



** LUNCH MONDAY - FRIDAY 11 AM - 4 PM **
** No return or refund on customized spice level **

HOUSE RULES

Gluten Free and Vegetarian is upon request.
Dietary restriction please let your server know.
Any substitutions are subject to extra charge.

GF = **GLUTEN FREE** **VEGAN** = **VEGAN** **SPICY** = **SPICY**

OUR SPICY LEVELS

No Spicy : No Spicy At All, unless specify spiced
Light Spicy : Natural Burn 🔥
Medium : Feel the heat 🔥🔥
Spicy : Bring the pain 🔥🔥🔥
Extra Spicy : Don't say we didn't warn you 🔥🔥🔥🔥
Thai Hot : Thai people can barely handle it 🔥🔥🔥🔥🔥

LUNCH & DINNER MENU

APPETIZERS

GF **VEGAN** **FRESH SPRING ROLLS (2)**
Shrimp or tofu with bean sprouts, cucumber, carrots, basil, and lettuce wrapped in rice paper. Served with peanut sauce. **\$9**

VEGETABLE OR PORK EGG ROLLS (2)
Thin flaky pastry stuffed with cabbage, carrots, and woonsen noodle, deep fried and served with sweet and sour sauce. **\$9**

CRAB CHEESE WONTON (4)
Cream cheese and crab meat stuffed in wonton shell.
Served with sweet and sour sauce. **\$9**

FRIED SHRIMP ROLLS (5)
Marinated shrimp wrapped with egg roll shell.
Serve with sweet and sour sauce. **\$13**

POTSTICKERS (4)
Ground pork, green onion, and spices stuffed in a dumpling shell. Served with sriracha and potsticker sauce. **\$8**

CRISPY TOFU (9)
Deep fried tofu, served with sweet and sour sauce and topped with peanuts. **\$9**

CHICKEN SATAY (4)
Coconut milk glazed chicken skewers. Served with satay peanut sauce and cucumber dressing. **\$13**

DUCK WONTON (4)
Cream cheese, duck bacon, and sweet corn filled wonton served with sweet and sour sauce. **\$13**

CUCUMBER SALAD
Cucumber, red onion, and red bell pepper tossed in a refreshing vinegar dressing served with a side of ground peanuts. **\$6**

FISH CAKE (4)
Minced fish meat mixed with soy bean oil, chili paste, and kaffir lime leaf. Served with sweet and sour and crushed peanut. **\$9**

*** THESE ITEMS THAT ARE SERVED RAW ***
OR MANY CONTAIN UNDER COOK MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGG MAY
INCREASE YOUR RISK OF FOOD BORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

* 20% gratuity included for parties of 4 or more *

GRILLED

add sticky rice \$4
GF **SPICY** **CRYING TIGER**
Marinated and grilled steak served with spicy tamarind sauce. **\$17**

THAI BBQ CHICKEN
Marinated and grilled. Served with spicy tamarind or sweet and sour sauce. **\$13**

SALADS

Choice of natural: chicken, pork, or organic tofu
Beef add \$2, Shrimp add \$3, and Seafood or Fish add \$4

GF **SPICY** **YUM YUM**
Spicy lime dressing with mint, green onion, red onion and lettuce. **\$15**

GF **SPICY** **LARB SALAD**
Ground meat with spicy lime dressing, mint, green onion, red onion, and roasted rice powder. **\$15**

GF **SPICY** **SOM TUM (PAPAYA SALAD)**
Spicy lime dressing with fresh green papaya, carrot, tomato and peanuts. **\$13**
add chicken, pork or tofu \$3 add beef \$5 add shrimp \$3
add seafood \$4 add fish \$8

HOUSE SALAD
Mixed greens topped with tomatoes, cucumbers and crispy wontons. **\$8**
Choices for dressing: Thai Peanut, Curried Mango, Carrot Ginger Add
Fried Chicken, Grilled Chicken or Fried Shrimp add \$4

SOUPS

Cup \$9 / Bowl \$14

GF **VEGAN** **TOM KHA**
Coconut milk broth infused with lemongrass & lime leaves. Onion, cabbage, mushroom topped with chili oil and cilantro.

GF **SPICY** **TOM YUM**
Spicy herbal soup infused with lemongrass, lime leaves, and chilies with onion, cilantro and mushroom.

WOK-FRY

Lunch \$14 / Dinner \$18

Served with white or brown rice

Choice of natural chicken, pork, or organic tofu

Beef add \$2, Shrimp add \$3, and Seafood or Fish add \$4

Substitute coconut oil \$0.50

** Gluten Free & Vegetarian Option Available **



KRA PROW (THAI BASIL)

Fresh chili, Thai basil, bell pepper, onion, and bamboo shoots in a spicy garlic sauce.



GARLIC AND PEPPER

Onion, bell pepper, carrot, and broccoli in a fresh garlic and pepper sauce.

MIXED VEGETABLES

Seasonal veggies in garlic soy sauce.



PRIG POW

Spicy roasted chili sauce with zucchini, broccoli, onion, and bell pepper.(contains shrimp paste)



EGGPLANT

Eggplant, onion, bell pepper, fresh chilies and Thai basil in a spicy garlic sauce.

CASHEW

Cashews, green onion, carrot, bell pepper, onion, and dried chilies in garlic soy sauce.



GINGER

Fresh ginger, onion, green onion, bell pepper, mushroom, and tomato in garlic soy sauce.

NOODLES

Lunch \$14 / Dinner \$18

Choice of natural chicken, pork, or organic tofu

Beef add 2.00 Shrimp add 3.00 Seafood or Fish add 4.00

Substitute coconut oil 0.50

Gluten Free & Vegetarian Option Available

PAD THAI

Thin rice noodles stir fried in tangy pad thai sauce with egg, chopped tofu, green onion, red onion, and bean sprouts.

PAD SEE EEW

Wide rice noodles stir fried with egg and broccoli in a sweet garlic soy sauce.



DRUNKEN NOODLE

Wide rice noodles stir fried with egg, onion, bell pepper, Thai chilies, and Thai basil in a spicy garlic sauce.



CHEF'S NOODLE

Wide rice noodles stir fried in a spicy roasted chili sauce with broccoli, zucchini, onion, and bell pepper.
(contains shrimp paste)



SRIRACHA NOODLE

Thin rice noodle stir fried in house made sriracha sauce with egg, bell pepper, onion, and green onion.

PAD WOONSEN

Bean noodle, egg, mushroom, zucchini, tomato, onion, green onion, and cabbage stir fried in garlic soy sauce.

SIDES

STEAMED RICE (WHITE OR BROWN) \$2.5

WIDE, THIN, WOONSEN NOODLE \$3

STEAMED MIXED VEGETABLES \$4

UNSWEET STICKY RICE \$4

SWEET STICKY RICE \$4.5

NOODLE SOUPS

Lunch \$14 / Dinner \$18



SLOW COOKED CHICKEN NOODLE SOUP

Thai herbal beef broth with bean sprouts, choy, cilantro and rice noodles. Topped with green onion, cilantro, and roasted garlic.



TOM YUM NOODLE SOUP

Spicy herbal soup infused with lemongrass, lime leaves, chilies, bean sprouts and your choice of rice or egg noodles. Topped with green onion, cilantro, and fried garlic.

Beef add \$2, Shrimp \$3, Seafood or fish add \$4



A YO THA YA NOODLE SOUP

Rice noodles with beef or pork, meatballs, bean sprouts, and fried garlic in herbal broth. Beef add \$2

KHAO SOI

Slow cooked chicken with egg noodles, green and red onion in a Northern Thai style coconut curry sauce. Topped with crispy noodles and served with a side of cabbage and spicy red chili. \$21

CURRIES

Lunch \$15 / Dinner \$19

Served with white or brown rice

Choice of natural chicken, pork, or organic tofu

Beef 2.00 Shrimp add 3.00 Seafood or Fish add 4.00



RED

Thai basil, carrot, zucchini, and bell pepper cooked in red coconut curry.



GREEN

Thai basil, carrot, zucchini, and bell pepper cooked in green coconut curry.



PANANG

Thai basil, carrot, bell pepper, and broccoli cooked in thick panang coconut curry.



YELLOW

Potato and onion cooked in yellow coconut curry and topped with fried onion.



ROYAL

Broccoli cooked in sweet Thai peanut coconut curry.



MUSSAMUN

A thick and creamy mussamun curry with potato, onion, and red bell pepper topped with peanuts.

FRIED RICE

Lunch 14 / Dinner 18

Choice of natural chicken, pork, or organic tofu

Beef add 2.00 Shrimp 3.00 Seafood or Fish add 4.00

Substitute coconut oil 0.50

Gluten Free & Vegetarian Option Available

THAI FRIED RICE

Green onion, onion, tomato, and egg in garlic soy sauce.



BASIL FRIED RICE

Thai basil, bell pepper, onion, thai chilies, and egg in spicy garlic sauce.



CHEF'S FRIED RICE

Bell pepper, zucchini, onion, and broccoli in roasted Thai chili sauce. (contains shrimp paste)

SRIRACHA FRIED RICE

Onion, bell pepper, tomato, and egg in Aloy's special sriracha sauce.



PINEAPPLE FRIED RICE

Pineapple, carrot, bell pepper, onion, egg, and cashew nut stir fried with yellow curry powder.



= GLUTEN FREE



= VEGAN



= SPICY