

## SMALL PLATES

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### Fish Tacos <sup>GF</sup>

crispy Cod with asian slaw served on corn tortillas | 11

### Street Vendor Skewers

coconut chicken with peanut sauce | 7

### Fresh Spring Rolls <sup>GF</sup>

shrimp, Vietnamese rice vermicelli, carrot and basil. Side of peanut sauce | 6

### Papaya salad <sup>GF</sup>

green papaya, shrimp, carrot and spicy lime dressing | 9

### Curry Wonton

ground beef with yellow curry, peas and onion. tamarind yogurt dipping sauce | 6

### Crispy Calamari <sup>GF</sup>

Sriracha Aioli dipping sauce | 11

### \*Ahi Poke

sesame, onion, and soy | 11

### Tuna Nachos

crispy wonton with seared tuna, bell peppers, onion Sriracha Aioli, & hoisin | 12

### Crispy Vegetable Spring Rolls

taro root and carrot with Thai sweet chili sauce | 5

### Cambodian Spring Rolls

shrimp & chicken with glass noodle, onion & cilantro. Served crispy with bib lettuce & house dressing | 8

### Shrimp Dumpling

scallion, bamboo shoot, carrot and garlic– steamed or fried | 7

### Steamed Mussels <sup>GF</sup>

red curry, coconut milk, lime, cilantro & white wine Served with grilled baguette | 12

### KEO Sampler

fresh and crispy spring roll, curry wonton, shrimp dumpling & chicken skewer | 11

## SALADS

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### Seared Ahi Tuna Salad <sup>GF</sup>

Served over mixed greens with carrot, jicama, blood orange, honey almonds & crispy wonton strips. Mandarin orange & ginger dressing | 12

### Vietnamese Chicken Salad <sup>GF</sup>

white chicken with cabbage, carrot, sweet chili-lime dressing and roasted peanuts | 9

### Vermicelli Salad <sup>GF</sup> <sup>V</sup>

seared protein, spring roll, served on a bed of vermicelli, lettuce, cucumbers and carrot. Served with house dressing | 11

## SOUPS

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### Tom Ka <sup>GF</sup>

chicken, coconut milk, lemongrass, tomato and mushroom | 10  
with shrimp | 12

### Tom Yum <sup>GF</sup> <sup>V</sup>

chicken in mild lemongrass herb broth, with celery, mushroom and lime | 9  
with shrimp | 11

### Pho <sup>GF</sup>

thinly sliced steak and Vietnamese noodles in rich beef broth. Bean sprout, basil, cilantro and lime garnish | 12

### Seafood Tom Yum <sup>GF</sup>

shrimp, tuna, mussels, tomato, and mushroom in spicy citrus broth | 12



Available gluten free &/or vegetarian. Please ask your server

# SPECIALTIES

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## **Vietnamese Crepe** <sup>GF</sup>

turmeric seasoned crepe filled with ground beef or chicken. cucumber and lettuce salad | 12  
With duck or shrimp | 14

## **Amok Cambodgien** <sup>GF</sup>

filet of Cod steamed in banana leaf with coconut cream, turmeric, galangal & lime leaf | 22

## **Red Curry Udon**

grilled Tiger prawns with red curry seasoned udon noodles, baby portabella, bok choy & onion | 19

## **Korean Short Ribs**

soy, garlic & ginger marinade. Grilled & served with cucumber kim chee & rice | 17

## **Grilled Yellowfin Tuna** <sup>GF</sup>

soy ginger glaze with sesame asparagus and rice | 24

## **Beef Rendang** <sup>GF</sup>

Malaysian Specialty– slow cooked beef and onion with yellow curry and coconut milk | 13

## **Keo Burger**

chicken and lemongrass, served with taro fries and Sriracha aioli | 10

## **Ahi Tuna Burger**

sushi grade tuna seasoned with lemongrass & garlic. Served with taro fries and sriracha aioli | 12

## **Atlantic Salmon**

grilled and served over soba noodles in a miso broth with baby porabella, bok choy & onion. Topped with Thai basil pesto | 23

## **Thai Sweet Basil** <sup>GF</sup>

ground chicken breast, fresh basil, garlic, onion, bell peppers | 13

## **Seafood Stir Fry** <sup>GF</sup>

shrimp, tuna, calamari & mussels with bok choy, carrot, onion, snow pea & sweet chili sauce | 17

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The following are prepared with your choice of Beef, Chicken, or Tofu.  
*Substitute Shrimp or Duck add \$2. Mixed Seafood add \$4*

## **KEO House Stir Fry** <sup>GF</sup> ✓

lemongrass, garlic, green & red bell pepper, onion, chili & turmeric | 13

## **Thai Curry- Red or Green** <sup>GF</sup> ✓

bamboo shoots, coconut milk, bell pepper, long beans, baby corn & eggplant | 13

## **Yellow Curry** <sup>GF</sup> ✓

potato, coconut milk, long beans, peas, onion & yogurt | 13

## **Ginger Garlic Stir Fry** <sup>GF</sup> ✓

baby corn, ginger, onion & bell peppers | 13

## **Me Siam** ✓

ramen noodle, spicy Thai seasoning, bean sprouts, scallions & celery | 11

## **Pad Thai** <sup>GF</sup> ✓

carrot, celery, scallion, bean sprouts & egg, with rice noodles | 13

## **Cambodian Stir Fry** <sup>GF</sup> ✓

carrot, snow peas, baby corn, yellow onion, bok choy & oyster crab sauce | 13

## **Malaysian Style Fried Rice** <sup>GF</sup> ✓

sprouts, peas, carrot, broccoli & onion topped with fried egg & crispy shallots | 11

# KEO KIDS

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**Bowl of noodle soup with roast chicken** | 7

**Grilled chicken skewer with rice** | 6

**Yin Yang-** Spring roll, 1 chicken skewer and rice | 7

**Fried Rice** -Chicken, Beef, Tofu, or vegetable (Shrimp add 2.00) | 7

## DESSERT

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**Mango cheesecake** | 7

**Banana wonton with vanilla bean ice cream** | 7

**Chocolate mousse layer cake** | 7

**Homemade ice cream sandwich** | 7

**Gluten Free seasonal selection** | 7

## BEVERAGES

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**Fountain Drinks** | 2

**Vietnamese Iced Coffee** | 4

**Organic Jasmine Peach Iced Tea** | 2

**Brewed Italian Roast Coffee** | 2.5

**Pelligrino Sparkling** 1 litre | 6

**Organic Hot Teas** | 4

Tropical Green, Spring Jasmine,  
Aromatic Chai, Fragrant Oolong, Chamomile

## BEER

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Sapporo draught | 5

Seasonal draught

Sapporo Reserve 22oz | 8

Sapporo Lite | 5

Orion 22oz | 9

Rogue, Morimoto Soba Ale 22oz | 9

Asahi Super Dry | 5

Asahi Kuronoma Black | 6

Singha | 5

Tiger | 5

Kingfisher | 5

Tsing Tao | 5

Stella Artois | 5

Peroni | 5

Chimay | 7

Estrella Daura Lager | 5

Marshalls Sundown Wheat | 5

Marshalls Atlas IPA | 5

Tallgrass 8 Bit Pale Ale 16oz | 6

Lefthand Nitro Milk Stout | 6

## SPECIALTY COCKTAILS

### KEO House Martini

Lemongrass infused vodka & pear vodka | 8

### Lychee Martini

Vanilla vodka & lychee | 8

### Uncle Val's Thai

Uncle Vals Botanical gin, fresh lemon,  
Thai basil & soda | 9

### Xrated Martini

Passion fruit, mango & blood orange infused Vodka | 9

### Ginger Julep

Bulleit bourbon, fresh mint, ginger, lime & soda | 9

### The Perfect Storm

Grand Marnier, ginger beer & lime | 9

### Tallgrass Tea

Bison Grass vodka, peach jasmine tea, St Germain,  
lemon & Thai basil | 9

### Acai mango Martini

Acai vodka, Grand Marnier, St. Germain & mango | 9

### Singapore Sling

Gin, cherry brandy, Cointreau & Benedictine | 9

### Sake Margarita

Ozeki sake, triple sec & lime juice | 8

### The Raging Bull

Patron XO Café & Coke | 8

### KEO Dessert Martini

Patron XO, vanilla vodka, chocolate & coconut milk | 9

## SAKE

Ozeki, Dry Sake 180ml	8	Hakushika, Junmai Daigingo 300ml	24
Kikusui, Junmai Ginjo Sake 300ml	24	Snow Maiden, Junmai Nigori 300ml	20
Tentak, Junmai "Hawk in the Heavens" 300ml	28	Hisui, red rice Sake 300ml	25
Ozeki, Hana-Awaka Sparkling Sake 300ml	16		

## WINE

Lapis Luna, Chardonnay central coast	8	28	Katherine Goldschmidt Cabernet Alexander Valley	10	36
Paul Hobbs, Felino Chardonnay Argentina	12	44	Purple Star, Cabernet Columbia valley, Washington	12	44
Girard, Chardonnay Russian River Valley		48	Shinas Estate, The Verdict Cabernet Australia		48
Cloudy Bay, Chardonnay New Zealand		45	Silver Oak, Cabernet Alexander Valley		125
Cakebread, Chardonnay Napa		65	Hedges, HIP Merlot Columbia Valley	8	28
White Knight, Viognier Clarksburg	9	32	Odisea, Veritable Quandary Red California		32
Laxas, Albariño Spain		28	Tierra Brisa, Malbec, Mendoza, Argentina	8	28
Kono, Sauvignon Blanc New Zealand	8	28	Catena, Malbec Argentina		45
Honig, Sauvignon Blanc Rutherford		45	Celler Malondro, Carinena & Garnacha Spain		28
King Estate Acrobat, Pinot Gris Oregon	9	32	Ornellaia, LaVolte Tuscany		45
Charles & Charles Rose Washington		28	Elyse, C'est Si Bon, Rhone Blend Sierra Foothills		55
Chateau Ducasse, Bourdeaux Blanc		32	La Tarasque, Cotes Du Rhone France		34
Trimbach, Pinot Blanc Alsace		32	McManis, Pinot Noir California	8	28
Kung Fu Girl, Riesling Washington	8	28	Meiomi, Belle Glos, Pinot Noir California	12	44
Kuentz-Bas Gewurztraminer Alsace		44	Dierberg, Pinot Noir Santa Maria Valley		65
Höpler, Grüner Veltliner Austria	8	28	Chacewater, Zinfandel, organic, Sierra Foothills	11	40
Champalou, Vouvray France		36	Napa Wine Company, Zinfandel organic Oakville		48
Caymus, Conundrum California		40	Orin Swift, Saldo California		62
Lagaria, Pinot Grigio Italy	8	30	Thomas Goss, Shiraz McLaren Vale, Australia	8	28
Domaine St. Vincent, Brut New Mexico	8	28	Amavi, Syrah Walla Walla Valley		45
Schramsberg, Mirabelle, Brut California		40	David Bruce, Petite Syrah Central Coast		42
Veuve Clicquot, Yellow Label France		75	Porto Cruz, 89 vintage Port	8	

## Small Bottles

Mumm, Brut .187ml Napa	13	Raptor Ridge, Reserve Pinot .375 Oregon	42
Frogs Leap, Sauvignon Blanc .375 Napa	25	L'Ecole, Cabernet .375 Columbia Valley	30
Sonoma Cutrer, Chardonnay .375 RR	20	Dashe, Zinfandel .375 Dry Creek	28
EOS, Tears of Dew Moscato .375 Calif	40	David Arthur, Meritaggio .375 Napa	45