

COCKTAILS & MARTINIS

- 16 -

BIG BOY MARGARITA

Milagro Reposado
Pierre Ferrand Dry Curacao, Lime Juice
Grand Marnier, Simple Syrup

MEZCALITO

Mezcal Vago, Grapefruit Juice
Muddled Mint Leaves
Muddled Lime

SWEET BASIL MARTINI

Basil-Infused Vodka, Simple Syrup
Lime Juice, Muddled Mint Leaves
and
Cucumber

MAI THAI

Light and Dark Rum, Pineapple Juice
Orange Juice, Triple Sec, Grenadine

THAI MANHATTAN

Bourbon, Coconut Water, Grenadine
Sweet Vermouth, Bitters

GRAPEFRUIT MARTINI

Bombay Gin, St. Germain Elderflower
Liqueur, Grapefruit Juice

MAD MANGO

Thai Chili-Infused Mango Vodka
St-Germain Elderflower Liqueur
Mango Purée

TELLURIDE MANGO or PEACH MULE

Telluride Vodka,
Ginger Beer
Mango or Peach Purée

PINEAPPLE COCONUT MARTINI

Pineapple and Coconut-Infused
Vodka, Coconut Cream

APEROL SPRITZ

Aperol, Prosecco

SAKITINI

Telluride Vodka, Sake
Pickled Ginger

THAILINER

Kahlua, Baileys
Telluride Vodka, Thai Tea

BEER

- Ask About Local Breweries On Tap -

8 Chang	8 Tsingtao	8 Kirin	8 Angry Orchard Hard Cider
8 Lucky Buddha	13 Sapporo (Large)	8 TBC Kolsch	8 Athletic N/A
8 Singha	8 Coors Light	8 Mango White Claw Seltzer	

SAKE

HOUSE SAKE	5oz CRAFT	10oz CRAFT	FILTERED SAKE	300ML	720ML
Chilled or Hot	8	13	Bride of the Fox	40	77
			Wandering Poet	40	77
UNFILTERED SAKE	300ML	720ML	Heiwa Shuzo Kid		115
Snow Maiden	22	42	Silent Stream		160
Heiwa Shuzo		62			
Dreamy Clouds	35	70			
Joto Junmai		80			

WINE

WHITE WINE

Mionetto Prosecco	10
Villa Maria Sauvignon Blanc	13 / 47
Mer Soleil Reserve Chardonnay	13 / 47
Cakebread Chardonnay, 2020	80
Pizzolato Pinot Grigio	12 / 42
Domaine De L'Estang Sancerre 2020	

ROSÉ

Moulin De Cassac Rosé	10 / 36
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RED WINE

Familia Valdelana Reserva Tempranillo 2018	58
La Creme Pinot Noir	15 / 55
Te Quiero a Spanish red blend 2021	16 / 58
Justin Cabernet Sauvignon 2022	20 / 80
La Manarine Côtes Du Rhône, 2020	48
St. Innocent Pinot Noir, Willamette 2021	88
Jordan Cabernet Sauvignon, 2020	105
Domaine Bois De Boursan Châteauneuf-Du-Pape 2020	135
Domaine Harmond Geoffery Gevery Chambertin 2020	125
Caymus Cabernet Sauvignon, 2020	160

APPETIZERS

SATAY (GF)*

Chicken Satay
Peanut Sauce

16

SIAM TEMPURA

Sweet Chili Sauce

VEGETABLE 13
SHRIMP 17

CURRY PUFF (V)*

Four Handmade Lightly Fried
Puff Pastries with Sweet and White Potatoes
Yellow Onion, Carrot Curry, Sweet Chili Sauce

16

SIAM ROLLS

Fried Rolls with Cabbage, Carrots
Celery, Glass Soy Noodles
Sweet Chili Sauce

16

NIPPLE PLATTER

Two Siam Rolls, Two Crab Rangoons
Two Chicken Satay, Two Curry Puffs
Two Tempura Shrimp

23

CRAB RANGOON

Crab Meat, Cream Cheese, Carrots
Scallions, Wrapped in Wonton Skin
Sweet Chili Sauce

16

PORK FRIED DUMPLINGS

Ginger infused soy sauce

16

THE TRIPLE NIPPLE

Three Siam Rolls, Three Crab Rangoons
Three Chicken Satay, Three Curry Puffs
Three Tempura Shrimp

36

SOUP

TOM KHA GAI (GF)*

Coconut Milk, Mushrooms, Lemongrass
Galangal Root, Kaffir Lime Leaves
Lime Juice

VEGETABLE, CHICKEN OR ORGANIC TOFU 16
SHRIMP 17

TOM YUM (GF)*

Hot and Sour Soup, Mushrooms
Lemongrass, Hot Pepper, Cilantro, Scallions
Kaffir Lime Leaves, Lime Juice

VEGETABLE, CHICKEN OR ORGANIC TOFU 16
SHRIMP 17

SALAD

SEAWEED SALAD (V, GF)*

Seaweed, Peppers
Balsamic Sesame Dressing

12

LARB KAI (GF)*

Ground Chicken, Red Onions, Scallions,
Ground Rice Kaffir Lime Leaves, Cilantro
Lime Juice on A Lettuce Bed

19



CHOOSE ONE

VEGETABLE or ORGANIC TOFU 28

CHICKEN or PORK 32

BEEF 34

SCALLOPS or SHRIMP 36

DUCK 46

- Thai Curry and Stir Fry include your choice of Jasmine White Rice or Brown Rice -

THAI CURRY

GREEN CURRY (GF)*

Green Bell Peppers, Bamboo Shoots, Green Beans
Basil Leaves, Green Curry, Coconut Cream

BANANA CURRY (GF)*

Bananas, Red Bell Peppers, White Onions
Red Curry, Coconut Cream

RED CURRY (GF)*

Red Bell Peppers, Bamboo Shoots
Basil Leaves, Red Curry, Coconut Cream

MANGO CURRY WITH SHRIMP (GF)*

Red Bell Peppers, Mango, Basil Leaves
Coconut Cream, Red Curry Paste

YELLOW CURRY (GF)*

White Potatoes, Sweet Potatoes
White Onions, Pineapples
Yellow Curry, Coconut Cream

MASSAMAN CURRY (GF)*

Roasted Peanuts, White Potatoes
Sweet Potatoes, White Onions
Coconut Cream

PANANG CURRY (GF)*

Carrots, String Beans, Basil Leaves
Bamboo Shoots, Panang Curry, Coconut Cream

STIR FRY

CASHEW NUT (V, GF)*

Red and Green Bell Peppers, White Onions
Scallions, Pineapples, Cashew Nuts
Thai Brown Sauce

PRA RAM (Peanut) (GF)*

Broccoli, Carrots, Pineapple, Zucchini
Baby Corn, Celery, Snow Peas, Mushrooms
Thai Peanut Sauce

PAD KA PROW (Basil) (V, GF)*

Mushrooms, White Onions, Snow Peas
Red and Green Bell Peppers, Basil
Basil Chile Sauce

THAI GARDEN (V, GF)*

Broccoli, Carrots, Zucchini
Baby Corn, Celery, Snow Peas, Mushrooms
Thai Brown Sauce

PAD KING SOD (Ginger) (V, GF)*

Ginger, White Onions
Green and Red Bell Peppers
Mushrooms, Ginger Garlic Sauce

NOODLES

PAD THAI (GF)*

Pan-Fried Rice Noodles, Egg, Bean Sprouts
Scallions, Ground Peanuts

PAD WOON SEN (V, GF)*

Pan-Fried Glass Soy Noodles, Egg, Scallions
Celery, Carrots, Snow Peas, Mushrooms
Baby Corn, Red and Green Bell Peppers, Brown Sauce

DRUNKEN NOODLES

Pan-Fried Rice Noodles, Egg, White Onions, Tomatoes
Red and Green Bell Peppers, Bamboo Shoots
Basil Leaves, Spicy Chili Sauce

PAD SE EAW (V)*

Pan-Fried Rice Noodles, Egg
Carrots, Broccoli, Soy Sauce

KHAO SOI

Steamed and Fried Egg Noodles in a
Red and Yellow Curry

FRIED RICE

KHAO PAD (GF)*

Fried Rice, Egg, White Onions
Tomatoes, Snow Peas
Carrots

PINEAPPLE KHAO PAD (GF)*

Grilled Shrimp, Chicken, Rice, White Onions
Pineapples, Cashew Nuts, Raisins
Egg, Curry Powder

SHORT RIB

- 47 -

KHAO SOI

Braised Boneless Short Ribs
Steamed and Fried Egg
Noodles in a Red and Yellow Curry

PRA RAM (Peanut) (GF)*

Braised Boneless Short Ribs, Broccoli
Carrots, Zucchini, Baby Corn, Celery,
Snow Peas, Mushrooms, Thai Peanut Sauce



HOUSE SPECIALS

- House Specials include your choice of Jasmine White Rice or Brown Rice -

CHOOSE ONE

FRIED TILAPIA FILET 29

GRILLED DEEP SEA SCALLOPS 37

GRILLED JUMBO SHRIMP 37

FRIED BONELESS CRISPY DUCK BREAST 46

CHOOSE STYLE

ASIAN JERK SAUCE

Spicy Asian Jerk BBQ Sauce
Side of Broccoli and Carrots

CHU CHEE CURRY

Chu Chee Curry, Light Coconut Sauce
Side of Broccoli and Carrots

TAMARIND SAUCE

White Onions, Red and Green
Bell Peppers, Pineapples
Mushrooms, Scallions, Garlic
Tamarind and Pad Thai Sauce

VOLCANO SAUCE

White Onions, Red and Green
Bell Peppers, Pineapples
Garlic Chili Sauce
Side of Broccoli and Carrots

GARLIC & GINGER SAUCE (GF)*

Sautéed Garlic and Ginger
Carrots, Broccoli, Thai Brown Sauce