

APPETIZERS

1. CRISPY BLANKET SHRIMP

Six marinated shrimp wrapped in wonton skin and deep-fried, served with sweet and tangy sauce 7.50

2. FRIED GOLDEN ROLLS

Ground chicken, rice vermicelli noodle and vegetables wrapped and deep fried, served with sweet and tangy sauce [3 Rolls] 6.00

3. FRESH SPRING ROLLS

Chicken, eggs, lettuce, bean sprouts, rice noodles,

mint leaves and cilantro wrapped in rice paper, served with sweet and tangy sauce [2 Rolls] 6.00 / vegetarian 5.00



4. SATAY

Four chicken skewers marinated and grilled, served with peanut sauce. 8.50

5. LETTUCE WRAP

Minced chicken sautéed in curry with onion and peanuts served with lettuce leaves 7.25

6. COMBINATION PLATE

Appetizer plate of Blanket Shrimp (2), Golden Rolls (1), Fresh Spring Rolls (1) and Satay (2) 11.75

7. COCONUT SHRIMP

Breaded golden brown shrimp skewers coated with coconut flakes. Served with thick sweet chili sauce 7.50

8. POT STICKERS

Vegetable, pork wrapped with pot sticker skin served with house ginger soy sauce 6.00

9. FRIED TOFU

Strips of golden fresh tofu served with peanut sauce 6.00

10. ELEPHANT EAR

Real crab meat wrapped in a crispy flour tortilla served with cucumber sauce. 7.75

11. STUFFED CHICKEN WINGS

Golden boneless chicken wings stuffed with minced pork, kaffir leaves, onion, lemongrass, served with sweet chili sauce 9.00

SOUPS

Chicken or Vegetable / Tofu Cup 3.95 Bowl 11.00
Shrimp Cup 5.95 Bowl 13.00

18. TOM YUM (House Favorite!)

Our famous hot & sour soup, spiced with lemon grass, galanga, kaffir leaves, tomatoes, onions, mushrooms and lime juice

19. COCONUT SOUP (Tom Kha)

Coconut broth simmered in galanga, kaffir leaves, bell peppers, lemon grass, onions, mushrooms and lime juice

SALAD

20. YUM YUM SALAD

Your choice of meat tossed in lemon grass, kaffir leaves, onions, tomatoes, cucumber, lettuce, mint leaves, cilantro, lime juice and spices Beef 13.75 (peanut) Shrimp or Calamari 14.75

21. TROPICAL SALAD (Laab)

Minced chicken tossed in lemon grass, kaffir leaves, cilantro, rice powder, mint leaves, lime juice and spices, served with vegetable 11.75

22. FRESH PAPAYA SALAD

Shredded green papaya with fresh Thai chili, tomatoes, carrots, peanuts and lime juice, served with fresh cabbage 8.50

23. CRISPY RICE SALAD (Nam Khao)

Crisp rice spiced with house seasonings, tossed with ground pork and peanuts, served with lettuce, mint leaves and cilantro 13.00

NOODLES

Vegetable, Tofu, Chicken or Pork 11.75

Shrimp, Calamari or Beef 13.75

30. PAD THAI (House Favorite!)

Our famous Thai rice noodles stir-fried with egg, onions, bean sprouts and crushed peanuts in homemade Pad Thai Sauce



31. OSWEGO NOODLE

Stir-fried wide rice noodles with egg, broccoli, carrots and onions in sweet soy sauce

32. DRUNKEN NOODLE

Stir-fried wide rice noodles with egg, broccoli, onions, Thai chili, bell peppers and basil leaves

33. LAD NA

Stir-fried wide rice noodles with egg, broccoli, mushrooms and carrots, in light gravy sauce

CURRIES

Vegetable, Tofu, Chicken or Pork 11.75

Shrimp or Beef 13.75

40. GREEN CURRY (Gang Kiew Wan)

Green chili paste simmered in coconut milk, zucchini, green beans, bamboo shoots, bell peppers and basil leaves

41. RED CURRY (Gang Phet Dang)

Red chili paste, bamboo shoots, bell peppers, zucchini, green beans and basil leaves in coconut milk

42. YELLOW CURRY (Gang Go Ree)

Yellow chili paste simmered in coconut milk, with potatoes, carrots, green beans, zucchini, and bamboo shoots

43. PANENG CURRY (Gang Paneng)

Paneng chili paste with coconut milk, green beans, bell peppers, kaffir leaves, zucchini and basil leaves



44. BEEFY CURRY (Gang Mussamun)

Mussamun chili paste simmered in coconut milk, potatoes, carrots and peanuts 12.95

45. PINEAPPLE CURRY (Gang Sapparad)

Red chili paste simmered in coconut milk with bell peppers, bamboo shoots, zucchini, pineapple and fresh basil leaves

46. PUMPKIN CURRY

Red curry paste with coconut milk, Thai pumpkin, bell peppers, zucchini, basil leaves, bamboo shoots and green beans 12.75

47. PANENG DUCK

Paneng chili paste, with coconut milk, green beans, bell peppers, kaffir leaves, zucchini and basil leaves 14.00



STIR-FRY

Vegetable, Tofu, Chicken or Pork 11.75

Shrimp, Calamari or Beef 13.75

50. HOT PARADISE (House Favorite!)

(Pad Phet)

Homemade chili paste sautéed with bamboo shoots, bell peppers, onions, basil leaves, green beans and kaffir leaves

51. SPICY BASIL

(Pad Go Prau)

Stir-fried fresh chili, garlic, bell peppers, onions, bamboo shoots and basil leaves

52. THAI GINGER

(Pad Khing)

Fresh strips of ginger with onion, celery, mushrooms, carrots and bell peppers

53. CRUNCHY CASHEW

(Pad Him Ma Pan)

Cashew nuts stir-fried with Thai chili, bell peppers, onions, mushrooms, carrots and celery 12.75

54. SWEET & SASSY

(Pad Prieu Wan)

Sweet and sour sauce sautéed with pineapple, onions, cucumber, tomatoes, bell peppers, celery and carrots

55. GARLIC LOVER

(Pad Gra Tiem)

Sautéed garlic with onion, celery, carrots, bell peppers and bok choy

56. LEMON GRASS CHICKEN

Grilled chicken marinated in lemon grass with broccoli, bok choy, celery, carrots, onions and cabbage topped with homemade peanut sauce



57. VEGGIE DELIGHT

(Pad Ruammi)

Broccoli, bok choy, cabbage, carrots, celery, onions and mushrooms with garlic in special house sauce

58. PINEAPPLE GINGER

(Pad Sapparad)

Stir-fried ginger, pineapple, celery, mushrooms, onions, bell peppers and carrots

59. PEANUT SAUCE DELIGHT (House Favorite!)

Choice of meat with steamed broccoli, cabbage, bok choy, onions, celery and carrots, topped with tasty peanut sauce

60. SAUTEED STRING BEANS

Choice of Garlic, Peanut or Thai Spicy Sauce

FRIED RICE

70. THAI BASIL FRIED RICE

Spicy fried rice with fresh chili, chicken, egg, onions, bell peppers and basil leaves 11.75

71. PINEAPPLE FRIED RICE (House Favorite!)

Fried rice with shrimp, chicken, egg, onions, raisins, cashew nuts and fresh pineapple 14.00

72. CRAB FRIED RICE

Fried rice with egg, crab meat, onion and mixed vegetables 16.00



HOUSE SPECIALS

80. SPICY CATFISH

Deep fried catfish topped with spicy chili paste, bell peppers, bamboo shoots, kaffir leaves, onions, green beans and basil leaves 16.95

81. VOLCANO HALIBUT

Grilled fillet of halibut topped with spicy fresh chili sauce, onions, bell peppers and basil leaves 18.95



82. GARLIC HALIBUT

Grilled fillet of halibut topped with tasty mild sauce, black pepper, garlic, onions, mushrooms, carrots and celery 18.95

83. EMERALD CATFISH

Deep-fried catfish with zucchini, green beans, bamboo shoots, bell peppers, basil, topped with green curry 16.95

84. TROPICAL MANGO

Mango sautéed with shrimp, chili, bell peppers, cashews, onions, mushrooms, celery and carrots, topped with fresh basil 16.95

85. TASTY RICE CHICKEN

Steamed sliced chicken breasts layered on a bed of flavored steamed rice, served with spicy ginger sauce 11.75



86. THREE-FLAVOR SALMON

Grilled fillet of salmon, with ginger, pineapple, onions, bell peppers, basil and Thai chilies 16.95

87. SEAFOOD LOVER

Combination seafood sautéed with homemade chili paste, with bamboo shoots, bell peppers, onions, basil leaves, green beans and kaffir leaves 18.95

88. PANENG SALMON

Panang chili paste with coconut milk, green beans, bell peppers, kaffir leaves, zucchini and basil leaves 16.95

89. LEMON GRASS CHICKEN PAD THAI

Stir-fried rice noodle with egg, bean sprout, green onion and vegetable, topped with peanut sauce 13.95

90. THAI B.B.Q. Chicken

Thai style BBQ chicken served with sweet chili sauce 13.95

91. SPICY CRISPY CHICKEN STRING BEAN

Chicken strips lightly battered, stir fried with string bean, bell peppers, and basil. In our special house sauce 13.95

92. DANCING TROUT

Fried whole trout, topped with spicy sweet chili paste, bell pepper, onion and crispy basil 14.95

93. CHICKEN & SHRIMP W/ CRISPY BASIL

Minced chicken and shrimp sautéed with fresh chili, garlic, onion, bell pepper and topped with crispy basil 14.95

94. CHICKEN SPICY EGGPLANT

Sautéed eggplant with Thai chili paste, bell peppers, onions and basil 14.00

95. STIR-FRY GREEN CURRY WITH CHICKEN

Green curry coconut milk stir-fried with eggplant, bamboo shoots, green beans, bell peppers and basil 14.00

