

Appetizers

ISAAN SAUSAGE 8.5

Classic north-eastern Thailand appetizer.

GRILLED PORK BUTT 9.5

Garlic and cilantro marinade.

SUMMER ROLL 8.5

Shrimp, vermicelli rice noodles, fresh herbs wrapped in wafer-thin rice paper.

CHICKEN SATAY 10.5

With peanut sauce and cucumber salad.

LEAF-WRAPPED SAVORY NIBBLES [miang-kham] 9.5

Shrimp, spinach leaves, ginger, peanuts, lemon skin, chilis, grated coconut, and minced shallots w/ tamarind caramel.

MUSSELS WITH LEMONGRASS 11

Kaffir, lemongrass, basil, and herb-seasoned broth served with chili sauce.

CRISPY CRAB & SHRIMP ON SOY PAPER [hoy-jo] 10.5

Crab meat & shrimp, coriander root, water chestnuts, and white wine served with sweet & sour sauce.

SALMON KHAM WAN 13

Salmon sashimi, crunchy broccoli and carrot batons, served with zesty Thai chili-lime dipping sauce.

ALMOND TOFU 8.5

Fried and served with sweet and spicy sauce.

FROG LEGS 9.5

Fried with garlic and black pepper sauce.

PORK BELLY 9

Slow braised with Thai herbs.

CRISPY FRIED EGG ROLLS 6.5

Cabbage, carrots, celery, and shitake mushrooms.

TOFU FRIES 5.5

Served with sweet & sour sauce topped with ground peanuts.

EDAMAME with curried salt 5

Curries

Served with steamed jasmine white or unmilled brown rice.

BEEF PANANG CURRY 14

Beef slow-cooked in spicy coconut milk curry.

BRAISED LAMB SHANK IN MASSAMAN CURRY 17

Lamb shank and peanut simmered in a rich coconut spicy curry.

GREEN CURRY OF GREENS & TOFU 12.5

String beans, bell pepper, bamboo shoots and seasonal vegetables in spicy green curry.

KAENG PHED PED YANG 17

Roasted duck in red curry with pineapple, cherry tomatoes, lychee, and Thai basil.

CRAB CURRY [num-ya-talay] 17.5

*Only served spicy. Quantity limited daily. Southern region dish made famous in Phuket. Crab meat and white fish, fresh homemade curry paste.

Summer Buffalo Wings

\$9 with a choice of sauce

GARLIC & BLACK PEPPER SWEET & TANGY

Soups

SPICY & SOUR CHICKEN SOUP [tom-yum] 7.5

Kaffir leaves, galangal, chilis, lime juice, and tomatoes.

SPICY COCONUT MILK CHICKEN SOUP [tom-kha] 7.5

Coconut milk, lime leaves, galangal, chilis, and cilantro.

VEGETABLE DUMPLING SOUP 7

Vegetarian dumplings in clear vegetable soup.

Salads

THAI BEEF SALAD WITH NOODLE & MANGO 14.5

Grilled rib eye, cashew nuts, mango, tomatoes, mint and spicy dressing.

BURMESE TEA LEAF SALAD 11.75

Homemade pickled tea leaves, peanuts, cashew nuts, pumpkin seeds, sunflower seeds, dried shrimp, tomatoes, fried garlic, sesame seeds, and lettuce.

GREEN PAPAYA & SHRIMP SALAD [som-tum] 10.5

Shrimp, roasted peanuts, tomatoes, string beans, chilis, and palm sugar with spicy lime juice dressing.

GREEN SALAD WITH PEANUT DRESSING 8

Cucumber, tomatoes, broccoli, pineapple, onion, bell peppers, and shallots with peanut dressing.

SPICY SEAFOOD SALAD 16

Shrimp, scallops, sole, squid, green mussels, glass noodle, tomatoes, onions, celery with spicy lime dressing.

NAM TOK NEUA 14

Marinated grilled ribeye mixed with fish sauce, lime juice, chili flakes, toasted rice, green onions, shallots, and mint leaves.

Noodles

PHO BEEF NOODLE SOUP 12

Slices of filet mignon with rice noodles.

SPICY SHRIMP & CHICKEN NOODLE SOUP 12

Shrimp and minced chicken, shrimp balls, string beans, peanuts, and bean sprouts.

PAD THAI 12.5

Shrimp, chicken, tofu, egg, bean sprouts, scallions, peanuts.

PAD SEE U 11

Chicken, egg, broccoli, soy sauce and flat rice noodles.

BRAISED SHORT RIBS W/ VERMICELLI NOODLES 18

Slow-braised in Thai bouquet garni, carrot, and scallions.

VEGETARIAN NOODLE SOUP 9

With tofu and mixed vegetables.

NOODLES & GRILLED PORK BUTT 17

Egg noodles served with Tom Yum soup on the side.

CHICKEN DRUNKEN NOODLES 11

Served with vermicelli, hard boiled egg, fresh and Flat rice noodles, chicken, basil leaves, bell pepper, onions, and pickled vegetables.

CURRY NOODLE 13 (sub w/ salmon 17)

Northern Thai yellow curry, egg noodles, chicken, red shallots, fried onions, pickled chinese mustard and turmeric.

GARLIC CHICKEN NOODLE 12

Stir-fried chicken with fresh garlic and black pepper, served with egg noodles and bok choy.

Summer Canteen Specialties

RIBEYE & STRING BEANS 17.5

Stir fried with garlic.

SPICY SEAFOOD 17

Scallops, shrimp, sole, green mussel, squid, Thai herbs, chilis, peppers, with house spicy sauce and steamed rice.

THE NOT-SO-ORDINARY ORANGE CHICKEN 12

Chicken breast that is tender inside, crisp outside. Served with steamed vegetables and steamed rice.

GARLIC SHRIMP 16.5

Stir-fried shrimp with fresh garlic and black pepper. Served with steamed vegetables.

HONEY WALNUT SHRIMP 17

Crispy battered shrimp tossed in creamy sauce accompanied by glazed walnuts.

LARB SALMON 16

Lemongrass salad with salmon, mint leaves, lime and chili, served with steamed rice.

RIBEYE STEAK WITH SPICY BASIL 21.5

With peppercorn sauce and seasonal vegetables.

SPICY FRIED RICE 12

Chicken, bell peppers, onions, chilis and basil leaves.

BLACK PEPPER GARLIC SOLE 15

Stir-fried sole with fresh garlic, black pepper, and string beans.

SUMMER FRIED RICE 13

Shrimp, chicken, pineapple, curry powder, raisins, peppers, cashew nuts, egg and onions.

SPICY BASIL LEAVES WITH MINCED CHICKEN 13.5

Thai chilis, basil leaves, onions, eggplant and egg over easy.

CASHEW NUT CHICKEN 13

Bell pepper, onion, roasted chili served with rice.

GRILLED CHICKEN & SOM TUM 17.5

Half chicken marinated Thai style served with papaya salad and sticky rice.

SALMON TERIYAKI 17

Comes with steamed vegetables and steamed rice

Lunch Sets

With egg roll, soup or salad and a choice of jasmine white or unmilled brown rice (*except Pad Thai)

VEGETABLE STIR FRY (choice of meat) 10.5

ORANGE CHICKEN 11

PAD THAI CHICKEN* 11

GREEN CURRY TOFU 11

MUSSAMUN LAMB 15

CHICKEN SATAY 10.5

PANANG BEEF 11

Sides & Greens

MIXED VEGETABLE STIR FRY 8

BROCCOLI GARLIC SAUCE 8

EGGPLANT GRA-POW 8

ROTI (Asian pita bread) 4

JASMINE WHITE RICE 2.75

UNMILLED BROWN RICE 3.5

STICKY RICE 3.5

Wines

White

COTTONWOOD CREEK Organic White, CA 7 23

CARMENET Chardonnay, CA 8 26

BALLETTO Chardonnay (unoaked), Russian River 11 39

CEDAR BROOK Sauvignon Blanc, CA 9 33

BALLETO Pinot Gris, Russian River 10 35

FOREST GLEN Riesling, CA 7 23

Red

RARE EARTH Cabernet Sauvignon, CA 9 32

COTTONWOOD CREEK Organic Red Blend, CA 7 23

DOMAINE NAPA Cabernet Sauvignon, Napa 10 35

SUMMERS ESTATE

Cabernet Sauvignon, Calistoga Napa (B) 44

HARLOW RIDGE Pinot Noir, Lodi CA 8 27

SUMMERS ESTATE Charbono, Calistoga Napa (B) 45

SANGRIA, Spain (G) 7

Sparkling & Rosé

VEUVE DU VERNAY Brut, France 10 35

SALMON CREEK Brut, CA 6 22

SABLES D'AZUR Rosé, France 9 32

MIMOSA (G) 6

Sparkling wine with orange juice. Enjoy it by a carafe for \$12

Beers

Draft

LOST COAST TANGERINE WHEAT 7

ALLAGASH WHITE 7

VERDUGO WEST GIGIL RICE LAGER 7

ANDERSON VALLEY HOP OTTIN' IPA 7

NORTH COAST SCRIMSHAW PILSNER 7

BOOMTOWN BALGIAN PALE ALE 8

Bottle

AFFLIGEM BLONDE ALE 7

WEIHENSTEPHANER HEFE 7

UNIBROU LA FIN DU MONDE TRIPEL 8

HITACHINO NEST WHITE ALE 10

SINGHA LAGER 6

Sakes

SHO CHIKU BAI Hot Sake 9

Soft Drinks

THAI ICED TEA \ THAI ICED COFFEE 3.5

YOUNG COCONUT (in an actual coconut) 5

LEMONADE 3

VIRGIN MOJITO 4

GINGER LEMONADE SODA 3.5

ICED GREEN TEA 3.5

ACQUA PANNA \ SAN PELLEGRINO 3.5

COKE \ SPRITE \ DIET COKE 2.95

PASSION FRUIT ICED TEA (unsweeten) 2.95

COFFEE 3

HOT TEA (jasmine \ green \ chamomile) 3

ORANGE JUICE 3.5

Desserts

MANGO STICKY RICE (seasonal) 9

FRIED BANANA 7

With coconut flakes

ICE CREAM 7

Coconut / Green Tea

THAI-TEA CRÈME BRÛLÉE (dine-in only) 8