

STARTERS

Spicy Pork Belly Marinated and grilled, served with chili-lime sauce	\$12
Chicken Potstickers Classic potsticker with chicken & sweet savory sauce	\$10
Buddha Rolls Crispy veggie rolls & sweet mango dip	\$8
Crab Cheese Won Tons Crispy won ton with crab meat and cream cheese & orange dip sauce	\$8
Edamame Steamed young soybean with sea salt	\$8
Coconut Shrimp Shrimp breaded with crispy shredded coconut & mango dip	\$12
Crisny Larh	\$12



0	E III & Salad	\boldsymbol{t}
	Coconut Soup Chicken, mushrooms, galangal, lime leaf, scallion,	\$11
	cilantro in coconut broth. For shrimp, add \$2 LemonGrass Soup Chicken, mushrooms, lemongrass, lime leaf,	\$11

scallion, cilantro in lemongrass broth. For shrimp, add \$2 \$12

Kimchi Soup Berkshire pork belly, tofu, scallion in a spicy kimchi broth

\$16 **Dancing Shrimp Salad** Grilled and tossed in a spicy lime dressing, with onion, mint, cilantro

\$12 Yum Gai Dow Salad Fried egg tossed in spicy lime dressing,

with tomato, onion, cilantro



Vegetable	440
Chicken or Tofu	\$13
Pork Belly, Shrimp	\$15
Tork betty, sin imp	\$16

Pad Keemao

Wide rice noodles, egg, tomatoes, onion, broccoli, green beans, bell pepper, sauteed in a spicy garlic sauce, basil

Pad Thai / Old School Pad Thai

Thailand representing! The stir fried rice noodle staple is prepared with egg & crushed peanut. Choose Classic or Old School style

Pad Woon Sen

A hearty and healthy dish of glass noodles sauteed with egg and veggies in a light, homemade sauce

Poor Man's Noodles

Fresh wide, flat rice noodles sauteed with veggies and egg in a sweeter soy-based sauce

~ HOUSE '_ Specialties \

Moo Grob Gra Pow \$17

Pork belly in a spicy garlic sauce, bell pepper, onion, green beans, basil. With jasmine rice. Add crispy fried egg - \$1

Gra Pow \$15

A spicy garlic sauce, bell pepper, onion, green beans, basil.

With jasmine rice & choice of minced chicken, tofu
or vegetable. For shrimp - add \$2. Add crispy fried egg - \$1

Gai Grob \$16

Crispy chicken, chili-jam, cashew, scallion, dried chili. Served with jasmine rice

Zen Garden \$14

A selection of vegetables, sauteed with sesame seeds in a smooth soy-wine sauce. With jasmine rice & choice of chicken, tofu or vegetable. **Add pork belly or shrimp - \$2**

Hat Yai Fried Chicken POPULAR

Southern Thai Street Food fried & 2 sauces.
Served with mixed greens and thai-style pickles

LemonGrass Bomb POPULAR \$34

Street-Style combination of pork belly, chicken, tofu, shrimp, bell pepper, onion, carrot, green bean in a spicy lemongrass-basil sauce, with fried egg and Nam Prik Pla

RICE :

Vegetable \$13 Chicken or Tofu \$15 Pork Belly, Shrimp \$16

Bangkok Fried Rice

A typical rice dish found in Bankok, with broccoli, tomatoes, and eggs

Gra Pow Fried Rice

Rice stir fried in a garlic chili sauce with egg, green beans, bell pepper, onion, scallion, broccoli, and basil. Spicy!

Pineapple Fried Rice

Fried rice with egg, raisins, cashew nut, and chunks of pineapple

Kimchi Fried Rice

Classic Korean spicy cabbage is served in a delicious fried rice, with egg, onion, carrot and a dash of sesame oil

Thai Dirty Rice

Specially prepared rice with beef jerky and

sambal bajak chili sauce





\$15

SIDES

Jasmine Rice

Curry Sauce	\$5	Kimchi	\$4
Fish Sauce	\$1.5	Mango Dip, Orange Dip	\$2

\$2.5

\$18

DRINKS ?

Steamed Noodles, Steamed Veggies

Soft Drinks \$3.2 Hot Tea \$2.7

Juice (Small, no refills) \$3 Thai Iced Tea \$5

Viet Iced Coffee \$5

BINGSU Bingsu Thai Tea

\$10

Bingsu Thai Tea with Boba



MI CRAFTBEER

Rotating selections served from \$6 our 38 degree Micromatic draft beer system.

Please ask server for current list!



Tsingtao	\$5
Crisp Golden Chinese Lager 4.8 Abv	
Chang	\$5
Light Mild Sweet Thai Lager 6.4 Abv	
Sapporo	\$5

Refreshing | Clean | Japanese Lager | 4.9 Abv

HAND-CRAFT COCKTAILS

11 Tiger \$10

Four Roses, Yadong, fresh lemon, bitters, basil, sugar-cinnamon rim

I Love Moline \$10

Vanilla vodka, passion fruit, simple syrup, lime, pineapple

Grapefruit Ginger \$10

Mezcal, Cointreau, grapefruit, fresh ginger

The Big River \$10

Cody Road Bourbon, Cointreau, cinnamon, fig jam, fresh lime squeeze

Cucumber Cooler \$9

Hendrick's gin, Elder flower liqueur, fresh cucumber, mint, lemon

Blackberry Mojito \$9

White rum, muddled berry, mint, sweet chambord, handcrafted blackberry shrub

Lavender Gin \$10

Empress 1908 gin, lime, lavender syrup



Mango Mai Thai \$9 Our twist on the classic mai tai, with mango puree

Exotic Sangria \$9

Red Sangria with Southeast Asian spin

Pina Colada \$9

Rum, cream of coconut, pineapple juice with a Thai twist



White WINES I

	GLASS	BOTTLE
ESTRELLA CHARDONNAY	\$8	\$25
Sonoma California		
MEZZACORONA PINOT GRIGIO	\$9	\$32
Italy		
KIM CRAWFORD SAUVIGNON BLANC	\$9	\$32
New Zealand		
CHATEAU ST MICHEL RIESLING	\$8	\$30
Washington		







	GLASS	BOTTLE
KIKKOMAN PLUM WINE	\$8	\$30
Of Course!		
SAKE	\$8	
Janan's classic natural rice wine		



	GLASS	BOTTLE
MIONETTO MOSCATO DOLCE	\$9	\$32
SPUMANTE		

Italy - A fresh and crisp Moscato