

Appetizers

appeThaizing Shrimp \$8

Shrimp lightly fried to perfection, tossed with spicy cream sauce, garnished with sesame seeds and green onions.

Coconut Shrimp \$7

Crispy coconut-crusted shrimp served with sweet chili sauce topped with cilantro.

Chicken Satay \$7

Chicken pieces marinated in herbs, spices, and coconut milk grilled on skewers. Served with peanut sauce and cucumber salad.

appeThaizing Rolls \$6

Marinated pork, shrimp, glass noodle, carrots, bean sprouts and green onions wrapped in thin rice paper. Fried and served with carrot sauce.

appeThaizing Veggie Rolls \$5.5

Glass noodle, carrots, cabbage, tofu, bean sprouts and green onions wrapped in thin rice paper. Fried and served with carrot sauce.

Crispy Tofu \$5

Tender, crispy, white tofu served with sweet chili sauce, topped with ground peanut and cilantro.

Fried Calamari \$9

Calamari fried to perfection, served with Thai sweet and sour sauce.

Soup

Chicken \$5 | Shrimp \$6 | Tofu \$5

Tom Yum (Lemon grass soup)

Thai spicy and sour soup flavored with lemon grass, mushroom, tomato, kaffir lime leaf, and a touch of chili. Garnished with green onions and cilantro.

Tom Kha (coconut & galangal soup)

Coconut milk, galangal and lemon grass broth flavored with lemon grass, kaffir lime leaf, served with mushrooms. Garnished with green onions and cilantro.

Salad

Thai Shrimp Salad \$12

Cooked large shrimp, red onions, tomatoe, garlic, sweet peppers and cilantro. Tossed with lime dressing over greens.

Thai Chicken Salad \$11 or Tofu \$10

Sliced grilled chicken or tofu, tomatoes, red onions, dried shallots and mixed greens. Tossed with peanut dressing and topped with Fried onions.

Mixed Greens \$4

Mixed greens with tomatoes and red onions. Choice of house balsamic or peanut dressings

Curry

Chicken \$12 | Pork \$13 | Beef \$13 | Shrimp \$14 | Tofu \$12
Fish \$15 | Duck \$23 | Seafood combo \$23

Red Curry

Your choice of meat sautéed with mushrooms, bamboo shoots, chili peppers, and basil in Red curry.

Green Curry

Your choice of meat sautéed with mushrooms, bamboo shoot, chili peppers, and basil in Green curry

Panang Curry

Your choice of meat sautéed with pineapple, chili peppers, and basil in Panang curry

Yellow Curry

Your choice of meat sautéed with potato, white bean, and basil in Yellow curry

Sautéed

Chicken \$12 | Pork \$13 | Beef \$13 | Shrimp \$14 | Tofu \$12
Fish \$15 | Duck \$23 | Seafood combo \$23

Ga Prow

Sautéed fresh garlic, white onions and bamboo shoots with your choice of meat in chef's special sauce. Flavored with basil and a touch of chili peppers.

Num Mun Hoi

Your choice of meat sautéed with garlic, baby corn, mushrooms, white onions and scallions in mushroom sauce.

Kow Rad Nha

Your choice of meat or tofu sautéed with garlic, white onions, baby corn, mushrooms, bamboo shoots, cashew nuts and scallions in soy sauce.

Pad Prig Pow

Your choice of meat sautéed in roasted chili sauce with chili peppers, bamboo shoots, and coconut milk. Flavored with basil.

Gra Tiem Prig Thai

Sautéed fresh garlic with your choice of meat, cilantro and grounded pepper in garlic sauce. Served over steamed seasonal Asian green.

Thai-Style Fried Rice

Sautéed steamed jasmine rice, egg, tomatoes, green peas, white onions, and scallions with your choice of meat in appeThaizing chef's special sauce, topped with cilantro.

Pad Pak (Veggie)

Sautéed steamed fresh vegetables, seasonal Asian green, baby corn, mushrooms, broccoli, green peas and garlic with a flavorful light brown appeThaizing sauce.

Noodle

Chicken \$12 | Pork \$13 | Beef \$13 | Shrimp \$14 | Tofu \$12
Fish \$15 | Duck \$23 | Seafood combo \$23

Pad Thai

Rice noodles, egg, bean sprouts, green onion, and grounded peanut sautéed in tamarind sauce with your choice of meat.

Golden Noodle

Steamed egg noodles, your choice of meat, broccoli, seasonal Asian green and bean sprouts tossed with sweet lemon vinaigrette. Topped with green onions, cilantro and grounded peanut.

Pad Kee Mow

Flat rice noodle sautéed with egg, chilli, broccoli, seasonal Asian green, tomatoes, and sweet basil with your choice of meat.

Brown Noodle

Flat rice noodle sautéed with soy sauce, egg, seasonal Asian green, broccoli, mushrooms, and baby corn with your choice of meat.

Grilled

Gai Yang \$13

Tender chicken breast marinated in herbs and curry. Grilled and topped with sweet chili sauce and served with a side of the sautéed vegetables of the day.

Pra Ram Long Song \$13

Grilled seasoned tender chicken breast topped with peanut sauce and a sprinkle of dried shallots. Served with steamed fresh broccoli and baby corn.

Fish

Pla Choo Chee \$15

Crispy fried Tilapia, curry glazed and served with Chuchee sauce. Garnished with cilantro and sweet peppers.

Pla Sam Ros \$15

Crispy fried Tilapia topped with 3-flavored sauce, onions and dried shallots.

Pla Lad Prig \$15

Crispy fried Tilapia topped with Thai chili sauce, sweet pepper and cilantro.

Pla Gra tiem Prig Thai \$15

Crispy fried Tilapia topped with appeThaizing garlic sauce, cilantro and crispy garlic.

Desserts

Peanut Butter Pie	\$6
Coppa Pistachio	\$6
Bomba or Exotic Bomba	\$5

WHITE WINES

<i>Coppola Unoaked Chardonnay</i>	\$7
• California •	\$23 (bottle)
<i>Bluefeld Riesling</i>	\$7
• Germany •	\$23 (bottle)
<i>Ruffino Lumina Pinot Grigio</i>	\$7
• Italy •	\$23 (bottle)

RED WINES

<i>Jacob's Creek Cabernet Sauvignon</i>	\$7
• Australia •	\$23 (bottle)
<i>Brancott Pinot Noir</i>	\$7
• New Zealand •	\$25 (bottle)

BLUSH WINES

<i>Sutter Home White Zinfandel</i>	\$6
• California •	\$20 (bottle)

BEERS

<i>Singha (Thai beer)</i>	\$4
<i>Sapporo (Japanese beer)</i>	\$4
<i>Sierra Nevada</i>	\$4
<i>Sam Adam</i>	\$4
<i>Bud Light</i>	\$4
<i>Corona</i>	\$4
<i>Yuengling Lager</i>	\$4

BEVERAGES

Thai Iced Tea	\$3
Sweetened Green Tea	\$3
Unsweetened Black Tea	\$3
Hot Tea	\$2
Bottled Water	\$1.5
Soda	\$2.5

(Coke, Diet Coke, Sprite, Lemonade, Ginger Ale)