

THAI

Host

CHEF LOGAN ROBB

SHARES

PAPAYA SALAD **\$16**

tomato. long bean. pumpkin seeds. cilantro. dried shrimp. tamarind dressing (gf)

ROCKFISH CEVICHE **\$21**

coconut vinegar. sea beans. Shiso. thai chili. crispy rice paper (gf)

MUSHROOM SALAD **\$18**

fermented cabbage. cucumber. tomato. thai herbs. cilantro. crispy shallot & garlic (v, vg, gf)

CHICKEN WINGS **\$16**

sweet chili sauce (gf)

FRIED EGG ROLLS **\$16**

sweet chili sauce (v)

CHICKEN SATAY **\$20**

penaut curry

PAD THAI **\$25**

stir fried rice noodle. egg. tamarind sauce. peanuts. bean sprouts. green onion. shrimp +8. chicken +6. beef +7

BISON LAAB **\$24**

minced bison loin. shallot. tomato. isaan spices. roasted rice powder. lettuce & herb plate (gf)

CHIANG MAI STYLE SAUSAGE **\$20**

house made. grilled green chili dip. pork cracklings (gf)

STICKY RICE **\$4**

MAINS

JACKFRUIT CURRY **\$28**

coconut red curry. longbeans. Thai eggplant. lime leaf. fried garlic & peanuts (v, vg, gf)

CHICKEN KHAO SOI **\$32**

chicken broth. egg noodle. coconut milk. pickled mustard greens. fried garlic & chili

GRILLED STRIPED BASS **\$38**

wild caught. turmeric curry paste. stir fried morning glory & dill (gf)

SHAN-STYLE BRAISED PORK BELLY **\$32**

five spice. soy. charred shallot. boiled egg. scallion (gf)

14OZ PRIME NY STRIP **\$60**

grilled tomato dipping sauce. herb salad. roasted rice powder (gf)

JASMINE RICE **\$4**

DESSERT

PANDAN CREME BRÛLÉE **\$12**

fried bananas & coconut caramel (gf)

v-vegan, vg- vegetarian, gf- gluten free

** many dishes contain finfish or shellfish product **

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

Parties of 5 or more we add 20% gratuity - credit card processing fee of 3% is applied