

# THAI



# FOOD

## STARTERS

**SPRING ROLLS (v)** | 8  
Crispy rolls of vegetables & noodles served with a sweet & sour sauce

**THAI GYOZA** | 8  
Fried dumplings of chicken, pork & shrimp; ginger/soy dipping sauce

**FRIED TOFU (v)** | 7  
Lightly battered, soft silken tofu; ginger/soy dipping sauce

**THAI CHICKEN WINGS\*** | 8  
Marinated, fried & tossed in a sweet & spicy sauce

**PUMPKIN EMPANADAS** | 7  
Curry puffs; sweet dipping sauce

**BEEF SATAY (gf)** | 8  
Skewered flank steak served with a peanut sauce, a sweet sauce & a cucumber salad

**BRUSSELS SPROUTS\*** | 7  
Stir-fried with soy sauce, fish sauce, garlic & Thai chili flakes

**SON-IN-LAW EGGS (gf)** | 5  
Deep fried hard-boiled eggs drizzled with a tamarind sauce

**DUMPLING SOUP** | 8  
Housemade dumpling of shrimp, pork & chicken with bok choy in a house chicken broth

## SALADS

**SOM TUM\* (gf)** | 14  
Shredded green papaya, garlic, chilies, tomatoes & green beans, pounded in a sweet & sour dressing, topped with peanuts & served with sticky rice. *With shrimp (+4.5); With Salted crab (+1); With fermented fish (+1)*

**LARB\* (gf, v)** | 15  
A spicy salad topped with toasted rice, spring onions, shallots & fresh Asian herbs. Served with sticky rice. *Choice of minced chicken, minced pork, mushroom (v), or shrimp (+ 4.5)*

**GREEN MANGO SALAD (gf)** | 8  
Juliened mango, shallots, peanuts, & crispy coconut flakes in a tangy house dressing

**CUCUMBER SIDE SALAD (gf, v)** | 5

**THAI COLE SLAW (gf, v)** | 5

## NOODLES & RICE PLATES\*\*

**PAD THAI (gf)** | 14  
Rice noodles stir-fried with egg, spring onions & bean sprouts, garnished with crushed peanuts, bean sprouts & lime

**SPAGHETTI DRUNKEN NOODLES\*** | 14  
Thin spaghetti noodles stir-fried with Thai chilies, garlic & Thai basil;

**SUKI NOODLE STIR-FRY\*** | 14  
House sukiyaki sauce with glass noodles, watercress, Chinese celery, cabbage & egg

**SWEET SAUSAGE RICE** | 14  
Fried rice with sweet Thai sausage, peas, carrots, tomatoes, Chinese broccoli, & egg

**SPICY BASIL RICE\* (gf)** | 14  
Fried rice with Thai basil, egg, garlic, Chinese broccoli, & chilies (*vegan upon request of no egg*)

**BANGKOK SPICY NOODLES\* (gf)** | 15  
Noodle salad with crushed peanuts, bean sprouts, & a spicy dressing with *ground pork OR ground chicken*,

*\*\*choice of pork, chicken, beef, tofu, or mixed veggies; with shrimp +4.50; with minced pork or chicken +2; add mixed veg +3*

## NOODLE BOWLS\*\*\*

**HOT/SPICY NOODLE BOWL\* (gf)** | 18  
Minced *chicken or pork* in a chicken broth with dried chilies, lime juice & crunchy peanuts

**COCONUT NOODLE BOWL** | 18  
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 (*gf upon request of rice noodles*)

**TOM YUM SHRIMP\*** (gf, d!) | 18  
Shrimp in a spicy lemongrass broth over rice noodles, with crispy wontons & a soft boiled egg; *extra shrimp (+4.5)*

**VEGGIE NOODLE BOWL (v, gf)** | 18  
tempura garden vegetables with tofu, mushrooms & radishes in a house vegetable broth over medium rice noodles

**SUKI NOODLE BOWL\*** | 18  
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 (+\$4.5)*

**GREEN CURRY BOWL\*** | 18  
Thai eggplant, string beans & bamboo shoots *choice of chicken, beef, pork, tofu, or shrimp (+4.5)* (*gf upon request of rice noodles*)

**BOAT NOODLE BOWL\*** | 18  
Rich dark broth of soy sauce, pickled bean curd, garlic & cinnamon, served over medium rice noodles, Chinese broccoli & bean sprouts *choice of pork or beef*

*\*\*\*extra mixed veggies +3; extra broth +3; extra noodles +3*

## KITCHEN FEATURES

**PORK SHOULDER** | 14  
Braised pork shoulder over Chinese broccoli, with rice, pickled greens, a soft boiled egg & a spicy vinegar sauce

**KHAO-KAPAO WITH KAI-DAO & PIK NAM PLA\*** (gf) | 18  
Spicy stir-fry of chili, garlic & basil over jasmine rice, topped with a fried egg served with side of soup. *Choice of minced chicken, minced pork, minced beef, tofu, mixed veggies or shrimp (+4.5)*

**MOO-TOD** | 17  
Deep fried pork butt marinated in secret ingredients served with sticky rice

## SIDES

**JASMINE RICE (gf, v)** | 3

**STEAMED VEGGIES (gf, v)** | 4

**FRIED CRISPY EGG (gf)** | 4

**STICKY RICE (gf, v)** | 3

**STEAMED NOODLES (gf, v)** | 3

**CHICKEN BROTH (gf)** | 4

## DESSERT

**THAI DONUTS (d!)** | 6  
Crispy strips of dough — similar to Mexican churros — served with sweetened condensed milk

\*= spicy; gf = gluten free; v = vegan; d! = has dairy

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

# DRINKS

## WINES

### SPARKLING

**Brut: Face B Pif Paf** \$40 b  
Happiness in a bottle! Notes of honeycrisp apple & grass; a bright palate full of dry & creamy bubbles, elegant (France; organic)

**Prosecco: Tiammo (187 ml bottle)** \$9 b  
Dry, notes of apple & nectarine (Italy; organic)

### WHITE

**Chardonnay: Les Autres Terres Blanc** \$12 g/\$40 b  
Slightly floral with apples & pears & a fresh, lemon zest finish (France; organic)

**Riesling: Achilee Riesling** \$11 g/\$38 b  
A dry riesling with notes of apricot, white flowers & a hint of lemon rind. A structured, creamy white with ripe acidity & a long finish (France; organic & biodynamic)

**Sauvignon Blanc: Salvard Cheverny Blanc** \$12 g/\$40 b  
Crisp, elegant notes of fresh peas, lemon grass, honeysuckle and citrus oil (France)

### ROSÉ

**Grenache Rosé: Figuière Rosé:** \$10 g/\$34 b  
Light pink & from Provence, this classic rosé presents a bouquet of citrus & (France, Organic)

**Vinho Verde Rosé: Broadbent:** \$8 g/ \$25 b  
Notes of red fruits with a soft & slightly fizzy finish (Portugal)

### RED

**Zweigelt: Heinrich** \$11 g/\$38 b  
A joyful medium bodied "summer red," with notes of cherry. (Austria, Biodynamic)

**Syrah: Le Soula Trigon Rouge No. 18** \$12 g/\$40 b  
Easy drinking with crisp fruit & a smooth but intense taste. (France, biodynamic)

**Merlot: Le Mas De Mon Pere M Comme Je Suis** \$12 g/\$40 b  
Notes of blackberry, with a bit of acidity & spiciness, & fine tannins (France, Organic)

## DRAFT BEER: \$7

**Singha**  
Lager

**Flying Dog Bloodline**  
American Ale brewed with blood orange peel and puree

## CANS: \$6

Six Pack Mix n' Match \$25

**Singha**  
Lager

**Manor Hill Brewing Pilsner**  
German Pilsner

**Hellbender Bare Bones Kolsch**  
German-Style Kolsch Ale

**Manor Hill Citra Splendor IPA**  
Double IPA

**Mau Coconut Porter**  
Imperial Brown Ale

**Stillwater Extra Dry** \$8  
16 oz Sake/Saison Session

**EastCiders Blood Orange Cider (Gf)**

**EastCiders Blood Pineapple Cider (Gf)**

## SPIRITS

Ask about our daily cocktail specials!

## NON-ALCOHOLIC

### CANNED SODAS

**Coke, Diet Coke, Seltzer & Ginger Ale** \$2

**Ginger Beer** \$3

### THAI BEVERAGES

**Thai Iced Tea** \$4

**Thai Iced Coffee** \$4

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