



Small Plate

Bangkok Ribs 12

Stewed Bangkok-style ribs with glaze honey palm sugar black soy sauce, Chinese bok choy and crunchy noodles

Money Bag 6

Money bag wonton wraps with marinated shrimp served with plum dipping sauce

Gyoza 6

Pot sticker Pork served with house soy sauce

Vegetarian Crispy Roll 6

Silver noodles, shitake mushrooms, carrot, cabbage served with sweet & sour sauce

GF Tom Yum Kha Mushroom (cup) 10

Creamy coconut soup with lemongrass, galanga, kaffir lime leaf, onion, tomatoes, cabbage and mix mushrooms topped with green onions and cilantro

Sides

Thai Jasmine Rice 4

Brown Rice 5

Coconut rice 5

Sticky rice 5

Sweet sticky rice 5

Rice Noodles 3

Egg noodle 5

Roti 3

Peanut Sauce 3

Fried Egg 3

Lunch

Choice of Spice: Mild, Medium, Spicy

GF **Gluten Free By request**

All entrée below comes with Chicken or Organic Tofu
Beef add \$2, Prawn add \$5

GF Pad Thai 16

Small rice noodles, bean sprouts, chive and peanut

GF Chicken Pad See Moe 17

Flat rice noodles stir-fried with egg, broccoli, red bell peppers, green beans, basil, chili, and garlic

GF Khua Kai 16

Stir-fried Flat rice noodles with egg, light house soy sauce, bean sprouts and green onion

GF Spicy Basil with Rice 16

Thai fresh chili, basil, green beans, red bell
Minced Chicken or Beef

GF Kang Dang curry with Rice 18

Eggplant, green beans, red peppers, and basil with red curry sauce

GF Wok Eggplant w/Jasmin Rice 16

Stir-fried with basil, red bell peppers, and chili garlic sauce

Fried Chicken Over Fried Rice 18

Egg fried rice topped with Thai street fried chicken serve with sweet and sour chili sauce

GF Khoa Soi Kai (noodles curry) 22

Northern Style curry sauce, with egg noodles, shredded chicken, hard-boiled egg, bean sprouts, red onion, green onion, topped with crispy shallot

Extra Protein

Chicken, Tofu, or Veggies 3

Prawn (3) 7

Beef 5

We are Implementing A 5% Kitchen Appreciation FEE to the guest check that will directly help to support livable wages for our HEART of the house staff

Bar Menu

Cocktails

Icon Siam 13

Tequila, Mescal, Vanilla, Fresh House Passion Fruit, Lime, Jalapeno.

As You Wish 14

Japanese Gin, Aperol, Lemon, Raspberry, Aquafaba

Thai Fashioned 15 ***voted best cocktail***

Peanut Infused Bourbon, Guava and Angostura Bitters.

True Romance 14

Vodka, Aloe liquor, Lemon and watermelon

Daughter Smile 13

Tequila, Orange Curacao, Lime, Ginger, Lemongrass, and Thai chilis.

Butterfly Bubbles 13

Vodka, Aperol, Lime, Guava, Butterfly tea, Topped with Rose

Sumui CoCo 13

Rum, Banana liquor, Coco cream, Pine apple and Lime

Dow Sow 13

Gin, Fresh Pineapple Puree, Orgeat, Lemon.

Shot and a Wash

Sapporo on Draft and Any Well Spirit 15

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Wine

Bubbles

Rose Flight (three ounce each of)
20

**Graham Beck, South Africa*

**The Pale By Sacha Lichine Provence, France*

**Simi 2018 Dry Rose, Sonoma Country, CA*

JP Chenet Rose Dry Bubbles 10 38

NaoNis Prosecco 10 38

White

Dr.Loosen Riesling Dry, Germany 12 44

Timbre Winery ,Chardonnay,CA 2016 15 55

Jules Taylor, Sauvignon Blanc Marlborough 13 48

Bottega Vinaia Pinot Grigio_Trentino, Italy 11 40

Red

Meiomi Red Blend, CA 12 45

Norton Ridge Pinot Noir, OR 12 45

Luberrri,Orlegi Roila, Spain 2019 11 42

Terra D'oro Pettie Sirah Amador Country 2018 11 42

The Show Cabernet Sauvignon 2018 11 42

Vanderpump Cabernet Sauvignon, Sonoma 65

Beer

Sapporo on Draft (16oz Draft) 7
Japanese Style Lager.

Singha (12oz Bottles) 7
Thai Style Lager.

Colorado Native Amber Ale 6

TommyKnocker Blood Orange IPA 6

Sierra Nevada Wild little thing 6

Holiday Big Henry IPA (Gluten free) 7

Sake (cold)

Hakushika Chokara Extra Dry Juneau Sake (300mL) 14

Hakushika Snow beauty Nigori Sake (300mL) 15

Hakushika Sayuri Nigori Sake (300mL) Gluten Free 15

Hakushika Yoshino Taru Sake (300mL) 14

