



## APPETIZERS

### SPRING ROLLS (GF, V) 6

Crispy rice paper rolls filled with vegetables & noodles, fried & served with a sweet & sour dipping sauce.

### THAI “GYOZA” 6

Dumplings filled with chicken, pork & shrimp, fried & served with a ginger soy dipping sauce.

### POMELO SALAD\* (GF) 6

Similar to a grapefruit, this tropical citrus is tossed with coconut flakes in a sweet & tangy dressing.

### THAI CHICKEN WINGS\* 7

Marinated, fried & tossed in a sweet & spicy sauce.

### FRIED TOFU (V) 6

Lightly battered pieces of soft silken tofu garnished with spring onions & served with a ginger soy dipping sauce.

### BKK BRUSSELS SPROUTS\* 7

Stir-fried with fish sauce, garlic & Thai chili flakes.

### STEAMED BUNS 8

Three steamed buns, each with your choice of filling: chicken panang curry\*, spicy ground pork\*, mixed vegetable (V), or sweet black bean (V). Mix & match as you like!

### BEEF SATAY 7

Grilled, marinated flank steak skewers served with a house made peanut dipping sauce & a cucumber salad.

### PORK JERKY 7

Marinated pork loin strips, dried, then cooked to order & served with a sriracha dipping sauce.

### PORK SHOULDER “SLIDERS” 8

Two braised pork shoulder sliders in steamed buns, served with a spicy vinegar sauce & a pork broth for dipping.

## NOODLE STIR-FRIES

### BANGKOK SPICY NOODLES\* (GF) 13

Medium rice noodles tossed in a spicy dressing with ground pork, crushed peanuts & bean sprouts.

### SHANGHAI DRUNKEN NOODLES\* 13

A spicy dish of curled soybean noodles, egg, & your choice of chicken, beef, pork, tofu, or shrimp (\$2 extra).

### SUKI NOODLE STIR-FRY\* 13

House made sukiyaki sauce (a spicy sauce with sesame as a prominent flavor) stir-fried with glass noodles, watercress, chinese celery, cabbage, egg & your choice of chicken, beef, pork, tofu or shrimp (\$2 extra). Served with a side of suki sauce

### BKK PAD THAI (GF) 13

A family recipe of a classic dish, medium rice noodles stir-fried with egg, spring onions, bean sprouts, & your choice of chicken, beef, pork, tofu, or shrimp (\$2 extra), garnished with crushed peanuts, bean sprouts & lime.

### BKK CHICKEN NOODLES\* 13

Crispy chicken over egg noodles tossed in a spicy chili sauce.

## NOODLE BOWLS

### 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 NOODLE BOWL\* 13

Shrimp, scallops, & squid in a spicy lemongrass broth.

### HOT & SPICY NOODLE BOWL\* 13

Minced chicken in a chicken broth with dried chilies, lime juice & crunchy peanuts.

### 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 (a spicy broth with sesame as a prominent flavor) with watercress, chinese celery, cabbage, egg & your choice of chicken, beef, pork, tofu, or shrimp (\$2 extra). 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\* (GF) 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 extra).

## KITCHEN SPECIALS

### SPICY BASIL RICE\* 13

A fiery rice dish of Thai basil, garlic, Chinese broccoli, & your choice of chicken, beef, pork, tofu, or shrimp (\$2 extra).

## SIDES

### CUCUMBER SALAD\* (V, GF) 3

Cucumber, shallots, & green chilies tossed with a sweet & sour vinaigrette.

### THAI COLE SLAW (V, GF) 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.

## DESSERT

### THAI DONUTS 5

Crisp strips of dough — similar to Mexican churros — served with sweetened condensed milk.

## ABOUT OUR SPICE TRAY....

Our spice tray contains sugar (to add sweetness), fish sauce (to add saltiness), chili oil (to add heat), & chili vinegar (to add sourness with a little heat). Doctor your dishes to achieve your ideal flavor, as we do in Bangkok (BKK)!

V = VEGETARIAN GF = GLUTEN FREE \* = SPICY NO SUBSTITUTIONS PLEASE

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



## WINES

### WHITE

**Reisling:** Dr. Pauly-Bergweiler, Germany

Medium dry & well balanced. Notes of citrus & peach.

**8/glass, 28/bottle**

**Pinot Bianco:** Nalles, Magre & Niclara, Italy

Fruity fresh & bright acidity with a nose of green apple.

**9/glass, 32/bottle**

**Chardonnay:** Angeline Reserve, California

Bright fruit flavors, balanced acidity, hints of french oak.

**8/glass, 28/bottle**

**Vinho Verde:** Broadbent, Portugal

Crisp, clean acidity with a touch of natural fizz.

**8/glass, 28/bottle**

### RED

**Primitivo:** San Marzano Primitivo Falò, Italy

Similar to a Grenache, full bodied, notes of plum & vanilla.

**9/glass, 32/bottle**

**Pinot Noir:** Angeline, California

Lively acidity with notes of cranberries & orange zest.

**9/glass, 32/bottle**

**Malbec:** Santa Julia Reserva, Argentina

Full bodied with hints of plum, spice, & vanilla

**9/glass, 32/bottle**

### ROSE

**Rose:** Sierra Cantabria, Spain

Fresh, fragrant & ripe. Flavors of red berries & watermelon.

**8/glass, 28/bottle**

### SPARKLING

**Cava:** Dibon, Brut Reserve, Spain

Crisp, light-bodied with mild minerality & balanced acidity.

**28/bottle**

**Sparkling Can:** Francis Coppola Sophia, California

Super fun & refreshing bubbly white blend with notes of apple, melon, tangerine, bright lemon & honey.

**10/187ml can**

**Sparkling Rose:** La Rose No. 7, France

Classic French Rose at an incredible price.

**20/bottle**

## SPIRITS

**DRAUGHT SEASONAL COCKTAIL: BOULEVARIER 11**

A classic cocktail of bourbon, sweet vermouth, and bitter liqueurs. From our tap, this bittersweet dream is softly sparkling and totally tasty.

**DIY MIXED DRINKS 8**

1.5 ounce pour over ice of your choice of one of the following spirits: **Green Hat Gin, Four Roses Bourbon, Deep Eddy Vodka, El Dorado White Rum or Milagro Tequila.**

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

## BEERS

**Singha Draught (Lager, 5%) 7**

**Tokyo Black (Porter, 5% ABV) 9**

**Yoho Yona (Pale Ale, 5.5% ABV) 9**

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

**Jack's Hard Cider (5.5% ABV) 6**

## SAKES

**Hot Sake Carafe 9**

**Hiko's Kira Kira 22**

Mild and fragrant, with real gold flakes for good luck.

**Hakutsuru Sayuri Nigori (300 ml) 14**

Unfiltered, light and creamy with subtle fruit notes.

**Kurosawa Junmai Kimoto (300 ml) 16**

Dry, with mild-citrus notes.

**Okunomatsu Daiginjo Sparkling (300 ml) 22**

Sparkling, with a nose of melon and 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

**Compass Coffee (1L French Press) 6**

(Cardinal Blend: Caffeinated or Decaffeinated)

**Compass Coffee Hot Tea 3**

(Chamomile Lemongrass or Jasmine Green)

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

**Thai Iced Tea, Thai Coffee 3**

