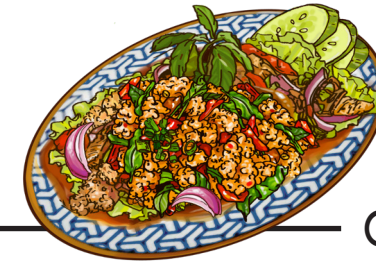




SPOON + FORK THAI KITCHEN



APPETIZERS

Chicken Satay (4)

Grilled chicken skewer. coconut turmeric marinade. peanut sauce. cucumber/red onion vinaigrette.

Crab Cream Cheese

Crab meat. cream cheese. carrot. flour wrapper. sweet and sour sauce.

Crispy Tofu

Fried tofu. crushed peanuts. sweet and sour sauce—with cucumber and red onion.

Edamame Steamed

Edamame. salt. GF

Fresh Spring Rolls

Rice paper. green leaf. bean sprout. cucumber. carrot. peanut sauce. GF

Fried Crispy Rolls

Glass noodle. cabbage. carrot. flour wrapper. sweet and sour sauce.

Steamed Dumplings

Chicken. vegetables. flour wrapper. sweet soy sauce.

Honey Garlic Shrimp Skewer

Shrimp. garlic. honey. cilantro. black pepper. lemon. chili. GF

Pretty Spicy Wings

Chicken wing. flour. caramelized fish sauce. palm sugar. cilantro. red chilli flake.

Fried Calamari

Calamari. flour. bread crumbs. sweet and sour sauce.

I-San Sausage

Pan seared marinated mixture of ground pork, sticky rice, garlic and Thai spice. fresh cabbage. ginger. Thai chillies.

Fried Shrimp Rolls

Deep fried marinated shrimp in flour wrapper. sweet and sour sauce.

FRIED RICE

8 Chicken or Tofu or Veggie 13 Beef 14 Shrimp 16

Thai Fried Rice

Egg. rice. onion. scallion. tomato.

Basil Fried Rice *

Egg. rice. onion. scallion. bell pepper. Thai chili and basil.

Curry Fried Rice

Egg. rice. onion. scallion. tomato. curry powder. cucumber sauce.

Chicken or Tofu or Veggie 14 Beef 15 Shrimp 17

Pineapple Fried Rice

Egg. rice. onion. scallion. pea and carrot. tomato. pineapple. cashew nuts.

SOUPS

Tom Kha

Creamy coconut broth. mushroom. galangal. lemon-grass. kaffir lime leaves. GF.

Chicken/Tofu/Veggie (S) 5 (L) 12

Beef (S) 5.5 (L) 13

Shrimp (S) 6.5 (L) 14

Tom Yum

Tangy lemongrass broth. mushroom. tomato. chili oil. galangal. kaffir lime leaves. GF

Chicken/Tofu/Veggie (S) 4.5 (L) 11

Beef (S) 5 (L) 12

Shrimp (S) 6 (L) 13



House Salad

Spring mix green. julienne carrot and cabbage. tomato. cucumber. peanut dressing or lime vinaigrette. GF

Grilled Chicken Salad

Grilled chicken satay. spring mix green. tomato. cucumber. julienne carrot and cabbage. peanut dressing.

Crispy Tofu Salad

Spring mix green. crispy fried tofu. tomato. cucumber. julienne carrot and cabbage. peanut dressing.

Nua Nam Tok

Grilled steak. red onion. scallion. cilantro. fish sauce. roasted rice powder. lime vinaigrette. GF (cooking time: 15 mins.)

Papaya Salad *

Green papaya. peanut. carrot. tomato. Thai chili. fish sauce. lime vinaigrette. GF

Grilled Salmon Salad

Grilled salmon. spring mix. tomato. carrot. cabbage. sesame seed. lime vinaigrette.

Larb Gai

Thai ground chicken salad with fresh herbs, toasted rice powder, and spicy lime dressing. Can be substituted with tofu.



CURRY

6 Chicken or Tofu or Veggie 13 Beef 14 Shrimp 16

Green Curry *

Spicy green curry. coconut milk. eggplant. bamboo shoot. bell pepper. Thai basil. kaffir lime leaves. GF

Panag Curry *

Panang curry. coconut milk. bell pepper. peanut. Thai basil. kaffir lime leaves. GF

Red Curry *

Red curry. coconut milk. bamboo shoot. bell pepper. Thai basil. GF

Yellow Curry *

Yellow curry. coconut milk. potato. onion. carrot. GF



GF = Gluten Free | * = spicy

Please inform server if you have any food allergy

18% gratuity will be added to a party of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

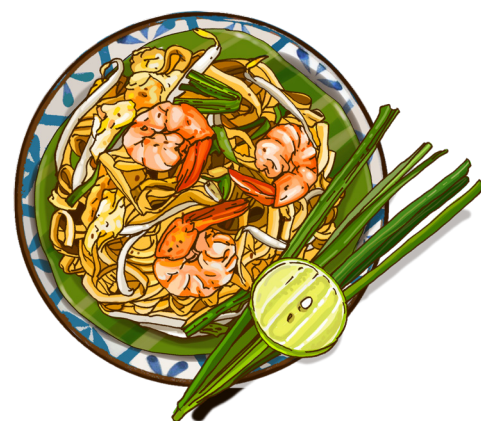


SPOON + FORK THAI KITCHEN



SPECIALTIES

- Garlic Catfish *** 17
Deep fried catfish fillet. broccoli. carrot. crispy garlic. lime vinaigrette.
- Grilled Salmon Teriyaki** 17
Grilled salmon. house-made teriyaki sauce. broccoli. carrot. green beans.
- Chicken Teriyaki** 14
Chicken. house-made teriyaki sauce. broccoli. carrot. green beans.
- Orange Chicken** 14
Breaded chicken breast. house-made orange sauce. broccoli. cabbage. green beans.
- Mongolian Beef** 15
Beef. broccoli. carrot. bean sprouts. garlic sesame soy.
- Panang Salmon Avocado *** 17
Pan-seared salmon. panang curry. coconut milk. bell pepper. avocado.
- Tamarind Shrimp** 17
Crispy breaded shrimps. broccoli. carrot. tamarind sauce. fried shallot.
- Tiger Cry** 18
Grilled steak. Jaew sauce (fish sauce, lime, tamarind, roasted chili, roasted rice powder. red onion. cilantro. scallion. sticky rice. GF
- Crab Fried Rice** 18
Rice. crab meat. egg. onion. scallion. tomato.



ENTREES

- ALL ENTREE SERVES WITH STEAMED JASMINE RICE
- Chicken or Tofu or Veggie 13 Beef 14 Shrimp 16
- Thai Basil**
Bell pepper. onion. scallion. bamboo. Thai chili and basil.
 - Cashew Delight**
Bell pepper. cashew. onion. scallion. water chestnut. roasted chili. soy and oyster sauce.
 - Pepper Delight**
Black pepper. onion. scallion. bell pepper.
 - Chili Paste Stir-fry**
Chili paste. bell pepper. carrot. onion. scallion.
 - Garlic Broccoli**
Garlic. black pepper. broccoli. soy sauce.
 - Mixed Vegetable Stir-fry**
Broccoli. cabbage. carrot. mushroom. scallion. onion. garlic sauce.
 - Rama Long Song**
Broccoli. cabbage. carrot. peanut. peanut sauce. garlic.
 - Ginger Delight**
Ginger. onion. bell pepper. mushroom. carrot. soy. garlic. oyster sauce.



NOODLES

- Chicken or Tofu or Veggie 13 Beef 14 Shrimp 16
- Pad Thai**
Rice noodle. egg. tofu. scallion. bean sprouts. tamarind. crushed peanuts. GF
 - Pad Kee Mow ***
Rice noodle. broccoli. onion. bell pepper. Thai chilli and garlic. basil.
 - Pad See-iew**
Rice noodle. egg. broccoli. sweet soy sauce.
 - Pad Woon Sen**
Glass noodle. egg. cabbage. carrot. bell pepper.
 - Yakisoba**
Egg noodle. cabbage. carrot. garlic. sweet soy sauce.
-
- Chicken or Tofu or Veggie 12 Beef 13 Shrimp 15
- Noodle Soup**
Clear broth. thin rice noodle. bean sprouts. mushroom. scallion. cilantro. GF
 - Tom Yum Noodle**
Tangy lemongrass broth. thin rice noodle. mushroom. tomato. chili oil. galangal. kaffir lime leaves.
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- Chicken or Tofu or Veggie 13 Beef 14 Shrimp 16
- Tom Kha Noodle**
Creamy coconut broth. thin rice noodle. mushroom. galangal. lemongrass. kaffir lime leaves.



BEVERAGES

- Soda** 3
- Iced Tea** 3
- Dr Pepper (bottle)** 3.5
- Topo Chico** 3
- Mexican Cola (bottle)** 3
- Ramune (Japanese Soda)** 4
- Thai Tea (no refill)** 4
- Juice (no refill)** 4
- Butterfly Pea Lemonade (no refill)** 4
- Strawberry Lemonade** 3.5
- Shirley Temple** 3.5

DESSERTS

- Mango Sticky Rice (seasonal)** 7
- Sticky Rice + Ice Cream** 5
- Black Rice Pudding** 5
- Root Beer Float** 5
- Ice Cream (ask server for flavors)** 4

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