NORTHERN THAI SPECIALTIES

SP1	Ĵ	Thom Ma Khua	7.00
		Crushed grilled eggplant appetiz	zer made
		with chili, garlic, and shallots, se	
		sliced boiled egg and topped w	ith mint
		and fried shallots	

SP2 Larb Muang
13.00
Northern Thai ground beef salad made
with special Chiang Mai spices, cilantro,
and green onion, topped with fried garlic.
Served with a side of fresh vegetables and
fish sauce tomato

SP3 / Sai Oua 12.50
Northern-style pork sausage made with chili, lemongrass, ginger, galangal root, kaffir leaf, and turmeric, sliced and served with roasted peanuts, fresh ginger, shallots, mint, and a side of sticky rice

SP4 / Nam Prik Num
13.50
Roasted green chili dip served with
Chiang Mai pork loaf, fried chicken,
crispy pork rinds, steamed vegetables, and
a side of sticky rice

SP5 Nam Prik Ong
13.50
Marinated ground pork in a house curry
made with tomato and chili, topped with
green onion and cilantro. Served with
steamed vegetables, cucumber, and crispy
pork rinds for dipping

SP6 Ock Pla

16.50

Whole trout in a spicy northern-style sauce with Thai eggplant, kaffir leaf, Thai basil, and Thai herbs, topped with green onion and cilantro

SP7 Pad Naem Woon Sen

Naem sour pork sausage and marinated ground pork stir-fried with woon sen noodles, egg, tomato, garlic, Thai chili, onion, and green onion, topped with cilantro

SP8 / Khao Soi Gai / Nua 13.00 Slow-cooked chicken drumsticks or slow-cooked beef in a northern-style curry noodle soup topped with crispy egg noodles and served with a side of pickled mustard greens, shallots, and lime

SP9 / Khanom Jeen Nam Ngiaw 13.00
Nam ngiaw curry and vermicelli rice
noodle soup with tender pork rib, ground
pork, tomato, and pork blood cubes,
topped with green onion and cilantro.
Served with a side of crispy pork rinds,
pickled mustard greens, bean sprouts, and

SP10) Gang Hoh

Northern-style curry noodle stir-fry made with slow-cooked pork and pork belly, chicken, woon sen noodles, pickled bamboo shoots, Thai eggplant, green bean, cabbage, chinese broccoli, and red peppers, topped with fresh sliced lemongrass

SP11) Gang Hung Lay

Tender slow-cooked pork and pork belly in a northern-style curry with pineapple, garlic, ginger, and peanuts

SP12) Gang Om

Tender slow-cooked beef in gang om
curry, lemongrass, kaffir leaf, galangal
root, green onion, cilantro, and Thai herbs

SP13) Yum Jeen Gai / Hed

Chicken or mushrooms in an aromatic
northern-style curry broth, banana blossom,
chili, lemongrass, galangal root, garlic,
shallots, Thai herbs, and green onion,
topped with cilantro. Served room
temperature

ADDITIONAL SPECIALTIES

AS4

AS1 Khao Tod Naem Kook

Naem sour pork sausage and marinated ground pork, crispy rice, shallots, chili, peanuts, and onion, tossed with a chili lime sauce and served with lettuce for wrapping

AS2 Yum Pla Tod

16.50

7 Yum Pla Tod

Crispy whole trout salad with shallots, carrot, cashews, green onion, and mint, served with a house special sauce

AS3 Ho Mok Talay

17.00

Mixed seafood in a house special curry
prepared with meat from a fresh young
coconut, napa cabbage, egg, kaffir leaf,
and green onion

Palo Moo
13.00
Tender slow-cooked pork and pork belly, tofu, shiitake mushroom, and boiled egg, in a house special savory and sweet aromatic herbal broth



APPETIZERS

1 Miang Kam 8.50 Create your own bites. Fresh ginger, roasted coconut, Thai chili, lime, shallots, and dried shrimp, served with traditional miana kam

shrimp, served with traditional miang kam sauce and a side of cha plu leaves for wrapping

2 Roti Mataba 8.50
Roti stuffed with yellow curry, potato, carrot, and onion, served with cucumber sauce

3 Pla Muk Tod

Lightly breaded fried calamari topped with green onion and served with a sweet chili sauce

4 / Khai Luk Koei 7.00
Deep fried boiled eggs, fried onion, and roasted chili, topped with tamarind sauce

5 Tao Hoo Ma Praw 7.50 Deep fried tofu coated with roasted coconut served with panang curry sauce 6 Giew Tod 7.00
Fried wontons filled with marinated ground chicken served with a sweet chili sauce with peanuts

7 Po Pia Tod 5.50
Crispy Thai spring rolls filled with mixed vegetables and woon sen noodles, served with a sweet chili sauce with peanuts

8 Kuay Tiew Lui Suan 5.50
Fresh salad rolls made with tofu, carrot, shiitake mushroom, lettuce, basil, cilantro, and mint, wrapped in soft rice paper and served with a sweet chili sauce

9 Moo Satay 9.00
Turmeric and coconut milk-marinated pork
grilled and served with a side of grilled
bread, peanut sauce, and cucumber sauce

SOUPS

Tofu, Chicken, Beef or Pork Small 6.50 Large 11.00 Shrimp or Squid Small 7.50 Large 12.50 Seafood Small 8.50 Large 14.00

10 / Tom Kha Gai

Spicy and sour coconut soup with chicken, mushroom, onion, lemongrass, galangal root, and kaffir leaf, topped with cilantro

11 / Tom Yum Goong

Spicy and sour soup with shrimp, mushroom, onion, tomato, lemongrass, galangal root, and kaffir leaf, topped with cilantro

12 Tom Jued Salai

Fresh tofu or ground pork with seaweed, napa cabbage, green onion, and chinese celery, in a light broth soup

13 Khao Tom

Rice soup with your choice of meat made with a light broth, topped with fried garlic, green onion, and chinese celery

SALADS

14 Yum Pak Boong Goong Sod Lightly breaded morning glory, shrimp, ground pork, shallots, green onion, and chili, topped with a spicy lime sauce

15 Som Tom 9.50
Green papaya salad, green beans, tomato, carrot, and peanuts, tossed with som tom

dressing

• with Dried Shrimp, add 1.00

• with Pickled Black Crab, add 1.50

• with Sticky Rice, add 2.50

• with Coconut Rice, add 3.00

17 Yum Ruam Mit

Shrimp, squid, Chiang Mai pork loaf, fish meat balls, chinese celery, tomato, onion, carrot, and woon sen noodles, tossed with a house chili lime sauce

• add Naem Sour Pork, 3.00

18 Larb
Ground chicken or pork, shallots, mint, and green onion, tossed with a spicy roasted rice and lime sauce. Served with cabbage,

tomato, and cucumber
• with Sticky Rice, add 2.50

19 Num Tok

12.00

Grilled beef or pork, shallots, mint, and green onion, tossed with a spicy roasted rice and lime sauce. Served with lettuce, tomato, and cucumber

• with Sticky Rice, add 2.50

16 / Pla Goong

12.50

Shrimp, carrot, lemongrass, kaffir leaf, mint, shallots, and green onion, tossed with a house spicy sauce and served with lettuce



NOODLES

Tofu, Chicken, Beef or Pork 11.00 12.50 Shrimp or Squid Seafood 14.00

20 Pad Thai / Pad Thai Woon Sen

11.50

Rice noodles or woon sen noodles stir-fried with shrimp, fried tofu, egg, bean sprouts, and garlic chives, served with chopped peanuts

- with Dried Shrimp, add 1.00
- Omelet Wrapped, add 3.00

Pad See-ew Moo 21

Fresh wide rice noodles stir-fried with pork, chinese broccoli, and egg, in a sweet soy

22 / Pad Kee Mao Goong

Fresh wide rice noodles stir-fried with shrimp, green beans, egg, basil, bell peppers, onion, and fresh peppercorns

23 Rad Nah

Your choice of wide rice noodles, sen mee rice noodles, or crispy egg noodles, stir-fried with pork or seafood, chinese broccoli, and egg, topped with a gravy sauce

• with Omelet or Fried Egg, add 1.50

24 Kuay Tiew Nua Sap Kai Dao 12.50 Fresh wide rice noodles stir-fried with ground beef, onion, tomato, lettuce, and sweet and sour sauce, topped with a crispy fried egg

25 / Suki Haeng / Suki Nam

Your choice of pork or seafood with woon sen noodles, morning glory, napa cabbage, egg, chinese celery, and green onion
Served as a Stir-fry or Soup

26 / Khanom Jeen Gang Keow 16.50 Wan Luk Chin Pla Grai

Green curry with coconut milk, house-made fish dumplings, eggplant, bamboo shoots, bell peppers, sweet basil, and fingerroot, served with vermicelli rice noodles and sides of chopped green beans, bean sprouts, pickled mustard greens, and lime

27 Khanom Jeen Nam Ya Coconut curry with fish and fish meat balls served with vermicelli rice noodles and sides of chopped green beans, boiled egg, bean sprouts, pickled mustard greens, basil, and

NOODLE CHOICES

Thin rice noodles • Egg noodles • Wide rice noodles Sen mee rice noodles • Woon sen noodles

28 / Yen Ta Fo

14.00

Your choice of noodles with shrimp, squid, fish meat balls, fried tofu, fried wonton, and morning glory, in a house yen ta fo soup
• with Extra Fried Wontons, add 2.00

29 Kuay Tiew Tom Yum Your choice of noodles with ground chicken or pork, shrimp, fried wontons, bean sprouts, green onion, and peanuts, in a house tom

with Extra Fried Wontons, add 2.00

30 **Kuay Tiew Palo Moo**

14 00

Your choice of noodles with slow-cooked pork and pork belly, tofu, chinese broccoli, boiled egg, bean sprouts, chinese celery, and green onion, served in a house special aromatic herbal soup

31 / Kuay Tiew Rua

13.00

Your choice of noodles with pork or beef, pork meat balls, morning glory, chili, bean sprouts, and green onion, in a dark rich broth. Served with a side of crispy pork rinds, bean sprouts, and basil

Kuay Tiew Ped Yang 32 13.00 Roasted duck with your choice of noodles in a light broth with chinese broccoli, chinese celery, and bean sprouts

33 / Kuay Tiew Haeng

12.00

Your choice of noodles with pork or beef, pork meat balls, bean sprouts, chinese celery, chili, and green onion, tossed with sweet soy sauce



STIR-FRIES

Tofu, Chicken, Beef or Pork 11.00 Shrimp or Squid 12.50 Seafood 14.00

12.50

34 Pad Ga Prao Khai Dao

Ground chicken or pork stir-fried with chopped green beans, basil, onion, garlic, and fresh chili, topped with a crispy fried egg

35 Moo Kratiem Prik Thai 12.5 Khai Dao

Pork stir-fried with garlic and pepper topped with a crispy fried egg and served with cucumber

36 Pad Khing

Chicken or pork, fresh ginger, onion, black fungus mushroom, green onion, and bell peppers

37 / Pad Himmapan

12.00

Lightly breaded chicken stir-fried with sweet chili paste, onion, cashews, roasted chili, and green onion

38 / Pad Prik Khing

Your choice of meat with chili paste, green beans, bell peppers, and kaffir leaf • with Fried Egg, add 1.50

39 / Pad Keow Wan

12.00

Your choice of meat stir-fried with green curry paste, fish meat balls, bamboo shoots, eggplant, bell peppers, basil, and fingerroot

CURRIES

Tofu, Chicken, Beef or Pork 11.00 Shrimp or Squid 12.50 Seafood 14.00

40 / Gang Keow Wan

Green curry with coconut milk, your choice of meat, bamboo shoots, eggplant, bell peppers, basil, and fingerroot

- with Fish Dumplings, 16.50
- with Roti, add 2.00

41 / Gang Karee Gai

Slow-cooked chicken drumsticks in yellow curry with coconut milk, potato, carrot, and onion, served with cucumber sauce

• with Roti, add 2.00

42 / Gang Ped Yang

13.00

Roasted duck in red curry with coconut milk, tomato, pineapple, eggplant, bell peppers, and basil

43 / Gang Panang

12.00

Panang curry with pork or beef, bell peppers, and kaffir leaf, topped with fresh coconut milk

44 J Gang Massaman Nua

130

Slow-cooked beef in massaman curry with coconut milk, potato, carrot, onion, and peanuts

• with Roti, add 2.00

FRIED RICE

Tofu, Chicken, Beef or Pork 11.00 Shrimp or Squid 12.50 Seafood 14.00

45 Khao Pad

Fried rice with your choice of meat, egg, chinese broccoli, onion, and tomato

• add Naem Sour Pork, 3.00

46 Khao Pad Sapparod

Pineapple fried rice with your choice of meat, egg, onion, carrot, peas, raisins, and cashews

47 / Khao Pad Ga Prao

Fried rice with your choice of meat, egg, basil, onion, and bell peppers

48 / Khao Pad Tom Yum Goong

Tom yum fried rice with shrimp, egg, tomato, mushroom, kaffir leaf, onion, and green onion

BEVERAGES • SIDE ORDERS

BEVERAGES

Thai Iced Tea	3.50	Mango Juice	3.00
Thai Iced Coffee	3.50	Lychee Juice	3.00
Thai Iced Tea with Lime	3.50	Tamarind Juice	3.00
Regular Iced Tea	2.50	Smith Tea	3.00
Fresh Coconut Juice	6.00	Heart Roasters Coffee	3.00
Soda	1.50		

AVAILABLE TEA VARIETIES

White Petal - white tea

Mao Feng Shui - green tea

Jasmine Silver Tip - green tea

Meadow - herbal infusion

Peppermint Leaves - herbal infusion

Brahmin - black tea

Masala Chai - black tea

Thai Tea - black tea

SIDE ORDERS

Steamed Rice	2.00	Fried Egg	1.50
Sticky Rice	2.50	Steamed Vegetables	2.00
Brown Rice	2.50	Chicken, Pork, Beef, or Tofu	4.00
Coconut Rice	3.00	Shrimp or Squid	5.00
Roti	2.00	Fish or Pork Meat Balls	4.50
Noodles	2.00	Pork Rinds	2.00
Peanut Sauce	2.00		

- Item contains chili and adjustments to spice level may be limited
- Most dishes can be prepared: 0 4 stars
 (No Additional Spice, Mild, Medium, Hot, or Extra Hot)
- We use natural, hormone and antibiotic-free meats and poultry, and sustainably-raised and responsible fish and seafood sources. Our purveyors include: Carlton Farms, Draper Valley Farms, Pacific Seafood, Columbia Empire Meat Company, and Bui Natural Tofu
- Most dishes can be made vegetarian, vegan, and gluten free. Please let your server know if you have any special preparation requests. We use peanuts, fish, shellfish, meat, egg, soy, wheat, and dairy in many of our preparations
- Brown Rice or Sticky Rice substitution available for an additional 1.00 per order. Coconut Rice substitution 2.00 per order
- 18% gratuity added for parties of 6 or more. In our effort to serve the highest quality food at the lowest prices possible, we limit credit cards to two per table with an 8.50 minimum. Thank you!

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