

## LET'S GET THIS PARTY STARTED

### Bangkok Wings

3 ways: teriyaki, Sriracha, sweet chili 12

### Mee Grob

crispy fried rice vermicelli swizzled with sweet & sour sauche, shrimp garnish 13

### Satay

beef, chicken or both on a stick barbecued at your table, tangy peanut & cool cucumber dipping sauces 12

### Thai Beef Jerky

tender juicy morsels of beef, peanuts 12

### Son-in-Law Eggs

"Khai Luk Khoei" crispy & hard boiled eggs house-made sweet & savory sauce 8

### Veggie Egg Rolls

just like you want 'em; hot & crispy 7

### Seared Ahi Tuna

sesame noodles, peppers, ginger, garlic 17

### Summer Rolls

mixed greens, fresh mint & shrimp wrapped in delicate rice paper 8

## LOTS OF GREENS

### Tiger's Tears

"Sua-Long-High" this seared steak salad has a serious chili kick 18

### Lab Gai

Issan style minced chicken, lime, chili & fresh herbs 16

### Miang Kham (seasonal)

wrap your own in leaves fresh from the farm: coconut, lime, ginger, dried shrimp, peanuts, peppers, tamarind 15

### Jumping Squid

squid, onions, chili, lime juice 19

### Som Tam Thai

central Thai style green papaya salad, peanuts, dried shrimp & palm sugar 15

### Nam Sod

Minced pork, peanut, ginger in our chili lime dressing 17

### Atchana's Signature Salad

mixed greens, Thai ginger vinaigrette or peanut dressing 7

## SUM YUMMY SOUPS

### Tom Yum Goong

tangy lemongrass broth, shrimp & mushroom 8

### Tom Kha Kai

chicken coconut milk, galangal & 'shrooms 8

### Wonton

chicken wontons in light broth 7

### Tofu Soup

w/ clear noodles, delicate broth 7

## TALAY

### Ginger Mushroom Fish

locally caught, shaved ginger, onion MP

### Volcano Shrimp

with garlic chili sauce, veggies 25

### Pad Krapow Talay

scallops, squid & shrimp in spicy basil sauce 32

## HOUSE FAVORITES

### Seafood Pad Thai

scallops, squid & shrimp on traditional rice noodles, ground peanuts, eggs 32

### Pla Lad Prig

crispy, deep-fried local whole red snapper MP

### Crispy Duck

1/2 boneless duck, homemade 5-spice sauce 36

### Basil Ribs

fresh herb & spice coating 29

## EARTHY

**Beef Massaman Curry**

deep, rich curry, tender morsels of beef & potato 19

**Green Curry Pork**

bamboo, green chili, coconut milk 18

**Panang Chicken Curry**

mild red curry, basil, coconut milk 18

**Chicken Yellow Curry**

pumpkin, onion, coconut 18

**Pad Prik Khing**

chicken, green beans, red chili, lemongrass, garlic, galangal 18

**Sautéed Eggplant & Tofu**

Thai eggplants & tofu, savory sauce 17

**Pad Krapow**

chicken, holy basil, bird peppers 17

**Garlic Beef**

minced garlic, black pepper 19

**Gang Pak**

seasonal vegetables, tofu in red curry 17

## NOODLES &amp; RICE

**Pad Thai**

traditional recipe w/ shrimp, pork, rice noodles, peanuts, eggs, bean sprouts 18

**Kuay Teaw Ped**

hearty duck noodle soup 19

**Pad Kee Mao**

“drunken noodles”: chicken, green peppercorns, chili, basil 18

**Curried Shrimp Pineapple Fried Rice**

shrimp, egg, onion, fresh pineapple 17

**Special Fried Rice**

beef, pork & chicken, fried egg garnish 17

**Pad Woonsen**

clear noodles, egg, chicken & veggies, light and healthy 17

**Pad See Ew**

hand made wide rice noodles, egg, chicken & broccoli tossed in sweet soy 17

## VEGGIE OPTIONS

Yes, you can experience the rich exotic flavors of Thai cuisine as a vegetarian! Ask your server.

## DESSERT

**Thai Doughnut Holes**

coconut, carmel bits & chocolate sauce, peanuts & condensed milk drizzle 9

**Sticky Rice & Mango (seasonal)**

Thai’s favorite natural dessert 10

**Ice Cream**

with a side of sriracha-whiskey sauce 8

## SIDES

Jasmine Rice 2.5

Brown Rice 2.5

Sticky Rice 4.5

## CANINE CORNER

**Thai Dog Bowl**

Your four-footed friend will love our mixed rice & protein chow.

chicken 7

beef 8

salmon 10

## BEVERAGES

Thai Ice Tea 4

Thai Ice Coffee 4

Soda 3

Voss Still/Bubbly 7

Lemonade 4

Coffee/Tea 3

Espresso/Capuccinno 3/4

