

# About us

"Aloy or A-Roy" in Thai means delicious. Aloy Thai has proudly served the community since September 2006. As a women- and minority-owned business, we are dedicated to offering an authentic, exceptional Thai culinary journey. What sets us apart from other Thai restaurants? It's our commitment to use only the freshest ingredients, including organic spring mix, all-natural chicken, and organic tofu. We also support local suppliers, sourcing Colorado Proud products to ensure the highest quality in every dish we serve. With three locations, including two in Denver—Aloy Modern Thai in Ballpark and Aloy Thai Eatery in Capitol Hill—we continue to bring the flavors of Thailand to our valued guests.



Lunch served Monday-Friday 11am-4pm

\*\*We only serve dinner menu on weekends.

\*\*No return or refund on customized spice level.

\* \* 20% Gratuity maybe included for party of 4 or more.

# ALOY THAI CUISINE

◀ ORGANIC • LOCAL • SCRATCH ▶

## SMALL PLATES

Perfect for sharing

### Fresh Spring Rolls (2)

Shrimp or Tofu with bean sprouts, cucumber, carrot, basil and lettuce wrapped in rice paper. Served with Aloy signature peanut sauce. \$9

### Veggie or Pork Egg Rolls (3)

Thin flaky pastry stuffed with cabbage, carrot and woonsen noodle. Fried and served with Aloy signature sweet and sour sauce. \$9

### Crab Cheese Wonton (4)

Cream cheese and crab meat stuffed in wonton shell. Served with Aloy signature sweet and sour sauce. \$9

### Pork Potstickers (4)

Ground pork, green onion and spices stuffed in a dumpling shell. Served with sriracha and Aloy sweet and tangy sauce. \$8

### Edamame Potstickers (5)

Dumpling with a mix of whole edamame beans, vegetables, and shiitake mushrooms \$8

### Chicken Satay

Coconut milk glazed chicken skewers. Served with Aloy sweet peanut sauce and cucumber onion dressing. \$13

### Cucumber Salad

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

### Crispy Tofu (9)

Fried tofu served with Aloy signature sweet and sour and topped with crushed peanut. \$9

### Duck Wonton (4)

Cream cheese, duck bacon and sweet corn filled wonton served with Aloy sweet and sour sauce. \$13

### Corn Fritter

Savory tempura battered sweet corn \$8

## SOUPS

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

### Tom Kha Soup

Coconut milk broth infused with lemongrass and lime leaves. Onion, cabbage and mushroom topped with chili oil and cilantro. Cup \$9 Bowl \$14

### Tom Yum Soup

Spicy herbal soup infused with lemongrass, lime leaves and chilies with onion, cilantro and mushroom. Cup \$9 Bowl \$14

## SALADS

### Larb Salad

Ground meat with spicy lime dressing, mint, green onion, red onion and roasted rice. Choice of chicken, pork or tofu. Beef add \$2, shrimp \$3, salmon or seafood \$4. \$14

### Som Tum (Papaya Salad)

Green papaya, carrot, tomato and peanut tossed in refreshing spicy lime dressing. Add chicken or pork extra \$3, beef \$5, salmon or seafood \$8. \$13

### House Salad

Mixed green topped with tomatoes, cucumber and crispy wonton. Choice of dressing : Thai peanut or Carrot Ginger. Extra \$4 for adding grilled chicken, fried chicken or shrimp. \$8

## GRILLED

### Crying Tiger

Marinated and grilled steak served with Aloy spicy tamarind sauce. \$17  
Consumer Advisory: Consumption of under cooked meat, poultry, egg, or seafood may increase the risk of food-borne illness. Alert your server if you have a special dietary requirements.

### Thai BBQ Chicken

Marinated and grilled. Served with spicy tamarind or sweet and sour sauce. \$13

## WOK-FRY

Lunch \$14 Dinner \$18

Serve with white or brown rice. Choice of natural chicken, pork or organic tofu.

Beef add \$2, Shrimp add \$3 and Seafood or Salmon add \$4. Sub coconut oil \$0.50

\*\*Gluten free and vegetarian option available upon request\*\*

### 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. Served on sizzling plate.

### Mixed Vegetables

Seasonal veggies in garlic soy sauce.

### Prig Prow 🌶️

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

### Eggplant 🌶️

Eggplant, onion, bell pepper, fresh chili in a garlic soy sauce.

### Cashew

Cashew, green onion, bell pepper, fried chili in a garlic soy sauce.

## NOODLES

Lunch \$14 Dinner \$18

Choice of natural chicken, pork or organic tofu.

Beef add \$2, Shrimp add \$3 and Seafood or Salmon add \$4. Sub coconut oil \$0.50

\*\*Gluten free and vegetarian option available upon request\*\*

### Pad Thai 🍜

Thin rice noodle stir fried in a 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 noodle stir fried with egg, onion, bell pepper, Thai chili and Thai basil in a spicy garlic sauce.

### Chef's Noodle 🌶️

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

### Pad Woon Sen

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

### Khao Soi ❤️

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

## NOODLE SOUP

Lunch \$14 Dinner \$18

\*\*Gluten free and vegetarian option available upon request\*\*

### Slow Cooked Chicken Noodle Soup

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

### A Yo Tha Ya Noodle Soup

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

### Tom Yum Noodle Soup 🌶️

Spicy herbal soup infused with lemongrass, lime leaves, chili, bean sprouts and your choice of rice or egg noodles. Topped with green onion, cilantro and fried garlic. Choice of natural chicken, pork or organic tofu. Beef add \$2, Shrimp add \$3 and Seafood or Salmon add \$4

### Tom Kha Noodle Soup

Coconut milk broth infused with lemongrass and lime leaves and your choice of rice or egg noodles. Topped with green onion, cilantro and fried garlic. Choice of natural chicken, pork or organic tofu. Beef add \$2, Shrimp add \$3 and Seafood or Salmon add \$4

## ◆ CURRIES ◆

Lunch \$15 Dinner \$19

Serve with white or brown rice.

Choice of natural chicken, pork or organic tofu.

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

\*\*Gluten free and vegetarian option available upon request\*\*

### Red GF 🔥

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

### Panang 🔥 GF

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

### Royal GF 🥥

Broccoli cooked in sweet Thai peanut coconut curry.

### Green GF 🔥

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

### Yellow VG GF

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

### Mussamun GF 🥥

A thick creamy mussaman 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, Shrimp add \$3 and Seafood or Salmon add \$4. Sub coconut oil \$0.50

\*\*Gluten free and vegetarian option available upon request\*\*

### Thai Fried Rice

Chopped green onion, carrot, onion and tomato stir fried with egg in a garlic soy sauce.

### Chef's Fried Rice 🔥

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

### Basil Fried Rice 🔥

Thai basil, bell pepper, onion, Thai chili and egg in spicy garlic soy sauce.

### Pineapple Fried Rice

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

## ◆ DESSERTS ◆

### Mango Sticky Rice VG GF ♥

Sweet sticky rice with coconut milk and fresh mango. \$9

### Sweet Sticky Rice and Thai Custard \$9 GF

### Mochi Ice Cream GF

A Japanese dessert consisting of a soft, chewy, pounded rice dumpling (mochi) wrapped around an ice cream center. \$9

### Caramel Cheese cake GF 🥚

New York Cheesecake ever and swirl in thick, rich caramel. It is topped with a layer of HERSHEY'S®

Caramel Topping. \$9

### Sides

Steamed Rice(white or brown) \$2.50

Wide, Thin or Woonsen Noodle \$3

Steamed Mixed Vegetables \$4

Steamed Broccoli \$4

Unsweet Sticky Rice \$4

Sweet Sticky Rice \$4.5

Satay Peanut Sauce \$2

Spring Roll Peanut Sauce \$2



## Nonalcoholic Beverages

### ICED TEA

Thai Tea or Thai Coffee \$5

Ginger Tea \$4

### FOUNTAIN DRINKS

Pepsi, Diet Pepsi, Dr. Pepper, Starry Lemon

Lime, Unsweet Lipton Tea and Tropicana

Lemonade \$3.50

### BOBA TEA

Thai Tea, Thai Coffee, Milk Tea, Chai Tea and

Taro Tea \$6

### HOT TEA

Green, Decaf Green, Jasmine and Oolong

\$2.50 per person

Sweetened Ginger Tea or Chai Latte \$4

No Refills

### BOTTLES

No Refills

Apple Juice \$3.50

Pellegrino Sparkling Water \$4

Bottled Water \$3

Non-Alcoholic Beer Available

Please ask your server for our  
selection

## SPARKLING WINE & COCKTAIL

**Pampelonne French 75 \$9**

Embrosial Elderflower, Juniper & Meyer  
Lemon delicately folded into French wine.

**Pampelonne Rose Lime \$9**

Passionfruit, grapefruit & Kaffir lime

**Sparkling Mango Mojito Cocktail \$12**

Pampelonne Rose Lime, mango puree,  
simple syrup, lime juice, mint and splash  
of club soda

**Dirty Ginger Cocktail \$12**

Pampelonne French 75, ginger syrup, lime  
juice and splash of club soda and mint

## Alcoholic Beverages

### HOT SAKE

Ozeki Sake GO

Small \$6 Large \$9

### THAI BEER

Singha \$6

### CRAFT BEER

**Perfect Drift Pilsner \$6**

4 Noses Brewing Co.

**Brooklyn Pilsner \$6**

Brooklyn Brewery

**See Forever Pale Ale \$8**

Telluride Brewing Co.

**Escape to Colorado IPA \$6**

Epic Brewing Co.

**Independence Pass IPA \$8**

Aspen Brewing Co.

**Blood Orange IPA \$6**

21st Amendment Brewery

**Raspberry Blonde \$7**

4 Noses Brewing Co.

### RED

**Albamar Pinot Noir \$8 / \$24**

Casablanca Valley, Chile

**Tercos Malbec \$9 / \$27**

Mendoza, Argentina

**Bois de la Crois \$10 / \$30**

Bordeaux, France

### WHITE

**Guinigi Pinot Grigio \$9 / \$27**

DOC Delle Venezie, Italy

**Nola Grace Sauvignon Blanc \$9 / \$27**

California

**Lapis Luna Chardonnay \$8 / \$24**

North Coast, California

# DRAFT

Beer and Cider

## Tempter IPA \$6

Telluride Brewing Co.

## Mountain Beer \$6

Telluride Brewing Co.

## Blood Orange Cider \$9

Climb Hard Cider

## Happy Hour

Monday-Friday 2-5 pm

### APPETIZERS \$5

Crab Cheese Wonton

Pork Potstickers

Veggie or Pork Egg Rolls

Crispy Tofu

### NOODLE SOUP \$10

Slow Cooked Chicken Noodle Soup

Tom Yum Noodle Soup

### HOT SAKE \$5