

A La Carte Appetizers

- Egg Roll (2)** \$3.99
Crispy wrap with chicken, bean thread, cabbage, carrot and celery
- Cheese Roll (2)**..... \$3.99
Crispy fried wrap filled with scallion, carrot, shrimp n' cheese served with chili sauce
- Summer Roll (3)** \$5.99
Fresh soft tender rice paper wrap with sweet basil, lettuce, carrot, cucumber and bean sprout
- Thai Tortilla (2)**.....\$5.99
Ground chicken mixed with scallion folded into a fluffy deep-fried tortilla
- Curry Puff (6)**\$6.99
Crispy Thai curry blend with chicken, onion and potato served with a refreshingly cool cucumber salad
- Thai Spring Roll (3)**.....\$6.99
Lightly fried specialty stuffed rice paper wrap with shrimp, ground pork, dry mushroom, carrot, bean thread noodle, onion and scallion
- Potsticker (6)**.....\$6.99
Lightly seasoned pork-filled fried pastries comparable to a ravioli
- Crab Rangoon (6)**.....\$7.99
Cream cheese mixture of crab meat stuffed in a golden brown bag with a hint of Thai curry
- Chicken Satay (3)**\$7.99
Tender chicken breast sautéed on a stick served with peanut dipping sauce and a refreshingly cool cucumber salad
- Thai Chicken Wing (6)**.....\$7.99
Chicken wings marinated in Thai herbs n' spices fried until golden brown
- Steamed Dumpling (5)**.....\$7.99
Mixed ground pork, shrimp, water chestnut and mushroom with soy sauce
- Basil Mussel (7)**\$8.99
Fresh New Zealand mussel sautéed with Thai basil sauce
- Bangkok Fried Shrimp**\$8.99
Assortment of vegetable tempura n' shrimp lightly fried served with chili sauce
- Chiang Mai Sampler**.....\$10.99
2 of each of our top appetizer choices: Egg roll, Thai spring roll, Bangkok fried shrimp, Curry puff and Crab rangoon

Soup

Wonton Soup	\$3.99
<i>Wonton wrap stuffed with ground pork and cooked in a broth with bean sprout, scallion and roasted garlic.</i>	
Vegetable Soup	\$3.99
<i>A flavorful mix of vegetables cooked in a clear broth.</i>	
Rice & Chicken Soup	\$3.99
with Shrimp	\$4.99
<i>Stepping away from the exotic, a mild soup sprinkled with scallion and roasted garlic.</i>	
Tom Kha Khai Chicken	\$4.99
with Shrimp	\$5.99
<i>Thailand's famous aromatic coconut milk soup flavored with lemon grass, galangal, onion and lime juice.</i>	
Tom Yum Chicken	\$4.99
with Shrimp	\$5.99
with Seafood	\$10.99

Salads

Chiang Mai Salad	\$7.99
<i>Lettuce, cucumber, broccoli, carrot, celery and tomato served with chicken and shrimp served with our homemade peanut sauce.</i>	
Yum Woon Sen	\$8.99
<i>A Thai Favorite, Bean thread noodle, chicken, shrimp and green spice in an oriental dressing and garnished with peanuts.</i>	
Duck Salad	\$10.99
<i>Strips of crispy duck with cashew nuts, onion, tomato, cucumber and bell pepper served on a bed of lettuce.</i>	
Papaya Salad	\$8.99
<i>A traditional cool and spicy throughout Southeast Asia; fresh green papaya chopped and sliced with tomato and lime mixed with classic Thai herbs.</i>	
Yum Nau (Beef Salad)	\$8.99
<i>Strips of tender grilled beef on a bed of salad greens, topped with onion, scallion, cucumber, tomato and cilantro. Tossed in a tangy chili dressing.</i>	
Nam Sod (Chicken or Pork)	\$8.99
<i>Minced chicken or pork sliced red onion, scallion, fresh shredded ginger, roasted peanuts and cilantro. Tossed in a chili lime sauce.</i>	
Larb (Chicken or Beef)	\$8.99
<i>A mild mix o spicy chopped chicken or beef with a dash of lime juice, tossed with a mix of cilantro, red onion, scallion and mint leaves.</i>	

Traditional Chiang Mai Dishes

**All Traditional Dishes are served with steamed Jasmine Rice and your choice of meat.
The following prices apply to all Traditional Dishes.*

Chicken.....	\$9.99
Beef/Pork	\$10.99
Shrimp/Squid.....	\$11.99
Scallops.....	\$17.99
Seafood (Shrimp, squid, scallop and mussel).....	\$19.99

Amazing

Our house specialty! Your choice of meat sautéed in a homemade peanut sauce served over steamed broccoli.

Fresh Ginger

Tender sliced meat with mushroom, baby corn, water chestnut, onion, ginger, and fresh shredded ginger sautéed in a taste sauce.

Pepper Steak

...Or your choice of meat sliced and sautéed with red & green bell pepper, onion and scallion.

Hot Pepper & Basil

A favorite of among our traditional dishes. Your choice of meat sliced and sautéed with sweet basil, onion and bell pepper in our house chili sauce.

Prig Khing

Your choice of meat sautéed in a Thai curry paste with fresh green beans and bell peppers.

Cashew Nut

Succulent sliced meat sautéed with cashews and fresh vegetables in our tasty sauce

Snow Pea

Your meat selection sautéed with crisp snow peas in a mild garlic sauce

Broccoli

Sautéed broccoli, carrots and mushrooms with your choice of meat in a tasty brown sauce.

Sweet & Sour

Your choice of meat sautéed in with pineapple chunk, cucumber, tomato, bell pepper onion and scallion.

Mixed Vegetables

Sautéed cabbage, carrot, celery, broccoli, snow pea and mushroom with your choice of sliced meat in a tasty brown sauce.

Baby Corn

Sautéed meat of your choice with baby corn, mushroom, onion, carrot and water chestnut in sesame oil.

Garlic & Black Pepper

Your choice of meat stir fried with roasted garlic and ground pepper with mixed vegetables.

Red Curry

Bamboo shoot, green bean, basil leaf, snow pea, zucchini and bell pepper served with a spicy red curry sauce with a touch of coconut milk.

Green Curry

Your choice of meat with green bean, zucchini, basil leaf, green pepper and snow pea sautéed in spicy green curry with a hint of coconut milk.

Masaman Curry

Your choice of meat sautéed in mushroom curry with potato, carrot, onion and roasted peanuts in coconut milk.

Panang Curry

Your choice of meat in a panang curry sauce with basil leaf, bell pepper, string bean and zucchini balanced with light coconut milk.

Chiang Mai Specialty Dishes

All specialties are served with steamed Jasmine Rice

Volcano Shrimp.....\$17.99

Grilled jumbo shrimp topped with our tasty sweet chili sauce.

Tornado Shrimp.....\$17.99

Grilled jumbo shrimp topped with our delicious green curry sauce.

Two Friends Panang.....\$17.99

Grilled jumbo shrimp and chicken simmered in coconut milk and panang curry.

Garlic Tilapia.....\$18.99

A fillet of tilapia lightly fried to perfection topped with a Thai garlic sauce.

Pompano (Basil, Sweet & sour or Ginger sauce).....\$19.99

Whole pompano deep-fried until golden brown topped with your choice of sauces.

Snapper (Basil, Sweet & sour or Ginger)Market Price

Whole snapper deep-fried until golden brown topped with your choice of sauces.

Amazing Eggplant.....\$14.99

Sliced eggplant dipped in a light butter than fried to perfection topped with our house peanut.

King of the Sea.....\$22.99

A delightful dish with an assortment of shrimp, scallop, squid and mussel baked with red curry sauce on vegetables, topped with fresh basil leaf.

Sizzling Seafood.....\$22.99

Broiled shrimp, squid, sea scallop and mussel sautéed with a warm chili paste.

- Seafood Delight.....\$22.99**
 Shrimp, scallops, crab meat, squid and mussels sautéed with fresh basil leaf, onion, scallion, mushroom, red and green bell pepper in our house basil sauce.
- Sea Scallop.....\$17.99**
 Fresh scallops broiled and seasoned in Thai chili sauce
- Roast Duck.....\$18.99**
 Tender duck seasoned and delicately roasted then served with our special sauce.
- Fancy Duck.....\$18.99**
 Tender boneless roasted duck topped with cashew nuts, baby corn and straw mushroom in a delicious sauce.
- Royal Curry Duck (Red, Green or Panang)\$18.99**
 Tender duck with your choice curry sautéed along with basil leaf, green & red pepper, string bean, snow pea and coconut milk.
- Garlic Frog Legs\$14.99**
 Lightly fried frog legs sautéed with garlic and black pepper served over assorted mixed vegetables.
- Basil Frog Legs\$14.99**
 Lightly fried frog legs sautéed with onion, sweet bell pepper and fresh basil leaves.

Noodle Dishes

Chicken, Pork, or Beef (Shrimp \$2.00 extra & \$2.00 for steamed rice)

- Phad Thai \$10.99**
 Quite possibly Thailand's most famous dish. Sautéed rice noodles served with chicken, shrimp egg, ground peanut, bean sprouts and scallions.
- Phad Siew.....\$10.99**
 Flat rice noodle with egg and broccoli stir-fried in sweet sauce.
- Lad Na.....\$10.99**
 Pan-fried rice noodle in our gravy sauce topped with broccoli.
- Phad Ba Mee.....\$10.99**
 Egg noodle sautéed with mixed vegetable in a brown sauce with your choice meat.
- Hot Basil Noodles.....\$10.99**
 Tasty Thai noodle with fresh basil, onion, green & red bell pepper in our house chili sauce with your choice of meat.
- Chiang Mai Noodle Soup.....\$10.99**
 A classic meal of rice noodles boiled to perfection in a beef broth then served with your choice meat topped with fresh bean sprout and basil leaf.

Fried Rice

Your choice of Chicken, Pork or Beef (Shrimp \$2.00 extra)

Fried Rice.....\$8.99

Classic Jasmine rice stir-fried with your choice of meat, onion, broccoli, carrot and egg.

Hot Basil Fried Rice.....\$9.99

Stir-Fried Jasmine Rice with fresh basil leaf, onion, and hot pepper with your choice of meat.

Chiang Mai Fried Rice.....\$10.99

Jasmine rice stir-fried chicken, pork, beef and shrimp with onion, broccoli, carrot and egg.

Pineapple Fried Rice \$13.99

Thai fried rice stir-fried with chicken, pork, beef and shrimp, carrot, chunks of pineapples, broccoli, onion, egg raisins and cashew nuts with a touch of curry.

Macrobiotic Menu

Select items are served with brown rice (Items M4-M12)

Macrobiotics is a way of life, which includes a unique dietary practice. A standard Macrobiotic diet may include beans, land-to-sea veggies, whole grains, supplemental condiments, soups, fish, fruit, seeds and nuts.

M1. Appetizer; tofu dip with sweet chili sauce and ground peanuts.....\$6.99

M2. Seaweed soup.....\$4.99

M3. Shrimp and vegetable soup.....\$4.99

M4. Steamed broccoli, carrots, green beans and snow peas.....\$9.99

M5. Sautéed bean sprouts, carrots, snow peas and cashew nuts.....\$10.99

M6. Sautéed mixed vegetables with bean curd.....\$10.99

M7. Sautéed clear noodles with shrimp, shitake mushroom, celery and scallion.....\$10.99

M8. Sautéed clear noodles with seaweed, bean sprout, celery & bean curd.....\$10.99

M9. Sautéed shrimp or squid with mixed vegetables.....\$11.99

M10. Sautéed shrimp or squid in garlic, ground pepper, cashew and mixed veggies...\$10.99

M11. Sautéed shrimp or squid with onion, bell pepper, scallion & basil.....\$11.99

M12. Sautéed fish fillet with celery, ginger and shitake mushroom.....\$17.99

Vegetarian Corner

With Tofu \$2.00

Sautéed Mixed Veggies.....	\$9.99
Vegetable Fried Rice.....	\$9.99
Mixed Veggies with Red Curry.....	\$9.99
Mixed Veggies with Green Curry.....	\$9.99
Mixed Veggies in Panang Curry.....	\$9.99
Basil Eggplant.....	\$14.99
Siam Tofu With Chili Sauce.....	\$14.99

Extras & Side Orders

Steamed Rice.....	\$2.00
Brown Rice.....	\$2.00
Egg Fried Rice.....	\$3.00
Steamed Noodles.....	\$2.00
Cucumber Salad.....	\$2.00
Extra Vegetables.....	\$2.00
Extra Nuts.....	\$2.00
Panang Curry Sauce.....	\$3.00
House Peanut Sauce.....	\$3.00
Double Portion Meat.....	\$2.00

Thai Deserts

Coconut Jelly.....	\$3.99
Coconut Ice Cream.....	\$3.99
Thai Stick (8).....	\$3.99
Chiang Mai Banana.....	\$5.99
Fried Banana	\$3.99
Fried Ice Cream.....	\$4.99
Sweet Sticky Rice & Coconut Custard.....	\$5.99
Sweet Sticky Rice & Coconut Ice Cream.....	\$5.99
Sweet Rice & Mango.....	\$5.99

Non-Alcoholic Drinks

Thai Iced Coffee (No Refills).....	\$2.00
Thai Iced Tea (No Refills)	\$2.00
Iced Sweet Green Tea (No Refills).....	\$2.00
Iced Tea (Free Refills).....	\$2.00
Hot Coffee (No Refills).....	\$2.00
Hot Tea (Free Refills) Jasmine, Ginger and Green.....	\$2.00
Perrier (No Refills).....	\$2.50
Coca Cola Products (No Refills) Coke, Diet Coke and Sprite.....	\$1.50

Featured Beer

Domestic \$3.99

Budweiser

Bud Light

Michelob

Michelob Light

Miller Light

Imported \$4.99

Singha (Thailand)

Tsingtao (China)

Kirin (Japan)

Kirin-Light (Japan)

Tiger (Singapore)

Heineken (Holland)

Corona (Mexico)

Japanese Hot Sake

Small \$5.99 Large \$9.99

House Wine List

Glass \$5.99

Half Carafe \$11.99

Full Carafe \$19.99

***Chablis, Burgundy, Rose, Plum, Merlot, Chardonnay,
White Zinfandel, Cabernet Sauvignon***

Featured White Wine

Ironstone "Obsession" Symphony (California)

Glass \$6.99 Bottle \$21.99

Chateau St. John Chardonnay (Sonoma)

Glass \$6.99 Bottle \$24.99

Houghton Chardonnay (SE Australia)

Glass \$6.99 Bottle \$24.99

Columbia Crest Chardonnay (WA State)

Glass \$6.99 Bottle \$19.99

Chateau Ste. Michelle (Germany)

Glass \$6.99 Bottle \$24.99

Cavit Pinot Grigio (Italy)

Glass \$6.99 Bottle \$24.99

Featured Red Wine

Dunnewood Merlot (California)

Bottle \$24.99

Chateau Ste. Michele Merlot (France)

Bottle \$29.99

Baron Phillippe de Rothschild Merlot (France)

Bottle \$24.99

Cavit Pinot Noir (Italy)

Bottle \$24.99

House Dinner Specials

Sizzling Duck \$19.99

Combination of tender boneless crispy duck, shrimp, squid and scallops sautéed with chili paste over a bed of steamed mixed veggies

Phuket Islander \$19.99

Shrimp, sea scallops and squid with delicious panang curry over a bed of mixed veggies

Basil Tilapia \$18.99

Filet tilapia deep-fried with delicious hot pepper basil sauce and mixed veggies

Anna & the King Garlic \$15.99

Combination of shrimp and chicken sautéed with house garlic sauce and steamed veggies