

HOLIDAY MENU

DRINK SPECIALS

****Wassailing the Red Sea** 7.00

Spiced red wine blended with traditional wassail served warm with an orange peel and a cinnamon stick

Bistro Pinot Grigio 4.00 glass / 13.00 bottle

4 Noses Raspberry Blonde 5.50 on draft

They started with their Bareback Blonde Ale and aged it on top of 70 pounds of raspberries, leading to a huge fruit flavor and aroma

****Thai Tea or Strawberry Boba** 4.25

Our signature Thai tea, or chilled strawberry green tea served with tapioca pearls.

APPETIZERS & SOUP

****Bah Mee Koong** 6.75

Marinated Prawns surrounded in crispy egg noodles.

Crab Cheese Rangoons 4.50

Crab and cream cheese wontons fried to a crisp and served with our sweet and sour sauce.

Veggie Shu Mai 4.50

Steamed marinated vegetable dumplings.

Thai Spring Rolls 4.50

Crispy spring rolls stuffed with marinated pork and shrimp.

Tom Ka chicken or tofu 2.50/cup

Coconut milk soup with galangal, mushrooms and green onions.

ENTREES **PICK YOUR PROTEIN:** chicken, pork, beef or tofu / shrimp or combo +3.25

****Khao Moo Dang** 11.25

Thai sweet BBQ pork served on a bed of rice with a savory sauce. A Chinese influenced dish that is a staple in Thailand. It is accompanied with a hard boiled egg, cucumbers and a green onion sprig.

****Lad Na** 10.25

Wide rice noodles served covered in a flavorful gravy with your choice of meat and Chinese broccoli. Topped with fried garlic and a light dusting of white pepper.

Pad Thai 10.25

Rice noodles stir-fried with eggs, bean sprouts, green onions and crushed peanuts.

Panang Curry 10.75 / 14.00 with shrimp

Creamy red coconut-milk curry topped with roasted peanuts.

Mussaman Curry 10.75

Rich southern style coconut-milk curry with chunks of potatoes and onions.

Sriracha 10.25

Fresh ginger, bell peppers, carrots, baby corn and mushrooms in a garlic chili sauce.

Himmaman 10.25

An assortment of vegetables in a light oyster sauce, tossed with cashews.

Basil Fried Rice 10.25

Spicy fried rice with onions, mushrooms, red bell peppers and lots of basil and jalapenos.

DESSERTS

****Pandan Waffle** 6.50

These waffles are far from ordinary! Made from a batter using creamy coconut milk and fragrant pandan extract. These perfectly sweet, crispy on the outside, soft and slightly chewy on the inside gluten free waffles are traditionally eaten with a pandan infused coconut pudding.

Coconut Ice Cream 3.75

Our signature homemade ice cream served with a coconut biscuit

Chocolate Mousse 5.00

Served with macerated berries

***indicates a limited time item only available with the holiday menu*