



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 7

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

Gyoza 7

Pot sticker Pork 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) 11

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 Moa 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 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

Dilemma 13

Tequila, Fresh house vanilla Passion Fruit, House Mojito mix, Lime, Jalapeno.

Daughter Smile 13

Tequila, fresh Lime, Ginger, Lemongrass, curacao orange

Butterfly Bubbles 13

Vodka, Aperol, Lime, Guava, Thai Basil, Bubbles, Butterfly tea.

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

Red

Norton Ridge Pinot Noir, OR 12 45
Luberri,Orlegi Roila, Spain 2019 11 42
Terra D'oro Pettie Sarah 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.

Chang or Singha (12oz Bottles) 7

Thai Style Lager.

Colorado Native Amber Ale 6

TommyKnocker Blood Orange IPA 6

Sierra Nevada Wild little thing 6

Holidaily Big Henry IPA (Gluten free) 7

Shot and a Wash

Singha Thai or Chang Thai and

St.George Shochu 13

12oz Bottle of Beer and a 1.5oz shot of Shochu

Sapporo on Draft and Leopold Bros American Small

Batch whiskey 15

16oz Bottle of Beer and a 1.5oz shot of Whisky

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

Summer snow Nigori, Kamoizumi Brewery 29

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