



DRINKING FOOD / JAAN DUUM

Moo Dat Deaw หมูแดดเดียว

Thai pork jerky. Pork marinated in soy sauce, fish sauce, garlic, and palm sugar, deep fried and served with Thai Sriracha 9

Soi Sai Uah ไส้อั่ว

House-made Northern style curry sausage stuffed with chili, shallot, kaffir lime leaf, and lemon grass, served with fresh ginger and a Thai bird chili 10

Naam Si Krong Moo แหนมซี่โครงหมู

House-fermented sour pork ribs served with fresh ginger, garlic, and nam jim jaew 9

Peek Gai Tod Krataem ปีกไก่ทอดกระเทียม

Jumbo chicken wings, deep fried, then stir-fried with garlic, chili paste, and fish sauce 12

Nang Gai Tod หนังไก่ทอด

Crispy fried chicken skins with fish sauce, green onion, and peanut 8

Victory Monument Noodles บะหมี่หมูย่าง

Egg noodles with BBQ pork, spinach, bean sprouts, and soy sauce, topped with crispy garlic and cilantro 10.5

SMALL PLATES / JAAN NOI

Saku Sai Moo สาकुไส้หมู

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

Khaopod Tod ข้าวโพดทอด

Fritters made of crunchy, sweet corn, garlic, coriander, shallot, kaffir lime leaf, turmeric, and soy sauce, served with sweet chili sauce 8

Larb Tod ลาบทอด

Pork, fish sauce, kaffir lime leaf, shallots, and lemon grass, fried and served with fresh ginger, peanuts, and spicy lime sauce 11

Hoi Malang Pu Ob Mordin

หอยแมลงภู่มอบดิน
Steamed mussels with garlic, lime juice, fragrant lemon grass and spicy Thai chilies, topped with basil 13

Som Tum ส้มตำ

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!

Spicy Curried Prawns ชูฉีกุ้ง

Jumbo Tiger prawns in a coconut milk curry of shallot, galangal, lemon grass, kaffir lime leaf, shrimp paste and garlic 11

Guay Tiew Nuea ก๋วยเตี๋ยวเนื้อ

Rice stick noodles, NY strip, tendon, bean sprout, fresh basil, cilantro, Chinese celery, fried garlic and green onion in a clear broth 14.5



OUR FOOD

Soi is a return to Thailand--a departure from what you normally expect Thai food to be: the typical Bangkok-style dishes such as Phad Thai, Pad Se Ew, and Red Curry. Food in Thailand varies greatly from region to region and we will take you on an exploration through these regions to let you experience what it's really like to eat there. We particularly focus on the North Eastern region of Isan. The food from Isan can be funky, pungent, and more fragrant than you may be used to, but it's because we do it 'bo lan'--the original way. And we're obsessed with doing it that way.

Our food is fiery. Our ingredients are fresh. We strive to source local and natural whenever possible and do not use MSG as an ingredient.

GF Gluten Free AGF Available Gluten Free V Vegetarian AV Available Vegetarian

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 16.5

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 19

Sua Rong Hai

เสีอร่องไห

New York Strip steak marinated in soy sauce, garlic, black pepper, lemon grass, and cilantro, barbecued and served with nam jim jaew and a pot of sticky rice and spicy papaya salad 21



ROTISSERIE

Gai Yahng Ha Dao

ไก่ย่างห้าดาว

All natural game hen marinated in fresh ginger, lemon grass, cilantro, garlic, and light soy sauce, cooked rotisserie-cart style and served with sweet chili sauce and a pot of sticky rice and spicy papaya salad

half 12

whole 18

PLATES/JAAN

Phad Ped Pla ผัดเผ็ดปลา

Thick, hand-sliced fillets of basa, golden fried and stir-fried with red curry paste, young pepper corn, grachai, and bell pepper, topped with crispy basil, served with **brown** or **Jasmine rice** 20

Grapao Kai Dao กระเพราไข่ดาว

Minced chicken and fresh Holy basil stir-fried with mushrooms, yard long beans, bell pepper, onions, and fresh Thai chili, served over **brown** or **Jasmine rice** and topped with a fried egg 15.5

Phad Geaw Krob ผัดเกี้ยวกรอบ

Golden fried ground pork stuffed wontons with prawns stir-fried in house-made tamarind paste, with egg, shallot, and crispy tofu, topped with bean sprout, green onion, and peanut 15.5

Peek Gai Panang ปีกไก่แพนง

Boneless chicken wing stuffed with marinated ground chicken, slow cooked in Panang curry sauce with coconut milk, bell pepper, and sweet basil, served with **brown** or **Jasmine rice** 16.5

Phad Kana Moo Krob

ผัดค่านามูกรอบ

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 **brown** or **Jasmine rice** 15

Khao Phad Tom Yum ข้าวผัดต้มยำ

Tiger prawns, **brown** or **Jasmine rice** stir-fried with lemon grass, button mushrooms, egg, kaffir lime leaf, galangal, and cilantro, stir-fried with chili paste and fresh hand-squeezed lime juice, topped with cilantro 16.5

SIDES

Fried Egg 3	Banana Chips 4
Khao Soi Sauce 4	Doughnut 2
Panang Sauce 4	Pandan Custard 3
Steamed Veggies 4	Jasmine Rice 2
Steamed Noodles 4	Brown Rice 2.5
Garlic Sauce 3.5	Sticky Rice 2.5
Peanut Sauce 3.5	

SPECIALTIES/JAAN PISET

Naam Khao Tod แหนมข้าวทอด

Crispy, marinated rice with house-soured pork, fresh ginger, toasted peanut, red onion, kaffir lime leaf, cilantro, and lemon grass, mixed with lime juice and fish sauce and served with green leaf 15

Khao Soi ข้าวซอย

A northern style noodle curry. Egg noodles in a coconut milk curry of cumin, turmeric, shallot, galangal, lemon grass, and chicken, topped with bean sprouts, pickled cabbage, cilantro, and sliced shallot 15.5

Koong Ob Woon Sen กุ้งอบวุ้นเส้น

Claypot baked prawns with glass noodle, ginger, fresh cracked pepper corn, pork belly, and light soy sauce 18

Yum Tua Pu ยำถั่วพู

Wing beans tossed in coconut milk, tamarind paste, palm sugar and peanuts with prawns and chicken and topped with fried shallot, served with boiled egg 15

Nuea Nam Tok น้ำตกเนื้อ

Tender Skirt steak tossed in red onion, toasted rice powder, cilantro, lime juice, and basil 17
don't forget the sticky rice!

Potak Talay ต้มยำโป๊ะแตกทะเล

Prawns, mussels, squid, shrimp, scallops, galangal, lemon grass, kaffir lime leaf, mushrooms, fresh chili, lime juice, and basil 18

VEGETABLES/PAK

Skillet Spinach ผัดผักขม

Spinach tossed in garlic and peanut sauce 7

Phad Pak Boong Fai Dang

ผัดผักบุ้งไฟแดง

Fresh water spinach stir-fried with smashed garlic, fresh chilies, and fermented soy bean paste 8

Phad Kana ผัดค่าน้า

Chinese kale stir-fried with garlic, fresh chili, soy and oyster sauce 8

Pad Prik ผัดพริก

Blistered yard long beans stir-fried with basil, cumin, garlic, shallot, and lemon grass 8.5

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

SOI SPIRITS LIST

Our selections will vary as our stock revolves and evolves, but here you'll get an understanding of the quality we strive for with our liquid assets

FLIGHTS



Flights are an excellent opportunity to make the most out of your drinking experience—comparing and contrasting the regional, technical, and agricultural differences from one taste to the next.

Flights consist of 3 ½ ounce pours or 1.5 ounces total.

SINGLE MALT FLIGHTS

It's So Peaty
Taste the difference in craftsmanship and peat with these three scotches from a single distiller. **Bruichladdich Laddie Barley, Bruichladdich Islay Barley, Bruichladdich Port Charlotte 15**

Barrel Aged
Taste the impact of barrel aging with these whiskey. **Macallan 10y, Macallan 12y, Macallan 18y 25**

UNIQUE FLIGHTS
Three hand-pick spirits highlighting various characteristics

The Basics
A light introduction to whiskey for those eager to learn. **Eagle Rare 10y, Elijah Craig 12y, Rock Hill farms 14**

The Rundown
A tasting of bourbon, rye, and Single Malt Scotch. **OOLA Waitsburg, Angel's Envy, Monkey Shoulder 12**

Bottle in Bond
Government supervision can result in good things: a flight of whiskey produced to the highest quality standards. **Henry Mckenna 10y, Heaven Hill 6y, EH Taylor 15**



WHISKEY

WHISKEY

Whisky is made from fermented grain mash. Various grains--which may be malted--are used for different varieties, including barley, corn, rye, and wheat. Most often it is aged in wooden casks--usually of charred white oak.

BOURBON WHISKEY

Bourbon made from a grain mix of at least 51% corn, aged in new, charred oak barrels and distilled to no more than 160 proof, aged at no more than 125 proof, and bottled at 80 proof or more. It has no minimum aging period. However, straight bourbon has a minimum aging requirement of two years.

RYE WHISKEY

Rye whiskey can refer to either of two, different, but related, types of whiskey: American rye whiskey, which must be distilled from at least 51 percent rye; Canadian whisky, which is often referred to as (and often labelled as) rye whisky for historical reasons, although it may or may not actually include any rye in its production process.

BOTTLE-IN-BOND

A Bottle in Bond spirit means it must be aged at least four years, bottled at exactly 100 proof--50% alcohol, must come from grain produced in one distilling season, and be distilled by one distiller at one location and aged under U.S. Government supervision.

SCOTCH WHISKY

Scotch is malt whisky or grain whisky made in Scotland. It has five distinct categories: single malt is made entirely from malt in one distillery; single grain is made from a single grain other than malted barely in a single distillery; blended malt, made from single malt whiskies from different distilleries blended in the bottle; blended grain, is whisky made from single grains other than malted barley, such as corn, wheat or rye from different distilleries and blended in the bottle; and blended Scotch is one or more single malt Scotch whiskies with one or more single grain Scotch whiskies blended together. All Scotch whisky must be aged in oak barrels for at least three years and one day.

BOURBON

as Boulevardier...Add \$3
as Billionaire Cocktail...Add \$4

- *Angel's Envy 12
- *Basil Heyden 11
- *Blanton's 14
- Buffalo Trace 8
- Bulleit 7.5
- Eagle Rare Single Barrel 8.5
- Elijah Craig 7.5
- Evan Williams Bonded 6.5
- *Four Roses Single 10
- Four Roses Small Batch 9
- Heaven Hills Bonded 6.5
- Henry McKenna Bonded 9.5
- Jim Beam (well) 6.5
- Knob Creek 9
- Maker's Mark 8.5
- OOLA Waitsburg 8
- *Rock Hill Farms 13
- Wild Turkey 7
- Wild Turkey Rare Breed 9
- Woodford Reserve 9
- Woodinville Whiskey 9

RYE

as Toronto...Add \$3
as Brooklyn...Add \$3

- Andel's Envy Rye 16
- Bulleit 95 7.5
- *E.H. Taylor Bonded 18
- Jim Beam (well) 6.5
- Old Overholt Straight 7.5
- Rittenhouse 8
- Sazerac 8.5
- Woodford Reserve Rye 9
- Woodinville Rye 9

OTHER WHISKEY

as Scofflaw...Add \$3
as Seelbach...Add \$4

- Chivas 8
- Crown Royal 7.5
- Dewars 8
- Dickel Tennessee Number 8 (well) 7
- Jack Daniel's 7.5
- Jameson 7.5
- Johnnie Walker Black 9
- Seagram's 7

MALT

- Benriach 10y 10
- Benriach 12y 13
- Bruichladdich Islay 15
- Bruichladdich Laddie 13
- Bruichladdich Port Charlotte 12
- Gelnmorangie 10y 11
- Gelnmorangie 18y 32
- Glendronach 12y 10
- Glendronach 18y 33
- Glenfiddich 12y 12
- Glenfiddich 15y 14.5
- Glenlivet 12y 11
- Glenrothis 11
- Kalavan 17
- Laphroaig 10y 13
- Laphroaig 18y 24
- Macallan 10y 11
- Macallan 12 Sherry Oak 13
- Macallan 18y 32
- Monkey Shoulder 8.5
- Nikka Coffey Grain 17
- Oban 14y 16
- Westland 8.5
- Westland Peated 9.5
- Westland Sherry 9.5

GIN

as Vesper...Add \$4
as Aviation Cocktail...Add \$3

- Aloo 6.5
- Aviation 8
- Big Gin 7.5
- Bombay Sapphire 7.5
- *Hendrick's 10
- Hayman's Royal Dock Navy Stregnth 9
- Hayman's Old Tom 8
- OOLA 8
- OOLA Barrel Aged 8.5
- Plymouth 8
- Ransom Old Tom 9
- Sun Liquor Gun Club 9
- St. George Citrus 8
- Tanqueray 7

VODKA

as Polynesian Cocktail...Add \$3
as Gypsy Cocktail...Add \$4

- 44 North 8
- Absolut 7.5
- ALOO (well) 6.5
- Belvedere 9
- Żubrówka Bison Grass 7.5
- Grey Goose 9
- Ketel One 7.5
- *OOLA 10

RUM

as Hemingway Daiquiri...Add \$3
as The Jungle Bird...Add \$2

- Bacardi Superior 7.5
- Captain Morgan 7
- Cruzan (well) 6.5
- Flor de Cana 8
- Mekhong 8
- Mt. Gay XO Black Barrel 8.5
- Myers 7
- Phraya 8.5
- Sun Liquor Silver 8

BRANDY

as Metropolitan...Add \$3
as Sidecar...Add \$3

- Clear Creek Pear 9.5
- Coquerel Calvados 7.5
- *Courviosier 10
- Hennessy 9
- Korbel (well) 6.5
- *St. Remy 10

PISCO

- Payet Pisco 8.5
- Puro Peru 8

TEQUILA

as Mexican Manhattan...Add \$3
as Oaxacan Old Fashioned...Add \$3

- Casadores 7.5
- El Jimador 7
- Monte Alban Mezcal 8
- *Patron Silver 10
- *Patron Anejo 13
- Rancho Alegre (well) 6.5

CACHAÇA

as Caipirinha...Add \$2

- Novo Fogo Silver 7.5
- Novo Fogo Gold 8.5

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

*featured cocktail charge based on spirit price