

## 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. Tomato & turmeric 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, orange, glazed almonds & crispy wonton strips. Mandarin orange & ginger dressing | 13

### 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 rice 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, white fish, mussels, tomato, and mushroom in spicy citrus broth | 12



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

Consuming raw or undercooked seafood may increase your risk of food borne illness, especially if you have certain medical conditions.

# 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

## **\*Ribeye Steak**

14 oz, house marinade, grilled and served with seasonal vegetables and choice of rice | 23

## **Red Curry Udon**

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

## **Korean Short Ribs**

soy, garlic & ginger marinade. Grilled & served with kimchi & rice | 17

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

soy ginger glaze with sesame asparagus and rice | 24

## **Ramen Bowl** <sup>GF</sup>

grilled chicken with red curry broth, baby bok choy, onion and soft boiled egg | 15

## **Keo Burger**

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

## **\*Wagyu Burger**

1/3 lb Akaushi beef with lettuce, tomato, house made pickles & gochugang mayo. Served with taro fries | 11  
Add fried egg & kimchi | 14

## **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

## **Korean Bibimbap**

Sautee beef, zucchini, sprouts, spinach & shitake mushroom.  
Served with rice. Topped with a sunny side up egg & gochujang sauce. | 16

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The following are prepared with your choice of Beef, Chicken, or Tofu.  
*Substitute shrimp add \$2 or duck add \$3 or 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 | 12

## **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 | 12