



Early Spring Menu

Fried brussel sprout and cauliflowers 9

Tossed in spicy ginger garlic and basil. Sprinkled w heirloom garlic infused alderwood salt. Served with yogurt coconut mint sauce.

Wine: House white: Gruner, Austria

Lobster potstickers 11.5

Pan fried House made potstickers filled with lobster meat, pork, chicken, shrimp and garlic chives. Served over fresh cabbage with roasted garlic soy sauce.

wine: Ruffino - Pinot Grigio, Pfalz, Italy

Gang Om 16.5

Simmer Mary's organic chicken breast with leeks, mushroom and baby green's shoots in Esaan style green curry. Served with steamed jasmine brown rice.

wine: St. Rey - Chenin blanc Clarksburge, Ca

Pla yang: 20

Pan seared Atlantic Salmon fillet. Topped with mild house special tamarind reduction sauce with Sauteed baby greens. Served with steamed jasmine rice

wine: Dancing Cayotes - Petite Syrah Clarksburge, Ca

Asparagus Delight 21

Panfried tiger prawns with fresh asparagus, peashoots, carrots in mild ginger, garlic and peppers soy sauce. Served with sweet chilli sauce and steamed jasmine rice.

wine: Fate - Red wine, Sierra Foothills, Ca

Dessert:

Cinnamon spiced apple springrolls 5.5

Topped with powdered sugar. Served with choice of iced cream

Cocktail

Ginger Eclipse tea 9

House infused lemongrass vodka, Muddled fresh ginger and brown sugar, Kombucha and topped with House blend blue butterfly lemongrass tea and lemon juice.

Items indicate = gluten free = vegan by request only

(Some Items May be Substituted for Additional Charge)

Vegan Special

Samosas 8.5

Golden fried pastries filled with savory curried potatoes, peas and carrots. Served with sweet chillie plum sauce.

Spicy fried tofu 8.5

Golden fried breaded tofu with rice flour, tossed in spicy garlic chilli soy sauce with lemongrass, ginger, garlic and fresh Thai basil.

Roasted beets and arugula salad 10.5

Roasted golden and red beets, baby arugula and rainbow carrots. Topped with tangy spicy coconut milk dressing with roasted rice croutons and pomegranate seeds.

Add lobster meat add 4

Add organic tofu add 2.5

Dessert:

Mango sweet rice 6.5

Classic Thai dessert: Fresh mango with sweet sticky rice and coconut whipped cream.

Special Drinks

Kombucha by Zeal 5

Nitro Coffee 5

French press Coffee 5

Capuccino 4.5

Latte 4.5

Espresso 4

Coffee provided by Chocolate Fish coffee

Blue butterfly lemongrass tea 5

House blend blue butterfly lemongrass tea, lemon slightly sweetened with raw sugar.

Craft beers on tap 5 - 6.5

Please inquire about our six different taps of craft beers, change seasonally.

House Wines:

Lenz Moser Gruner Veltliner, 6.5/g, 14/ hf. carafe

Dancing Cayote, Petite Sirah 7/g, 15/ hf. carafe
Clarksburg, Ca