

## BREAKFAST ALL DAY

<b>kai-kata</b> thai style egg, sweet sausage, ground chicken, green onions & baguette w/fresh orange juice or vietnamese coffee	<b>15</b>	<b>moo ping</b> thai street style grilled pork, sticky rice, papaya salad, jaew dipping sauce (100% hormone free pork)	<b>18</b>
<b>khao kai jiew rice bowl</b> thai style omelet, ground chicken, over rice	<b>16</b>	<b>khao moo grob</b> ข้าวหมูกรอบ crispy pork belly crackling, over rice, cucumber, cilantro, broth	<b>16</b>
<b>shiitake chicken rice bowl</b> shiitake mushroom, ground chicken, green onions, chinese broccoli, fried egg, over rice	<b>17</b>	<b>It's a joke</b> rice porridge, shiitake mushroom, fresh ginger, poached egg, green onion, topped w/crispy noodles	<b>14</b>
<b>khao man gai</b> poached chicken breast, spicy ginger, soybean sauce, cucumber, cilantro, simmered chicken broth rice, broth	<b>16</b>	☺ <b>happy ribs</b> ซีโครงหมูทอดกระเทียม childhood favorite fried garlic pork ribs in a bite size, moist, succulent, tasty & crispy all at the same time, sticky rice	<b>16</b>
☺ <b>happy chicken</b> ไก่ทอดขนาดใหญ่ southern style thai fried chicken-aka Hat Yai fried chicken. boneless skin-on chicken thigh, fried shallots, sweet chili sauce, sticky rice.	<b>22</b>	☺ <b>happy tiger</b> เสือร้องไห้ (8oz) grilled superior Angus boneless Ribeye Steak, spicy lime, rice <i>our tiger doesn't cry; it smiles.</i>	<b>28</b>
<b>roti</b> thai style flat-bread, condensed milk	<b>12</b>	<b>with fruit</b>	<b>16</b>
<b>with egg</b>	<b>15</b>	<b>with green curry chicken</b>	<b>20</b>
<b>with egg &amp; banana</b>	<b>16</b>	<b>**mango sticky rice</b>	<b>14</b>
<b>brioche french toast</b> two slices of brioche french toast, seasonal fruits, vanilla cream, organic maple syrup	<b>20</b>	a classic thai dessert. coconut sweet sticky rice, mango	

## SOUP

	small	hot pot
<b>tom yum</b> (GF) classic spicy lemongrass soup, organic mushroom <b>chicken, veggie, or tofu</b>	<b>9</b>	<b>17</b>
<b>shrimp</b>	<b>10</b>	<b>28</b>
<b>tom kha</b> (GF) classic thai coconut soup, galangal, organic mushroom <b>chicken, veggie, or tofu</b>	<b>9</b>	<b>17</b>
<b>shrimp</b>	<b>10</b>	<b>28</b>

## STARTERS

<b>egg roll</b> (V) fried vegetable rolls, sweet chili sauce	<b>10</b>	☺ <b>happy belly</b> หมูกรอบ crispy pork belly, spicy chili lime dipping sauce	<b>15</b>
<b>spring rolls</b> (GF)(V) organic spring mixed, carrots, mint, basil, tofu wrapped w/rice paper, peanut sauce	<b>11</b>	☺ <b>happy ribs</b> ซีโครงหมูทอดกระเทียม fried garlic pork ribs in a bite size, tasty & crispy all at the same time	<b>13</b>
<b>mixed green salad</b> (GF) peanut/spicy lime dressing	<b>7</b>	☺ <b>happy jerky</b> หมูแดดเดียว thai pork jerky, sriracha	<b>14</b>
<b>moo ping</b> thai street style grilled pork, jaew dipping sauce	<b>15</b>	<b>garlic green bean</b> blue lake beans, garlic & pepper	<b>12</b>
<b>cheesy crab wonton</b> crab meat, cream cheese, sweet chili sauce	<b>11</b>	<b>matcha calamari</b> fried wild caught calamari, green tea powder, sriracha cream sauce	<b>14</b>
<b>chicken larb</b> (GF) zesty ground chicken, chili, red onions, cilantro, house made roasted rice powder	<b>16</b>	<b>ms. dang's crispy rice on fire</b> house made curried rice crisps, sour pork, lemongrass, ginger, onions, cilantro, mint, peanuts, roasted chilies	<b>18</b>
<b>burnt brussels sprouts</b> (GF)(V) crispy shallots, green onions, toss w/ tamarind chili lime	<b>11</b>	<b>steamed basil mussels</b> (GF) all natural new zealand mussels, fresh basil, spicy lime sauce	<b>15</b>
<b>rambutan ceviche</b> (GF) shrimp, arugula, tomato, shallots, green onions, cilantro, lemongrass, mint, chili lime dressing	<b>16</b>	<b>beef salad</b> (GF) grilled slices of beef, red & green onions, cilantro, spicy lime dressing	<b>16</b>
<b>love triangles</b> (V) tofu breaded & deep-fried, peanut, sweet chili sauce	<b>10</b>	<b>yum yai</b> (GF) peanut dressing organic mixed greens, steamed chicken, boiled egg	<b>13</b>
<b>som tum</b> (V) green papaya, chili, carrot, tomato, long beans, peanuts	<b>15</b>	<b>som tum moo grob</b> the som tum salad w/ crispy pork belly	<b>20</b>
<b>pla goong</b> ปลา กุ้ง (GF) grilled Shrimp, lemongrass, kaffir lime, mint, green onion, shallots, roasted spicy chili jam dressing	<b>22</b>	<b>som tum goong</b> the som tum salad w/ grilled shrimp	<b>20</b>
<b>Mei Mei</b> ซนเมจิบ -shumai pork & shrimp dumplings	<b>12</b>	<b>tod mun pla</b> thai fish cake, cucumber relish	<b>10</b>

## RICE DISH & NOODLES

	chicken, or tofu	beef, or crispy pork belly	shrimp
<b>thai fried rice</b> (GF) onion, tomato, egg, cucumber	<b>16</b>	<b>18</b>	<b>20</b>
<b>spicy basil fried rice</b> basil, onion, chili, cucumber	<b>16</b>	<b>18</b>	<b>20</b>
<b>green fried rice</b> (GF) curry fried rice, eggplant, long bean, basil, bamboo shoots, shredded omelet	<b>18</b>	<b>20</b>	<b>22</b>
<b>pad thai</b> (GF) thin rice noodles, egg, bean sprouts, green onions, crushed peanuts	<b>16</b>	<b>18</b>	<b>20</b>
<b>pad see eew</b> wide rice noodles, egg, chinese broccoli	<b>16</b>	<b>18</b>	<b>20</b>
<b>pad kee mao</b> spicy basil & chili wide rice noodles, mushroom, onions, tomato	<b>16</b>	<b>18</b>	<b>20</b>
<b>chinese broccoli</b> spicy stir-fried w/dried chili over rice	<b>16</b>	<b>18</b>	<b>20</b>
<b>spicy garlic</b> stir-fried w/garlic & black pepper over rice	<b>16</b>	<b>18</b>	<b>20</b>
<b>ga-prao basil &amp; chili</b> ground chicken stir-fried w/basil, chili, bamboo shoots over rice			<b>16</b>
<b>old-fashioned fried rice</b> sweet sausage fried-rice, onion, egg, topped w/house made salted egg			<b>17</b>
<b>crab fried rice</b> (GF) premium quality crab meat, egg, peas & carrots			<b>28</b>
<b>crab pad thai</b> (GF) premium quality crab meat, thin rice noodles, egg, beansprouts, green onions, peanuts			<b>28</b>
☺ <b>happy chicken</b> ไก่ทอดขนาดใหญ่ southern style thai fried chicken-aka Hat Yai fried chicken. boneless skin-on chicken thigh, fried shallots, sweet chili sauce, sticky rice.			<b>22</b>
☺ <b>happy tiger</b> เสือร้องไห้ (8oz) grilled Superior Angus boneless Ribeye steak, spicy lime sauce, rice. <i>here, our tiger doesn't cry; it smiles. that's why we call it "happy tiger"</i>			<b>28</b>
<b>ba mee tom yum</b> spicy tom yum egg noodles soup, green onions, cilantro, crushed peanuts, soft-boiled egg			
<b>with ground chicken or fried tofu</b>	<b>17</b>		
<b>with crispy pork belly</b>	<b>19</b>		
<b>with shrimp</b>	<b>21</b>		
<b>with ground chicken &amp; crispy pork belly</b>	<b>22</b>		
<b>khao soi</b> classic northern thai coconut curry noodles soup, thick egg noodles, shallots, pickled mustard, cilantro, topped w/ crispy egg noodles			
<b>with chicken drumstick or fried tofu</b>	<b>17</b>		
<b>with crispy pork belly</b>	<b>19</b>		
<b>with shrimp</b>	<b>21</b>		
<b>street noodles</b> served dry style, bean sprouts, green onions, cilantro, crushed peanut			
<b>with steamed chicken or fried tofu</b>	<b>17</b>		
<b>with garlic chicken</b>	<b>18</b>	<b>with crispy pork belly</b>	<b>19</b>
<b>with garlic shrimp</b>	<b>21</b>	<b>with crab meat</b>	<b>28</b>

## Curry

the order does not come w/rice

	chicken, or tofu	beef, or crispy pork belly	shrimp
<b>yellow curry</b> (GF) onion, sweet potato	<b>18</b>	<b>20</b>	<b>23</b>
<b>red curry</b> (GF) bamboo shoot, basil	<b>18</b>	<b>20</b>	<b>23</b>
<b>green curry</b> (GF) eggplant, bamboo shoot, basil, long bean, roti	<b>19</b>	<b>21</b>	<b>24</b>
<b>lychee red curry</b> (GF) lychees, in spicy red curry	<b>19</b>	<b>21</b>	<b>24</b>

## SIDE

<b>thai hom mali rice</b>	<b>3</b>	<b>fried egg</b>	<b>3</b>
<b>sticky rice</b>	<b>3</b>	<b>scramble egg</b>	<b>6</b>
<b>spicy lime sauce 8oz</b> (GF)	<b>4</b>	<b>peanut sauce 8oz</b> (GF), (V)	<b>4</b>
<b>steamed chinese broccoli</b>	<b>4</b>	<b>roti</b>	<b>4</b>
<b>steamed mixed veggies</b>	<b>5</b>	<b>steamed chicken</b>	<b>5</b>
		<b>"woof woof" steamed chicken for dog</b>	<b>5</b>

\*Gluten-Free = GF, Vegan = V

\*Please notify us of any food allergies. \*We DO NOT use MSG. \*We use Chino Valley egg \*Price is subject to change without notice.

\*Corkage fee \$30 per 750ml (4 bottle maximum) \*A 20% gratuity is added to parties of 6 or more.

\*Thank you for your support to our team family... Chef June Intrachat