


Appetizers

	Singapore Chicken Satay	\$ 13
	peanut sauce	
V	Tofu Satay	\$ 13
GF	fried tofu, sautéed spinach, peanut sauce	
	Crispy Thai Chicken Wings	\$ 13
	garlic, chili, basil	
	Smoked Salmon Cream Cheese Wontons	\$ 12
	sweet chili sauce	
	Chicken & Vegetable Potstickers	\$ 12
	ginger soy sauce	
	Indian Lamb Samosas (2)	\$ 12
	jalapeño sauce	
	Indian Vegetable Samosas (2)	\$ 10
	jalapeño sauce	
	Vegetable Spring Rolls (2)	\$ 6
	sweet chili sauce	

Salads

V	House Green Salad	\$ 9
GF	organic greens, cucumber, tomato, sweet onion, sweet peppers, artichoke hearts (citrus vinaigrette, raspberry vinaigrette or blue cheese)	
	Tofu Salad	\$ 16
GF	organic greens, fresh tofu, tomato, cucumber, chili-lime dressing, roasted peanuts	
	Wild Ginger Chicken Salad	\$ 18
GF	organic greens, shredded chicken, asian slaw, warm peanut dressing, toasted sesame seeds	
	Crispy Calamari Salad	\$ 18
	organic greens, fried calamari, roasted beets, tomato, cucumber, sweet onion, cranberries, warm citrus honey dressing	
	Thai Grilled Beef Salad	\$ 18
GF	organic greens, thinly sliced grilled beef, roasted beets, tomato, cucumber, sweet onion, chili-lime dressing, roasted peanuts	

Soup


	 Tom Kha Kai	small (8 oz.)	\$ 6
GF	spicy chicken, coconut	large (16 oz.)	\$ 12
	lemon grass soup		
GF	Vegetable Soup of the Day	small (8 oz.)	\$ 6
	(sometimes V)	large (16 oz.)	\$ 12

Sides - GF

V	Steamed Mixed Vegetables	\$ 8
	Mango-Jicama Salad	\$ 8
V	Asian Slaw	\$ 6
V	Brown Rice	\$ 3
V	Rice Noodles	\$ 5

Daily Specials, Desserts & Sorbet

(See website for daily offerings)


GF – Gluten-Free V – Vegan  – Spicy

Seafood & Meat

	Vietnamese Caramelized Prawns	\$ 20
GF	wok-seared prawns, shallots, garlic, vegetables, brown rice, asian slaw	
	Wild Ginger Prawn Curry	\$ 20
GF	prawns, spinach, tomato, vegetables in our house yellow coconut curry, brown rice, fresh fruit chutney	
	 Spicy Calamari	\$ 20
	crispy fried calamari, garlic chili sauce, vegetables, brown rice	
	Vietnamese BBQ Pork	\$ 20
GF	grilled marinated pork loin, chili-lime sauce, roasted peanuts, sautéed spinach, rice noodles, mango-jicama salad	
	Hunan Beef	\$ 24
	wok-seared filet mignon cubes, garlic, chili, onion, mushrooms, vegetables, brown rice	
	Roast Duck	\$ 24
	sweet soy glazed duck breast, sautéed spinach, brown rice, mango-jicama salad	

	Sesame Chicken	\$ 17
	crispy chicken in sweet & tangy sauce, vegetables, toasted sesame seeds, brown rice	
	Thai Basil Chicken	\$ 17
	crispy chicken in sweet garlic chili sauce, vegetables, basil, brown rice	
	Thai Green Chicken Curry	\$ 18
GF	mild coconut curry, vegetables, brown rice, fresh fruit chutney	

Vegetarian

V	 Szechuan Tofu	\$ 17
GF	wok-fried fresh tofu, garlic, chili, vegetables, cashews, brown rice	
	Thai Basil Tofu	\$ 17
V	fried tofu in sweet garlic chili sauce, vegetables, basil, brown rice	
	Shakin' Tofu	\$ 18
GF	wok-tossed caramelized tofu, vegetables, rice noodles, chili-lime sauce, roasted peanuts	
	Tofu & Vegetable Curry	\$ 17
V	fried tofu, vegetables in mild yellow coconut	
GF	curry, brown rice, fresh fruit chutney	

Noodles

	Pad Thai	\$ 20
GF	wok-fried rice noodles, tofu, vegetables, egg, roasted peanuts (choice of prawns, beef or chicken)	
	vegetarian ...	\$ 17
	Beef Chow Fun	\$ 18
	wok-fried rice noodles, marinated beef, vegetables, sweet soy	
	vegetarian ...	\$ 16
	Roast Pork Chow Mein	\$ 18
	wok-fried thin wheat noodles, honey hoisin roast pork, vegetables	
	vegetarian ...	\$ 16
	Singapore Laksa	\$ 20
GF	rice noodles, prawns, fried tofu, vegetables, in coconut curry broth, egg, crispy shallots	
	vegetarian ...	\$ 17