

# Daily Dine-in Specials

\*Not valid on online or delivery orders\*

## Tuesday

20% off appetizers with any  
entrée purchase

## Wednesday

50% off beer, wine and sake

## Thursday

50% off boba and other  
specialty teas

## Friday – Sunday

15% off all Street Specialties

# Lunch Menu

11:30AM - 3PM Tue - Fri

vegetables or tofu or chicken or pork or beef \$16

shrimp or seafood or combo \$19

Each entrée comes with one  
fried vegetables spring roll

## **Stir Fry**

Basil

Spicy Eggplant

Mixed Vegetables

Ginger

Garlic

Chili Cashew

## **Curry**

Green Curry

Red Curry

Panang Curry

Masaman Curry

## **Fried Rice**

Fried Rice

Basil Fried Rice

Pineapple Fried Rice

M Thai Fried Rice

## **Noodles**

Pad Thai

Drunken Noodles

Pad Mama

Chicken Noodles

Pad Z-U

Boat Noodle Soup Beef

**20% gratuity for 5 or more guests**

## APPETIZERS

JEEB DUMPLINGS\* 12.50

CHICKEN SATAY 11.50

CRISPY SPRING ROLLS 8.50

CRISPY CALAMARI 12.50

SHRIMPS IN A BLANKET 12.50

FISH BALLS 10.50

CHICKEN WINGS 11.50

VEGETABLE TEMPURA 10.50

\*TASTE OF ALPHARETTA 2018

PEOPLE'S CHOICE AWARD\*

## SOUPS

### TOM KHA

savory coconut broth, tomatoes,  
cilantro, mushrooms

### TOM YUM

tangy and spicy lemongrass broth,  
tomatoes, cilantro, mushrooms

tofu or chicken or vegetables 9.50  
shrimp or seafood 10.95

## SALADS

### PAPAYA SALAD 12

shredded green papaya, carrots,  
green beans, tomatoes, peanuts,  
homemade lime-palm sugar  
dressing

### MIXED GREEN SALAD 10

peanut or honey ginger dressing

### NAM TOK\* 21.50

grilled NY strip, red onions,  
homemade roasted chili paste,  
cilantro, romaine, fresh cabbage

\*TASTE OF ALPHARETTA 2019 -  
BEST APPETIZER\*

### LAAB GAI 12.50

ground chicken, red onions,  
homemade roasted chili paste,  
cilantro, romaine, fresh cabbage

# Starters



# STREET SPECIALTIES



## MASAMAN SHORT RIBS\* 32.50

boneless beef short ribs braised for 7 hours. Masaman curry, potatoes, cashews, avocado, white rice

\*TASTE OF ALPHARETTA 2018  
BEST FAST CASUAL ENTREE\*

## MEE KROB SEAFOOD 26.50

crispy egg noodles, shrimps, scallops, calamari, broccoli, and carrots in gravy sauce

## SPICY CATFISH 26.50

lightly battered catfish filet, eggplant, Thai basil, green beans, and bell peppers in a chili basil sauce, white rice

## GAI YANG 24.00

grilled chicken leg quarter marinated in garlic, peppers and fresh turmeric paste, papaya salad, sticky rice

## SALMON NOODLE GREEN 26.50

grilled salmon filet, green curry, veggies, rice noodles



## SHRIMP OMELETTE WITH RICE 23

Thai-style omelet with minced shrimp over white rice

## KAPRAO TALAY 26.50

shrimps, scallops, calamari, bell peppers, and Thai basil in creamy basil sauce, white rice



## CRYING TIGER 32.50

grilled marinated NY strip, roasted chili sauce, papaya salad, sticky rice

# CURRIES

Protein choices:

shrimp or seafood or combo 26.75

chicken or pork or beef 21.50

tofu or tofu & vegetables 20.50

vegetables 20.25



Upgrade to rice noodles  
or brown rice +3.00

## PANANG

panang curry paste,  
coconut milk, bell peppers,  
jalapeños, Thai basil, white rice

## MASAMAN

mild masaman curry paste,  
coconut milk, potatoes,  
onions, cashews, white rice

Avocado +1.75

## GREEN

green curry paste, coconut milk,  
bell peppers, bamboo, Thai basil,  
eggplant, jalapeños, green beans,  
white rice

## RED

red curry paste, coconut milk,  
bell peppers, bamboo, Thai basil,  
eggplant, jalapeños, green beans,  
white rice

# STIR FRY



**Protein choices:**  
shrimp or seafood or combo 26.50  
chicken or pork or beef 20.50  
tofu or tofu & vegetables 19.50  
vegetables 19.25

\*CHEF'S FAVORITES

## KAPRAO (BASIL)

Thai basil, garlic, onions, bell peppers, jalapeños, green beans in spicy basil sauce, white rice

Fried eggs +2.50

## GARLIC

fried garlic, black pepper, green beans, broccoli in light gravy, white rice

## SPICY

### EGGPLANT\*

eggplant, Thai basil, onions, bell peppers, jalapeños in spicy basil sauce, white rice

## MIXED

### VEGETABLES\*

broccoli, cabbage, carrots, green beans, baby corn, bell peppers in light brown sauce, white rice

## GINGER

ginger, onions, mushrooms, scallions, bell peppers in light gravy, white rice

# Noodles

**Protein choices:**

**shrimp or seafood or combo 26.50**

**chicken or pork or beef 20.50**

**tofu or tofu & vegetables 19.50**

**vegetables 19.25**



## PAD THAI\*

thin rice noodles, eggs, beansprouts, green onions with sweet and tangy tamarind sauce. Lime and peanuts on the side

## PAD MAMA\*

mama noodles, eggs, cabbage, Thai basil, green onions, tom yum paste, homemade roasted chili paste

## CHICKEN NOODLES

flat rice noodles, eggs, beansprouts, green onions, sweet soy sauce

## PAD KEE MAO

flat rice noodles, Thai basil, green beans, cabbage, bell peppers, broccoli, onions, jalapeños, homemade roasted chili paste

## BOAT BEEF

## NOODLE SOUP

thin rice noodles, sliced beef, beansprouts, spinach, beef broth, cilantro, fried garlic

## PAD Z-U

flat rice noodles, eggs, broccoli, sweet soy sauce

\*CHEF'S FAVORITES

# FRIED RICE

## Protein choices:

shrimp or seafood or combo 26.50

chicken or pork or beef 20.50

tofu or tofu & vegetables 19.50

vegetables 19.25

## FRIED RICE

eggs, onions, green onions, broccoli

## PINEAPPLE FRIED RICE

pineapples, eggs, onions, green onions, cashews, curry powder

## M THAI FRIED RICE

eggs, tom yum paste, Thai basil, onions, and bell peppers

## BASIL FRIED RICE

eggs, Thai basil, bell peppers, onions, jalapeños, green beans



## Sides and Extras

jasmine rice 2

brown rice 3

egg fried rice 5

plain sticky rice 3.50

sweet sticky rice 4.50

fried eggs 2.50

steamed noodles 3

peanut sauce 2

homemade roasted chili paste 2

steamed vegetables 5

curry sauce 6

cucumber salad 6



## Red Wine

**Avalon**, Cabernet Sauvignon **10/34**

**Crios**, Malbec **9/30**

**Oberon**, Merlot **12/36**

**Robert Mondavi**, Pinot Noir **9/30**

## White Wine

**Chateau Ste Michelle**, Chardonnay **9/30**

**Benvolio**, Pinot Grigio **9/30**

**Takara**, Plum Wine **9/30**

**Matua**, Sauvignon Blanc **9/30**

**White Haven**, Sauvignon Blanc **12/36**

**Santero**, Mango Moscato **10/32**

**Villa Sandi**, Prosecco **12/40**

**Hibiscus Champagne 13**

(house-made hibiscus syrup)

## Beer

**Singha** (Thai) **6**

**Chang** (Thai) **6**

**Leo** (Thai) **6**

**Asahi Super Dry** (Japan) **5.5**

**Stella Artois** (Belgium) **5**

**Miller Lite/Budlight 4**

**Blue Moon 5.5**

**White Claw 5**

(watermelon, mango, black cherry)

## Sake

**Kukai**, Mango Nigori **15**

**Homare Sake**, Chocolate Nigori **15**

**Homare Sake**, Strawberry Nigori **15**

**Choya**, Sparkling Plum **10**

**Choya**, Umeshu with fruit **5**

**Kizakura**, Junmai **13**

**Kobe**, Gingjo style **10**

**Koji**, (hot) **12**

## Boba tea \$4.50

### Step 1 – Choose tea flavor

Brown sugar milk tea

Lychee | Mango | Passion fruit | Peach

Pineapple | Strawberry | Taro

### Step 2 – Choose topping(s)

1 topping included

Extra toppings +\$0.50/ea

Black tapioca pearls

Mango poppers

Passion fruit poppers

Strawberry poppers

Lychee jelly

## Specialty teas and sodas

Thai iced tea \$3.50

Thai iced coffee \$3.50

Thai iced green tea \$3.50

Matoom tea\* \$4.50

Hibiscus tea \$4.50

Hibiscus soda\* \$4.50

Shirley Temple \$3.50

Lemonade \$3.50

Arnold Palmer \$3.50

Perrier/San Pellegrino \$3.50

Club soda \$2.50

Sweet/Unsweet tea \$2.50

Sodas \$3.50

(Coke, Diet Coke, Coke Zero, Sprite, gingerale)

## Hot Coffee \$3.50

## Hot tea \$3.50/pot

Jasmine | Passion\* | Green

Honey ginger\* (**cup only**)

\*caffeine-free

**MANGO STICKY RICE 12**

*seasonal*

**HOMEMADE COCONUT CAKE 10.50**

**PICK-2 10.50**

**FRIED BANANAS**

**SWEET STICKY RICE**

**ICE CREAM**

**BLACK STICKY RICE PUDDING**

**AND MATOOM TEA 10.50**

**ICE CREAM 9.50**

COCONUT\*

MANGO\*

VANILLA

*\*homemade flavors*