

Ping Yang (Skewers for combo)

Grilled marinated proteins or vegetables on skewers Serve with Sappe Powder

4 for \$20

Choose 6 for \$30

8 for \$40

12 for \$50



TOD (FRIED)



*Wings Zaab \$15

Fried marinated chicken wings with spicy Sappe powder and culantro.



Hed Tod \$14

Fried Enoki mushroom with spicy tamarind sauce



*Moo Klook Foon \$14

Fried marinated pork strips in chili powder and toasted rice powder with spicy Jaew sauce.



Luke Chin Tod \$13

Fried breaded chicken meatballs on skewers with spicy tamarind sauce.

Grill



Sappe Ribs \$40

Grilled marinated pork spare ribs with Sappe powder (whole rack)



Crying Tiger \$22

Grilled marinated beef (medium rare) with spicy beef bile Jaew sauce.



Kaw Moo Yang \$18

Grilled marinated pork jowl with spicy Jaew sauce.



*Sai Ua \$16

Grilled Northern Thai style spicy pork sausage with a side of fresh vegetables.

Grill



Nham Ping \$15

Grilled sour pork sausage served with a side of fresh vegetables.

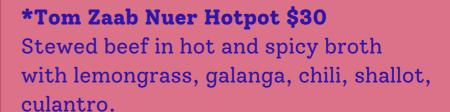


Nok Kata \$14

Grilled marinated quail with Sappe powder.

Soup / Hotpot







*Super Teen Gai Hotpot \$28
Stewed chicken feet in hot and spicy
broth with lemongrass, galanga, chili,
culantro and Thai herbs.



*Tom Yum River Prawn hotpot \$28
Spicy and sour Tom Yum, river prawns, mushroom, cilantro, scallion and Thai herbs.



*Gang Om Gai \$23 (GF)
Esan style spicy chicken soup with pumpkin, mushrooms, dills, scallion and fish anchovy.



*Gang Prer Hed \$21 (GF)
E-San style spicy assorted
mushroom soup, scallion, basil and
fish anchovy.

Side



Seasonal Fresh Vegetables \$6
Assorted fresh vegetables.



Khao Jii \$5
Grilled egg brushed coconut sticky rice.



Khao Niao \$4Steamed sticky rice.



Khao \$3Steamed Jasmine rice.

Tum / Yum



*Goi Nuer \$24 (RAW, GF)

Spicy Esan style beef tartare, lemongrass, cilantro, scallion, chili, toasted rice powder served with rice crackers.



Sôi Ju \$24 (RAW, GF)

Esan style beef plater, seared beef, grilled beef liver and beef tribes on skewers with spicy and bile beef bile Jaew sauce and side of fresh vegetables.



*Sok Lek Kua \$23 (GF)

Spicy pan tossed beef blood salad with beef cubes, tripes and livers in spicy dressing and Thai herbs.



*Laab Ped Udon \$23 (GF)

Spicy Esan style minced duck salad with shallot, chili powder, toasted rice powder, cilantro and crispy duck rind served with a side of fresh vegetables.

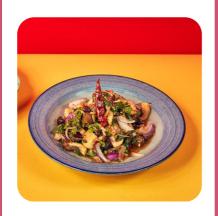
Tum / Yum



*Tum Khao Pode Kai Kem \$15 (GF)
Spicy corn salad, tomato, long bean with salted egg, peanuts.



*Yum Pu Dong \$20 (GF)
Spicy fermented crabs in spicy fish sauce.



*Laab mushroom \$20 (V, GF)
Vegetarian spicy mushroom Laab
with chili powder, toasted rice
powder, cilantro, shallot served with
a side of fresh vegetables.



*Koong Chae Nam-Pla \$18 (RAW, GF)
Spicy raw shrimp salad with seafood sauce.

Tum / Yum



*Fruit salad Kapi \$16 (GF)

Spicy seasonal fruit salad with chili, toasted rice powder, shallot, lemon grass in shrimp-paste and lime dressing.



*Tum Thai Kai Kem \$15 (GF)

Spicy green papaya salad, tomato, long bean, peanuts with salted egg.



*Tum Pu Pla-Ra \$15 (GF)

Spicy green papaya salad, tomato, long bean with crab and fish anchovy.

Rice and Noodles



* Khao Soi Gai Yang \$23

Spicy Northern Thai style curry egg noodle soup with grilled marinated chicken, pickled radish, cilantro and scallion.



* Ba Mii Kaw Moo \$23

Spicy dry egg noodles with grilled pork jowl, scallion, cilantro and peanuts.



* Cha Mama Koong \$23

Pan fried wavy egg noodles in spicy basil sauce, shrimp, finger root, young pepper corn, topped with fish roe.



Mama E-La \$23

Pan fried wavy egg noodles in sweet garlic soy sauce, egg, gailan, topped with sauteed beef brisket.

Rice and Noodles



Moo Gratiam over rice \$21 (GF)
Sauteed pork in garlic and pepper
sauce over rice with fried egg.



Mushroom fried rice \$21 (V, GF)
Fried rice with assorted mushrooms,
onion and tomato.



Khao Pad Rod Fai Gai \$19 (GF)
Hualumphong station style chicken
fried rice with tomato, onion and
Gailan



*Lek Kua Pla-Ra \$19

Pan fried spicy rice noodles, morning glory in fish anchovy sauce topped with pork rind.









Entrees

Pla Som Tod \$28
Fried fermented fish fillet.

*Zaab Hang \$27

Sauteed braised pork ribs in spicy chili and herb-paste, scallion, kaffir lime leaves and culantro.

*Krapow Moo Grob \$27
Sauteed crispy pork belly in chili, garlic and basil sauce.

*Gatoi Prik Gleur \$27

Flour dusted flash fried squid tossed in spicy Thai herb, salt and kaffir lime leaves.

*Pohn Koong \$27 (GF)

Spicy shrimp dip, shallot, garlic, chill, fish anchovy, served with side of vegetables.

Entrees



*Gai Lhong Dong \$26

Sauteed chicken wings, livers, egg in chili and herb-pasted, lemongrass, galanga, basil and fish anchovy.



*Pad Bak Mii \$22

Sauteed young Jack fruit, mushroom, tomato, scallion in spicy chili and That herbs and fish anchovy.



*Mok Nor Mai \$20

Esan style steamed bamboo shoot, pork belly, spicy herb-paste and basil in banana leaf.

Desserts



Gluay Ping \$15
Grilled banana, coconut milk
caramel sauce and butterfly pea
infused coconut gelato.



Chao Guay I-Tim Nom \$15 Glass jelly in syrup, boba, milk gelato and brown sugar.



Sorbet \$15Guava pineapple sorbet with chili sea salt and grilled pineapple.

Rice and Noodles







- Shrimp Pad Thai \$19

 Pan fried rice noodles, egg,
 shrimp, chive in tamarind sauce
 with peanuts, beansprouts and
 lime.
- Beef Si-Iw \$19
 Pan fried broad rice noodles, egg,
 beef, Chinese broccoli in soy
 sauce.
- Chicken Ki-Mao * \$19 Pan fried spicy broad rice noodles, egg, chicken, chili paste with Thai herbs.