



LUNCH
11am - 3pm

SALAD/AHAAN YUM

Naam Khao Tod แหนมข้าวทอด GF
Crispy, marinated rice with house-fermented sour 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 12

Yum Moo Yahng ยำคอหมูย่าง
Char-grilled pork collar rubbed with corriander roots, garlic, and pepper, glazed with soy sauce and palm sugar, tossed with spicy lime sauce, chinese celery, lettuce, cucumber, oinion, cherry tomatoes, and fresh chilies 12

Yum Pak Boong Tod ยำผักบุ้ง
Water spinach lightly battered and fried, tossed with minced chicken, coconut milk, chili aste and fresh red onion, garlic, fish sauce, palm sugar, lime juice, green onion, and cilantro 11.5

Som Tum ส้มตำ GF
Fresh, crisp shredded green papaya, garlic, carrot, tomato, yard long beans, lime juice, and steamed prawns, topped with peanut 9
Isan style pickled crab and anchovies add...2 don't forget the sticky rice!

Yum Kai Dao ยำไข่ดาว GF
Thai-style fried egg cut and mixed with onion, lime juice, lettuce, Chinese celery, and tomato 8.5

SOUPS/AHAAN NAM

Khao Soi ข้าวซอย GF
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 12.5

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 12.5

Ba Mee Keaw บะหมี่เกี๊ยว
Marinated prawn and pork stuffed wontons in a peppery broth with egg noodles, spinach, bok choy, bean sprouts and cilantro 10.5

Suki Yaki Taylay สุกี้น้ำ
Prawns, calamari, and scallop in a clear broth with Chinese celery, Napa cabbage, egg, water spinach, and glass noodles, served with spicy sesame sauce 14

LUNCH SPECIAL

Khao Mun Gai ข้าวมันไก่
Steamed chicken breast with garlic-ginger-chicken-broth rice, cucumber and spicy ginger sauce, served with a side of soup 10

Victory Monument Noodles บะหมี่หมูย่าง GF
Egg noodles with BBQ pork, spinach, bean sprouts, and soy sauce, topped with crispy garlic and cilantro 9

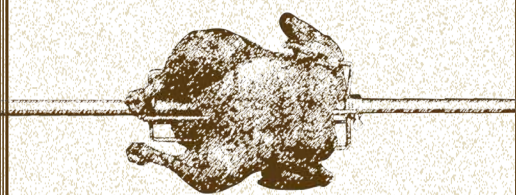
BBQ/PING

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 12

ROTISSERIE

Gai Yahng Ha Dao ไก่ย่างหาดาว
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

half 11



VEGETABLES/PAK

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

Phad Pak Boong Fai Dang ผัดผักบุ้งไฟแดง GF
Fresh water spinach stir-fried with smashed garlic, fresh chilies, and fermented black bean sauce 7

Phad Kana ผัดคะน้า GF
Chinese kale stir-fried with garlic, fresh chili, soy and oyster sauce 7

Pad Prik ผัดพริก GF
Blistered yard long beans stir-fried with basil, cumin, garlic, shallot, galangal and lemon grass 7

SIDES

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

SMALL PLATES/JAAN NOI

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

Larb Tod ลาบทอด GF
Pork, fish sauce, kaffir lime leaf, galangal, shallots, and lemon grass, served with fresh ginger, peanuts, and spicy lime sauce 9

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

Peek Gai Tod Krateam ปีกไก่ทอดกระเทียม
Jumbo chicken wings, deep fried, then stir-fried with garlic, chili paste, and fish sauce 10

Nang Gai Tod หนังไก่ทอด
Crispy fried chicken skins with fish sauce, green onion, and peanut 5

PLATES/JAAN

Phad Ped Pla ผัดเผ็ดปลา
Thick, hand-sliced fillets of basa, golden fried, then stir-fried with red curry paste, young pepper corn, grachai, and bell pepper, topped with crispy basil, served with brown or Jasmine rice 14

Grapao Kai Dao กระเพราไข่ดาว GF
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 11.5

Peek Gai Panang ปีกไก่แพนง GF
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 12

Phad Kana Moo Krob ผัดคะน้าหมูกรอบ GF
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 11

Khao Phad Tom Yum ข้าวผัดต้มยำ GF
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 13

Phad Makuyao ผัดมะเขือยาว GF
Eggplant stir-fried in ground cumin, shallots, and garlic with bell peper, sweet basil in house-made chili paste served with brown or Jasmine rice 11

GF Gluten Free

GF Available Gluten Free

V Vegetarian

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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.

