DRINKING FOOD

Peek Gai Tod Krateam ปีกไก่ทอดกระเทียม
Jumbo chicken wings, deep fried, then stir-fried with garlic, chili paste, and fish sauce 12.5

Naam Si Krong Moo แ-num si kong moo
House-fermented sour pork ribs served with fresh ginger, garlic, and nam jim jaeu 9

Moo Dat Deaw หมูแดดเดียว
Thai pork jerky. Pork marinated in soy sauce, garlic, and palm sugar, deep fried and served with Thai Sriracha 11

Soi Sai Uam สาคูไส้
House-made Northern style curry sausage stuffed with chili, shallot, lime leaf, and lemongrass, served with fresh ginger and a Thai bird chili 11

Victory Monument Noodles ะว้หอมุ่ง
Egg noodles with BBQ pork, spinach, bean sprouts, bok choy, and soy sauce, topped with crispy garlic and cilantro 12.5

SMALL PLATES

Larb Tod ลาบทอด
Meatballs of pork, fish sauce, lime leaf, shallots, and lemongrass, fried and served with fresh ginger, peanuts, and spicy lime sauce 11

Saku Sai Moo สาคูไส้หมู
Hand formed balls of tapioca filled with marinated pork, coriander, garlic, radish, and peanut, steamed and topped with fried garlic 10

Larb Moo Nam Tok
ลาบหมูน้ำตก
Grilled pork mixed with red onion, nor gai, mint, green onion, toasted rice powder, house roasted chili flakes, lime juice, fish sauce, served over romaine 16

don’t forget the sticky rice! add…3

Spicy Curried Prawns ฉู่ฉี่กุ้ง
Jumbo tiger prawns in a coconut milk curry of shallot, galangal, lemongrass, lime leaf, shrimp paste and garlic, banana chips 14

Khaopod Tod ข้าวโพดทอด
Fritters made of crunchy, sweet corn, garlic, coriander, shallot, lime leaf, turmeric, and soy sauce, served with sweet chili sauce 9

Sorn Tum ส้มตำ
Fresh, crisp green papaya, garlic, carrot, tomato, yard long bean, lime juice, and steamed prawns, topped with peanut 13

make it Isan style with pickled crab and anchovies... add 2
don’t forget sticky rice! add 3

SOUP

Khao Soi ข้าวซอย
A northern-style curry noodle soup. Egg noodles in a coconut milk curry of cumin, turmeric, shallot, galangal, lemongrass, and chicken, topped with bean sprouts, pickled cabbage, cilantro, and sliced shallot 17

sub tofu for the chicken or rice noodles for the egg noodles n/c

Guay Tiew Nuea แกวเตี๋ยวเนื้อ
Rice stick noodles, N.Y. strip, bean sprouts, fresh basil, cilantro, nor gai, fried garlic and green onion in a beef broth 16

Tom Kha Gai ต้มข่าไก่
A coconut milk soup with chicken, button mushrooms, lemon grass, lime leaves, and cilantro with fresh squeezed lime juice 14

VEGETABLES

Skillet Spinach ผัดผักขม
Spinach tossed in garlic and peanut sauce 7.5

Phad Kana ผัดคะน้า
Chinese kale stir-fried with garlic, fresh Thai chilies, soy and oyster sauce 8

Phad Prik ผัดพริก
Blistered yard long beans stir-fried with basil, cumin, garlic, bell pepper, lemongrass 9.5

Phad Makuayao ผัดมะเขือยาว
Eggplant stir-fried in ground cumin, shallots, and garlic with bell pepper and sweet basil, in house-made chili paste 9

SIDES

Fried Egg 3
Khao Soi Sauce 4
Panang Sauce 4
Banana Chips 4.5
Garlic Sauce 4
Panute Sauce 4
Steamed Veggies 4
Steamed Noodles 4
Jasmine Rice 3
Sticky Rice 3

available gluten free
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We accept payment in cash, Visa, Mastercard, Discover or American Express. A service charge of 18% will be added to tables of 6 or more.

Our friends at the health department would like us to let you know that consuming raw or under cooked food, while delicious, can increase your risk of foodborne illness.
SPECIALTIES & PLATES

Chinese Sausage Stir-Fried Rice ข้าวผัดกุนเชียง
Chinese sausage, egg, onion, carrot, tomato, and Chinese kale, stir-fried in light soy sauce with jasmine rice 14.5

Moo Ping หมูปิ้ง
Pork tenderloin marinated in soy sauce, garlic, coriander, and coconut milk, skewered and barbecued, served with nam jim jaew and a pot of sticky rice 18

Kor Moo Yahng คอหมูย่าง
Pork collar rubbed with coriander root, garlic, and pepper, glazed with soy sauce and palm sugar, grilled and topped with spicy garlic cilantro lime sauce, served with cucumbers to cool your palate and a pot of sticky rice and spicy papaya salad 20

Naam Khao Tod น้ำาตกข้าวทอด
Crispy, marinated rice salad with house-soured pork, fresh ginger, toasted peanut, red onion, lime leaf, and cilantro, mixed with lime juice and fish sauce, served with green leaf 17

Nuaa Nam Tok น้ำตกเนื้อ _GF
Tender skirt steak tossed in red onion, toasted rice powder, mint, lime juice, and basil 19
don’t forget the sticky rice! add 3

Koong Ob Woon Sen  กุ้งอบวุ้นเส้น AGF
Claypot prawns with glass noodle, ginger, fresh cracked-peppercorn, pork belly, and light soy sauce with a touch of sesame oil 19

Plar Koong พลากุ้ง GF
Grilled prawns mixed with red onion, lemongrass, lime leaf, mint, chili paste, green onion, nor gai, lime juice, fresh chilies and fish sauce, topped with fried shallot 15.5

CONGEES

N.Y. Strip
Steak marinated in soy sauce, garlic, black pepper, lemongrass, and cilantro, barbecued and served with fresh ginger, soft-boiled egg, soy sauce and street vendor doughnut 12.5

Grilled Prawns AGF
Prawns marinated in coriander, cumin, galangal and lemongrass, grilled and served with fresh ginger, soft-boiled egg, soy sauce and street vendor doughnut 12

Sua Rong Hai เสือร้องไห้
New York Strip steak marinated in soy sauce, garlic, black pepper, lemongrass, and cilantro, barbecued and served with nam jim jaew and a pot of sticky rice and spicy papaya salad 23

Phad Ped Pla พัดเผ็ดปล่า
Thick, hand-sliced fillets of basa fish, golden-fried and stir-fried with red curry paste, young peppercorn, grachai, and bell pepper, topped with crispy basil, served with jasmine rice 21

Grapao Kai Dao กระเพราไข่ดาว AGF
Minced chicken and fresh holy basil stir-fried with mushrooms, yard long beans, bell pepper, onions, and fresh Thai chili, served over jasmine rice and topped with a fried egg 17

Peek Gai Panang ปีกไก่ผัด
Boneless chicken wing stuffed with marinated ground chicken, slow cooked Panang curry sauce with coconut milk, bell pepper, and sweet basil, served with jasmine rice 19

Khao Phad Tom Yum ข้าวผัดต้มยำ AGF
Tiger prawns, jasmine rice, stir-fried with lemongrass, button mushrooms, egg, lime leaf, galangal, and cilantro, stir-fried with chili paste and fresh hand-squeezed lime juice, topped with cilantro 18
sub tofu for your meat! n/c

Phad Kana Moo Krob ผัดคะน้าหมูกรอบ
Found at many road side stalls throughout Thailand, this dish is made with crispy, tender pieces of pork belly stir-fried with garlic, Chinese kale, soy sauce, and fresh Thai chilies, served with jasmine rice 17
don’t forget a fried egg! add 3

Pork Belly AGF
Crispy, tender pieces of pork belly stir-fried with garlic, soy sauce, and served with fresh ginger, soft-boiled egg, soy sauce and street vendor doughnut 11

Chicken AGF
Chicken breast stir-fried in garlic sauce, served with fresh ginger, soft-boiled egg, soy sauce and street vendor doughnut 10

Tofu V AGF
Fresh, local tofu stir-fried in garlic sauce, served with fresh ginger, soft-boiled egg, soy sauce and street vendor doughnut 9