



DINE-IN MENU

TAPAS

House Fried Peanuts w/ thai herbs (V+GF+SF)	4
Kanom Jeeb Gai chicken dumplings with ginger, scallion, onion, shiitake and carrot with a side of sesame soy dipping sauce and fried garlic (SF)	9
Miang Kum Som-Oh coconut, peanut, lime, pummelo, ginger, shrimp, shallot, served on four betel leaves (GF)	8
Ma-Hor bite-sized pineapple, pork, shrimp, onion, peanut (GF)	8
Kanom-Krok Quail Eggs* soy, scallions (GF+SF)	9
Spicy Thai Wings w/ asian pickles (SF)	9.5
Crispy Squid w/ spicy chili-garlic sauce	10
Gaeng-Kua Local Mussels in curry broth w/ sticky rice (GF)	12
Brussel Sprouts double-fried and seasoned (SF)	8

GRILL BAR (2 SKEWERS PER ORDER)

Chicken Breast Skewers soy seasoning, w/ sweet chili (SF)	7
Pork Belly Skewers salt, scallion (GF+SF)	8
Beef Skewers* seasoned with ginger, garlic, soy, lime leaf lemongrass (GF+SF)	9.5
Shrimp Skewers w/ spicy garlic lime (GF)	10
Scallop Wrapped in Bacon* w/ chili garlic lime (GF)	11
Asparagus Wrapped in Bacon (GF+SF)	8
Dates Wrapped in Bacon (GF+SF)	8.5
Tofu (V+SF) with teriyaki or with a side of sweet chili (GF)	7.5
Shiitake Skewers w/ teriyaki (V+SF)	7.5
Portobello Skewers sesame oil, mushroom sauce (V+SF)	7.5
Thai Sticky Rice Ball soy, pepper, scallion, garlic (V+GF+SF)	4

THAI SALADS AND SOUPS

Apple Salad green apple, shrimp, roasted coconut, roasted peanut, sweet + sour dressing (GF)	9.5
Green Papaya Salad shrimp, green papaya, carrot, tomato, green bean, ground peanut, saw cilantro, tamarind dressing. add rice vermicelli noodles for \$2 (GF)	11
Goi Hed (Northern Thai Grilled Mushroom Salad) assorted North Spore mushrooms, chili, shallot, soy, lime, mint, long-leaf cilantro, roasted rice powder, lettuce (V+SF)	11
Goi Moo (Northeastern-style Spicy Pork Salad) grilled pork belly mixed with chili, shallots, fish sauce, lime juice, mint, cilantro, and roasted rice powder (GF+SF)	12
Tom Ka Gai chicken soup with North Spore local mushroom, herbal coconut milk, lime, scallion, cilantro, palm sugar, tamarind (GF+SF)	8

ENTREES

Kee Mao (Drunken Noodles) 18 wide rice noodles, onion, tomato, bell pepper, bamboo shoot, Chinese broccoli, Thai basil, egg, with oyster sauce or mushroom sauce choice: Tofu (V+SF) Chicken Shrimp (19) Combo (20)
Woon-Sen Pad Thai (GF) 18 glass noodles, Chinese chive, shallot, salted daikon, bean sprout, fish sauce, and tofu wrapped in a Thai egg omelet w/ raw bean sprouts, lime, ground peanuts, chili flakes choice: Tofu(SF) Chicken(SF) Shrimp (19) Combo (20)
Red Curry Jay (V+GF+SF) 17 tofu, broccolini, red pepper, zucchini, green beans, summer squash, Thai basil, garlic, shallot, galangal, red chili w/ jasmine rice
Kra-Prao Chicken 19 stir-fried ground chicken, hot basil, onion, green bean, red pepper, w/ fried egg, jasmine rice, side spicy fish sauce
Shrimp Fried Rice (GF) 20 stir-fried jasmine rice, shrimp, onion, green onion, garlic, egg w/ spicy fish sauce, lime, cucumber
Beef Panaeng (GF) 20 braised beef, salty + sweet panaeng curry, aromas of Thai basil and lime leaf w/ coconut cream + jasmine rice
Chicken Panaeng (GF) 18 braised chicken, salty + sweet panaeng curry, aromas of Thai basil + lime leaf w/ coconut cream + jasmine rice
Khao Soi Gai 18 Northern Thai chicken curry noodle soup w/ egg noodles, chicken, homemade curry paste, coconut milk, pickled mustard greens, shallots, lime, and cilantro
Yaowarat Duck 22 crispy duck in a five spice honey sauce w/ jasmine rice, pickled ginger, Chinese greens, dark soy sauce

SIDES (V+GF+SF)

Sticky Rice Basket	3.5
Jasmine Rice	3.5
Cast-Iron Bok Choy	8
Peanut Sauce	3.5

We use peanuts, shrimp, meat, eggs, sugar, salt, wheat & dairy products in our preparations. If you have allergies or concerns, ask for a list of ingredients. Please, no substitutions.

*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.

In order to ensure fair wages for our kitchen staff all checks include an additional 3% "Kitchen fair wage fee" that is directly paid out to our hard working kitchen staff

(V)-Vegetarian (GF)-Glutenfree (SF)- Shellfishfree