Rice plates				Noodles		
1	Kana moo grob crispy house-roasted pork belly stir-fried with Chinese broccoli	10.25	par	a nom pak gard (turnip cake, not noodle) n-fried crispy turnip cake with egg, bean sprout d chive. Served with Sriracha sauce	9.25	
2	Kao nar bpet grilled honey roasted duck over rice	10.25	23 Gku flar	uay dtiow reur nk steak, stewed beef, meat ball, Chinese broccoli, d rice noodle in beef broth soup	9.25	
3	Goong gra-tiem pan-fried prawn in Thai garlic pepper sauce	10.25	24 Gio	ow nam moo deang (with egg noodle add \$1.00) rk wonton soup with roasted bbq pork	9.25	
4	Kang kari chicken breast meat, carrot and potato in yellow curry	9.25	25 Bar	mee bpet yang lled honey roasted duck with egg noodle soup	10.25	
5	Panang neur beef in semi-spicy Panang curry	9.25	, and the second	CHOICE OF CHICKEN, PORK, BEEF, or TOFU PRAWN or CALAMARI	9.25 10.25	
6	Kao pad poo crab fried rice with pea and carrot	10.25	26 Pag		10.23	
	CHOICE OF CHICKEN, PORK, BEEF, or TOFU PRAWN or CALAMARI	9.25 10.25	stir and	r-fried rice stick noodle with egg, bean sprout, chiv d peanut	e,	
7	Pad gra prow stir-fried bell pepper, onion, chili, and basil		stir	d kee mao r-fried wide rice noodle with bell pepper, onion, een bean, basil, and chili		
8	Pad khing stir-fried bell pepper, mushroom, onion, and fresh ginger		28 Pad si ew stir-fried wide rice noodle with Chinese broccoli and egg in semi-sweet soy sauce			
9	Pad priew wan sautéed tomato, bell pepper, cucumber, onion, and pineapple in sweet and sour sauce		Snacks	·		
10	Pad med mamuang stir-fried cashew nut, water chestnut, onion, and roasted chili		29 Pau cris	upia spy vegetable spring rolls	6.50	
11	Praram rongsong choice of meat or tofu, topped with curried peanut sauce, served over steamed spinach		cuc	lled marinated chicken skewers. Served with cumber salad and peanut sauce	6.75	
12	Kao pad kiow wan green curry fried rice with bell pepper, basil, and eggplant		32 Pla	n-fried chicken and vegetable dumplings	6.50 6.95	
13	Kang kiow wan bell pepper, basil, and eggplant in green curry		33 Tac	t and pepper crispy calamari o hoo tod	6.25	
Sa	ads		frie	ed tofu served with sweet and sour sauce	6.25	
14	Som tum green papaya, green bean, tomato, and roasted peanut in garlic lime juice	7.95	cris 35 Kac	spy taro fries served with sweet and sour sauce o phod tod	6.25	
15	Yum shaing hai clear shaing hai noodle, minced chicken, shallot.	8.25	36 Pea	ep fried sweet corn patties ak gai tod ed chicken wings	6.95	
16	and roasted chili paste in chili lime juice Larb gai minced chicken, parched rice, shallot, ginger, cilantro,	8.25	37 Too	d man pla ed fish cakes served with cucumber salad and pear	6.95 nut	
17	in chili lime juice Yum mamuang green mango, prawn, shallot, dry coconut, roasted	9.25	cris	ong ka bok spy shrimp rolls served with sweet and sour sauce	6.95	
18	Cashew nut in semi-sweet lime juice Neur namtok grilled sliced steak, parched rice, shallot, lemongrass, onion, cilantro in chili lime juice	8.95	Stear	fried egg med rice vn rice	1.65 2.00 2.50	
19	Larb bpet minced roasted duck, parched rice, cilantro, shallot, onion in chili lime juice	9.25	Stick Pean Roti	y rice y rice nut sauce imber salad	2.25 2.75 2.50 3.50	
Soups Drinks						
20	Tom yum (with prawn add 1.50) chicken, lemon grass, kaffir leaf, cilantro, mushroom, and tomato in spicy and sour broth	6.25	Bottl Hot 1	led water Tea (Jasmine or green tea)	2.00 2.00	
21	Tom kha (with prawn add 1.50) chicken, lemon grass, kaffir leaf, cilantro, mushroom, in coconut milk broth	6.25	Foun S.Pel	ılar iced tea ntain drink Ilegrino iced tea	2.50 2.50 2.75 3.00	
Spi	ce levels : Mild, Medium, Hot, and Thai Hot		Thai	iced coffee	3.00	
We p	oroudly serve NO MSG food. Our descriptions do not include all ingrec se see our servers if you have food allergies, dietary restrictions, or pr ur dish requires special preparation, please let us know.		Palm	onut juice n juice se see more beers, wines, and sakes on our drink m		
יז אָט	a. a.a.r. equires special preparation, pieuse let us kilow.			©Thai Canteen Midt		