**LUNCH**

*Daily 11am - 3pm*

**SMALL PLATES**

**JAAN NOI**

**Larb Tod** ลาบทอด  
Meatballs of pork, fish sauce, lime leaf, shallots, and lemongrass, fried and served with fresh ginger, peanuts, and spicy lime sauce 9

**Spicy Curried Prawns** ฉู่ฉี่กุ้ง  
Jumbo tiger prawns in a coconut milk curry of shallot, galangal, lemongrass, kaffir lime leaf, shrimp paste, and garlic, banana chips 12

**Peek Gai Tod Krateam** ปีกไก่ทอดกระเทียม  
Jumbo chicken wings, deep fried, then stir-fried with garlic, chili paste, and fish sauce 10.5

**Moo Dat Deaw** หมูแดดเดียว  
Thai pork jerky. Pork marinated in soy sauce, garlic, and palm sugar, deep fried and served with Thai Sriracha 8

**Khaopod Tod** ข้าวโพดทอด  
Fritters made of crunchy, sweet corn, garlic, coriander, shallot, lime leaf, turmeric, and soy sauce, served with sweet chili sauce 7

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**LUNCH SPECIALS**

**SPECIALTY**

**Khaow Mun Gai** ข้าวมันไก่  
Crispy or steamed chicken breast with garlic-ginger-chicken-broth rice, cucumber and spicy ginger sauce, served with a side of soup 11

**Victory Monument**  
Noodles  
Egg noodles with BBQ pork, spinach, bean sprouts, and soy sauce, topped with crispy garlic and cilantro 11

**BBQ/PING**

**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 13

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**SALAD**

**AHAAN YUM**

**Yum Moo Yahng** ยำอวบนุยา  
Char-grilled pork collar rubbed with coriander roots, garlic, and pepper, glazed with soy sauce and palm sugar, tossed with spicy lime sauce, Chinese celery, lettuce, cucumber, onion, cherry tomatoes, and fresh chilies 12

**Naam Khaow Tod** แนมข้าวทอด  
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 12

**Som Tum** ส้มตำา  
Fresh, crisp green papaya, garlic, carrot, tomato, yard long bean, lime juice, and steamed prawns, topped with peanut 10

*Isan style pickled crab and anchovies add...2  
don't forget the sticky rice! add...3*

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**CONGEE**

**JOK**

**Khao Mun Gai Rice**  
Rice porridge soup served with fresh ginger, soft-boiled egg, soy sauce and a street vendor doughnut—real Thai comfort food

**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 11.5

**Grilled Prawns**  
Prawns marinated in coriander, cumin, galangal and lemongrass, grilled and served with fresh ginger, soft-boiled egg, soy sauce and street vendor doughnut 11

**Pork Belly**  
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 10.5

**Chicken**  
Chicken breast stir-fried in garlic sauce, served with fresh ginger, soft-boiled egg, soy sauce and street vendor doughnut 9

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

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Vegetarian  V  |  Available Vegetarian  AV  |  Gluten Free  GF  |  Available Gluten Free  AGF
**PLATES JAAN**

**Phad Met Maruang** ผัดเม็ดมะม่วง
Crispy or fresh tofu stir-fried with house-made chili paste with cashews, bell pepper, onion, carrot, mushrooms, celery, served with jasmine rice 12

**Phad Sen Yai** ผัดเส้นใหญ่
Wide rice noodles stir-fried with chicken, tomato, onion, egg, green onion, bean sprouts, with oyster and soy sauce, served on top of green leaf, Thai sriracha on the side 11

**Grapao Kai Dao** กระเพราไข่ดาว
Minced chicken and fresh holy basil stir-fried with mushrooms, yard long beans, bell pepper, onions, and fresh Thai chilli, served over jasmine rice and topped with a fried egg 12.5

**Peek Gai Panang** ปีกไก่แ霈นง
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 13

**Khao Phad Tom Yum** ข้าวผัดต้มยำ
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 13.5

**Phad Makuyao** ผัดมะเขือยาว
Eggplant stir-fried in ground cumin, shallots, and garlic with bell pepper, sweet basil, in house-made chili paste served with jasmine rice 11

**NOODLE SOUP**

**Guay Tiew Nuea** ก๋วยเตี๋ยวเนื้อ
Rice stick noodles, N.Y. strip, bean sprouts, fresh basil, cilantro, nor gai, fried garlic and green onion in a beef broth 13

**VEGETABLES PAK**

**Skillet Spinach** ผัดผักขม
Spinach tossed in garlic and peanut sauce 6

**Phad Kana** ผัดคะน้า
Chinese kale stir-fried with garlic, fresh Thai chilies, soy and oyster sauce 7

**Phad Prik** ผัดพริก
Blistered yard long beans stir-fried with basil, cumin, garlic, bell pepper, and lemongrass 7

**SIDE**

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