THAI EATERY

OUR SPICINESS

We are using real Thai chili (Bird eye chili) for our spicy level. (Hotter than other)

GF : Gluten free : Spicy : Vegetarian

Any food restrictions, please notify your server

APPETIZERS

Crispy Crab Wonton *8 pcs* 12

Crab meat and cream cheese wrapped in wonton skins, deep fried to golden brown, served with spicy plum sauce

Chicken Satay *4 pcs* *GF 13

Skewered and grilled strips of chicken breast marinated in yellow curry powder, garlic, cilantro and served with special peanut sauce and cucumber salad

Crispy Coconut Tofu *8 pcs* 10

Battered tofu chunks coated in coconut flakes and panko. Deep fried until crisp yet soft inside, then served with our ground peanut pineapple plum sauce

Fresh Spring Rolls *4 pcs* *GF 10

Freshly prepared green leaf and iceberg lettuce rolled with carrots, thai basil and avocado held together by rice paper. Served with our house made peanut sauce. Also available with fillings such as barbeque pork +$3, shrimp +$5, or tofu +$2

Fried Tofu *8 pcs* 7

Sliced tofu dunked in the deep fryer served with garnish and ground peanut pineapple sauce

NEW **Popcorn Chicken** *1 lb* 13.5

Frequently seen in street food in Thailand, this snack is battered chicken deep fried. Your choice of flavors are Tom Yum, Larb, Cheese, Paprika or Saab (Tangy Flavor)

Salmon Fried Rice
from Signature Selection

Pot Stickers *6 pcs* 7.5

Ground chicken and vegetables stuffed in wonton wrappers, served with savory soy dipping sauce

NEW **Calm Before the Storm** *12 pcs* 10

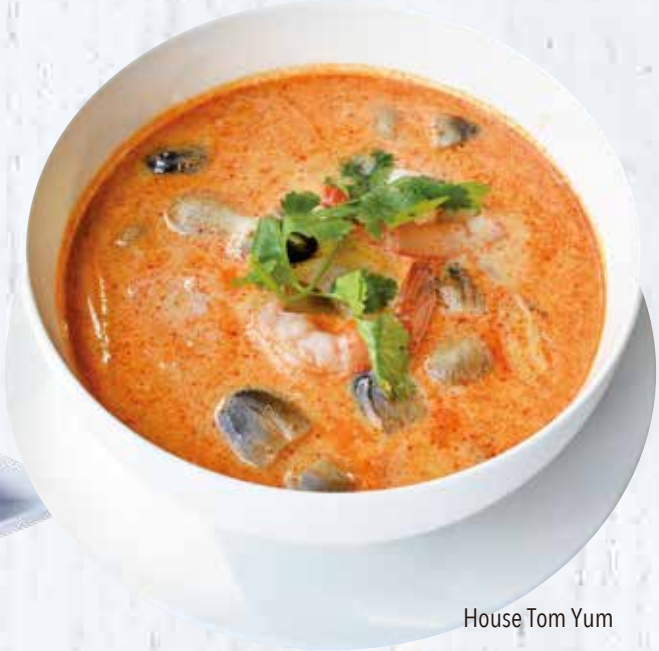
Combining two of our fan-favorite items, we have created an appetizer dish with triangularly cut pieces of our Indian puff bread accompanied by our slightly sweet house made peanut sauce to bring your taste buds some preparation for spiciness

Veggie Rolls *S 5 pcs / L 10 pcs* S 5.5 / L 10

Deep fried veggie rolls stuffed with cabbage, carrots and glass noodles. Served with our special pineapple-plum sauce

Tofu Fresh Spring Roll

Barbeque Pork Fresh Spring Roll



House Tom Yum

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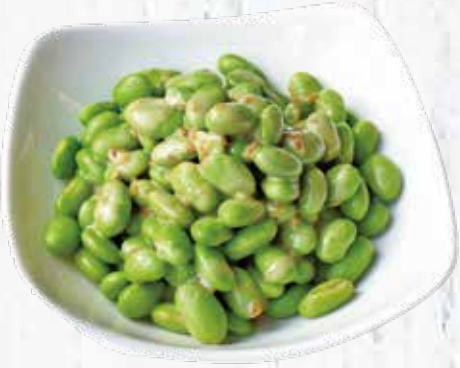


Corn/Edamame Salad

Green Papaya Salad

SALAD

NEW Corn/Edamame Salad S 5 / L 8

Corn kernels coated in sesame dressing. This style of salad is also available with edamame or half-corn half-edamame

Cucumber Salad *GF S 5 / L 8

Taken from our side dish section, we've now upgraded this arrangement of diced vegetables containing cucumber, red onions and red bell peppers coated in house vinaigrette dressing to a bigger serving

Grilled Beef or Chicken Salad B 14 / C 13

Slices of grilled chicken mixed with cucumbers, grape tomatoes, onions and cilantro tossed in our signature roasted chili-lime dressing. Served over a bed of spring mix. Grilled beef option +$1

Green Papaya Salad *GF 13

Shredded green papaya and carrots, green beans, grape tomatoes and roasted peanuts in a tasty mix of lime juice, palm sugar and Thai chillies
*now available with an option of added grilled prawns +$5, fried tofu +$2 OR crispy soft shell crab +$6

Larb *GF 13

Pan-seared minced chicken breast, onions and cilantro in a roasted rice powder cilantro-lime dressing

SOUP

Broken Net *GF S 10 / L 19

For seafood lovers, this soup is made with a mixture of prawns, calamari, scallops and mussels boiled in a clear hot and sour broth topped with sweet basil

Tom Kha *GF S 7 / L 14

Mushrooms in a hot and sour creamy coconut soup seasoned with galangal, lemongrass, kaffir lime leaves, a touch of exotic spices and also topped with cilantro. (this dish has no additional charge for prawns)

NEW House Tom Yum 16

A classic creamy Tom Yum soup now available with shrimp and ground chicken for a Thai Eatery special only offered one size

Tom Yum *GF S 6 / L 12

A hot and sour feast of mushrooms, lemongrass, galangal and kaffir lime leaves in chicken broth and lime juice, topped with cilantro

Seaweed Soup

NEW Seaweed Soup S 6 / L 13

Our new seaweed soup is simmered with seaweed, ground chicken and tofu with a touch of sesame oil for a lighter broth. Garnished with green onion and fried garlic

NEW Wonton Soup S 9 / L 15

Wontons stuffed with ground pork and shrimp simmered with a touch of sesame oil. Garnished with onion and fried garlic on top of loose spinach

NOODLES

With your choice of chicken, pork, or tofu at the listed price. An additional $3 for beef, $4 for prawns and $8 for seafood starting from the listed price

Bird Nest 16

Crispy egg noodles topped with bamboo shoots, green onions and mushrooms in garlic oyster sauce

Drunken Noodle 16

Wide rice noodles stir-fried with egg in roasted chili paste with bamboo shoots, onions, broccoli, cabbage, carrots, bell pepper and Thai sweet basil

Pad Thai *GF 16

Thin rice noodles pan fried in a tamarind sauce with bean sprouts, green onions and egg. Garnished with ground peanut, bean sprouts, red cabbage and carrot
*available with glass noodles for an extra dollar

NEW **House Pad Thai** *GF 29

Similar to our main Pad Thai dish, this new version of Pad Thai is now available with crab meat and crispy soft shell crab

Pad Woon Sen 17

Stir fried glass noodle with egg, broccoli, cabbage, carrot, celery, snow peas, tomato and onions in garlic oyster sauce

NEW **Pok Pok Noodles** 17

With your choice of dry style OR with soup, this new egg noodle dish is brought to you straight from Thailand. Combined with roasted pork, garnished with spinach, bean sprouts and carrots. Decorated with crushed garlic, cilantro and scallions

NEW **Sriracha Noodle** 16

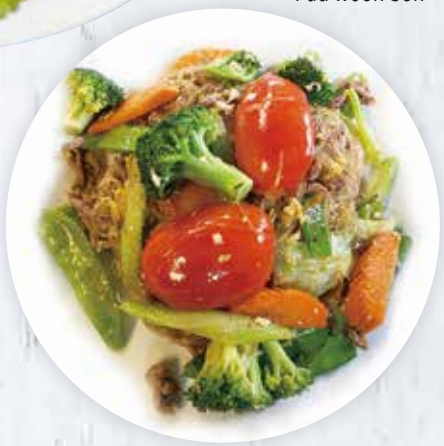
Pan fried wide rice noodle with your choice of protein and egg, garlic, and oyster sauce served on top of a bed of lettuce smothered in our special house Sriracha sauce

Pad See Ew 16

Wide rice noodles stir-fried with egg and broccoli in black sweet soybean sauce

Sriracha Noodle

Pad woon Sen



SIZZLE

Heavenly Beef 19

Tender beef slices sauteed in sweet coriander, cumin, reduction sauce, served on a hot plate over a bed of crispy cabbage

Waterfall Beef *GF 19

Tender seared sliced beef seasoned with onions and cilantro, roasted rice powder, lime dressing and Thai sweet basil. Served with wage of fresh cabbage

Sizzling Salmon *GF 20

Grilled salmon served on a hot plate, topped with panang curry sauce, fresh coconut milk and Thai sweet basil

Sizzling Trout 22

Light breaded Rainbow Trout served on a hot plate and topped with panang curry sauce, fresh coconut and Thai sweet basil

Seafood Pad Thai

House Pad Thai

SPECIAL NOODLE DISHES

Duck Noodle Soup 17
Roasted duck, bean sprouts and spinach with egg noodles in rich savory broth. Garnished with cilantro, fried garlic and scallions

Dirty Noodle 16
Bangkok style thin rice noodles with ground chicken, sliced pork and fish balls in black sweet soy sauce topped with ground peanut, scallions, cilantro, fried garlic, fresh bean sprouts, spinach and carrot

Beef Noodle Soup 16
Sliced beef, meatballs, bean sprouts, and spinach with angel hair rice noodles covered in a rich savory broth. Garnished with scallions, cilantro and fried garlic

Saucy Noodle

Saucy Noodle 16
Bangkok style thin rice noodle soup with ground chicken and sliced pork as well as fish balls in a hot and sour soup decorated with ground peanut, scallions, cilantro, fried garlic and crispy wonton

VEGETABLES

Please note that as listed on the cover of our menu in the symbol guide these dishes are NOT vegan. These dishes only replace meat with loads more vegetables to accommodate your dietary needs! Please speak with your server about our limited yet tasty vegan dishes. Thai Eatery, as it stands as an authentic family restaurant, has not yet created vegan recipes that successfully replicate our original flavors. We apologize for any inconvenience or dissastisfaction this may cause

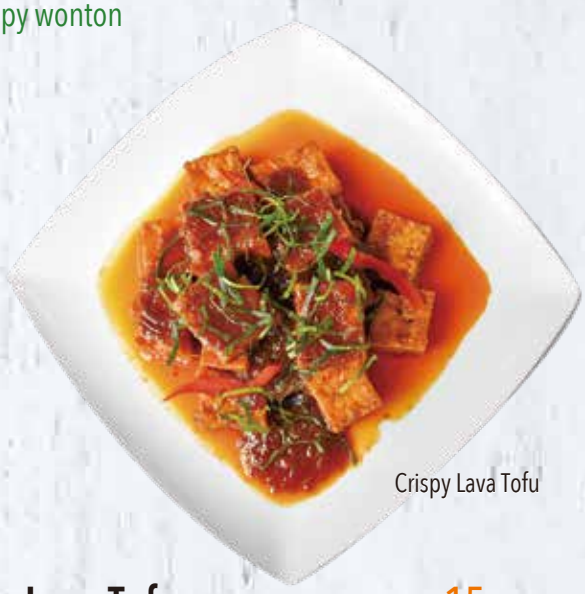
Tofu Larb Salad *GF 12
Crispy diced tofu, onions and cilantro in roasted rice powder lime dressing

Spicy Green Bean 15
Stir-fried green beans and bell peppers in roasted chili paste and Thai sweet basil

Veggie Eggplant Lover 15
Wok-fried eggplant, zucchini, mushrooms, carrots, bell peppers and Thai sweet basil coated in roasted chili paste

Spicy Veggie OR Tofu Coconut Noodle VE 16
Stir-fried fine rice noodles in signature spicy coconut cream sauce and green onions with your choice of vegetables or tofu garnished with fresh bean sprouts, carrots and red cabbage *this dish is 100% vegan

Veggie Thai Fried Rice 16
Thai jasmine rice stir fried with mixed vegetables, onions and egg in soy sauce and oyster sauce


Crispy Lava Tofu

NEW Crispy Lava Tofu 15
Carefully cut squares of fried tofu with a soft center that explode volcanically while enjoying. This dish dares you to work up the spice scale to compliment the aromatic kaffir lime leaves flavors

Naked Rama Noodles 16
Steamed thin rice noodles and mixed vegetables topped with peanut sauce

Jungle Crispy Tofu 15
Similarly replicated from our customer-favorite Jungle Crispy Chicken, this dish is made of crispy tofu tossed in our homemade roasted chili sauce topped with red bell peppers and crispy Thai sweet basil

Lemon Grass Veggie 16
Fresh aromatic lemon grass complemented with broccoli, carrots, cabbage, green beans, zucchini and red and green bell pepper

SIGNATURE

Crispy Cashew Nut Chicken 18
Sliced chicken breast battered to seal in the flavor, deep fried until crispy. A crunchy arrangement of roasted cashew nuts, onions, and bell peppers in a special lightly sweet roasted chili sauce

Jungle Crispy Chicken 18
Sliced chicken breast battered to seal in the flavor, deep fried until crispy. Tossed in our homemade roasted chili sauce and topped with red bell pepper and crispy basil

Tamarind Chicken 18
Sliced chicken breast battered to seal in the flavor; deep fried until crispy. Tossed in our special homemade tamarind sauce. Garnished with cilantro

NEW Thai Eatery Grilled Chicken 18
(All-Time Chef's Choice)
Grilled chicken thigh marinated with Thai trinity, lemongrass, turmeric powder served with choice of steamed jasmine OR brown rice (jasmine and brown rice differentiate in price) and a side of salad

NEW Special Spider Fried Rice 29
Thai jasmine rice wok-fried with egg, a combination of soft shell crab and crab meat, garlic, peas and carrots sprinkled with green onions and served with a side of house spicy sriracha sauce

NEW Salmon OR Crab Fried Rice 22
Thai jasmine rice wok-fried with egg, garlic, snow peas, carrots and green onions, and crab meat OR salmon lightly crisped to golden brown served with a side of house spicy sriracha sauce

Spicy Prawns Coconut Noodle 18
Stir-fried fine rice noodles with a tasty combination of our signature spicy coconut cream sauce and prawns garnished with bean sprouts, red cabbage, carrots and scallions

Thai Eatery Grilled Chicken

NEW Garlic Spareribs 16
Dry pork Spareribs marinated with rich aromatic garlic, black pepper to add a kick, sugar, Thai soy sauce as well as oyster sauce. Recommend with sticky rice (not included)

Garlic Spareribs

FRIED RICE

With your choice of chicken, pork, vegetables or tofu at the listed price. An additional $3 for beef, $4 for prawns and $8 for seafood. $1 charge for substitution of brown rice

Basil Fried Rice 16
Thai jasmine rice wok-fried with egg, green beans, mushrooms, red bell peppers, garlic and Thai sweet basil with a touch of oyster sauce

NEW Chili Paste Fried Rice 16
Thai jasmine rice wok-fried with a mild flavored roasted chili paste, adding a hint of spice to the dish. Fried with green and red bell peppers, cabbage, zucchini, lemongrass and egg

Garlic Fried Rice 16
Thai jasmine rice wok-fried with egg, fried garlic, cabbage, broccoli, carrots and topped with crispy crushed garlic

Red Curry Fried Rice 16
Thai jasmine rice wok-fried with our signature red curry paste, egg, green beans, cabbage, zucchini, red bell peppers and Thai sweet basil

Thai Fried Rice 16
A simple arrangement of Thai jasmine rice wok-fried with egg, thai soy sauce, garlic, broccoli, peas, carrots, onions and tomatoes

Yellow Curry Fried Rice 16
Thai jasmine rice wok-fried in our yellow curry paste with egg, garlic, pineapple, onions, peas, carrots, tomatoes and cashew nuts

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WOK

Sautéed with your choice of chicken, pork, or tofu for the listed price of the dish. On weekdays during lunch business hours 11:30am-2:30pm you are provided with one complementary steamed rice (brown rice is an additional charge). Also available with beef +$3, prawns +$4, or seafood +$8

Rama *GF 15
Quickly stir-fried fresh baby spinach, topped with peanut sauce *recommended with kale as alternative

Ginger 16
Fresh aromatic ginger, onions, mushrooms, snow pea, celery and red bell pepper in yellow bean and oyster sauce

NEW Sweet and Sour 16
Stir fried bell peppers, cucumbers, onions, pineapple and tomato in our housemade tangy sweet and sour sauce

Cashew 17
A housemade roasted chili paste wok fried with cashews, onions and bell peppers. *commonly ordered with chicken

Crispy Pork Belly 17
Stir-fried crispy pork belly with seasonal vegetables and carrots in garlic oyster and soy sauce. (This dish should be ordered a bit spicy for full flavor) *available with any protein

Peppery Garlic 17
Stir-fried crushed garlic and black pepper creating a lightly brown sauce in steamed broccoli and carrots served on a bedding, then topped with crispy fried garlic and cilantro
*subject to this stir fry only, an extra $2 for beef
**now offered as a special called Garlic Spider made with soft shell crab for $20

Seafood Basket 23
Prawns, scallops, mussels, calamari and salmon stir fried with onion, mushrooms, carrots, zucchini, bell peppers and Thai sweet basil in our roasted chili sauce

Basil 16
Green beans, onions, mushrooms and red bell peppers stir-fried with spicy garlic and Thai sweet basil
*this dish is recommended with ground beef or ground chicken (extra $1) as it is a staple prepared this way in Thailand

Lemon Grass 16
Fresh aromatic lemon grass, mushrooms, bell peppers, cabbage, zucchini and carrots in our lemon grass oyster sauce

Eggplant Lover 16
Stir-fried tender eggplant, bell peppers and Thai sweet basil in a mix of yellow bean and oyster sauce

Veggie Delight 16
Broccoli, cabbage, carrots, snow peas, mushrooms and green beans in garlic oyster sauce

Broccoli Delight 16
Stir-fried broccoli with garlic doused with oyster sauce
*commonly ordered with beef

Prig Khing 17
Crispy pork belly, green beans, red bell peppers, kaffir lime leaves with Prig Khing chili paste
*now available with any choice of protein

Tamarind Fish 22
Deboned and lightly battered whole Trout, deep fried to seal in the flavor. Served with our special spicy yet sweet tamarind garlic chili sauce topped with bell peppers and crispy Thai sweet basil

Garlic Fish 22
Deboned and lightly battered whole Trout, deep fried to lock in the flavor with carrots and steamed broccoli set in garlic oyster sauce

Tamarind Fish

Jungle Crispy Chicken

20% gratuity will be automatically added for a party of six or more

CURRY

With your choice of chicken, pork, or tofu at the listed price. An additional $3 for beef, $4 for prawns and $8 for seafood starting from the listed price.
** Steamed rice is not complementary for curries except during weekday lunch business hours 11:30am-2:30pm. Outside of these hours rice will have to be separately ordered and purchased.

Duck Curry 19
Roasted duck in spicy red curry with grapes, pineapple chunks, grape tomatoes, bell pepper and Thai sweet basil

Green Curry *GF 16
Spicy green curry in coconut milk with zucchini, eggplant, bell pepper and Thai sweet basil
*recommended to be eaten with a side of Roti (additional $4)

Jungle Curry 16
A purely authentic thin curry made for those who love spicy and sour dishes containing bamboo shoots, green beans, mushrooms, zucchini, young peppercorn, finger root, bell pepper and Thai sweet basil
*does not contain coconut milk

Panang Curry *GF 18
Our most popular curry made of mildly spicy aromatic cumin spices, doused with coconut milk, bell peppers and Thai sweet basil, splashed with fresh coconut milk
*subject to this curry only, an extra $3 for beef

Pineapple Curry *GF 16
Spicy red curry with crushed chunky pineapple, bell pepper and Thai sweet basil

Red Curry *GF 16
Spicy red curry in coconut milk with bamboo shoots, bell peppers and Thai sweet basil

NEW **Avocado Curry** 18
A new blend of our aromatic spices in green curry.
With avocado, red and green bell peppers and basil
*recommended with soft shell crab as protein for extra $5

Yellow Curry *GF 16
Our aromatic yellow curry contains turmeric spices stocked with potatoes, carrots, onions, and grape tomatoes
*recommended to be eaten with a side of Roti (additional $4)

Duck Curry

Indian puff bread

SIDE ORDER

Steamed Thai Jasmine Rice	S 2 / L 3.5
Steamed Brown Rice	S 2.5 / L 4.5
White Sticky Rice	3
Peanut Sauce	5
Roti (Indian Puff Bread)	5
Steamed Mixed Vegetables	6
Steamed Thin Noodles	4
Steamed Egg Noodles	5
Steamed Glass Noodles	5
Extra Dipping Sauce	2

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