Thai herbs 3 (Vegetatian) (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 *

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

Crispy squid tossed in spicy chili-garlic sauce 7

Gaeng-Kua local 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

Tom Kha Gai Coconut Soup 7 (Gluten-Free)

chicken, onion, cilantro

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

Green Papaya Salad 8 *(Gluten-Free)* Shrimp, carrots, tomatoes, green beans, ground peanuts, and saw cilantro in a tamarind dressing. Add rice vermicelli noodles for \$2.

ENTREES

Kee Mao Noodles

Stir-fried wide rice noodles with onion, tomato, pepper, bamboo shoot, Chinese broccoli, Thai basil, and egg. (Chicken 14) (Shrimp 16) (Combo 17) Available vegetarian with organic tofu 14

Woon-Sen Pad 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 14) (shrimp 16) (combo 17) (Gluten-Free)

Mussaman Curry Jay 15

Tofu, potato, onion, peanut in Mussaman coconut curry. Topped with fried shallots. Served with cucumber salad and Jasmine Rice. (Vegetarian) (Gluten-Free)

Pork Hocks Braised with Star Anise 15

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 15

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 & Shrimp 16

Stir-fried jasmine rice with Maine crab meat, shrimp, 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 16

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)

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

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 I8% gratuity to parties of 6 or more.

* This food is or may be served raw or undercooked or may contain raw or undercooked foods.

Consumption of this food may increase the risk of foodborne illness.

Please check with your physician if you have any questions about consuming raw or undercooked foods.