



Appetizers

Satay skewers - choice of chicken, beef, or mixed <i>with peanut sauce and cucumber salad</i>	\$9
Fresh spring rolls – <i>veg/tofu, or shrimp (+\$2)</i>	\$9
Crispy spring rolls- <i>with vegetables and tofu</i>	\$9
Summer rolls- <i>with tofu, cabbage, and bean sprouts in rice noodles</i>	\$9
Tod mun pla - <i>fish cakes with sweet and sour sauce</i>	\$9
Pot stickers <i>with pork and vegetables and ginger soy sauce</i>	\$9
Pan Fried Roti Bread <i>with Yellow curry, carrots, and potatoes</i>	\$9
Triangles two ways <i>with cream cheese and cheddar cheese with crab meat</i>	\$9
Golden Shrimp- <i>marinated shrimp wrapped with egg noodles and gently fried</i>	\$10
Kratong Tong <i>minced curried chicken, potatoes, and carrots served with crispy shells</i>	\$10
Crispy Vegetables- <i>with broccoli, green beans, tofu, carrots, and onions</i>	\$9
Peek Gai- <i>crispy chicken wings stuffed with minced chicken and vegetables</i>	\$10
Crispy Calamari - <i>calamari tossed in panko/tempura mix</i>	\$10

Soups – with choice of chicken, tofu, or shrimp (+\$2)

Tom yum <i>with lemongrass, mushrooms, and tomatoes</i>	\$4 cup I \$12 pot
Tom kha <i>with coconut milk, lemongrass, mushroom, and tomatoes</i>	\$4 cup I \$12 pot
Tofu - <i>with vegetable broth, soft tofu, carrots, baby corn, and green onions</i>	\$4 cup I \$12 pot
Wonton - <i>with shrimp and pork wontons, mixed vegetables</i>	\$4 cup I \$12 pot

Salads

Papaya salad <i>with green beans, cherry tomatoes, roasted peanuts, thai chili, and garlic</i>	\$10
Yum salad <i>with chili, mint, basil, cherry tomatoes, onions, choice of beef or shrimp (+\$2)</i>	\$12
House salad <i>with mixed greens, bean sprouts, tomatoes, cucumbers, hard-boiled egg</i>	\$8
Crispy duck salad <i>with mixed greens, tomatoes, onions, cashews, and pineapple</i>	\$14
Larb <i>with minced chicken or beef, mint, scallions, green onions, thai chili</i>	\$10

Noodles - choice of chicken, beef, vegetables, shrimp (+\$3) or duck (+\$3)

Lad Nar- <i>rice noodles with chinese broccoli and garlic soy gravy</i>	\$14
Pad thai- <i>rice noodle with egg, bean sprouts, tofu, onions, lime and peanuts</i>	\$14
Drunken noodle <i>flat rice noodles with, thai basil, tomato, chili garlic and kai lan</i>	\$14
Pad see-ew <i>flat rice noodle with chinese broccoli, egg, and sweet soy sauce</i>	\$14
Birds Nest- <i>chicken, shrimp, bamboo, onions, seasonal vegetables in crispy egg noodle</i>	\$15
Gai Qua - <i>flat rice noodle with cabbage, squid, chicken and green onions</i>	\$14

Rice - choice of chicken, beef, shrimp (+\$3), or roast duck (+\$3)

Rama spicy rice <i>with egg, thai basil, thai chili, onions, tomatoes, and garlic</i>	\$14
Pineapple fried rice <i>with chicken, shrimp, tomatoes, onions, cashews, and pineapples</i>	\$16
Thai fried rice <i>with tomatoes, onions, garlic, and green onions</i>	\$12
Crab fried rice <i>with egg, onions, and tomatoes</i>	\$16

Specials

Crying tiger – <i>grilled 10oz Flat Iron Steak with field greens and lime sauce</i>	\$22
Shaking Beef - <i>cubed Rib-eye with cherry tomatoes, onions, and fried shallots</i>	\$20
Kanna moo krob - <i>crispy pork belly, kai lan, and garlic</i>	\$16
Kra Pao with chicken- <i>minced chicken, basil, mint, bell peppers, onions, and thai chili</i>	\$14
Roast Duck- <i>with garlic sauteed spinach and pickled ginger</i>	\$18
Garlic and pepper crusted chicken, beef or shrimp (+\$3) <i>with sweet and spicy reduction</i>	\$14
Cashew with chicken or beef <i>cashew nuts, carrots, onions, roasted chili, chicken</i>	\$14
Duck Red Curry- <i>with pineapples, basil, and bamboo</i>	\$18
Thai bbq chicken - <i>with steamed vegetables</i>	\$16

Seafood

Salmon panang curry <i>with kaffir lime leaves green beans and cherry tomatoes</i>	\$18
Coconut and lemongrass grilled tiger prawns <i>with coconut milk and field greens</i>	\$18
Grilled or Crispy garlic and pepper Red Snapper	\$20
Crispy Mahi Mahi <i>larb style with mangoes, onions, and mint</i>	\$20
Pan Seared Sea Scallops <i>with sauteed spinach and chili sauce</i>	\$20
Grilled or Crispy Red Snapper <i>with Choo Chee Sauce green peas and bell peppers</i>	\$20

Curries - choice of vegetables / tofu, chicken, beef, or shrimp (+\$3)

Yellow curry <i>with carrots, tomatoes, onions, and potatoes</i>	\$14
Red curry <i>with thai basil, bell peppers, bamboo and eggplant</i>	\$14
Green curry <i>with thai basil, bell peppers, green beans, bamboo and eggplant</i>	\$14
Massaman curry <i>with roasted peanuts, carrots, and potatoes</i>	\$14
Panang curry <i>with lime leaves and carrots</i>	\$14

Vegetables - choice of vegetable / tofu, chicken, beef, or shrimp (+\$3)

Pra ram <i>sauteed spinach with peanut sauce</i>	\$14
Eggplant <i>with basil, garlic, bell peppers, chili and onions</i>	\$14
Pad prik king – <i>green beans, and chili paste</i>	\$14
Ginger- <i>with fresh ginger, onions, mushrooms, and green onions</i>	\$14
Veggie Delight <i>seasonal vegetables, garlic, soy</i>	\$14

SPECIALTY COCKTAILS: \$10

King Rama Martini- *Belvedere Vodka shaken with fragmented ice in a vermouth glazed glass*
Sangria - *Red Wines, Mangoes, Lychee, Oranges, and Apples*
Hibiscus Cranberry Margarita- *Avion Tequila, Hibiscus Cranberry Juice*
Thai Me Up- *Absolut Apeach Vodka, and fresh peach juice*
Thai Necklace - *Pearl Pomegranate Vodka, POM juice, and squeez of fresh lime*
Mango Martini- *Fresh muddled mangoes with Absolut Mango Vodka*
Lychee Martini- *Stoli Vodka, Lychee juice, and fresh lychees*
Perfect Thao- *Patron Silver Tequila, cranberry juice, Patron Citronage, fresh limes*
Dirty Thai- *Tanqueray Gin, Dirty Sue's Olive Juice*
Mai Tao- *Bacardi Rum, Meyers Dark Rum, Orange Juice, Pineapple Juice, and lemonade*
Thai Mojito- *Bacardi Rum, Cane Sugar, fresh limes, and ginger ale*
White Thai- *Absolut Vanila Vodka, Chai Tea, and half/half*

BREWS: Bottled / \$5

Singha. *Thailand*
Chang. *Thailand*
Corona. *Mexico*
Blue Moon. *Belgium White Ale*
Fat Tire. *Belgium*
Guinness. *Ireland*
Sapporo. *Japan*
Asahi. *Japan*
Modelo Especial. *Mexico*
Grolsch. *Holland*
Coronado Brewing Company. *Mermaids Red. San Diego CA*
Ballast Point *Pale Ale San Diego CA*
Palm Belgium *Amber Ale. Belgium*
Green Flash. *West Coast IPA. San Diego CA*

BUBBLES: glass/bottle

D. Abbatis Gran Cava Brut Nature. *Spain* \$12 / \$46
Delamotte Brut. *France* \$70 / btl
Zonin Prosecco. *Veneto* \$8 / 375ml
Piper Sonoma Brut. *Sonoma* \$9 / \$34

WHITES: glass/bottle

Arrowood Chardonnay. *Sonoma* \$12 /\$46
Carmel Road Chardonnay. *Monterrey* \$10 /\$38
La Crema Chardonnay. *Russian River Reserve* \$16 /\$62
Camelot Chardonnay. *California* \$7 / \$26
Matanzas Creek Sauvignon Blanc. *Sonoma* \$12 /\$46
Robert Pepi Sauvignon Blanc. *California* \$7 / \$26
Long Boat Sauvignon Blanc. *Marlborough. New Zealand* \$9 / \$34
Benvolio Pinot Grigio. *Friuli, Italy* \$7 / \$26
Cono Sur Viognier. *Chile* \$7 / \$26
La Capra Chenin Blanc . *South Africa* \$7 / \$26
Kendall-Jackson Riesling. *California* \$8 / \$30
GAGA Rose. *California* \$7 / \$26

REDS: glass/bottle

Murphy-Goode . Cabernet. *Sonoma* \$9 / \$34
Atalon. Cabernet. *Napa* \$16 / \$62
Robert Young "Scion". Cabernet. *Alexander Valley*
Tin Roof. Merlot. *California* \$7 / \$26
Matanzas Creek. Merlot. *Bennett Valley, Sonoma* \$14 / \$54
La Crema. Pinot Noir. *Sonoma* \$14 / \$54
Hartford Court. Pinot Noir. *Russian River* \$18 / \$70
Cono Sur. Pinot Noir. *Chile* \$7 / \$26
Edmeades. Zinfandel. *Mendocino* \$10 / \$38
Cambria. Syrah. *Santa Maria Valley* \$12 / \$46
Yangarra. Shiraz. *Australia* \$11 / \$42
Kendall Jackson. "Summation". *Bordeaux Blend California* \$9 / \$34
Vina Calina Reserva. *Carmenere. Chile* \$7 / \$26
Tridente. Tempranillo. *Spain* \$12 / \$46
Castello d'Albola. Chianti Classico. *Italy* \$10 / \$38
Bodegas Atteca. Garnacha. *Spain* \$10 / \$38
Finca Decero. Malbec. *Spain* \$11 / \$42