

APPETIZERS

- Thai crispy spring roll** \$8
crisp fried | cabbage | carrot | glass noodle | house-made sweet & sour sauce
- Corn patties** \$8
battered corn kernel patties | coconut | sesame seed | house-made sweet & sour sauce
- Fried calamari** \$13
strip-cut calamari | Japanese-style bread crumb | house made sweet & sour sauce
- Thai spice's chicken wing** \$13
crisp fried | top with fried garlic | house-made tamarind sauce
- Dim sum** \$9
steamed shrimp, chicken and pork dumpling | house-made soy vinaigrette sauce | top with fried garlic

SOUP

- G* Tom yum soup**
lemongrass | tomato | cilantro | scallion | mushroom | thai basil
cup chicken \$6 hot pot chicken \$18
cup shrimp \$8 hot pot shrimp \$22
- G* Tom kha soup**
coconut milk | lemongrass | tomato | cilantro | mushroom | thai basil | scallion
cup chicken \$6 hot pot chicken \$18
cup shrimp \$8 hot pot shrimp \$22
- Won ton soup**
dim sum | bok choy | cilantro | scallion | chicken broth
cup \$6 hot pot \$18

NOODLE

choice of chicken, vegetable, or tofu
with beef +\$3 with shrimp +\$4

- G Pad thai** \$15
thin rice noodle | egg | bean sprout | scallion | peanut | house-made tamarind sauce
- G Pad kee mow** \$15
wide rice noodle | egg | basil | tomato | red bell pepper lettuce
- G Pad woon sen** \$15
clear low carb noodle | egg | bok choy | tomato | white onion | bean sprout | cabbage
- G Pad see ew** \$15
wide rice noodle | egg | bok choy | broccoli | bean sprout |
- Lo mein** \$16
lo mein noodle | white onion | carrot | cabbage | mushroom | bean sprout

- G Fresh mango roll** \$8
rice paper | vermicelli rice noodle | mango | lettuce | thai basil | carrot | house-made sweet & sour sauce
- G Edamame** \$8
steamed | served with salt
- G Satay** \$10
chicken or tofu skewers marinated in turmeric | house-made peanut sauce
- G Heaven beef** \$13
traditional thai-style marinated fried beef jerky | house-made lime vinaigrette sauce
- Thai potsticker** \$9
pan seared chicken dumpling | house-made soy vinaigrette sauce

SALAD

- G* House salad** \$9
spring mix | julienned rainbow vegetable | tomato | choice of thai peanut dressing or thai lime vinaigrette dressing
add grilled chicken +\$5 | add crispy tofu +\$4 | add grilled steak +\$7
- G* Papaya salad** \$12
green papaya | tomato | carrot | green bean | peanut | thai lime vinaigrette dressing
- G* Thai chicken wrap** \$14
mince chicken | thai lime vinaigrette dressing | cilantro | thai basil | shallot | toasted rice powder | lettuce
- G* Grilled salmon salad** \$28
grilled Atlantic salmon | spring mix | julienned rainbow vegetable | tomato | thai lime vinaigrette dressing

FRIED RICE

choice of chicken, vegetable, or tofu
with beef +\$3 | with shrimp +\$4 | make with brown rice +\$2

- G House fried rice** \$15
white rice | egg | scallion | white onion | tomato
- G Basil fried rice** \$15
white rice | egg | thai basil | red bell pepper
- G Yellow curry fried rice** \$15
white rice | egg | yellow curry powder | scallion
- G Pineapple cashew fried rice** \$19
white rice | egg | pineapple | cashew | white onion tomato | scallion | served in fresh pineapple
- G Crab fried rice** \$19
crabmeat | egg | white onion | tomato | scallion

G these items are either gluten free as prepared or can be modified to be gluten free. Please notify your server of your intolerance.

FISH

- G Herb ginger salmon \$28**
grilled Atlantic salmon | ginger | mushroom | broccoli | bok choy | white onion | thai basil | red bell pepper
- G Chilean sea bass \$39**
grilled Chilean sea bass | asparagus | pad thai noodle | house-made chili paste sauce
- Catfish thai spice \$24**
crisp fried | broccoli | basil | red bell pepper | house-made chili sweet & sour sauce
- Tilapia chili basil \$24**
crisp fried | broccoli | basil | red bell pepper | house-made thai basil sauce

SIGNATURE ENTREE

served with white rice | substitute brown rice +\$2
substitute noodle +\$2 | substitute fried rice +\$3

- G Thai peanut chicken \$17**
broccoli | bean sprout | carrot | house-made peanut sauce
- G Thai chicken basil \$17**
minced chicken | broccoli | thai basil | red bell pepper | house-made thai basil sauce | add fried egg +\$3
- G Cashew chicken \$17**
cashew nut | white onion | carrot | mushroom | cabbage | red bell pepper | house-made thai roasted chili paste sauce
- G Vegetables stir-fry \$15**
add tofu +\$2 | add chicken +\$2
add beef +\$3 | add shrimp +\$4
broccoli | bok choy | cabbage | mushroom | carrot | white onion | red bell pepper | house-made brown sauce

SIDE

- white rice \$2
- brown rice \$3
- sticky rice \$3
- fried rice \$4
- steamed noodle \$3
- orange sauce \$3
- peanut sauce \$3
- thai basil sauce \$3
- curry sauce \$3
- steamed vegetable \$3

DESSERT

- Mango & sticky rice \$10 seasonal
- Cheesecake \$10
- Gourmet ice cream \$6

CURRY

choice of chicken, vegetable, or tofu
with beef +\$3 with shrimp +\$4
served with white rice | substitute brown rice +\$2
substitute noodle +\$2 | substitute fried rice +\$3

- G Yellow curry \$15**
mild yellow curry | coconut milk | white onion | carrot | potato
- G Red curry \$15**
red curry | coconut milk | bamboo shoot | japanese purple eggplant | thai basil | red bell pepper | zucchini
- G Green curry \$15**
green curry | coconut milk | bamboo shoot | japanese purple eggplant | thai basil | red bell pepper | zucchini
- G Jungle curry \$15**
red curry | bamboo shoot | japanese purple eggplant | thai basil | red bell pepper | zucchini
- G Pineapple curry \$16**
red curry | coconut milk | pineapple | tomato | red bell pepper | thai basil

- G Beef chili basil \$18**
asparagus | basil | broccoli | red bell pepper | house-made thai basil sauce
- G Pad prik king beef \$18**
green bean | mushroom | thai basil | red bell pepper | white onion | house-made red curry paste sauce
- G Panang curry \$18**
beef or chicken simmering in panang coconut curry sauce | red bell pepper | broccoli | kaffir lime leaf
- Orange chicken \$17**
crispy chicken | broccoli | carrot | house-made orange zest sauce

ICE DRINKS

- Thai tea \$6 sweetened | milk
- Ice tea \$3.5 unsweetened
- Mango cranberry fizz \$6 handcrafted drink
- Raspberry pineapple fizz \$6 handcrafted drink
- San Pellegrino \$5 500 ml
- Topo Chico \$5 500 ml
- Fiji natural artisan still water \$4 500 ml
- Soda \$3.5

HOT DRINKS

- Hot tea \$4
- Hot coffee \$5

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