SMALL PLATES

Crispy Roll

Deep fried Seasoned sliced veggie rolls served with a side of plum sauce \$ 6.95

€-San sausage

Traditional North-eastern Thai sausages served with peanuts and ginger \$8.95

Ted's Edamame

Steamed soybeans tossed in truffle sea salt \$ 6.95

Wonton Crisps

Crispy wonton skin topped with parmesan cheese and green onions \$ 6.95

Prawn Crackers

Served with sweet and spicy chili sauce. \$5.95

Larb Tod

Deep fried Traditional Thai marinated chicken cakes \$ 8.95

Simply Fried and Spicy

Crispy fries drizzled in homemade wasabi glaze and spicy aioli \$6.95

Winter Shrimp

Marinated shrimp wrapped and fried in wonton skin served with plum sauce \$9.95

Blistered Shishito*

Pan seared Shishito peppers glazed in our savory sauce and topped with truffle salt \$7.95

Zapp Salmon'

Salmon Sashimi in spicy fish sauce topped with scallions and fried shallots. \$9.95

Satay

Grilled marinated chicken skewers served with peanut sauce and cucumber sauce. \$8.95

E-SAAN BAN HAO

Fraditional Northeastern Thai

Cuisine X

Papaya Salad**

Shredded green papaya, tomatoes, green string bean mixed with fresh lime juice (shrimp paste optional for E-san style). \$14.95

Larb Aroi

E-san style Larb with choice of meat, green onion, scallions cooked with traditional lime dressing. Chicken \$14.95/Pork \$15.95/Beef \$16.95/Fish \$19.95

Gai Yang / Moo Yang

Grilled Traditional E-san Thai Chicken or pork served with Sticky Rice \$ 17.95 / \$18.95

Nua Yang

Grilled Traditional €-san beef served with sticky rice \$19.95

Tom Zapp "

Zesty E-Saan Stew with your choice of meat. Chicken \$15.95/ Pork \$16.95/ Beef \$17.95/ Fish

\$ 19.95/ Shrimp \$19.95

Num Tok*

Grilled slices of beef, onion, scallions, and Thai herbs in lime dressing \$ 16.95

Mee Kolaat

Noodle rice noodles sauteed with Sweet soy sauce, egg, bean sprouts, and scallions. Chicken or veggies \$14.95/ pork \$15.95/ Beef \$16.95/ Shrimp \$19.95

Burapa Noodle*

Your choice of meat stir-fried and laid onto a bed of crispy egg noodles topped with Spicy Chili Gravy. Chicken and Veggies \$14.95 / Pork \$15.95 / Beef \$16.95 / Shrimp \$19.95

Jackfruit Salad*

Steamed green jackfruit, minced pork, tomatoes, and green beans in preserved shrimp dressing. \$15.95

Grilled Octopus

Seasoned whole octopus sliced and grilled served with zesty that dressing. \$18.95

ENTRES

ALL ENTREES COME WITH A
CHOICE OF: CHICKEN, VEGGIES, OR
TOFU \$14.95 / PORK \$15.95 / BEEF
\$16.95 / SHRIMP \$19.95

PAD THAI

Stir fried rice noodles egg, bean sprouts, and scallions topped with chopped peanuts

PAD SEE EW

Flat rice noodles stir fried in light brown sauce, egg, and broccoli

FAMOUS KAPROW

Choice of Meat stir fried in spicy basil sauce, peppers, and onions served with a side of white rice.

CRISPY BASIL'

Breaded and fried chicken in spicy basil sauce with peppers served with a side of white rice. No substitutes. \$16.95

THAI FRIED RICE

Traditional thai style fried rice with your choice of meat, onions, and tomatoes.

DRUNKEN NOODLE

Rice noodles sauteed with tomatoes, peppers, onion, and basil leaves in spicy house sauce.

GREEN CURRY

Green coconut curry with bamboo shoots, green beans, and eggplant served with a side of white rice.

PANANG CURRY

Homemade red peanut curry topped with bell pepper and basil leaves served with a side of white rice.

SPECIALS

PLA TOD

Seasonal whole fish deep fried and served with spicy mango chili sauce and a side of white rice. MP. market price

EGGPLANT DELIGHT

Battered and fried eggplant topped with shrimp in our house spicy bean sauce. \$19.95

GRILLED SALMON

Grilled salmon filet on a bed of white rice surrounded by fresh and pickled vegetables. \$23.95

PLA PAO

Seasonal fish wrapped in banana leaves and roasted, served with homemade spicy sauce and a side of white rice. MP. market price

CRISPY DUCK

Half crispy duck topped with dazzling sweet chili sauce and crispy basil leaves \$23.95

NUCLEAR CHALLENGE****

!!Consumers Beware!! A Special blend of that herbs and the hottest peppers including that chilies, ghost peppers, and habaneros stir fried with chicken, a side of white rice. If finished in under 30 minutes you get a free dessert and a photo in our hall of fame! "We are not liable for any injuries or illness after consumption"

\$25.95 Shrimp \$30.95

*Less spicy ** Spicy MP. market price

"Eating certain raw or undercooked foods may increase the risk of foodborne illness."

TLARB PED UDONT*

Seasoned ground duck, chicken liver, green onions, and mortared rice tossed in spicy lime dressing served with thai sticky rice and mixed fresh vegetables.

\$25.95

Siam Steak

Marinated sliced pan grilled steak served with pickled vegetables topped with a fried egg. \$20.95

LUNCH SPECIALS \$12.95

Choice of one listed entree.

Comes with a Crispy Spring Roll.

sub. Beef or pork \$1.00

upcharge. Shrimp is
\$2.00 upcharge.

Pad Thai
Thai Fried Rice
Green Curry
Kaprow (Spicy ground chicken stir fried with basil leaves and topped with a fried egg. Served with rice.)

SWEETTOOTH

MANGO DREAMBOAT

Fresh sliced mango on top of sweet sticky rice in a sea of sweetened coconut milk. \$9.95

BANANAS AND CREAM

Banana wrapped and fried served with a scoop of ice cream. \$8.95

DESSERT OF THE DAY

Please ask your server for the current selection of desserts and cakes we have available. MP.

MARIPOSA POND

Blue tapioca pearls, coconut, water chestnuts, and lotus seeds in sweet coconut milk. \$8.95

SIDES

Peanut sauce \$5

Jasmine Rice \$3

Sticky Rice \$4

Sweet Sticky Rice \$6

House Spicy chili Sauce \$7

Cucumber Sauce\$5

Sweet Plum Sauce \$4

Happy Hour 4-7 pm Monday-Friday Half price on Draft Beer and 10% off select Cocktails

NON-ALCOHOLIC

1.Thai Iced Tea \$5.95 2.Thai Iced Coffee \$5.95

3.Iced Plum Drink \$5.95

SPECIALTY DRINKS

BUTTERFLY FIZZ

Vodka, Blue Curacao, Butterfly pea tea, syrup, sugar rim. \$14.00

GINGER Thyme LEMONADE

Tequila, ginger root, Thyme, lemon juice, honey syrup. \$12.00

OLD FASHIONED PROHIBITION

Whiskey, Bitters, sugar cubes, Orange zest. \$12.00

COSMIC COSMO

Shimmer Vodka, Triple Sec, Cranberry juice, Lime juice, Sugar rim. \$13.00

PASSIONFRUIT LUST

Tequila, habanero, Passion Fruit Puree, Orange and lime. \$14.00

ALL HANDS ON DECK, MARY!

Vodka, Bloody Mary mix, pickles, olives, seasoned bacon, celery garnish. *ask to make it spicy!* \$14.00

LYCHEE LAVENDER MIMOSA

Sparkling Rosé, lychee juice, Lavender syrup. \$11.00

SIDECAR RACER

Cognac, orange liqueur, Lemon juice, and orange slices. \$10.00

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