

# BKK Thai Cookshop

## noodle bowls

### appetizers

- THAI GYOZA** 6  
Dumplings filled with chicken, pork & shrimp, fried & served with a ginger soy dipping sauce.
- PORK MEATBALLS** 7  
Skewered & grilled homemade ginger meatballs, served with a spicy tamarind sauce
- SPRING ROLLS (v)** 6  
Crispy rolls filled with vegetables & noodles, fried & served with a sweet & sour dipping sauce.
- THAI CHICKEN WINGS\*** 7  
Marinated, fried & tossed in a sweet & spicy sauce.
- FRIED TOFU (v)** 6  
Lightly battered, soft silken tofu, garnished with spring onions & served with a ginger soy sauce.
- BKK BRUSSELS SPROUTS\*** 7  
Stir-fried with fish sauce, garlic & Thai chili flakes.
- TOM YUM CASHEWS (v, gf)** 4  
Roasted with kaffir lime leaves & lime.
- STEAMED BUNS** 8  
Three buns, each with your choice of filling: chicken panang curry\*, spicy ground pork\*, mixed vegetable (v), or sweet black bean (v).
- BEEF SATAY** 7  
Flank steak skewers served with a house made peanut dipping sauce & a cucumber salad.
- THAI SAUSAGE** 7  
pork sausage served with fresh ginger, & shallots.

**HOT & SPICY NOODLE BOWL\*** 13  
Minced chicken in a chicken broth with dried chilies, lime juice & crunchy peanuts.

**COCONUT NOODLE BOWL** 13  
A yellow curry & coconut milk broth with your choice of tofu or bone-in chicken leg with egg noodles, bean sprouts & red tofu. Topped with a soft-boiled egg & ground peanuts.

**TOM YUM SHRIMP\*** (d) 13  
Shrimp in a spicy lemongrass broth over rice noodles, with crispy wontons & a soft boiled egg.

**VEGETABLE NOODLE BOWL (v)** 13  
Tempura garden vegetables – typically mushrooms, broccoli, carrots, & bean sprouts – with tofu, mushrooms & radishes in a house made vegetable broth over medium rice noodles.

**SUKI NOODLE BOWL\*** 13  
Glass noodles in a house made sukiyaki broth with watercress, Chinese celery, cabbage, egg; your choice of chicken, beef, pork, tofu, or shrimp (+\$2). Served with a side of suki sauce.

**BOAT NOODLE BOWL** 13  
A distinctive & rich broth of dark soy sauce, pickled bean curd, garlic, & cinnamon, served over medium rice noodles, Chinese broccoli, bean sprouts; your choice of pork or beef.

**GREEN CURRY NOODLE BOWL\*** 13  
House made green curry over ramen noodles with Thai eggplant, string beans, bamboo shoots; your choice of chicken, beef, pork, tofu, or shrimp (+\$2).

### noodles stir fries

- PAD THAI (gf)** 13  
The most popular dish in Thai restaurants globally, ours is uniquely delicious thanks to a secret family stir-fry sauce made from coconut & tamarind; your choice of chicken, beef, pork, tofu, or shrimp (+\$2); garnished with peanuts, bean sprouts & lime.
- SPAGHETTI DRUNKEN NOODLES\*** 13  
Thin noodles stir-fried with Thai chilies, garlic & Thai basil; your choice of chicken, beef, pork, tofu, shrimp (+\$2), or Thai sausage (+\$2).
- BANGKOK SPICY NOODLES\*** (gf) 13  
Medium rice noodles tossed in a spicy dressing with ground pork, crushed peanuts & bean sprouts.
- SHANGHAI NOODLES\*** 13  
Clear, curled soybean noodles in a spicy stir-fry of Thai basil, garlic & egg; your choice of chicken, beef, pork, tofu, or shrimp (+\$2).
- SUKI NOODLE STIR-FRY\*** 13  
House sukiyaki sauce (spicy & sesame in flavor) with glass noodles, watercress, Chinese celery, cabbage, egg; your choice of chicken, beef, pork, tofu or shrimp (+\$2). Served with suki sauce.

### kitchen specials

**PORK SHOULDER** 14  
Braised pork shoulder over Chinese broccoli, served with white rice, pickled greens & a spicy vinegar sauce.

**SPICY BASIL RICE\*** 13  
A fiery rice dish of Thai basil, egg, garlic, Chinese broccoli; your choice of chicken, beef, pork, tofu, or shrimp (+\$2).

### sides

**CUCUMBER SALAD (gf, v)** 3  
Cucumber, shallots, & green chilies tossed with a sweet & sour vinaigrette.

**THAI COLE SLAW (gf, v)** 3  
Cabbage, shallots, spring onions, & garlic tossed with a sweet & sour vinaigrette.

**SON-IN-LAW EGGS** 5  
Two deep fried hard-boiled eggs with a tamarind sauce, a traditional snack in Thailand.

**CRISPY WONTONS** 3  
Served with a sweet & sour dipping sauce

### desserts

**THAI DONUTS (d)** 5  
Crisp strips of dough – similar to Mexican churros – served with sweetened condensed milk.

\* = spicy; gf = gluten free; v = vegetarian; d = has dairy  
No substitutions please.

## wine

### WHITE

**Sauvignon Blanc:** Guy Allion (France)  
Dry & crisp, grapefruit & lemon-lime.  
10/glass, 36/bottle

**Reisling:** Dr. Pauly-Bergweiler (Germany)  
Medium dry & well balanced. Citrus & peach.  
8/glass, 28/bottle

**Chardonnay:** Bulletin Place (Australia)  
Un-oaked, bright, smooth, apple & pear.  
9/glass, 32/bottle

**Vinho Verde:** Broadbent (Portugal)  
Crisp, clean acidity with a touch of natural fizz  
8/glass, 28/bottle

### RED

**Pinot Noir:** Angeline (California)  
Light, lively acidity. Cranberries & orange zest.  
9/glass, 32/bottle

**Malbec:** Santa Julia Reserva (Argentina)  
Full bodied with hints of plum, spice, & vanilla.  
9/glass, 32/bottle

**Garnacha:** Evodia (Spain)  
Old vine garnacha grapes, fruit forward  
9/glass, 32/bottle

### ROSÉ

**Rosé:** St Andre de Figuerie (France)  
Elegant, light & elegant wine from Provence  
8/glass, 28/bottle

**Rosé Can:** Underwood Can (Oregon)  
Fun blend, notes of strawberry & peach.  
13/can (375 ml - equivalent of ½ a bottle)

### SPARKLING

**Cava:** Dibon, Brut Reserve (Spain)  
Crisp, light-bodied with mild minerality & balanced acidity.  
28/bottle

**Sparkling Rosé:** Castellargo (Italy)  
Pinot Noir & Chardonnay blend. A tad sweet, with berry notes.  
32/bottle

**Sparkling Can:** Francis Coppola Sophia, (California)  
Fun & refreshing bubbly, fruit, citrus & honey  
10/can (187 ml)

## beer

<b>Singha</b> Draught (Lager, 5%)	7
<b>Beerlao</b> (Lager, 4.9% ABV)	6
<b>Tokyo Black</b> (Porter, 5% ABV)	9
<b>Yoho Yona</b> (Pale Ale, 5.5% ABV)	9
<b>Aooni India Pale Ale</b> (IPA, 7% ABV)	9
<b>Jack's Hard Cider</b> (5.5% ABV)	6

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## Spirits

### DRAFT COCKTAIL

Our house-made cocktail on tap changes seasonally. As, your server about our current offering!

### DIY MIXED DRINKS

8

1.5 oz of your choice of one of the following:  
Green Hat Gin, Four Roses Bourbon,  
Deep Eddy Vodka, El Dorado White Rum,  
Milagro Tequila, Campari, Aperol

Served with a mixer: Coke, Diet Coke, Ginger Ale, Seltzer Water, Tonic Water or Cranberry Juice.

## sake

### Hot Sake Carafe

9

**Hakutsuru Sayuri Nigori** (300 ml) 14  
Unfiltered, light & creamy with subtle fruit notes.

**Kurosawa Junmai Kimoto** (300 ml) 16  
Dry, with mild-citrus notes.

**Okunomatsu Sparkling** (300 ml) 22  
Sparkling, with a nose of melon & honey.

**Hana Hou Hou Sparkling Rosé** (300 ml) 22  
Infused with rose hips & hibiscus, this sweet pink, slightly sparkling sake has an herbal quality & notes of fruit.

## non-alcoholic

### COFFEE

Compass Coffee Cardinal Blend  
(Caf. or Decaf.)

**1L French Press** 8  
**½ L French Press** 4

### HOT TEA

**Compass Coffee Chamomile Lemongrass or Jasmine Green** 3

### CANNED SODAS

**Coke, Diet Coke, Tonic, Seltzer, & Ginger Ale** 2

### THAI BEVERAGES

**Thai Iced Tea** 3

**Thai Iced Coffee** 3

**JOIN US FOR DAILY HAPPY HOURS, 4-7 PM**  
**Food & Drink Specials**

*Nicha J.*

Chef Nicha Thongpachong