

Thai Kitchen

Lunch Specials

Monday - Friday 11 a.m. - 2 p.m.

Every order is made fresh and includes the soup of the day, and your choice of the following:

Chicken, beef, pork, tofu, or vegetables - **8.50**

Shrimp - **10.50**

L20 PAD KRAPOW

Traditional stir-fried hot basil, with bell peppers, chili, garlic, yellow onions, green onions, mushrooms, and sweet basil.

L21 NAMPRIGPAOW

Sweet roasted chili paste stir-fried with broccoli, cabbage, carrots, bell peppers, zucchini, yellow onions, and basil.

L22 PAD EGG PLANT

Stir-fried egg plant with sweet basil leaves, chili, bell peppers, yellow onions in house special sauce.

L23 PAD KHING

Stir-fried ginger with mushrooms, bell peppers, yellow onions, green onions, carrots, and celery.

L24 THAI SWEET AND SOUR

Stir-fried fresh pineapple, tomatoes, yellow onions, green onions, bell peppers, in our special Thai sweet and sour sauce.

L27 PAD BROCCOLI

Stir-fried broccoli, mushrooms, carrots, and yellow onions.

L29 PAD THAI

The famous Thai noodle dish made from our family recipe. Thin rice noodle, stir-fried with green onions, cabbage and egg. Served with chopped peanuts, and chili powder on the side.

L31 PAD KEE MOW

Stir-fried wide rice noodles sauteed with bell peppers, tomatoes, basil, yellow onions, green onions in our spicy sauce.

L32 PAD SEE-EWE

Stir-fried wide rice noodles with egg, broccoli, carrots, & sweet soy sauce.

L33 SPICY JUNGLE NOODLE

Stir-fried wide rice noodles, sauteed with egg, broccoli, cabbage, carrot, and celery in our spicy sauce.

L35 KAI KUA

Stir-fried wide rice noodles sauteed with egg, and green onions. Served on a bed of greens.

L36 LOMEIN NOODLES

Stir-fried egg noodles with mixed vegetables.

L38 THAI FRIED RICE

Thai jasmine rice stir-fried with yellow onions, green onions, tomatoes, celery, and egg in our special Thai sauce.

L40 BASIL FRIED RICE

Thai jasmine rice stir-fried with fresh chili, basil, bell peppers, yellow onions, green onions, and egg.

L41 RED CURRY

The beautiful red color from fresh and dried chilies cooks with coconut milk, bell peppers, bamboo shoots, broccoli, carrots, cabbage, zucchini and sweet basil.

L42 GREEN CURRY

Green curry is one of the most popular curries in Thailand. Combinations of green curry paste with coconut milk, bell peppers, bamboo shoots, broccoli, carrots, cabbage, zucchini and sweet basil.

L43 YELLOW CURRY

The mildest of all the Thai curries. Made from curry powder, turmeric with coconut milk, potatoes, carrots, and yellow onions.

L44 MASSAMAN CURRY

The very interesting flavor curry made from massaman curry paste with coconut milk, potatoes, tomatoes, carrots, yellow onions, and peanuts.

L45 PANANG CURRY

The color and flavor of dried chilies make this curry a unique dish. Cooked with coconut milk, bamboo shoots, sweet basil, bell peppers, and green bean.

BEVERAGES & DRINKS

Hot Tea (<i>Jasmine or Green</i>)	2.00	Thai Iced Tea	2.95
Regular Iced Tea (<i>Free Refills</i>)	2.50	Thai Iced Coffee	2.95
Apple Juice	2.50	Mango Juice	2.50
Guava Juice	2.50		
Soft Drinks (<i>Free Refills</i>)	2.50		

Coke, Diet Coke, Coke Zero, Fanta Orange, Sprite, Root Beer, Dr. Pepper, Lemonade

SIDE ORDERS

Peanut Sauce	1.00	Cucumber Salad	3.00
Curry Sauce 	3.00	Thai Jasmine Rice	2.00
Brown Rice	3.00		