EMPTY BOWL

Gourmet Noodle Bar

-TO SHARE-

-NOODLE SOUP-

Summer Rolls 12.95

Soft rice paper rolled with pan seared shrimp, cucumber, carrots, red cabbage, fresh mango, roasted black sesame seeds, fresh mint leaves, served with housemade hoisin tamarind-peanut sauce

Larb Lettuce Tacos / 14.95

Ground Shelton Farm chicken, chopped red onions, roasted rice powder, dried chilis, green onions, cilantro, lime juice, fish sauce, served with little gems lettuce

Mama's Hand Wrapped "Jiaozi" Pot Stickers Please allow 10 - 15 minutes 14.50

Steamed and pan fried jiaozi filled with ground pork shoulder, napa cabbage, minced fresh ginger, sou sauce, sesame oil, green onions, served with housemade chili oil sesame sou vinaigrette

Thai Vegetable Egg Rolls 11.95

Crispy egg rolls, cellophane noodles, green cabbage, carrots, Chinese shiitake mushrooms, fresh garlic, soy sauce, white pepper, housemade plum sauce

Roasted Duck Buns Please allow 8 - 10 minutes 14.50

Steamed Chinese bao buns, roasted duck, cucumber, pickled carrots & daikon, cilantro, hoisin sauce

- SALADS -

Green Papaya Salad "Som Tum" / V

This classic dish from Thailand consists of shredded green papaya, heirloom carrots, red cabbage, Thai chillis, cherry tomatoes, long beans, fresh garlic, crushed peanuts, mixed with fish sauce, lime juice, palm sugar (Add chicken \$3, organic tofu \$2.50, shrimp \$4)

Thai Beef Salad

Pan-seared filet mignon, cucumber, cherry tomatoes, carrots, red onions, cilantro, dried chilis, fish sauce, roasted rice powder tossed with house dressing, served on a bed of farmer's market greens

Please inform server of all dietary restrictions & allergies prior to ordering

Gluten Free Options: Please ask your server

Vegan Options: Please inform server to prepare noodles with NO fish sauce & steamed tofu

Northern Thailand Curry Noodle "Khao Soi"

18.95

This typical Northern Thailand dish is served with flat egg noodles, stewed Shelton Farm chicken in a curry base broth, coconut milk, fish sauce. Garnished with pickled mustard greens, cilantro green onions, housemade chili oil, top with crispy egg noodles

Long Tail Boat Noodle

17.95

Popular "boat vendor" beef soup in Thailand, thin rice noodles, filet mignon, beef meatballs, fish sauce, bean sprouts, Chinese broccoli, green onions, cilantro, fried garlic, in a seasoned beef broth

Bangkok Street Noodle

18.95

Find these noodles in the city streets of Bangkok, thin rice noodles, seasoned pork broth, BBQ pork shoulder, minced pork, pork meatballs, fish sauce, bean sprouts, Chinese broccoli, fried wonton skin, green onions, cilantro, lime juice, fried garlic, crushed peanuts, chili oil, dried chilis

-NOODLES-

Pad Thai Khao San Road (Choice of chicken or organic tofu, w/beef \$3, w/shrimp \$4) V
16.9
Traditional Thai noodle dish, stir-fried thin flat rice noodles, organic egg, garlic chive, tofu,
tamarind, fish sauce, bean sprouts, chopped peanuts

Pan Fried Pancit Noodle (Choice of chicken or organic tofu, w/beef \$3, w/shrimp \$4) V
17.95
Round firm wheat noodles, bunashimeji mushrooms, Chinese shiitake, white button mushrooms,
fresh garlic, mushroom soy sauce, oyster sauce, Chinese broccoli, carrots, bean sprouts

Tom Yum Noodle (Choice of chicken or organic tofu, w/beef \$3, w/shrimp \$4) / \footnote{17.95}

Flat wheat noodles, Thai chili paste, bunashimeji mushrooms, white button mushrooms, fish sauce, sliced red jalapeño, galangal herb, makrut lime leaves, lemongrass, cherry tomatoes, cilantro

Hangover Noodle (Choice of chicken or organic tofu, w/beef \$3, w/shrimp \$4) / V 17.95
Fat flat rice noodles, green beans, white button mushrooms, cherry tomatoes, sliced white onions, red jalapeño, fresh garlic, mushroom soy sauce, oyster sauce, Thai basil, Thai chilis

We use peanuts, shrimp, all-natural free range meats & poultry, organic eggs, salt, wheat, products in our preparations. BEVERAGES: wines, beers, and non-alcoholic on other side.