



LUNCH MENU

LUNCH SPECIAL SERVED MONDAY - FRIDAY FROM 11:00 AM TO 3:00 PM

We proudly use organic tofu from Ithaca Soy and other organic ingredients from local farms when possible. All our dishes are cooked in canola oil and non-trans fat oil. We cannot list all of our ingredients; however we are happy to personalize your requests

Appetizers

VEGETARIAN SPRING ROLLS:

Vermicelli noodles and vegetables rolled in wonton wrappers and fried to golden crispy perfection. Served with a side of Sweet chili sauce and crushed peanuts. \$6.50

GOONG SALONG:

Fresh fried shrimp rolled in wonton vermicelli noodles. Served with our house made sweet chili sauce. (5 per order) \$7.75

FRIED ORGANIC TOFU:

Locally sourced Tofu fried to golden brown. Served With sweet chili sauce and peanuts. \$6.50

CHICKEN SATAY:

Thai marinated chicken strips skewered and grilled to order. Served with our popular in house made Peanut sauce and cucumber relish. \$7.95

WINGS:

Tempura fried chicken wings and drums. Tossed with your choice of our in house made Spicy or 3-flavor wing sauce. (6 per order) \$11.95

FISH CAKES: \$7.50

Minced native Thai white fish (Knife fish) with Red curry paste and Thai herbs. Served with Sweet chili and crushed peanuts.

FRIED SQUID: Tempura style Fried squid rings. Served with Sweet chili sauce. \$7.95

FRESH ROLLS:

Made fresh daily. Shredded Romaine lettuce, Thai basil, Bean sprouts, shaved carrot, and vermicelli noodles. Prepared in rice paper wraps. Served with Hoisin chili garlic sauce and crushed peanuts. (3 rolls per order) Tofu \$7 Shrimp \$7.50

Soups

TOFU,VEGETABLE,CHICKEN OR MOCK CHICKEN
CUP:\$5.50 / POT:\$10.95

SHRIMP OR SEAFOOD CUP:\$6.50 POT:\$13.50

Add Extra Vegetables: \$1.50 / Extra Meat: \$2.25

TOM YUM:

A Traditional Thai hot and sour soup with lemongrass and white button mushrooms with roasted chili accents.

"TOM KHA" COCONUT SOUP:

Creamy coconut soup with Galangal lemon grass, straw mushrooms and Thai herbs.

Salads

HOUSE SALAD: \$7

Organic Spring mix, English Cucumber, Spanish onion, shaved local carrots, Bean sprouts and tomatoes. Served with peanut sauce

"YUM WOON SEN" CLEAR NOODLE SALAD

"Glass" noodles tossed with tossed cashew nuts, wood ear mushroom, shaved carrot & scallions. Choice of Tofu/chicken/Mock chicken: \$10.75 Shrimp/Seafood: \$12.75

*"PLA GOONG" GRILLED SHRIMP SALAD \$12.95

Six grilled shrimp tossed with sliced lemongrass, kafir lime leaves, red onion, tomatoes and roasted chili sauce. Served on a bed of organic spring mix.

*"YUM NUA" GRILLED BEEF SALAD \$12.95

Four ounces of grilled flank steak tossed with English cucumber, Tomatoes, Spanish onion, shaved carrot, and scallions in our in house made "Yum" sauce

TASTE OF THAI SALAD: \$8.95

House signature warm salad. Made with green beans,coconut milk and roasted chili sauce. Tofu or Chicken

LUNCH SPECIALS

Thai Style Fried Rice

CHOICE OF CHICKEN, PORK, TOFU, VEGETABLE
OR MOCK CHICKEN: \$11.95 BEEF:\$ 12.70

CHOICE OF SHRIMP OR SEAFOOD: \$13.95

Add Extra Vegetables: \$1.50 / Extra Meat: \$2.25



THAI FRIED RICE



PINEAPPLE RICE

THAI FRIED RICE:

Traditional Thai stir-fried rice with thai broccoli, tomato, Spanish onion, egg and scallions in a light soy sauce.

SPICY FRIED RICE "DRUNKEN FRIED RICE" :

Native Thai street-style fried rice with fresh garlic, crushed chili, Thai basil, baby corn, white mushroom, carrots and fresh green cabbage.

YELLOW CURRY FRIED RICE:

Southern-Style Thai fried rice. fresh carrots, spanish onion, and eggs. Garnished with fried shallot and chili vinaigrette.

PINEAPPLE FRIED RICE

(Vegetarian option available)

A Festive fried rice with pineapple, tossed cashews, sweet Thai sausage, peas, carrots, and raisins.

Noodles

CHOICE OF CHICKEN, PORK, TOFU, VEGETABLE
OR MOCK CHICKEN: \$11.95 BEEF:\$12.70

CHOICE OF SHRIMP OR SEAFOOD: \$13.95

Add Extra Vegetables: \$1.50 / Extra Meat: \$2.25



PAD THAI



SPICY RAD NAH

PAD THAI:

Rice noodles stir-fried with Tofu kan, egg, bean sprouts, and fresh chives. Brought together with a tamarind-based sauce, finished with crushed peanuts and lime.

PAD SEE EW:

A Thai staple. Broad rice noodles stir-fried with egg and Thai broccoli in a sweet soy and yellow bean paste based sauce.

PAD KEE MAO "DRUNKEN NOODLE":

Stir-fried broad noodles with fresh garlic, crushed Thai chilis, basil, baby corn, local carrots, bell peppers and mushrooms.

RAD NAH: Wok-fried broad noodles accompanied with a Thai style gravy, yellow bean paste and Thai broccoli.

SPICY RAD NAH: Wok-fried broad noodles topped with a Drunken-style Thai gravy. Finished with fresh garlic, crushed chili's, Thai basil and vegetables.

KAI KUA: Stir-fried broad noodles cooked with egg, fresh scallion, pickled cabbage and a light soy sauce.

PLEASE LET US KNOW ABOUT YOUR FOOD ALLERGIES AND DISLIKES.

SET MENU

CHOOSE BETWEEN A TWO OR THREE COURSE meal (dine in only)

1ST. COURSE *Appetizer*

CHOOSE FROM:

- Vegetarian Spring Rolls
- Goong Salong
- Chicken Satay

2ND. COURSE

Entree

Chicken, Pork, Tofu, Vegetable or Mock Chicken: \$
With Shrimp or Seafood: \$
Add extra veg:\$ Add extra meat: \$

CHOOSE ANY ONE ITEM FROM THE LUNCH SPECIALS SECTION OF THE MENU:

(Thai Fried Rice, noodles dishes, curry dishes and wok stir-fry section)

3RD. COURSE

Dessert

Chicken, Pork, Tofu, Vegetable or Mock Chicken: \$
With Shrimp or Seafood: \$
Add extra veg:\$1.50 Add extra meat: \$

CHOOSE FROM:

- Fried Bananas
- Black Sweet Sticky Rice
- Pot of Tea

LUNCH SPECIALS

Curries (SERVED WITH JASMINE RICE)

CHOICE OF CHICKEN, PORK, TOFU, VEGETABLE OR MOCK CHICKEN: \$12.95 BEEF:\$13.70

CHOICE OF SHRIMP OR SEAFOOD: \$14.95

Add Extra Vegetables: \$1.50 / Extra Meat: \$2.25



GREEN CURRY

PANANG CURRY

YELLOW CURRY:

The mildest of our curries, a well-balanced blend between Thai herbs and spices with Indian accents.

Potatoes, carrots and Spanish onions simmered with your choice of protein.

Finished with Fried shallots.

MASSAMAN CURRY: 🌶️

The sweetest of the curries with Indian-influenced spices giving it hints of tamarind and cinnamon.

Potatoes, carrots, and spanish onions along with your choice of protein simmered to a creamy perfection.

PANANG CURRY: 🌶️🌶️

A little on the spicier side, a version of red curry with hints of cumin and coriander, Thai herbs simmered with red and green bell peppers.

Served on a bed of shredded green cabbage.

RED CURRY: 🌶️🌶️

A sweet heat with red Thai chili paste and coconut milk. Your choice of protein simmered with bamboo shoots, red & green bell pepper, Thai basil and thai eggplant.

GREEN CURRY: 🌶️🌶️🌶️

The spiciest of the curries. Thai green chili paste and coconut milk simmered with your choice of protein, bamboo shoots, red & green bell pepper, Thai basil and Thai eggplant

ALL OUR CURRIES ARE VEGAN AND GLUTEN FREE. CURRIES CAN NOT BE MADE MILDER

Asian Style Wok Stir-Fry

(SERVED WITH JASMINE RICE)

CHOICE OF CHICKEN, PORK, TOFU, VEGETABLE OR MOCK CHICKEN: \$12.95 BEEF:\$13.70

CHOICE OF SHRIMP OR SEAFOOD: \$14.95

Add Extra Vegetables: \$1.50 / Extra Meat: \$2.25

CASHEW STIR-FRY:

Cashews, Spanish onions and bell peppers brought together in an exotic sweet and sour tamarind-based sauce.

MIXED VEGETABLE:

Assorted vegetables stir-fried with fresh crushed garlic in a light soy-based sauce.

SPICY BASIL: 🌶️

A popular spicy stir-fry consisting of fresh garlic, crushed chilis, Thai basil, white button mushrooms, Spanish onions, and bell peppers.

THAI GREEN BEAN: 🌶️

Fresh green beans stir-fried with red bell peppers, fresh garlic and Thai basil.

Finished in a roasted chili sauce.

SWEET AND SOUR:

Pineapple chunks, tomato, English cucumber, carrots, and Spanish onions stir-fried in a tropical sweet and sour sauce.

BROCCOLI STIR-FRY:

Fresh broccoli, baby corn, straw mushrooms, and carrots stir-fried with a hint of sesame oil.

GARLIC PLATTER:

Fresh garlic stir-fried with your choice of protein, seasoned simple with fresh cracked black pepper.

Thickened with Tapioca starch served on a bed of shaved green cabbage.

GINGER DELIGHT:

Stir-fried strips of ginger, shitake mushrooms, Spanish onion, black fungus mushroom, and fresh scallions

SPINACH & PEANUT SAUCE (LONG SONG):

Spinach wilted lightly in the Wok accompanied with our in house made peanut sauce.

Beverages

- THAI ICED TEA.....\$3.50

- THAI ICED TEA w/LIME.....\$3.50

- THAI ICED COFFEE.....\$3.50

- FRESH LIME SODA.....\$3.50

-TEA..... Cup:\$3 Pot:\$5

- ASSORTED SODAS.....\$3.05

-BRUCE GINGER ALE\$3.50

(Blood Orange, Passion Fruit)

- SARATOGA SPARKLING WATER:.... 12oz:\$2.50

.... 28oz:\$5.00

Desserts



FRIED BANANA

Ripe bananas wrapped in wonton skins, lightly fried and topped with powdered sugar and local honey \$5

BLACK SWEET STICKY RICE

Thai sweet sticky rice pudding topped with creamy coconut milk \$5

COCONUT CUSTARD

Coconut milk and rice flour dessert served warm in ceramic cup. \$6.50

FRIED ICE CREAM \$6.50

Fried vanilla ice cream topped with chocolate syrup, raspberry sauce and whipped cream.

MOST OF OUR DISHES CAN BE MADE VEGETARIAN, VEGAN OR GLUTEN FREE. PLEASE LET US KNOW OF ANY DIETARY RESTRICTIONS YOU MAY HAVE

Spiciness can be adjusted to taste on most of our dishes from Mild (0) to Very Spicy (5)



Some spicy



Medium



Medium Hot



Hot



Very Hot