

SMALL PLATES

Char Siu Bao | 7

BBQ roast duck, hoisin sauce, fresh Thai cucumber relish, cilantro, and green onions served in a soft bao bun

Thai Chicken Wings | 7

Chicken wings marinated in Thai herbs and garlic pepper, fried until crispy, and served with both a sweet chili sauce and a Thai hot sauce

Beer-Battered Calamari | 8

Crispy fried squid tossed with fried shallots, garlic, cilantro, green onions, and fresh red peppers served with two dipping sauces

Gyoza Moo | 6

Fried gyoza dumplings filled with minced pork and veggies, served with sweet soy sauce

Roti and Curry | 6

Pan-fried roti served with aromatic yellow curry dipping sauce

Shrimp Shumai | 6

Chinese-inspired dumplings of shrimp, served with a sweet soy and garlic dipping sauce

SOUPS

Tom Kha Chicken | 6

Aromatic spicy and tangy coconut soup with chicken, mushrooms, galangal root, kaffir lime leaves, lemongrass, and cilantro garnish

NOODLES + RICES

Classic Pad Thai | 12 (L) | 16 (D)

A Thai classic! Chicken, shrimp, and thin rice noodles, egg, bean sprouts, green onions, and freshly ground peanuts stir-fried in homemade sauce, garnished with a fresh lime wedge

Pad Woon Sen | 12 (L) | 16 (D)

Stir-fried glass noodles and egg with shitake mushrooms, tomatoes, cabbage, carrots, white onions, and green onions with shrimp and chicken – substitute tofu for a delicious vegetarian option!

Pad See Ew | 11 (L) | 14 (D)

Stir-fried wide rice noodles and egg with Chinese broccoli and carrots in a black soy sauce sprinkled with ground white pepper - choice of chicken, beef, or pork. Choose shrimp for \$2.00 more.

Drunken Noodles | 11 (L) | 14 (D)

Stir-fried wide rice noodles with onion, bell pepper, broccoli, carrots, and fresh Thai basil leaves sautéed in a spicy basil garlic sauce - choice of chicken, beef, or pork. Choose shrimp for \$2.00 more.

MAIN PLATES

Green Curry | 11 (L) | 16 (D)

Bell peppers, bamboo shoots, Japanese eggplant and fresh Thai basil in green curry and coconut milk - choice of chicken, beef, or pork. Choose shrimp for \$2.00 more.

Red Curry | 11 (L) | 16 (D)

Bell peppers, bamboo shoots, and fresh Thai basil in red curry and coconut milk - choice of chicken, beef, or pork. Choose shrimp for \$2.00 more.

Panang Curry | 16

A nuttier version of the Red Curry - Panang curry paste and coconut milk simmered with fresh Thai basil, bell peppers, and asparagus - choice of chicken, beef, or pork. Choose shrimp for \$2.00 more.

Pad Kapow | 11 (L) | 16 (D)

Ground white meat chicken in our signature basil garlic sauce with fresh basil leaves, bell peppers, fresh Thai chilis, and topped with a fried egg

Cashew Chicken | 12 (L) | 16 (D)

Crispy white meat chicken stir-fried with cashews, green onions, white onions, and dried whole chili peppers in a roasted chili sauce

Pad Khing | 11 (L) | 16 (D)

Choice of chicken or pork stir-fried with fresh ginger root, green onions, white onions, mushrooms, & white pepper in aromatic dark brown ginger sauce

DESSERTS | \$6

Coconut Sticky Rice + Fresh Mango | Cheesecake Eggroll
Mango Raspberry Sorbet Bomb | Chocolate Lava Cake

Thai House Salad with Peanut Dressing | 6

Local mixed greens with topped with tofu, fresh bean sprouts, and crispy potato skins and served with homemade peanut dressing

Papaya Salad | 8

Traditional *som tam* - julienne green papaya, green beans, cherry tomatoes, peanuts, and garlic tossed in chili lime dressing

Yum Talay | 12

Steamed shrimp, squid, scallops, and mussels, tomatoes, white onions, and green onions tossed in a herb-lime chili dressing served on bed of lettuce garnished with cilantro

Roti Duck Roll | 10

Roasted duck, carrots, cucumber, green onions, and cilantro wrapped in roti paper served with side of hoisin sauce

Crying Tiger | 10

Grilled sirloin steak, charred to perfection, served with traditional Thai spicy lime cilantro dipping sauce

Pla Tuna | 10

Ahi tuna served on a bed of red onions, lemongrass, and fresh mint and drizzled with spicy lime-chili dressing

Tom Yum Shrimp | 6

Thailand's signature soup - shrimp, mushrooms, in a broth infused with galangal root, kaffir lime leaves, lemongrass, and cilantro garnish

Pork Belly Noodles | 12

Bed of egg noodles topped with Japanese BBQ pork belly combined with our signature homemade red soy sauce, steamed bok choy, and green onions - sprinkled with toasted garlic and cilantro

Braised Beef Noodle Soup | 12

Slow-cooked beef in aromatic five-spice Thai beef broth - served over egg noodles and topped with Chinese broccoli, green onions, & cilantro

Classic Thai Fried Rice | 10 (L) | 13 (D)

Stir-fried jasmine rice with egg, tomatoes, onions - garnished with fresh cilantro, green onions, cucumbers slices and fresh lime wedge. Choice of chicken, beef, or pork. Choose shrimp for \$2.00 more.

Pineapple Fried Rice | 12 (L) | 16 (D)

Jasmine rice with a touch of yellow curry powder stir-fried with egg, chicken, shrimp, sweet pineapple chunks, onions, golden raisins, and cashews, topped with green onions

Crab Fried Rice | 18

Characterized by its delicate crab flavor and simple ingredients - jasmine rice and lump crab meat stir-fried and served with cucumbers, cilantro, and a side of *nam pra prik* sauce

Eggplant Tofu Basil | 12 (L) | 16 (D)

A great vegetarian option! Bell peppers, onions, Japanese eggplant, and fresh Thai basil sautéed in spicy basil sauce

Grilled Basil Lamb | 22

Grilled rack of lamb with a creamy basil sauce served with grilled asparagus, heirloom tomatoes, and sautéed garlic kale

Massaman Short Rib | 22

Braised short rib in savory and creamy massaman curry, served with baby potatoes, white onions, carrots, and whole roasted cashews

Three-Flavor Snapper | 20

Crispy red snapper fillet served with a sweet, spicy, and tangy three flavor chili sauce - with a side of grilled asparagus

Lemonleaf Salmon | 19

Grilled salmon topped with roasted chili paste and red curry sauce served with grilled asparagus

Lychee Duck Curry | 19

Crispy fried duck with creamy and savory red curry, bell peppers, heirloom tomatoes, sweet pineapple chunks, and fresh lychees

SPECIALTY BEVERAGES

Thai Tea \$4 | Mango Juice \$3

Lunch served Monday – Saturday 11:30am-2:30pm | Dinner served Monday – Saturday 5pm-10pm

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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SIGNATURE COCKTAILS

Thai Tea Martini | 10

Tito's, Domaine de Canton ginger liqueur, fresh homemade Thai tea, coconut milk, and cream de coco

Lychee Mule | 8

The Kraken Black spice rum, fresh lime juice, fresh lychees, lychee juice, ginger beer, fresh mint

Siam Sling | 9

Botanist gin, Cherry Heering, Cointreau, Bénédictine, pineapple juice, lychee juice, lime juice, grenadine, splash of bitters

Thai Mai Tai | 8

The Kraken Black spiced rum, coconut rum, cream of coconut, orange juice, pineapple juice, grenadine, maraschino cherry

The King and I | 10

Domaine de Canton ginger liqueur, Poema Brut champagne, fresh lime, cranberry juice, lime round

Chakri Cup Julep | 9

Larceny Kentucky bourbon, Western Son Prickly Pear vodka, muddled fresh mint, shaved ice

Mapow Mojito | 8

Malibu rum, coconut milk, pineapple juice, fresh lime juice, pina colada, fresh mint

Pattaya Sunrise | 8

Dulce Vida Blanco Pineapple Jalapeno tequila, cranberry juice, pineapple juice, PAMA pomegranate liqueur

HOUSE | THE SEEKER VINEYARDS

Chardonnay, California, USA	6/22
Pinot Grigio, Veneto, Italy	6/22
Riesling, Mosel, Germany	6/22
Cabernet Sauvignon, Central Valley, Chile	6/22
Red Blend, Chile	6/22

WHITES & SPARKLING

Rodney Strong, Chardonnay, California	8/30
St. Francis, Chardonnay, California	10/38
Torresella, Pinot Grigio, Veneto, Italy	9/34
Rosehaven, Rosé, California, USA	8/30
Kung Fu Girl, Riesling, Washington, USA	8/30
Starborough, Sauvignon Blanc, New Zealand	9/34
Poema, Brut Cava, Penedes, Spain	6/22
Mionetto, Prosecco Brut, Veneto, Italy	30

REDS

Velvet Devil, Merlot, Washington, USA	8/30
Trivento 'Amado Sur', Malbec, Argentina	8/30
Layer Cake, Pinot Noir, Central Coast, California	9/34
Rainstorm, Pinot Noir, Oregon, USA	10/38
Sassoregale, Sangiovese, Tuscany, Italy	10/38
Storypoint, Cabernet Sauvignon, California	9/34
Josh Cellars, Cabernet Sauvignon, California	10/38

SAKES

Social Sparkling Sake (10oz. can) | 5

Elderflower Apple, Hibiscus Cucumber, Pink Grapefruit Ginger

Geikkeikan (hot sake by the carafe – plain or flavored) | 7

Root beer, grape, sour apple, sour raspberry, melon, peach

Sho Chiku Bai (plain, by the bottle) | 10

Ginjo, Mio Sparkling, or Nigori

Yuki Saki Nigori (flavored, by the bottle) | 11

Lychee or White Peach

SPIRITS

VODKA | Svedka, Titos, Grey Goose

BOURBONS + WHISKIES | Evan Williams, Jim Beam, Makers Mark, Larceny, 1792 Jack Daniels, Jack Honey, Four Roses

GIN | New Amsterdam, Tanqueray, Bombay Sapphire, Hendricks, Botanist

RUM | Don Q Cristal, Mount Gay, Captain Morgan Spiced, Kraken Black, Bacardi Silver

TEQUILA | Lunazul Blanco, 1800 Silver, Jose Cuervo Silver, Casa Noble Blanco, Casa Noble Anejo

SCOTCH | Dewars White, J. Walker Black

COGNAC | Remy Martin VSOP

BRANDY | Christian Bros, E&J

CRAFT BEERS | \$6

Abita Purple Haze, Abita Brewing Co., LA
Ace Space Bloody Orange Cider, California
Anchor California Lager, California
Catawba White Zombie, NC
Dieselpunk Honey Amber, California
Franziskaner Hefeweissen, Germany
Green Man IPA, Asheville, NC
Green Man Porter, Asheville, NC
Harpoon UFO White, CA
Highland Gaelic Ale, Asheville, NC
Hi-Wire Bed of Nails Brown Ale, NC
Lo-fi Blueberry Wheat, Charleston, SC
Oskar Blue Dales Pale, Brevard, NC
RJ Rockers Brown Eyed Squirrel, Spartanburg
RJ Rockers Son of a Peach, Spartanburg
Wicked Weed Pernicious, Asheville, NC
Woodchuck Rosé Cider, Asheville, NC
Sierra Nevada Hazy Thing, VT
Terrapin MooHoo Chocolate Stout, Athens, GA

ASIAN BEERS | \$6

Singha, Thailand
Sapporo, Japan
Beer Lao, Laos
Chang, Thailand
Asahi, Japan
Lucky Buddha, China

BOTTLED BEERS | \$4

Budweiser | Guinness | Modelo
Stella Artois | Coors Light | PBR
Mich Ultra | Corona | Bud Light
Miller Lite | Yuengling | Corona

SPIKED SELTZERS | \$4

Nauti Seltzer (12 oz. can, 4% ABV)
Lemon Lime, Grapefruit, Cranberry, Raspberry