

Appetizers

Fresh Salad Rolls (2) VG GF

Tofu or Vegetables \$6.50, Shrimp \$8.00

Green leaf lettuce, iceberg lettuce, carrots, red cabbage, cucumbers, bean sprouts, basil leaves wrapped in rice papers, served with homemade peanut sauce.

Egg Rolls (3) \$6.50 VG

Deep fried homemade rolls filled with cabbage, carrots, and vermicelli noodles, served with sweet & sour sauce.

Crab Cream Puffs (7) \$10.50

Deep fried imitation crab mixed with cream cheese, carrots, celery, and onions wrapped in wonton skins, served with sweet & sour sauce.

Fried Wontons (7) \$10.00

Deep fried marinated ground chicken wrapped in wonton skins, served with sweet & sour sauce.

Fried Tofu \$10.00 VG GF

Deep fried tofu, served with sweet & chili sauce and ground peanuts.

Dumplings (7) \$10.00

Steamed chicken dumplings, served with green curry sauce.

Angel Wings (7) \$14.00

Deep fried marinated breaded chicken wings, served with sweet & chili sauce.

Chicken Satay (4) \$11.50 GF

Grilled chicken breast marinated with curry powder, coconut milk, served with peanut sauce, and cucumber sauce.

Coconut Shrimp (6) \$10.50

Deep fried coconut shrimp served with sweet and chili sauce.

Calamari \$10.50

Salt and pepper deep-fried calamari, onions, scallion served with sweet and chili sauce.

All in One Combination \$15.50

A combination of egg rolls(2), crab cream puffs(4), fried wontons(4), and chicken satay(2), served with peanut sauce, sweet & sour sauce, and cucumber sauce.

VG Vegan

GF gluten free



Salad

Som Tum (Papaya Salad) \$12.00 🌶️ GF

Fresh shredded green papaya, green beans, carrots, tomatoes and peanuts pounded with fish sauce, Thai chili, garlic, and lime juice.

Larb \$13.50 🌶️ GF

A choice of tofu, ground chicken or ground pork mixed with shallots, scallion onions, cilantro, mint, chili powder, rice powder, fish sauce, and lime juice.

Yum Nuar (Beef Salad) \$14.00 🌶️ GF

Grilled sliced beef mixed with tomatoes, cucumbers, carrots, red cabbage, green leaf lettuce, iceberg lettuce, shallots, scallion onions, garlic, cilantro, roasted chili paste, fish sauce, and lime juice.

Nam Khao (Crispy Rice Salad) \$15.00 🌶️ GF

Deep fried crushed rice balls mixed with, mint, ginger, shallots, scallion onions, cilantro, lime juice, fish sauce, and cashew nuts. (With a choice of tofu, ground chicken or ground pork)

Soup

A Choice of Meat (Tom Yum, Tom Kha)

Vegetables, tofu, chicken or pork

Beef, shrimp or squid

Combination of seafood

(Shrimp, squid, scallops & mussels)

A Half Bowl (24 oz)

\$11.00

\$13.00

\$16.00

A Bowl (32 oz)

\$14.00

\$16.00

\$19.00

Tom Yum 🌶️ GF

Spicy & sour soup with cabbage, mushrooms, tomatoes, cilantro, onions, scallion onions, lemongrass, galangal root, kaffir lime leaves, and lime juice.

Tom Kha 🌶️ GF

A coconut milk soup with cabbage, mushrooms, tomatoes, cilantro, onions, scallion onions, lemongrass, galangal root, kaffir lime leaves, and lime juice.

Potak \$19.00 🌶️ GF

Spicy and sour soup with combination of seafood (shrimp, squid, scallops & mussels), cabbage, mushrooms, tomatoes, cilantro, onions, scallion onions, lemongrass, galangal root, kaffir lime leaves, basil leaves, and lime juice

Wonton Soup \$14.00

A chicken broth based soup with marinated shrimp wrapped in wonton skins, chicken balls, carrots, celery, cilantro, onions, scallion onions, black pepper and fried garlic.

*Most items can be made gluten-free or vegan upon request.
Please tell your server if you have any dietary restrictions or concerns.



Vegan



Gluten free

Spicy level

Without Chili symbol indicate none spicy food.

🌶️ mild 🌶️🌶️ medium 🌶️🌶️🌶️ hot
🌶️🌶️🌶️🌶️ extra hot 🌶️🌶️🌶️🌶️🌶️ make me cry



Curry bowl

Served with jasmine rice (brown rice add \$1.00)

A choice of meat :

Vegetables, tofu, chicken or pork

Beef, Shrimp or squid

Combination of seafood (shrimp, squid, scallops & mussels)

Lunch

Dinner

\$11.50

\$13.95

\$13.50

\$15.95

\$15.50

\$18.95

*All curry menu are gluten free 

Yellow Curry

Thai yellow curry with coconut milk, potatoes, carrots, and onions.

Mussamun Curry

Thai Mussamun curry with coconut milk, potatoes, onions, and peanuts.

Red Curry

Thai red curry with coconut milk, bamboo shoots, bell peppers, eggplants, lemongrass, kaffir lime leaves, and basil leaves.

Green Curry

Thai green curry with coconut milk, bamboo shoots, bell peppers, eggplants, lemongrass, kaffir lime leaves, and basil leaves.

Panang Curry

Thai Panang curry with coconut milk, green beans, bell peppers, and kaffir lime leaves.

Pineapple Red Curry

Thai red curry with coconut milk, pineapples, bell peppers, lemongrass, kaffir lime leaves, and basil leaves

Pumpkin Curry

Thai red curry with coconut milk, pumpkins, bell peppers, lemongrass, kaffir lime leaves, and basil leaves

Salmon Panang Curry \$19.95

Thai Panang curry with coconut milk, salmon, green beans, bell peppers, and kaffir lime leaves.

Mango Curry

Vegetables, tofu, chicken or pork \$15.95 / Shrimp, Beef \$17.95 / Seafood \$20.95

Panang curry with coconut milk, fresh mango, cashew nuts, peas, & carrots, bell peppers, and broccolies.

Fullmoon Special Curry

Vegetables, tofu, chicken or pork \$14.95 / Shrimp, Beef \$16.95 / Seafood \$19.95

Peanut sauce red curry with potatoes, broccolies, and cashew.

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
Vegan



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 mild  medium  hot

 extra hot  make me cry

Stir-fry

Served with jasmine rice (brown rice add \$1.00)

A choice of meat :

Vegetables, tofu, chicken or pork

Beef, Shrimp or squid

Combination of seafood (shrimp, squid, scallops & mussels)

Lunch

Dinner

\$11.50

\$13.95

\$13.50

\$15.95

\$15.50

\$18.95

Pad Ka Pao 🌶️

Basil leaves, green beans, mushrooms, bell peppers, onions, garlic, and chili.

Cashew Delight 🌶️

Cashew nuts, carrots, bell peppers, onions, scallion onions, dried chilly, garlic, and roasted chili paste.

Pad Prik Khing 🌶️

Green beans, bell peppers, garlic, kaffir lime leaves, and chili paste.

Vegetable Deluxe

Homemade brown sauce, green beans, carrots, broccoli, cabbage, mushrooms, tomatoes, bean sprouts, garlic, onions, and scallion onions.

Garlic & Pepper

Fresh garlic & black pepper sauce, carrots, mushrooms, celery, bell peppers, onions, and scallion onions.

Pumpkin Lover

Pumpkins, bell peppers, onions, garlic, and basil leaves.

Sweet & Sour

Homemade sweet & sour sauce, carrots, pineapples, bell peppers, tomatoes, cucumbers, garlic, onions, and scallion onions.

Eggplant Basil 🌶️

Eggplant, bell peppers, garlic, onions, roasted chili paste, and basil leaves.

Pad Fresh Ginger

Fresh ginger, carrots, mushrooms, celery, bell peppers, garlic, onions, and scallion onions.

Mango Paradise 🌶️

Vegetables, tofu, chicken or pork \$13.95 / Shrimp, Beef \$17.95 / Seafood \$20.95

Fresh mango, cashew nuts, carrots, bell peppers, onions, scallion onions, dried chilly, garlic, and roasted chili paste.

PraRam

Vegetables, tofu, chicken or pork \$13.95 / Shrimp, Beef \$15.95 / Seafood \$18.95

Stir-fry a choice of meat with curry powder & garlic served with steamed broccoli, carrots, green beans, cabbage, and peanut sauce.

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🌶️ mild 🌶️🌶️ medium 🌶️🌶️🌶️ hot
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Noodle

A choice of meat :

Vegetables, tofu, chicken or pork

Beef, Shrimp or squid

Combination of seafood (shrimp, squid, scallops & mussels)

Lunch

\$11.50

\$13.50

\$15.50

Dinner

\$13.95

\$15.95

\$18.95

Pad Thai

Thin rice noodles stir-fried with egg, bean sprouts and scallion onions, served with ground peanuts, and a slice of lime.

Pad Thai Woon Sen

Vermicelli noodles stir-fried with egg, carrots, cabbage, broccoli, bean sprouts and scallion onions, served with ground peanuts, and a slice of lime.

Pad Kee Mao (Drunken Noodle)

Wide rice noodles stir-fried with egg, cabbage, tomatoes, mushrooms, bell peppers, onions, garlic, chili, and basil leaves.

Pad See Ew

Wide rice noodles stir-fried with egg, carrots, broccoli, sweet soy sauce and black pepper

Chow Mein

Chinese egg noodles stir-fried with egg, cabbage, carrots, broccoli, tomatoes, celery, bean sprouts, garlic, onions, and scallion onions.

Chow Mein Kee Mao

Chinese egg noodles stir-fried with egg, cabbage, tomatoes, mushrooms, bell peppers, onions, garlic, chili, and basil leaves.

Thai Noodle Soup

Thin rice noodles, bean sprouts, fried wontons, ground peanuts, fried garlic, black pepper and scallion onions in a broth based soup.

Fried Rice

Kao Pad

Thai fried rice with egg, peas, carrots, tomatoes, garlic, onions, scallion onions and black pepper.

Kao Pad Ka Pao

Spicy fried rice with green beans, mushrooms, bell peppers, tomatoes, garlic, chili, onions, basil leaves and black pepper.

Kao Pad Pineapple

Thai fried rice with egg, pineapples, peas, carrots, tomatoes, cashew nuts, garlic, onions, scallion onions, curry powder and black pepper.

Crab Fried Rice \$19.95

Thai fried rice with crab meat, eggs, peas, carrots, tomatoes, garlic, onions, scallion onions, and black pepper

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Special menu

Most items served with jasmine rice (brown rice add \$1.00)

Volcano Salmon \$19.95

Salmon wrapped in bacon and grilled to perfection, topped with a combination of peanut sauce and red curry, served with steamed broccoli.

Lemongrass Chicken \$15.95

Grilled chicken breast marinated with fresh lemongrass, served with peanut sauce, and steamed vegetables (broccoli, carrots, cabbage, and green beans)

Thai BBQ Chicken \$17.50

Marinated half chicken using the chef's delicate BBQ sauce roasted to perfection and topped with crispy garlic, served with sweet & chili sauce, and steamed vegetables (broccoli, carrots, cabbage, and green beans)

Crispy Greenbean Chicken \$15.00

Stir-fried crunchy chicken with greenbeans, garlic and house soybean paste.

Orange Chicken \$15.95

Deep fried crispy chicken stir-fry with house orange sauce served with rice and steamed vegetables (broccoli, carrots, cabbage, and green beans)

Pad Thai Lemongrass Chicken \$17.95

Stir-fry thin rice noodle with egg, green onions, bean sprouts, and tamarind sauce, served with grilled marinate chicken breast, peanut sauce, ground peanuts, and a slice of lime.

Pad Thai Surprise!

(The original dish from the Southeast part of Thailand)

Vegetables, tofu, chicken or pork \$14.95 / Shrimp, Beef \$16.95 / Seafood \$20.95

Stir-fry thin rice noodle with fresh tofu, green onions, bean sprouts, shallots, garlic and special tamarind sauce, served with a slice of lime and ground peanuts.

Chow Mein Paradise

Vegetables, tofu, chicken or pork \$15.95 / Shrimp, Beef \$17.95 / Seafood \$20.95

Stir-fry Chow Mein noodles with a choice of meat, cashew nuts, onions, bell peppers, carrots, mushroom, garlic, basil leaves, and roasted chili paste.

Pad Ped Deluxe

Vegetables, tofu, chicken or pork \$15.95 / Shrimp, Beef \$17.95 / seafood \$20.95

Stir-fry a choice of meat with red curry paste, carrots, green beans, onions, mushroom, bell peppers, eggplant, Kachai ginger, basil leaves, chili, & garlic served with jasmine rice.



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
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Side orders

	Small	Large
Steamed Jasmine Rice	\$2.50	\$4.00
Steamed Brown Rice	\$3.00	\$5.00
Peanut Sauce	\$2.00	\$3.95
Sticky Rice	\$3.50	
Steamed Vegetables	\$4.50	
(Green beans, broccoli, carrots & cabbage)		

Desserts

Fresh Mango and Sweet Sticky Rice (Seasonal)	\$10.50
Coconut Ice-cream	\$7.00
Mango Ice-cream	\$7.00
Green Tea Ice-cream	\$7.00
Fried Banana and Ice-cream	\$9.95
Sweet Sticky Rice and Ice-cream	\$8.50

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Vegan



Gluten free

Happy Hour

EVERYDAY FROM 8PM-CLOSE
DINE IN ONLY / ONE DRINK FOR EACH PARTICIPANT / NO SUBSTITUTIONS / NO TO GO CONTAINER WILL BE PROVIDED FOR HAPPY HOUR.
(Please see item descriptions in the menu.)

APPETIZERS

Egg Rolls (3)	\$5.95
Fried Tofu	\$6.95
Crab Cream Puffs (5)	\$7.95
Angel Wings (5)	\$8.50

SALAD

Som Tum (Papaya Salad)	\$8.50
Yum Nuar (Beef Salad)	\$9.95

SOUP

Tom Yum Soup with a choice of tofu or chicken \$9.00

MAIN DISHES

A choice of tofu, chicken or pork \$10.50

Pad Thai
Pad Kee Mao
Pad See Ew
Stir-fry Cashew Delight
Stir-fry Garlic & Pepper
Stir-fry Vegetable Deluxe
Green Curry
Yellow Curry
Pumpkin Curry
Kao Pad (Fried Rice)
Kao Pad Pineapple (Pineapple Fried Rice)
Kao Pad Ka Pao (Basil fried rice)

DRINK

Beer \$4.50
House Red Wine \$6.25
House White Wine \$6.25
Well Drink \$5.50
Cocktail \$ 8.00
(Honey moon trip, Similan Island, House Margarita)
Thai Ice Tea \$3.50
Thai Ice Coffee \$3.50
Soda \$1.50

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 extra hot make me cry



DRINK MENU

NON-ALCOHOLIC DRINKS

BEVERAGES

Thai Ice Tea	\$5.00
Thai Ice Tea with Fresh Lime Juice	\$5.50
Regular Ice Tea (refillable)	\$4.00
Thai Ice Coffee	\$5.00
Thai Hot Coffee	\$4.00
Hot Tea	\$3.50
- Thai, Green, Jasmine, Chai spice, Chamomile	
Lemon ginger, Earl Grey	
Fresh Lime Juice with Soda	\$5.00
Strawberry Lemonade (non-refillable)	\$5.00
Soda (non-refillable)	\$2.00
- Coke, Diet, Sprite, Root beer, Lemonade,	
Ginger ale	
Juice (non-refillable)	\$4.00
- Orange, Mango, Pineapple	
Virgin Mango Margaritas	\$5.50
Lemon Ginger Mocktail	\$5.50



DRINK MENU

ALCOHOLIC DRINKS

BEER

Singha (Thailand)	\$5.50
Tsingtao (China)	\$5.50
Ninkasi Total Domination IPA (OR)	\$5.50
Hop Valley Citrus Mistress IPA (OR)	\$5.50
Pelican Kiwanda Pre-Prohibition Cream Ale (OR)	\$5.50
Widmer Hefeweizen (OR)	\$5.50

RED WINE

	Glass	Bottle
14 Hands Cabernet	\$8.50	\$26.50
Columbia Crest Merlot	\$8.50	\$26.50
Erath Pinot Noir	\$9.50	\$30.50
House Wine	\$7.50	

WHITE WINE

	Glass	Bottle
Chateau Ste Michelle Riesling	\$7.50	\$24.50
Chateau Ste Michelle Sauvignon Blc.	\$7.50	\$24.50
Kendall Jackson Chardonnay	\$8.50	\$24.50
Hogue Pinot Grigio	\$8.50	\$27.50
House Wine	\$7.50	

FULL MOON'S COCKTAIL

Honey Moon Trip \$9.95 Honey, orange juice, gin, and Irish whiskey

Similan Island \$9.95 Pineapple juice, lime juice, sugar syrup, blue curacao, and gin.

House Margarita \$9.95 Fresh orange, fresh lime, lime juice, triple sec, tequila, and chili powder

Mai-Tai \$10.00 Pineapple juice, lemon juice, orange juice, orange curacao, grenadine, light rum, and dark rum.

Thai Knockouts \$10.50 Thai ice tea, lemon juice, triple sec, dry gin, light rum, tequila and vodka.

Ma-kham \$9.50 Tamarind, cane sugar, lemon juice, and whiskey.

Golden Monkey \$9.50 Lime juice, orange juice, sugar syrup, soda, and tequila.