



Small Plate

Bangkok Ribs 13

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

Gyoza 7

Shitake mushroom Vegetable or Pork vegetable Pot sticker served with house soy sauce

Vegetarian Crispy Roll 7

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

GF Tom Yum Kha Mushroom (cup) 12

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 18

Small rice noodles, bean sprouts, chive and peanut

GF Chicken Pad See Moa 19

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

GF Khua Kai 18

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

GF Spicy Basil with Rice 18

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

GF Kang Dang curry with Rice 19

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

GF Wok Eggplant w/Jasmin Rice 18

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

Fried Chicken Over Fried Rice 20

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

GF Khoa Soi Kai (noodles curry) 23

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 4

Prawn (3) 8

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

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

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

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
Chateau Ste Michelle,Sweet Riesling, Columbia Valley 2021	13	45

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 7

(16oz Draft) Japanese Style Lager.

Voodoo Ranger IPA on Draft 9

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

