

SMALL PLATES

Roti and Curry 6	Pan-fried roti served with aromatic yellow curry dipping sauce
Edamame* 6	Steamed fresh soybeans, available tossed simply with sea salt and a side of miso aioli or spicy with kimchi sauce
Thai Chicken Wings* 8	Chicken wings marinated in Thai herbs and spices, fried until crispy, served with sweet chili sauce
Pork Gyoza 7	Fried dumplings filled with minced pork and vegetables, served with house made chili-garlic sauce
Shrimp Shumai* 7	Bite-sized Chinese shrimp dumplings, available steamed or fried - served with sweet n' spicy mustard sauce
Calamari Crunch 9	Crispy fried squid tossed in Thai butter sauce with cherry tomatoes, scallions, cilantro and topped with candied curry peanuts
Roti Duck "Egg Roll" 9	Five spice duck, carrots, cucumber, scallion and radish sprouts wrapped in a roti crepe. Served with a side of apricot hoisin sauce
Tuna Tataki* 10	Black pepper seared rare tuna - served with our house-made papaya salad, molasses soy and wasabi mayo
Sai Ua - Thai Sausage 9	Spicy Thai Sausage - served with Thai sticky rice and cucumber salad
Apricot Hoisin Mushroom Bao 8	Wild mushrooms, shredded carrots, dashi pickles and cilantro - served in a soft steamed bun, two pieces



SOUPS + SALADS

Tom Yum Shrimp* 6	Thailand's signature soup - shrimp, mushrooms and tomatoes in a broth infused w/ galangal root, kaffir lime leaves, lemongrass, & cilantro
Papaya Salad* 7	Traditional <i>som tam</i> - julienne green papaya, carrot, cherry tomatoes, peanuts and muddled in chili lime dressing

Tom Kha Chicken* 6	Aromatic spicy and tangy coconut soup with chicken, tomatoes, mushrooms, galangal root, kaffir lime leaves, lemongrass, & cilantro
Seaweed Salad* 7	Fresh Hawaiian seaweed, cucumber and daikon radish - tossed in ginger dressing and topped with spicy chili tofu

NOODLES + RICE where applicable, choice of chicken, beef, or pork - or choose shrimp for \$2.00 more

Pad Thai* 16	A Thai classic! Chicken, shrimp, and thin rice noodles, egg, bean sprouts, green onions, and ground peanuts stir-fried in Gai's secret sauce - garnished with a fresh lime wedge
Pad Woon Sen* 16	Stir-fried glass noodles with egg, chicken and shrimp, shiitake mushrooms, vine tomatoes, cabbage, carrots, white & green onions
Pad See Ew* 15	Stir-fried wide rice noodles and egg with Chinese broccoli and carrots in a black soy sauce sprinkled with ground white pepper
Drunken Noodles* 15	Stir-fried wide rice noodles with onion, bell peppers, broccoli, carrots and fresh Thai basil leaves in a sweet n' spicy garlic sauce
Senate Street Noodles* 18	Rice vermicelli noodles, stir fried with egg, shrimp, chicken and pork, carrots, cabbage, bean sprouts, white and green onions and a touch of madras curry in our own southern style XO sauce

Pork Belly Noodles 14	Thin egg noodles topped with sliced Japanese <i>char siu</i> BBQ pork belly and steamed Chinese broccoli - drizzled with chili-garlic sauce and sprinkled with toasted garlic, fried onions, scallions and cilantro
Classic Thai Fried Rice* 13	Stir-fried jasmine rice with egg, carrots, cherry tomatoes & onions garnished with cilantro, green onion, cucumber slices and lime
Pineapple Fried Rice* 16	Jasmine rice with a touch of sweet yellow curry powder, stir-fried with egg, chicken, shrimp, pineapple chunks, onions, golden raisins, and cashews, topped with green onions
Kimchi Fried Rice 14	House made okra and cabbage kimchi, stir fried with jasmine rice, egg, white onions, green onions and bean sprouts
Crab Fried Rice* 18	Characterized by its delicate crab flavor and simple ingredients: jasmine rice, white onions, cherry tomatoes and crab meat, stir-fried and served with cucumbers, cilantro, and a side of <i>nam pra prik</i>

MAIN PLATES where applicable, choice of chicken, beef, or pork - or choose shrimp for \$2.00 more

Green Curry* 15	Bell peppers, bamboo shoots, Japanese and Thai eggplant, with fresh Thai basil in green curry and coconut milk
Red Curry* 15	Red and green bell peppers, bamboo shoots, and fresh Thai basil leaves in red curry and coconut milk, drizzled with chili oil
Panang Curry* 16	Panang curry paste, peanuts and coconut milk simmered with fresh Thai basil, bell peppers, and asparagus
Pad Kapow* 16	Ground white meat chicken in our signature basil garlic sauce with fresh Thai basil leaves, white onions and bell peppers, topped with a crispy over easy fried egg
Pad Khing* 17	Choice of chicken or pork stir-fried with fresh ginger root, green onions, white onions, shiitake mushrooms, asparagus, Chinese broccoli and white pepper in an aromatic dark brown sauce
Eggplant Tofu Basil* 15	Fried tofu, bell peppers, onions, Japanese and Thai eggplant, carrots, broccoli, asparagus and fresh Thai basil sautéed in spicy basil garlic sauce. Available vegetarian upon request

K.F.C. aka Kao Fried Chicken 17	Crispy fried chicken tenders, tossed in a Korean style sweet n' spicy sauce with snow peas, white onion and bell peppers, topped with fried garlic and toasted sesame seeds.
Cashew Chicken 17	Southern style fried chicken tenders, stir-fried with cashews, bell peppers, white onions, carrots and broccoli in Chinese plum sauce
Basil Lamb* 21	Four seared lamb chops, stir-fried w/ asparagus, cherry tomatoes, bell peppers, carrots and onions in a garlic, chili and Thai basil sauce
Wagyu Beef 'Burger' * 22	Wok seared 8oz patty, Thai spiced pimento cheese, applewood smoked bacon, over easy egg, pineapple roll, dashi pickles, tamarind ketchup and spiced tater tots
Massaman Curry Red Snapper* 18	Traditional massaman curry with pearl onions, carrots and golden potatoes - topped with a crispy fried snapper filet, garnished with coconut milk and toasted cashews.
Lychee Duck Curry* 19	Crispy fried duck confit in a creamy and savory red curry with bell peppers, asparagus, cherry tomatoes, pineapple chunks, and lychee

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

***Gluten-free or can be made gluten-free - please consult your server.**