

### Chef's Special

- 38. **Pad Makeur Rad Na**.....9.95  
Deep fried eggplant topped with minced chicken and prawns with onion, tomato and special Thai seasonings.
- 39. **Eggplant Ala Saya**.....9.95  
Crispy eggplant, topped with prawns and scallop with sweet basil.
- 40. **Talay Makeur**.....9.95  
Combination of seafood sautéed with eggplant and sweet basil in Thai spicy sauce.
- 41. **Pad Puk**.....7.25  
Mixed vegetables with bean curd in black bean sauce.
- 42. **Roasted Duck**.....Whole 20.95  
Half 10.95

### Vegetables and Tofu

- 43. **Pad Broccoli**.....7.25  
Sautéed Broccoli with fresh garlic sauce.
- 44. **Pad Prik King Tofu**.....7.25  
Green beans and tofu sautéed in spicy ginger sauce.
- 45. **Pad Kra Pow Tofu**.....7.25  
Tofu Sautéed with sweet basil and bamboo shoots in spicy sauce.
- 46. **Pad Kra Thiam Tofu**.....7.25  
Tofu Sautéed with fresh garlic and black pepper.

### Noodles and Fried Rice

- 47. **Pad Se-ew**.....7.95  
Rice noodles fried with broccoli and eggs. Choice of chicken, beef, or pork.
- 48. **Pad Thai**.....7.95  
Rice noodles fried with eggs in tamarind sauce, choice of chicken, beef, or pork.
- 49. **Kao Thai**.....7.45  
Thai style fried rice, choice of chicken, beef or pork.
- 50. **Pad Kee Mao**.....7.95  
Spicy fried noodles and vegetables in Thai spices and oyster sauce, choice of chicken beef or pork.
- 51. **Pad Sen Lon**.....7.45  
Pan fried bean thread noodles with egg, tomatoes, onions, and bell peppers.
- 52. **Bun Cha Glo**.....6.95  
Egg rolls with vermicelli, served with spicy peanut sauce.

### Dessert

- 53. **Kluay Tod**.....3.95  
With Icecream 4.95  
Banana dipped in special batter then deep fried.
- 54. **Mango Sticky Rice**.....3.95  
Sweet sticky rice marinated with coconut and served with fresh mango.

### Side Orders

- Steam Jasmine Rice.....Small 1.50  
Large 3.00
- Sticky Rice.....Small 2.00  
Large 4.00

### Beverages

- Thai Iced Tea.....2.50  
With Tapioca Ball 3.50
- Thai Iced Coffee.....2.50
- Coconut Juice.....2.50
- Soybean Drink.....2.00
- Palm Juice.....2.00
- Pepsi//Diet Pepsi//Root Beer//Sprite.....1.50

### Beers

- Budweiser // Bud Light.....2.50
- Sierra Nevada.....2.95
- Corona.....2.95
- Singna Thai Beer.....3.50
- Saporro.....2.95

### Wines

- House White Wine.....2.50 per glass
- House Red Wine.....2.50 per glass
- Foxhorn Chardonnay.....3.50 per glass  
9.95 for bottle
- Sake.....3.00 per flask



### Food to Go!

#### Location

1039 4<sup>th</sup> Street

Eureka, CA 95501

Phone: (707) 443-2690

#### Restaurant Hours

Monday through Thursday  
11AM – 3PM & 5PM – 9PM

Friday  
11AM – 3PM & 5:00PM – 9:30PM

Saturday  
12 noon – 3PM & 5:00PM – 9:30PM

Sunday Closed

## Appetizers

- 1. Egg Rolls (4)**.....5-95  
Deep fried egg rolls stuffed with silver noodles, minced vegetables, and with or without minced chicken, served with a house special peanut sauce.
- 2. Spring Rolls (4)**.....5-95  
Fresh spring rolls stuffed with lettuces, carrots, cucumber, cilantro, mint, and with or without chicken, served with a house special peanut sauce.
- 3. Shrimp Winter Rolls (4)**.....5-95  
Deep fried blanket shrimp marinated with Thai seasonings, served with house special peanut sauce.
- 4. Satay (4)**.....5-45  
Skewered chicken marinated in Thai seasonings, served with special peanut sauce and cucumber salad.
- 5. Chicken Kabob (4)**.....5-45  
Skewered chicken marinated in Lao seasonings, served with special peanut sauce and cucumber salad.

## Salad

- 6. Som Tum (Papaya Salad)**.....5-95  
Slivers of raw papaya mix with peanuts, tomatoes, garlic, hot chili, lime, fish sauce, seasoned with Thai spices.
- 7. Larb**.....7-95  
Chopped meat of choice (chicken, pork or beef), seasoned with Thai herbs and spices, mint leaves, scallions, cilantro, shallots, tossed in lime juice.
- 8. Thai Garden Chicken Salad**.....5-95  
Garden fresh greens with cilantro, carrots and grilled chicken, served with homemade peanut dressing.

## Noodle Soups

- 9. Pho (Rice Noodle Soup)**.....6-45  
Rice noodles, sliced beef, beef meatballs, onions, cilantro, served in house special beef broth.
- 10. Combination Pho**.....7-45  
Rice noodles, sliced beef, beef meatballs, onions, cilantro, prawns, calamari, served in house special beef broth.
- 11. Kao Pune**.....6-45  
Rice vermicelli, minced chicken, lemongrass, red curry paste, lime leaves, bamboo shoots, served in a mild spicy coconut broth.

## BBQ

- 12. Ping Kai**.....6-45  
Marinated barbeque chicken, lemon grass, and spicy sauce, served with rice or vermicelli.
- 13. Ping Moo**.....6-45  
Marinated barbeque prok, lemon grass, and garlic, served with rice or vermicelli.
- 14. Ping Seen**.....6-45  
Marinated barbeque beef, lemon grass, and garlic, served with rice or vermicelli.
- 15. Ping Goong**.....6-95  
Marinated barbeque prawns, lemon grass, and garlic, served with rice or vermicelli.

## Curry

(Choice of chicken, beef, or pork)

- 16. Kang Daeng**.....7-45  
Spicy red curry, eggplants, bamboo shoots, cabbage, and basil, simmered in coconut milk.
- 17. Kang Keow Wan**.....7-45  
Green curry, eggplants, bamboo shoots, cabbage, zucchini, and basil, simmered in coconut milk.
- 18. Kang Karee**.....7-45  
Yellow curry, cubed potatoes, carrots, bamboo shoots, onions, and basil simmered in coconut milk.
- 19. Keaw Wan Ta Lay (Seafood combo)**.....10-25  
Combination of seafood, green curry, zucchini, bamboo shoots, and basil, simmered in coconut milk.

## Poultry

- 20. Kai Pad Him Ma Phan**.....7-75  
Sautéed spicy chicken, cashew nuts, onions, and dry chili, bamboo shoots.
- 21. Prik King Kai**.....7-75  
Sautéed chicken and green beans, served in a spicy ginger paste sauce.
- 22. Pad Kra Pow Kai**.....7-75  
Chicken with sweet basil, onion, and carrots.
- 23. Pad Preow Pow Kai**.....7-75  
Sweet & Sour chicken served with cucumber, onion, tomato and pineapple.

- 24. Kai Pad King**.....7-95  
Sautéed chicken with ginger, onion and mushroom.

## Pork

- 25. Mu Gratiam**.....7-75  
Sautéed pork with garlic and black pepper.
- 26. Pad Khing Mu**.....7-75  
Pork and vegetables cooked with ginger in Thai sauce.
- 27. Pad Phet Mu**.....7-75  
Pork cooked in a spicy coconut sauce with cabbage, bamboo shoots, and sweet basil.
- 28. Pad Makuer Mu**.....7-75  
Sautéed pork with eggplant, bamboo shoots, onion, and sweet basil.

## Beef

- 29. Nua Pat Puk**.....8-45  
Beef with broccoli and oyster sauce.
- 30. Pad Him Ma Phan**.....8-45  
Spicy beef with cashew nuts, onion, baby corn, and dry chili.
- 31. Pad Hed Nua**.....8-45  
Beef in homemade sauce with mushrooms, onion, and baby corn.
- 32. Pad Khing Nua**.....8-45  
Beef cooked with ginger and vegetable in Thai sauce.

## Seafood

- 33. Kung Kra Thiam**.....10-25  
Prawns cooked with garlic, carrots, and green beans, served in black pepper sauce.
- 34. Kra Pow Talay**.....10-25  
Combination of seafood sautéed with sweet basil, onion and bell peppers.
- 35. Flying Squid**.....9-45  
Tender calamari marinated with garlic, cilantro and ground pepper ten lightly fried.
- 36. Pla Tod**.....9-95  
Deep fried fish filet topped with a sweet and spicy garlic sauce.
- 37. Pla Naung**.....9-95  
Steamed fish filets with black bean sauce, onion, and mushrooms.