



DINNER

APPETIZERS

- Bangkok Vendor Chicken Satay** ^{GF} 10
Tasty chicken tender skewers marinated in herbs, coconut milk, spices, and grilled. Served with our homemade peanut sauce and cucumber salad. 4 sticks per order.
- Pork Satay** 11
Salmon Creek naturally raised pork, marinated in oyster sauce and Thai herbs, grilled to perfection, and brushed with sweet, tangy sauce. Peanut sauce on the side. 4 sticks.
- Fresh Rolls | Tofu or Prawns** ^{GF} 9.5
Fresh, crisp vegetables, vermicelli noodles and prawns wrapped in rice wrappers. Served with our homemade peanut/hoisin sauce. 4 pcs
- Fried Tofu** ^V 8
Crispy Organic tofu, served with sweet plum sauce.
- Crispy Spring Rolls** ^V 9.5
Mixed vegetables rolled in a wrapper and deep fried until golden and crispy. Your choice of vegetable or chicken. Served with Chili sweet dipping sauce. 4 pieces.
- Calamari Rings | Pla Murk Tod** ^{GF} 10
Fresh calamari dusted in spiced flour and deep fried until golden brown. Served with sweet chili sauce.
- Crispy Wonton | Kiew Crob** 9.5
Cream cheese mixed with crab meat, cilantro, and black pepper wrapped in wonton wrappers and quick deep fried. Served with plum sauce. 8 pieces.
- Chicken Lettuce Wrap | Chicken or Fried Tofu** ^{V GF} 11
Our signature appetizer. Wok-seared Kachai marinated chicken, green onion and water chestnuts over crispy rice noodles and lettuce, served with sweet hoisin sauce.

S O U P S *Chicken, Vegetable, or Tofu. For Prawns add \$5.00*

- Organic Mushroom Hot and Sour Chicken Soup | Tom Yum** ^{V GF} 7 / 12
Hot and sour soup stock, simmered in lemon grass, kaffir lime leaves, mushrooms, and homemade roasted spicy herbal paste, topped with fresh cilantro.
- Organic Mushroom Coconut Chicken Soup | Tom Kah** ^{V GF} 7 / 12
Chicken, mushrooms, lemon grass and kaffir lime leaves in a very rich and creamy coconut soup infused with the flavor of galangal.

^{GF} GLUTEN FREE | ^V VEGETARIAN | ^V VEGAN = AVAILABLE UPON REQUEST

We use selected high quality of fish sauce and oyster sauce including nuts and eggs in most of our dishes. Although we are very careful in our kitchen, we cannot 100% guarantee that we can avoid any trace amount in our food.



FROM THE GARDEN Dinner Salads

Kachai Salad | Grilled Chicken Tender or Fried Tofu 13

Fresh cut lettuce, crisp cucumber, carrots, red onions, ground peanuts, topped with aromatic mint and cilantro, served in coconut juice vinaigrette.

Som Tum and Coconut Prawns 14

Fresh, crisp green papaya, garlic, carrots, tomato, long beans, lime juice vinaigrette, crispy coconut prawns, and crunchy peanuts. Best with sticky rice and very spicy.

Larb Chicken Salad 13

A Thai favorite - minced chicken with Kachai herbs, red onions, mint, basil, cilantro and green onions, tossed in a lime vinaigrette and toasted rice powder.

Buun Noodle Salad | Chicken or Tofu 13

Chicken sautéed with onions, lemon grass and a touch of curry powder, served on a bed of rice noodles and greens, cucumbers, tomato, cilantro, and ground peanuts. Add 2 eggrolls for \$3.

CURRIES

Only Yellow Curry can be Vegan.

Chicken or Tofu and served with rice. Add \$2 for brown rice.

Sub with Salmon Creek Pork/ Painted Hills Beef Add \$2. Add \$5 for prawns.

Green Curry Chicken | Gang Kiew Warn 14

Our handcrafted green curry combined with eggplant, carrots, onions, bamboo shoots, mushrooms, bell peppers, fresh basil leaves.

Red Curry Prawns with Pineapple 17

Black tiger prawns, pineapple chunks, simmer in a delicious, homemade red curry with creamy coconut milk.

Red Curry Chicken | Gang Phed Gai 14

Tender chicken, onions, carrots, bamboo shoots, bell peppers, mushrooms and fresh basil leaves in our homemade red curry with coconut milk.

Pa Nang Chicken 14

Slow cooked in a thick red curry and creamy coconut sauce with carrots, onions, bell peppers, peanut sauce, fresh basil and aromatic lime leaves.

Yellow Curry Chicken 14

The mildest curry, simmered with chicken, carrots and potatoes in a delicious Indian-style curry with coconut milk.



FROM THE WOK

Most dishes come with either Chicken or tofu and served with rice. \$2 for brown rice.

Sub with Salmon Creek Pork/ Painted Hills Beef Add \$2 Add \$5 for prawns.

Garlic Chicken 14

Crispy garlic chicken sautéed in our own sweet and savory garlic sauce, topped with fried holy basil and served over steamed broccoli and carrots.

Cashew Nut Chicken 14

Chicken marinated with light soy sauce then stir-fried with roasted chili garlic sauce, cashew nuts, diced onions, carrots, mushrooms, bell peppers, and snow peas.

Pad King On 14

Chicken wok in light sesame soy, fresh young ginger, carrots, onions, bell peppers, shitake mushrooms, and spring green onion.

Mixed Vegetable Delight with Chicken 14

Our chef's choice! A healthy combination of fresh vegetables sautéed with chicken in our light blended soy sauce.

Eggplant Lovers With Tofu 14

Freshly cut Asian eggplant, fried or soft tofu, carrots, onions, bell peppers, sautéed in a garlic-black bean sauce and topped with basil.

Temple Tofu 13

Fresh Organic tofu lightly brown, topped with sesame soy, shitake mushrooms, and green onions. Served with Jasmine rice.

Heavenly Beef 16

Painted Hills Natural Tenderloin, sautéed in light sweet soy with Kachai herbs, served on a bed of crispy rice vermicelli and green onions.

Shaking Beef 18

This beef melts in your mouth. A Vietnamese dish with Thai influence. Painted Hills beef tenderloin, wok-seared to medium with snap peas, sweet onions, and cherry tomatoes in a ginger soy sauce with turmeric and black pepper.

Coriander Beef 16

Painted Hills Natural Tenderloin marinated in a light soy sauce then sautéed with coriander seeds in a delightful caramelized sauce, served on a bed of crisp shredded cabbage.

Basil Chicken 14

Chicken stir-fried with a delicious combination of fresh bell peppers, carrots, onions, mushrooms, and basil in sweet soy.

Pad Kana 14

Seared chicken stir-fried with fresh green broccoli in a tasty light garlic and oyster sauce.

Swimming Rama 13

Baby spinach served with sautéed chicken, and topped with our homemade peanut sauce and shredded carrots. Add Mixed Vegetable add \$2.

Green Beans Chicken with Chili Sauce 14

Crispy green beans, bell peppers, sweet onions, and carrots sautéed in the wok with house spicy sauce and sweet Thai basil.

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FROM THE SEA

The following Dishes are served with Jasmine Rice

- Garlic Prawns | Goong Tod Gra Tiem** ^{GF} 16
Wok-fried prawns sautéed with garlic, green onions, and our own sweet and savory garlic sauce, served with fresh broccoli and carrots, topped with crispy basil.
- Three Flavor Trout | Pla Tod Rad Prik** ^{GF} 16
Trout deep fried until golden, sautéed bell peppers, ginger, sweet onions, carrots and holy basil in a sweet and tangy tamarind sauce.
- Cashew Nut Prawns** ^{GF} 17
Prawns stir-fried in a roasted chili sauce with cashews, diced onions, carrots, mushrooms, bell peppers and fresh snow peas.
- Seafood Hot Pot | Po Tuen** ^{GF} 18
A delightful combination of prawns, scallops, mussels, and squid sautéed in chili paste and bell peppers, mushrooms, onions, and topped with fresh lemongrass, wild ginger, and fresh basil.
- Basil Prawns & Scallops** ^{GF} 18
Wok seared prawns and scallops with garlic, bell peppers, carrots, onions, mushrooms and fragrant basil sauce.
- Choo Chee Salmon** ^{GF} 16.5
Wild caught salmon in homemade red curry sauce, bell peppers, onions, carrots, and holy basil.
- Yellow Curry Scallops and Prawns** ^{GF} 17
Prawns and scallops simmered with carrots and sweet potatoes in a delicious Indian-style curry.
- Eggplant Deluxe** ^{GF} 18
Prawns, squid, and scallops, Asian eggplants, onions, bell peppers, carrots, and holy basil tossed in a sizzling wok with chef's special garlic chili sauce.

FROM THE FIRE

Jasmine Rice included. Sticky rice is best

- BBQ Chicken** 14
Juicy chicken rubbed with Kachai herbs and spices, brushed with light soy, and topped with sweet-chili dipping sauce.
- Grilled Boar Collar | Mu Pa Yang** 16
Salmon Creek boar collar rubbed with our own Kachai herbs, and glazed with light soy and palm sugar, grilled over charcoal and served with a spicy lime dipping sauce.
- Essan Sausages** ^{GF} 13
House made northern style pork sausage stuffed with Thai spices, lime leaves, lemongrass, Kachai ginger, and served with fresh cut vegetable and dipping sauce. Ask for sticky rice.
- Pork Pork Pork** 20
A taste of Pork Collar, Pork Satay, and Essan Sausage, steam vegetables, and dipping sauce.

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NOODLES & RICE

Sub with Salmon Creek Pork/ Painted Hills Beef Add \$2. Add \$5 for prawns.

- Khao Soi** 15
Steamed Bowl of northern-style egg noodle soup in a coconut milk curry, with chicken, shallots, roasted chili paste and topped with crispy noodles, bean sprouts, pickled greens, and cilantro.
- Pad Thai Chicken** 14
Our special homemade Pad Thai sauce with tamarind juice, palm sugar, fish sauce, and stir fried rice noodles, sprouts, egg, peanuts, scallions and garnished with bean sprouts and carrots.
- Pad Lao** 15
Country style Pad Thai with Chinese sausages, chicken, prawns, squid, and wok fried rice noodles, sprouts, scallions, peanuts, egg, garlic, and topped with crispy shallots.
- Pad Sa lew Chicken** 14
Fresh wide rice noodles, broccoli, bean sprouts, scallions, and egg, wok tossed with garlic, oyster sauce, fish sauce, and black sweet soy.
- Pad Kee Mao Chicken** 14
Inspired by the taste of the countryside, with fresh wide rice noodles, broccoli, tomato, sweet onion, bell peppers, mushrooms, carrots, eggs, and Thai holy basil sautéed in the wok in a special Kachai sauce.
- Rad Na Chicken** 14
Wok seared wide noodles, broccoli, bok choy, soy, and topped with black bean gravy sauce.
- Yakisoba Noodles Chicken** 13
Steamed yakisoba noodles sautéed in a hot wok with a special house soy, egg, carrots, bok choy, cabbage, and broccoli.
- Thai Fried Rice** 13
Thai jasmine steamed rice stir fried with egg, garlic, broccoli, carrots, sweet onions, snow peas and garnished with cilantro and lime.
- Kachai Fried Rice** 15
Thai jasmine rice stir fried in our famous house blend of spices and madras curry powder with Chinese sausages, chicken, prawns, egg, onions, carrots snow peas, and juicy pineapple. Garnished with cilantro and lime.
- Crab Fried Rice** 16.5
A traditional fried rice dish found in Laos and Thailand, with prawns, fresh crab meat, wok fried eggs, garlic, sweet onion, lime and cilantro.

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KIDS MEALS *Includes fountain drink ~ 12 years old and younger*

Crispy Egg Rolls served with fresh fruit 7

Chicken Satay, peanut sauce, served with steamed rice..... 7

Pad Thai Chicken 7

Northern Noodles yakisoba noodles, chicken, carrots, cabbage 7

Garlic Chicken, rice, and steamed veggies 7

Chicken Fried Rice with steamed veggies on the side..... 7

SIDE ORDERS

Jasmine/ Rice 2 sm, 4 med, 5 lg

Brown or Sticky Rice 3

Steamed Noodles Wide Rice Noodles, or Egg Noodles..... 5

Steamed Vegetables 5

Curry Sauce..... 5

Peanut Sauce 2sm, 4 lg

Side House Salad 5

Side Cucumber Salad 5

BEVERAGES

Thai Iced Tea 3.5

Soft Drinks REFILLABLE ~ Coke, Diet Coke, Sprite, Pibb, Root Beer, Iced Tea, Lemonade..... 3.5

Refreshing Coconut Water 3.5

Soda Water..... 3

Hot Tea premium grade loose leaf teas served individually 4

Coffee 3

{ Local Draft Beers, Bottled Beers, and Wine }
Ask your server for availability

DESSERTS

Mango and Sweet Sticky Rice Seasonal 6.5

Black Rice Pudding..... 5

Grilled Banana Rice Cake, Coconut Ice Cream, Coconut Syrup, and Crunchy Peanuts..... 6.5

Ice Cream (Ask server for special flavor of the week) 5

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