

## Appetizers & Small Plates

- GF** **01 Summer Rolls** \$ 2.95  
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)** \$ 3.95  
A crispy fried roll of Cloud Ear mushrooms, carrots, water chestnuts and rice vermicelli.
-  **03 Papaya Salad** \$ 4.95  
**GF** Julienne green papaya, carrots, cilantro, tomato and peanuts tossed in chili-lime dressing. (Moderate or hotter only; contains fish sauce)
- 04 Chicken Satay** \$ 5.95  
Grilled coconut curry chicken with peanut sauce.
- 06 Thai Style Fish Cakes** \$ 5.95  
Patties of Gray Featherback fish meat seasoned with Kaffir Lime leaves and chili paste. Served with sweet chili sauce. 5 pieces.
- 07 Mekong Wings** \$ 6.95  
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** \$ 2.50
- GF** **80 Chinese Broccoli** \$ 4.95  
Choice of steamed with oyster sauce or stir fried with garlic.

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

- GF** **40 Pad Thai** \$ 9.99  
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)** \$ 9.99  
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** \$ 9.99  
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)** \$ 9.99  
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** \$ 9.99  
Rice noodles, bean sprouts, green onion, cilantro, thinly sliced beef, tendon balls, tripe, and brisket in our homemade beef broth.

- GF** **18 Vietnamese Chicken Noodle** \$ 8.99  
Rice noodles, green and yellow onions, shallots, cilantro, sliced chicken in homemade chicken broth.

- 84 Szechwan Beef Noodle Soup** \$ 9.99  
Rice noodles, Bok Choy, green onions, and beef brisket in spicy broth.

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

- 42 Pork Rice** \$ 9.99  
Grilled sliced pork in either Vietnamese garlic lemongrass or **spicy Korean red pepper** marinade. Served with jasmine rice.

- GF** **43 Thai Fried Rice** \$ 8.99  
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** \$ 8.99  
Fried jasmine rice with onions, eggs, and a choice of shrimp (+\$2), beef (+\$2), chicken, pork or tofu blended with a garlic-spice paste.

- 87 Kalbi Beef Short Ribs** \$ 9.99  
Grilled barbecue beef short ribs in Korean soy/sesame/pear marinade served with jasmine rice.


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

-  **30 Red Curry** \$ 9.99  
**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** \$ 9.99  
**GF** Yellow curry with potatoes, onion, carrots, coconut milk, and roasted peanuts. Chicken, pork, or tofu. +\$2 for shrimp or beef.
-  **32 Green Curry** \$ 9.99  
**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** \$ 9.99  
**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.

## Lunch(11:30am-2:30pm M-F,+\$2 shrimp-beef/\$1 ad prot)

-  **L30 Red Curry** \$ 7.99
-  **L31 Massaman (yellow) Curry** \$ 7.99
-  **L32 Green Curry** \$ 7.99
-  **L33 Panang Curry** \$ 7.99
-  **L40 Pad Thai** \$ 7.99
- L43 Thai Fried Rice** \$ 7.99
- L85 Garlic Fried Rice** \$ 7.99

 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.

**NEW****09 Pork Meat Balls (猪肉丸子) \$ 4.99**

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 \$ 9.99**

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 \$ 9.99**

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 \$ 9.99**

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 \$ 9.99**

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) \$ 9.99**

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

**NEW****91 Poached Pork Belly (卤五花肉) \$ 12.99**

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

**92 Crispy Rice Salad \$ 9.99**

Laotian style with red curry crispy rice, coconut, lime, scallions, red onions, peanuts, fresh ginger, mint, and cilantro with lettuce wraps. Available with Nam (fermented Thai pork) sausage (+\$2) or shrimp (+\$2). Note – this dish can only be prepared moderately spicy or hotter.

**NEW****93 Dan Dan Noodle (担担面) \$ 9.99**

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

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

<b>Fountain Soda</b>	<b>\$ 1.99</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>\$ 1.50</b>
Choice of Green, Black, or Jasmine Teas.	
<b>Lipton Brisk Iced Tea</b>	<b>\$ 1.99</b>
Free Refills. Unsweetened.	
<b>Thai Iced Tea</b>	<b>\$ 2.50</b>
Black tea brewed with spices and cane sugar with evaporated milk.	
<b>Vietnamese Coffee</b>	<b>\$ 3.50</b>
Chicory coffee slow-dripped over condensed milk. Hot or over ice.	

**Wine****Chartron La Fleur      Bottle \$17.99/Glass \$4.50**

Our house 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.

**Red:** blend of 70%Merlot/30% Cabernet Sauvignon. Dry and earthy with blackberry and pepper notes.

**White:** Sauvignon Blanc. Floral and fruity, clean and bright.

**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>Crispin Browns Lane (England)</b>	<b>\$ 3.99</b>
Crisp and tart with a dry finish. Pressed and fermented in England using England's famous cider apples. 5.0% ABV	
<b>Crabbie's Alcoholic Ginger Beer (Scotland)</b>	<b>\$ 3.99</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>\$ 3.99</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>\$ 3.99</b>
Refreshing with a slightly sweet malt flavor. 5.0% ABV	
<b>Bitburger Pilsner (Germany)</b>	<b>\$ 3.99</b>
Crisp with a hint of hop bitterness. Germany's top-selling domestic. 4.8% ABV. Great paired with a sweet Pad Siew.	
<b>Leffe Blond Abbey Ale (Belgium)</b>	<b>\$ 3.99</b>
Creamy with sweet, fruit and spice notes. 6.6% ABV	
<b>Dogfish 60 Minute IPA (USA)</b>	<b>\$ 3.99</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>Leffe Brown Abbey Ale (Belgium)</b>	<b>\$ 3.99</b>
Big-bodied, a bit sweet and complex with notes of raisin, plum, and spice. 6.5% ABV	
<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.	