



WEEKDAYS
M - F 11:30AM - 5:00PM

HAPPY HOUR

\$10

COCKTAILS



\$5

BEER | SAKE



\$8

SOJU | WINE



\$2

OYSTER



\$8

SMALL PLATE



Choice of:
Spring Rolls, Crispy Wontons,
Tamarind Wings, Chive Rice Cake





COCONUT JUICE \$10

SUMMER SPECIAL

Tom Yum Mussels

\$ 12

New Zealand green mussels baked with Tom Yum flavored sauce and mozzarella cheese

Hor Mok

\$ 28

Mixed seafood casserole with red curry egg sauce, young coconut meat, Thai basil, served inside young coconut shell

Kanom Jeen

\$ 28

Rice vermicelli served with red curry sauce, jumbo lump crab meat, crispy fried softshell crab, bean sprouts, shredded red cabbage, long beans, and basil.

Small Plates

SMALL PLATES



Tod Mun



Curry Puff



Chive Rice Cake



Cho Muang



Fried Pork Belly



Crispy Wontons

\$25 ——— **BKK PLATTER**

Sampler platter includes crab rolls, chive rice cake, Cho Muang

\$12 ——— **CURRY PUFF**

Crispy puff pastry filled with curry flavored chicken, potato, and onion served with cucumber relish

\$12 ——— **CHO MUANG** **GV**

Butterfly pea dumplings with ground peanuts, shallots, and sweet turnip served with garlic crisps, cilantro, lettuce, and fresh chili

\$13 ——— **FRIED PORK BELLY**

Crispy fried marinated pork belly topped with garlic crisps served with sriracha sauce and cucumber

\$14 ——— **TOD MUN**

Panko breaded shrimp cakes served with sweet plum sauce

\$14 ——— **CRISPY LIME CHICKEN**

Panko breaded chicken patty stuffed with mozzarella cheese served with creamy lime sauce

\$13 ——— **TAMARIND WINGS** **🌶️**

Marinated chicken wings in spicy Tamarind sauce topped with crispy shallot

\$13 ——— **ZABB WINGS** **🌶️**

Crispy chicken wings dusted with spicy and sweet lime seasoning

\$15 ——— **STEAMED MUSSELS** **G**

Steamed mussels with lemongrass, galangal, lime leaves, red onion, and sweet basil in citrusy fish sauce served with house special seafood sauce

\$12 ——— **BRANZINO FRESH ROLLS** **V**

Fresh summer rolls with lettuce, angel hair noodles, carrots, red cabbage, mint topped with crispy branzino served with spicy sweet lime sauce and ground peanuts (Sub tofu for vegetarian option)

\$13 ——— **CRISPY CRAB ROLLS**

Crispy spring rolls filled with shrimp and crab meat served with sweet chili sauce

\$10 ——— **CRISPY WONTONS**

Crispy fried wontons stuffed with fish balls served with spicy tamarind sauce

\$10 ——— **CHIVE RICE CAKE** **V**

Crispy homemade chive rice cake served with sweet soy sauce

\$10 ——— **SPRING ROLLS** **V**

Crispy spring rolls filled with mixed vegetables and glass noodles served with sweet chili sauce

*Please inform your server of your food allergy.
Many items contain shell fish, wheat, dairy, soy or peanut.
Eating raw, undercooked seafood or meats increase your risk of food-borne illness.*

20% Gratuity will be added to a party of 6 or more.



Som Tum



Steamed Mussels



Marinated Crab Salad

Cold plates COLD PLATES

FRESH OYSTERS | \$18 **G**

6 fresh oysters served with chili jam, crispy shallots, and house special spicy seafood sauce

GOONG CHAE | \$16 **G**

Raw shrimps with shredded cabbage served with house special spicy seafood sauce

SOM TUM | \$13 **G**

Spicy green papaya salad with carrot, long bean, tomato, peanuts, dried shrimp, and crispy pork rinds (Add grilled shrimp +\$6 | marinated raw crab +\$6)

MARINATED CRAB SALAD | \$19 **G**

Spicy mango salad with marinated raw blue crabs, red onion, tomato, cashew nuts, and celery (Add grilled shrimp +\$6)

Tom Kha



Leng Zabb



Tom Yum



Soup SOUP

TOM YUM | \$24 **G**

Mixed seafood, mushroom, tomato, red onion, culantro, cilantro, and chili, in lemongrass broth

TOM KHA | \$20 **G**

Chicken, mushroom, tomato, red onion, culantro, cilantro, and chili in creamy coconut galangal broth

LENG ZABB | \$22 **G**

Pork back bones in spicy Thai herb broth with fresh chili, cilantro and culantro



Pineapple Curry Duck



Braised Pork Leg



Pad Thai Boran



Steamed Sea Bass



Lemongrass Sea Bass



Seafood Pan Cake

Signature SIGNATURE

STEAMED SEA BASS | \$38 🌶️ G

Steamed fresh Mediterranean sea bass with cabbage, lemongrass, galangal, lime leaves, cilantro, and culantro topped with house special spicy seafood sauce

CRISPY SEA BASS | \$38 🌶️

Deep fried fresh Mediterranean sea bass topped with spicy and citrusy Thai herbs salad with red onion, ginger, lemongrass, mint cashew nuts, mango, and toasted chili

SOFT SHELL CRAB KAREE | \$32

Crispy softshell crabs in creamy curry egg sauce with scallion, celery, onion, and red peppers

CHICKEN MASSAMAN | \$20 G V

Braised chicken leg in Massaman curry sauce with potato, onion, and peanuts (vegan option available)

LEMONGRASS SEA BASS | \$24 🌶️

Crispy fried sea bass fillets in lemongrass tamarind sauce with cashew nuts, peanuts, and toasted chili

SEAFOOD PAD CHA | \$24 🌶️

Mixed seafood in spicy Thai herbs sauce with lemongrass, fingerroot, peppercorn, basil, red and green peppers on sizzling hot plate

THAI HERB RIBS | \$26 🌶️

St. Louis pork ribs sautéed in very spicy Thai shrimp paste "Kapi" sauce with long beans, lemongrass, fingerroot, peppercorn, and chili.

CRISPY PORK BELLY | \$24 🌶️

Choice of sauce:

Pak Boong – sautéed with morning glory in spicy garlic sauce

Basil – sautéed with red peppers, and long beans in spicy basil sauce

PAD THAI BORAN | \$26 G

Stir-fried rice noodles in tamarind sauce with jumbo prawns, bean sprouts, chive, peanuts, tofu, and egg wrapped inside egg net

SEAFOOD PANCAKE | \$23

Crispy seafood pancake and bean sprouts, scallion, cilantro on sizzling hot plate served with sweet sriracha sauce

BRAISED PORK LEG | \$28

Braised pork leg in sweet five-spice soy sauce served with shitake mushroom, Chinese broccoli, boiled egg, and garlic chili vinaigrette

CRAB FRIED RICE | \$28

Jumbo lump crab meat fried rice with onion, scallion, and egg served with house special spicy seafood sauce

PINEAPPLE CURRY DUCK | \$32 🌶️

Half roasted duck in red curry sauce with pineapple, tomato, eggplant, red peppers, and basil

KUA GAI | \$22 V

Stir-fried flat noodles with chicken, squid, bean sprouts, and egg on sizzling hot plate served with lettuce and sweet sriracha sauce (vegan option available)

Staples STAPLES

CHOICE OF:

Vegetables & Tofu	\$16
Chicken, Pork, or Beef	\$17
Shrimp or Squid	\$18
Mixed Seafood	\$22
Crispy Roasted Duck	(quarter) \$24 / (half) \$31

Noodles

PAD THAI

Thin rice noodles, egg, chive, tofu, bean sprout, peanuts in sweet tamarind sauce

PAD SEE EW

Flat rice noodles, egg, and Chinese broccoli in sweet soy sauce

PAD KEE MAO

Flat rice noodles, egg, red and green peppers, string bean, peppercorn in spicy basil sauce

Fried Rice

THAI FRIED RICE

Egg, tomato, Chinese broccoli, scallion, and onion (vegan option available)

BASIL FRIED RICE

Egg, onion, red and green peppers, string bean, chili, and basil

PINEAPPLE FRIED RICE

Egg, pineapple, cashew nuts, tomato, onion, and scallion (vegan option available)

Sauteed

KRA PROW

String bean, red and green peppers and in spicy basil sauce (cooked traditional style with ground meat if you select chicken or pork) Add fried egg +\$3.

CASHEW NUTS

Onion, scallion, pineapple, tomato, dried chili, cashew nut in sweet chili paste sauce

GINGER

Ginger, onion, scallion, in light brown sauce

Curry

RED CURRY

Bamboo shoot, red peppers, basil in coconut red curry sauce

GREEN CURRY

Eggplant, red peppers, and basil in coconut green curry sauce

PANANG CURRY

String beans, red peppers, and lime leaf in Panang curry sauce



Green Curry



Crispy Pork Belly (Basil)



Crab Fried Rice



Soft Shell Crab Karee



Crispy Sea Bass

Quick Plates

QUICK PLATES

TOM YUM NOODLE SOUP | \$19 🌶️ G

Choice of: Thin rice noodles, flat rice noodles, glass noodles, or ramen noodles with roasted pork, ground pork, fish balls, bean sprouts, scallion, and cilantro in creamy Tom Yum broth

KHAO SOI | \$20 🌶️

Ramen noodles in coconut curry sauce with braised chicken topped with crispy noodles, red onion, pickled cabbage, lime and chili oil

KHAO MOO DANG | \$19

Roasted pork, crispy pork belly, sweet sausage, and boiled egg over rice topped with house special BBQ sauce and sweet soy chili vinaigrette

KHAO KHA MOO | \$19

Stewed pork knuckle over rice with mushroom, Chinese broccoli, and boiled egg served with garlic chili vinaigrette

SIDES

WOK SEARED CABBAGE Seared cabbage with garlic and fish sauce	\$12
PAK BOONG FAI DANG 🌶️ Stir-fried morning glory with garlic and chili in fermented soy bean sauce	\$16
JASMINE RICE	\$3
BUTTERFLY PEA STICKY RICE	\$4
PANDAN COCONUT STICKY RICE	\$5
STEAMED RICE NOODLES WITH GARLIC OIL	\$5
FRIED EGG	\$3
SEAFOOD SAUCE (8OZ)	\$10
DIPPING SAUCE (2OZ) Sweet chili, plum, spicy tamarind, creamy lime, sweet sriracha	\$2



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Lunch Specials

LUNCH SPECIALS

Daily 11:30AM - 4PM. Includes one starter and one entrée. Each entrée served with jasmine rice except fried rice and noodles dishes.



SELECT
STARTER



SELECT
YOUR DISH



SELECT
PROTEIN

CHOICE OF STARTERS:

- Thai Salad with Peanut Dressing
- Seaweed and Tofu Soup
- Spring Rolls

CHOICE OF PROTEIN:

- Vegetables & Tofu \$14
- Chicken, Pork, or Beef \$15
- Shrimp or Squid \$16
- Mixed Seafood \$19
- 1/4 Crispy Duck \$23

CHOICE OF DISHES:



Noodles



Pad Thai

PAD THAI

Thin rice noodles, egg, chive, tofu, bean sprout, and peanuts in sweet tamarind sauce

PAD SEE EW

Flat rice noodles, egg, and Chinese broccoli in sweet soy sauce

PAD KEE MAO

Flat rice noodles, egg, red and green peppers, string bean, peppercorn in spicy basil sauce



Fried Rice

THAI FRIED RICE

Egg, tomato, Chinese broccoli, scallion, and onion (vegan option available)

BASIL FRIED RICE

Egg, onion, red and green peppers, string bean, chili, and basil

PINEAPPLE FRIED RICE

Egg, pineapple, cashew nuts, tomato, onion, and scallion (vegan option available)



Pineapple Fried Rice



Sauteed



Kra Prow

KRA PROW

String bean, red and green pepper and in spicy basil sauce (cooked traditional style with ground meat if you select chicken or pork) Add fried egg +\$3.

CASHEW NUTS

Onion, scallion, pineapple, tomato, dried chili, cashew nut in sweet chili paste sauce

GINGER

Ginger, onion, scallion, in light brown sauce



Curry

RED CURRY

Bamboo shoot, red peppers, basil in coconut red curry sauce

GREEN CURRY

Eggplant, red peppers, and basil in coconut green curry sauce

PANANG CURRY

String beans, red peppers, and lime leaf in Panang curry sauce



Panang

Soft Drinks
SOFT DRINKS

ICED

THAI ICED TEA (OAT MILK +\$0.75)	\$ 5
THAI ICED COFFEE (OAT MILK +\$0.75)	\$ 5
LYCHEE THAI TEA	\$ 6
BUTTERFLY PEA JASMINE SODA	\$ 6
YUZU SODA	\$ 6
PINK MILK	\$ 6
JUICES Lychee, Mango, Guava	\$ 4
SODA Coke, Diet Coke, Sprite, Ginger Ale, Seltzer	\$ 3
SPARKLING WATER (28 oz)	\$ 7

HOT

FRENCH PRESS COFFEE	\$ 5
GREEN TEA	\$ 5
CHRYTSANTHUMUM TEA	\$ 5
HOT THAI TEA	\$ 5

Desserts
DESSERTS

THAI TEA SIZZLING ROTI	\$14
CHURROS WITH PANDAN SAUCE	\$10
MANGO MOUSSE CAKE	\$10
MANGO STICKY RICE	\$12
HOMEMADE ICE CREAM SUNDAE Thai Tea or Coconut Pandan	\$10



Mango Mousse Cake



Thai Tea Sizzling Roti



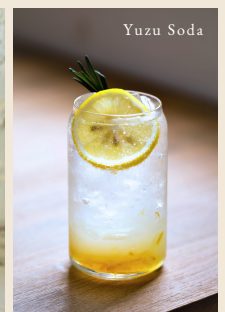
Thai Iced Tea



Butterfly Pea
Jasmine Soda



Pink Milk



Yuzu Soda



BKK SOUL



MEET ME AT SIAM



CHATUCHAK SUNRISE



YAOWARAT RED LANTERN



EKAMAI ALL NIGHT



SPICY BABYDOLL



SIGNATURE COCKTAILS

BKK SOUL	\$15
Vodka, Lychee liquor, Lime juice	
CHATUCHAK SUNRISE	\$14
Rum, Mango juice, Cream de mango	
MEET ME AT SIAM	\$14
Gin, Strawberry puree, Milk, Lemon juice	
SPICY BABYDOLL	\$14
Tequila, Triple sec, Guava juice, Thai style chili salt rim	
EKAMAI ALL NIGHT	\$15
Butterfly pea infused gin, Triple sec, Syrup, Lime juice	
YAOWARAT RED LANTERN	\$14
Rum, Triple sec, Pomegranate juice, Lime, Mints	
LUMPINI KNOCKOUT	\$14
Thai tea infused whiskey, Syrup, Lemon juice	

CLASSIC COCKTAILS

TITO'S MARTINI	\$15	MANGO BELLINI	\$11
Tito's vodka, Dry Vermouth, Olive			
MOJITO	\$13	MANHATTAN	\$15
Rum, Lime juice, Syrup, Mint leaves, Lime		Maker's Mark bourbon, Sweet Vermouth, Angostura Bitters, Cherry	
MARGARITA	\$13	WHISKEY SOUR	\$15
Tequila, Triple sec, Lime Juice, Syrup		Jack Daniel's Tennessee Honey, Egg white, Lemon juice, Syrup	
SPARKLING LYCHEE	\$11		

WINE LIST

RED WINE

MURPHY GOODE	\$11 / \$39
Pinot Noir, California	
ROBERT MONDAVI	\$10 / \$36
Cabernet Sauvignon, California	
JOSH CELLAR	\$10 / \$36
Merlot, California	

WHITE WINE

KIM CRAWFORD	\$12 / \$43
Sauvignon Blanc, New Zealand	
LA CREMA	\$11 / \$39
Chardonnay, California	
MAGGIO	\$10 / \$36
Pinot Grigio, California	

SPARKLING WINE

BENVOLIO	\$10 / \$36
Prosecco, Italy	
CA'FURLAN	\$10 / \$36
Rose, Italy	

BEER

SINGHA	\$7
Thailand, Premium Lager, 5%	
ASAHI	\$7
Japan, Rice Lager, 5.2%	
TAIWAN BEER LYCHEE	\$7
Taiwan, Fruit Beer, 3.5%	
BROOKLYN IPA	\$7
Brooklyn NY, Indian Pale Ale, 6.9%	

SOJU

JINRO IS BACK	\$10
CHAMISUL ORIGINAL	\$10
CHAMISUL GREEN GRAPE	\$12

SAKE

SHO CHIKU BAI	\$8
Hot or Cold	



OCEAN BREEZE



VIRGIN POMEGRANATE MOJITO



ROSE LEMONADE



LYCHEE FIZZ

MOCKTAILS

ROSE LEMONADE	\$10
Lemonade, Rose syrup, Butterfly pea tea	
VIRGIN POMEGRANATE MOJITO	\$10
Pomegranate juice, Mint, Lime, Seltzer	
LYCHEE FIZZ	\$10
Lychee syrup, Lemon, Grenadine, Tonic water	
OCEAN BREEZE	\$10
Pineapple juice, Lemon lime soda, Edible glitter	

MON-FRI 11:30AM-5PM

Happy Hour

\$10 COCKTAILS
\$8 WINE, SOJU
\$5 BEER, SAKE
\$8 SMALL PLATES
\$2 OYSTER