



BKK Thai Cookshop

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
- STEAMED BUNS** 8
3 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 peanuts, fresh ginger, & shallots
- GREEN MANGO SALAD (gf)** 7
Julienned mango, shallots, peanuts, & crispy coconut flakes in a house dressing
- PUMPKIN EMPANADAS** 6
Curry puffs with a pumpkin filling, served with a sweet sauce

stir-fried noodles

- PAD THAI (gf)** 13
a family recipe (secret ingredients are coconut & tamarind) of rice noodles stir-fried with egg, spring onions, bean sprouts & red tofu, garnished with crushed peanuts, bean sprouts & lime; *choice of chicken, beef, pork, tofu, or shrimp (+\$2)*
- SPAGHETTI DRUNKEN NOODLES*** 13
thin noodles stir-fried with thai chilies, garlic & thai basil; *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; *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; *choice of chicken, beef, pork, tofu or shrimp (+\$2)*

noodle bowls

- 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 egg noodles, bean sprouts & red tofu, topped with a soft-boiled egg & ground peanuts; *choice of tofu or bone-in chicken leg*
- 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 vegetable broth over medium rice noodles
- SUKI NOODLE BOWL*** 13
glass noodles in a house made sukiyaki broth with watercress, chinese celery, cabbage, egg; served with a side of suki sauce; *choice of chicken, beef, pork, tofu, or shrimp (+\$2)*
- BOAT NOODLE BOWL** 13
A rich broth of soy sauce, pickled bean curd, garlic, & cinnamon, served over medium rice noodles, Chinese broccoli, bean sprouts; *choice of pork or beef*
- GREEN CURRY NOODLE BOWL*** 13
House made green curry over ramen noodles with Thai eggplant, string beans, bamboo shoots; *choice of chicken, beef, pork, tofu, or shrimp (+\$2)*

features

- PORK SHOULDER** 14
Braised pork shoulder over Chinese broccoli, served with rice, pickled greens & a spicy vinegar sauce.
- SPICY BASIL RICE*** 13
Fried rice with Thai basil, egg, garlic, Chinese broccoli, & chilies; *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
2 deep fried hard-boiled eggs with a tamarind sauce, a traditional snack in thailand.

desert

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

Chef Nicha Thongpachong

wines

WHITE

Sauvignon Blanc: Babich (New Zealand)
Fresh & lively tropical fruit flavors - crisp finish
9/glass, 32/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

ROSÉ

French Rosé: St Andre de Figuerie
Elegant, light & elegant wine from Provence
9/glass, 32/bottle

Portuguese Rosé: Broadbent Vinho Verde
Rosé
Notes of red fruits with a soft & slightly fizzy
finish
8/glass, 28/bottle

RED

Pinot Noir: Golden (California)
A lush, fruity, hedonistic pinot that is sure to
please 10/glass, 36/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

SPARKLING

Cava Bottle: Dibon, Brut Reserve (Spain)
Crisp & light, mild minerality & balanced acidity
28/bottle

Sparkling Rosé Bottle: Castellargo (Italy)
A tad sweet, with berry notes
32/bottle

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

beers

Singha Draught (Lager, 5%) 7

Beerlao (Lager, 4.9% ABV) 6

Tokyo Black (Porter, 5% ABV) 9

Yoho Yona (Pale Ale, 5.5% ABV) 9

Aooni India Pale Ale (IPA, 7% ABV) 9

Evolution Brewing
DelMarVa (Pilsner, 4.8% ABV) 5

Tarboro Brewing Company
Seed Spitter Watermelon Gose
(Salted Watermelon Sour, 4.4% ABV) 6

Wynridge Crafty Cider (gf) 7

spirits

DRAFT COCKTAIL

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

SERIOUSLY GOOD CANNED COCKTAILS

Hochstadter's Slow & Low Old Fashioned
(100ml can) 8

Cutwater Tequila Margarita
(12 oz can) 8

Fugo Vodka Spicy Bloody Mary
(12oz can) 8

DIY MIXED DRINKS 9

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

sakes

Hot Sake Carafe 9

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

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

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

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

non-alcoholic

COMPASS COFFEE (Caf. or Decaf.)

1L French Press 8

COMPASS COFFEE HOT TEA 3
(Chamomile Lemongrass or Jasmine Green)

CANNED SODAS

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

THAI BEVERAGES

Thai Iced Tea 3

Thai Iced Coffee 3

DAILY HAPPY HOUR 4-7PM
all wines by the glass & singha \$5
half price beerlao
complimentary snack

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