

20% gratuity for 5 or more guests

APPETIZERS

JEEB DUMPLINGS* 12.50

CHICKEN SATAY 11.50

CRISPY SPRING ROLLS 8.50

CRISPY CALAMARI 12.50

SHRIMPS IN A BLANKET 12.50

FISH BALLS 10.50

CHICKEN WINGS 11.50

VEGETABLE TEMPURA 10.50

*TASTE OF ALPHARETTA 2018

PEOPLE'S CHOICE AWARD*

SOUPS

TOM KHA

savory coconut broth, tomatoes,
cilantro, mushrooms

TOM YUM

tangy and spicy lemongrass broth,
tomatoes, cilantro, mushrooms

tofu or chicken or vegetables 9.50
shrimp or seafood 10.95

SALADS

PAPAYA SALAD 12

shredded green papaya, carrots,
green beans, tomatoes, peanuts,
homemade lime-palm sugar
dressing

MIXED GREEN SALAD 10

peanut or honey ginger dressing

NAM TOK* 21.50

grilled NY strip, red onions,
homemade roasted chili paste,
cilantro, romaine, fresh cabbage

*TASTE OF ALPHARETTA 2019 -
BEST APPETIZER*

LAAB GAI 12.50

ground chicken, red onions,
homemade roasted chili paste,
cilantro, romaine, fresh cabbage

Starters



STREET SPECIALTIES



MASAMAN SHORT RIBS* 32.50

boneless beef short ribs braised for 7 hours. Masaman curry, potatoes, cashews, avocado, white rice

*TASTE OF ALPHARETTA 2018
BEST FAST CASUAL ENTREE*

MEE KROB SEAFOOD 26.50

crispy egg noodles, shrimps, scallops, calamari, broccoli, and carrots in gravy sauce

SPICY CATFISH 26.50

lightly battered catfish filet, eggplant, Thai basil, green beans, and bell peppers in a chili basil sauce, white rice

GAI YANG 24.00

grilled chicken leg quarter marinated in garlic, peppers and fresh turmeric paste, papaya salad, sticky rice

SALMON NOODLE GREEN 26.50

grilled salmon filet, green curry, veggies, rice noodles



SHRIMP OMELETTE WITH RICE 23

Thai-style omelet with minced shrimp over white rice

KAPRAO TALAY 26.50

shrimps, scallops, calamari, bell peppers, and Thai basil in creamy basil sauce, white rice



CRYING TIGER 32.50

grilled marinated NY strip, roasted chili sauce, papaya salad, sticky rice

CURRIES

Protein choices:

shrimp or seafood or combo 26.75

chicken or pork or beef 21.50

tofu or tofu & vegetables 20.50

vegetables 20.25



Upgrade to rice noodles
or brown rice +3.00

PANANG

panang curry paste,
coconut milk, bell peppers,
jalapeños, Thai basil, white rice

GREEN

green curry paste, coconut milk,
bell peppers, bamboo, Thai basil,
eggplant, jalapeños, green beans,
white rice

MASAMAN

mild masaman curry paste,
coconut milk, potatoes,
onions, cashews, white rice

Avocado +1.75

RED

red curry paste, coconut milk,
bell peppers, bamboo, Thai basil,
eggplant, jalapeños, green beans,
white rice

STIR FRY



Protein choices:
shrimp or seafood or combo 26.50
chicken or pork or beef 20.50
tofu or tofu & vegetables 19.50
vegetables 19.25

*CHEF'S FAVORITES

KAPRAO (BASIL)

Thai basil, garlic, onions, bell peppers, jalapeños, green beans in spicy basil sauce, white rice

Fried eggs +2.50

GARLIC

fried garlic, black pepper, green beans, broccoli in light gravy, white rice

SPICY

EGGPLANT*

eggplant, Thai basil, onions, bell peppers, jalapeños in spicy basil sauce, white rice

MIXED

VEGETABLES*

broccoli, cabbage, carrots, green beans, baby corn, bell peppers in light brown sauce, white rice

GINGER

ginger, onions, mushrooms, scallions, bell peppers in light gravy, white rice

Noodles

Protein choices:

shrimp or seafood or combo 26.50

chicken or pork or beef 20.50

tofu or tofu & vegetables 19.50

vegetables 19.25



PAD THAI*

thin rice noodles, eggs, beansprouts, green onions with sweet and tangy tamarind sauce. Lime and peanuts on the side

PAD MAMA*

mama noodles, eggs, cabbage, Thai basil, green onions, tom yum paste, homemade roasted chili paste

CHICKEN NOODLES

flat rice noodles, eggs, beansprouts, green onions, sweet soy sauce

PAD KEE MAO

flat rice noodles, Thai basil, green beans, cabbage, bell peppers, broccoli, onions, jalapeños, homemade roasted chili paste

BOAT BEEF

NOODLE SOUP

thin rice noodles, sliced beef, beansprouts, spinach, beef broth, cilantro, fried garlic

PAD Z-U

flat rice noodles, eggs, broccoli, sweet soy sauce

*CHEF'S FAVORITES

FRIED RICE

Protein choices:

shrimp or seafood or combo 26.50

chicken or pork or beef 20.50

tofu or tofu & vegetables 19.50

vegetables 19.25

FRIED RICE

eggs, onions, green onions, broccoli

PINEAPPLE FRIED RICE

pineapples, eggs, onions, green onions, cashews, curry powder

M THAI FRIED RICE

eggs, tom yum paste, Thai basil, onions, and bell peppers

BASIL FRIED RICE

eggs, Thai basil, bell peppers, onions, jalapeños, green beans



Sides and Extras

jasmine rice 2

brown rice 3

egg fried rice 5

plain sticky rice 3.50

sweet sticky rice 4.50

fried eggs 2.50

steamed noodles 3

peanut sauce 2

homemade roasted chili paste 2

steamed vegetables 5

curry sauce 6

cucumber salad 6

Red Wine

Avalon, Cabernet Sauvignon **10/34**

Crios, Malbec **9/30**

Oberon, Merlot **12/36**

Robert Mondavi, Pinot Noir **9/30**

White Wine

Chateau Ste Michelle, Chardonnay **9/30**

Benvolio, Pinot Grigio **9/30**

Takara, Plum Wine **9/30**

Matua, Sauvignon Blanc **9/30**

White Haven, Sauvignon Blanc **12/36**

Santero, Mango Moscato **10/32**

Villa Sandi, Prosecco **12/40**

Hibiscus Champagne 13

(house-made hibiscus syrup)

Beer

Singha (Thai) **6**

Chang (Thai) **6**

Leo (Thai) **6**

Asahi Super Dry (Japan) **5.5**

Stella Artois (Belgium) **5**

Miller Lite/Budlight 4

Blue Moon 5.5

White Claw 5

(watermelon, mango, black cherry)

Sake

Kukai, Mango Nigori **15**

Homare Sake, Chocolate Nigori **15**

Homare Sake, Strawberry Nigori **15**

Choya, Sparkling Plum **10**

Choya, Umeshu with fruit **5**

Kizakura, Junmai **13**

Kobe, Gingjo style **10**

Koji, (hot) **12**

Boba tea \$4.50

Step 1 – Choose tea flavor

Brown sugar milk tea

Lychee | Mango | Passion fruit | Peach

Pineapple | Strawberry | Taro

Step 2 – Choose topping(s)

1 topping included

Extra toppings +\$0.50/ea

Black tapioca pearls

Mango poppers

Passion fruit poppers

Strawberry poppers

Lychee jelly

Specialty teas and sodas

Thai iced tea \$3.50

Thai iced coffee \$3.50

Thai iced green tea \$3.50

Matoom tea* \$4.50

Hibiscus tea \$4.50

Hibiscus soda* \$4.50

Shirley Temple \$3.50

Lemonade \$3.50

Arnold Palmer \$3.50

Perrier/San Pellegrino \$3.50

Club soda \$2.50

Sweet/Unsweet tea \$2.50

Sodas \$3.50

(Coke, Diet Coke, Coke Zero, Sprite, gingerale)

Hot Coffee \$3.50

Hot tea \$3.50/pot

Jasmine | Passion* | Green

Honey ginger* (**cup only**)

*caffeine-free

MANGO STICKY RICE 12

seasonal

HOMEMADE COCONUT CAKE 10.50

PICK-2 10.50

FRIED BANANAS

SWEET STICKY RICE

ICE CREAM

BLACK STICKY RICE PUDDING

AND MATOOM TEA 10.50

ICE CREAM 9.50

COCONUT*

MANGO*

VANILLA

**homemade flavors*