

# summer

## C A N T E E N

### Appetizers

- ISAAN SAUSAGE 13**  
Classic north-eastern Thailand appetizer.
- GRILLED PORK BUTT 14**  
Garlic and cilantro marinade.
- SUMMER ROLL 12.5**  
Shrimp, vermicelli rice noodles, fresh herbs wrapped in wafer-thin rice paper.
- CHICKEN SATAY 15**  
With peanut sauce and cucumber salad.
- MUSSELS WITH LEMONGRASS 17**  
Kaffir, lemongrass, basil, and herb-seasoned broth served with chili sauce.
- LEAF-WRAPPED SAVORY NIBBLES 14**  
[ miang-kham ]  
Shrimp, spinach leaves, ginger, peanuts, lemon skin, chilis, grated coconut, and minced shallots with tamarind caramel.
- CRISPY CRAB & SHRIMP ON SOY PAPER 16**  
[ hoy-jo ]  
Crab meat and shrimp, water chestnuts, coriander root, and white wine served with sweet and sour sauce.
- SALMON KHAM WAN 17**  
Salmon sashimi, crunchy broccoli, and carrot batons, served with zesty Thai chili-lime dipping sauce.
- GREEN CURRY DUMPLING 12** NEW  
Steamed vegetable dumpling w/ green curry sauce.
- ROTI WITH GREEN CURRY 14** NEW  
Asian pita bread w/ green curry sauce.
- FRIED CALAMARI 17** NEW  
Breaded, fried and served with chili lime sauce and sweet & sour sauce.
- ALMOND TOFU 12**  
Fried and served with sweet and spicy sauce.
- FROG LEGS 15**  
Fried with garlic and black pepper sauce.
- PORK BELLY 14**  
Slow braised with Thai herbs.
- CRISPY FRIED EGG ROLLS 11**  
Cabbage, carrots, celery, and shitake mushrooms.
- TOFU FRIES 8**  
Served with sweet & sour sauce topped with ground peanuts.
- EDAMAME with curried salt or garlic sauce 7**

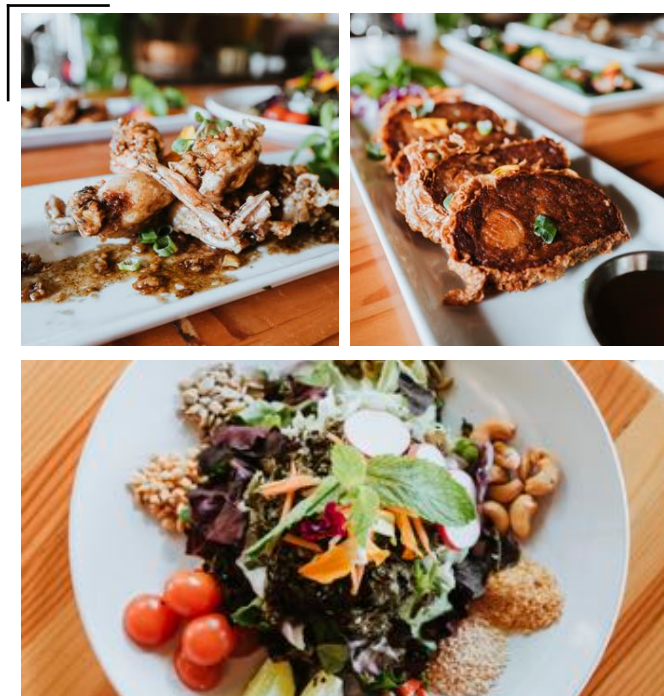


Our spiciness is authentic. Vegetarian and gluten-free available upon request. Not all ingredients are listed. Please inform us of any food allergies. Prices are subject to change.

Find us on:   

### Soups

- SPICY & SOUR CHICKEN SOUP 11**  
[ tom-yum ]  
Kaffir leaves, galangal, chilis, lime juice, and tomatoes.
- SPICY COCONUT MILK CHICKEN SOUP 11**  
[ tom-kha ]  
Coconut milk, lime leaves, galangal, chilis, and cilantro.
- VEGETABLE DUMPLING SOUP 9**  
Vegetarian dumplings in clear vegetable soup.
- SEAFOOD TOM-YUM / TOM-KHA 23**  
Mussels, sole, shrimp, squid, and scallop.



### Salads

- THAI BEEF SALAD WITH NOODLE & MANGO 20**  
Grilled rib eye, cashew nuts, mango, tomatoes, mint and spicy dressing.
- BURMESE TEA LEAF SALAD 16**  
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 ] 15**  
Shrimp, roasted peanuts, tomatoes, string beans, chilis, and palm sugar with spicy lime juice dressing.
- GREEN SALAD WITH PEANUT DRESSING 12**  
Cucumber, tomatoes, broccoli, pineapple, onion, bell peppers, and shallots with peanut dressing.
- SPICY SEAFOOD SALAD 23**  
Shrimp, scallops, sole, squid, green mussels, glass noodle, tomatoes, onions, celery with spicy lime dressing.
- NAM TOK NEUA 19**  
Marinated grilled ribeye mixed with fish sauce, lime juice, chili flakes, toasted rice, green onions, shallots, and mint leaves.
- CUCUMBER SALAD 10** NEW  
Sliced cucumber and sesame with vinegar dressing.

## Curries

Served with steamed jasmine white or unmilled brown rice.

### BEEF PANANG CURRY 19

Beef slow-cooked in spicy coconut milk curry.

### BRAISED LAMB SHANK IN MASSAMAN CURRY 21

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

### GREEN CURRY OF GREENS & TOFU 17

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

### YELLOW CURRY WITH CHICKEN & POTATO 18

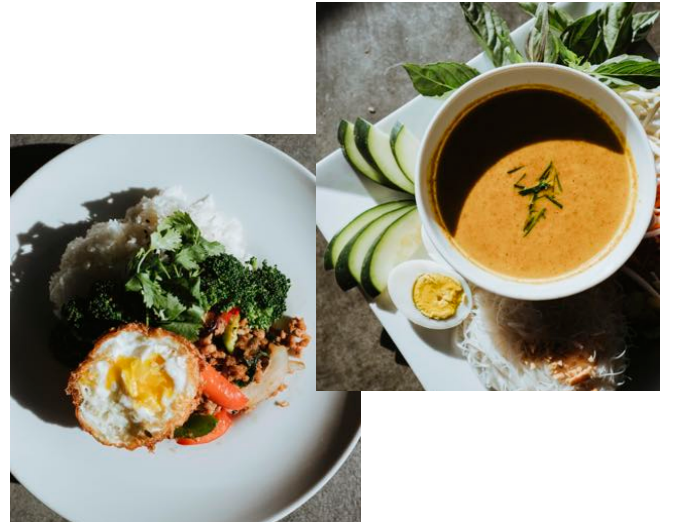
NEW

### KAENG PHED PED YANG 22

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

### CRAB CURRY [ num-ya-talay ] 23

\*Only served spicy. Quantity limited daily. Southern region dish made famous in Phuket. Crab meat and white fish, fresh homemade curry paste. Served with vermicelli, hard boiled egg, and fresh and pickled vegetables.



## Noodles

### PHO BEEF NOODLE SOUP 17

Slices of filet mignon with rice noodles.

### SPICY SHRIMP & CHICKEN NOODLE SOUP 16.5

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

### PAD THAI 16.5

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

### PAD SEE U 16

Flat rice noodles, chicken, egg, broccoli, and soy sauce.

### PAD WOON SEN 16.5

NEW

Stir-fried chicken with egg, celery, tomato, onion, and glass noodles.

### VEGETARIAN NOODLE SOUP 13

With tofu and mixed vegetables.

### NOODLES & GRILLED PORK BUTT 23

Egg noodles served with Tom Yum soup on the side.

### CHICKEN DRUNKEN NOODLES 16

Flat rice noodles, chicken, egg, basil leaves, bell pepper, and onions.

### CURRY NOODLES 17 (sub w/ salmon 22)

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

### GARLIC CHICKEN NOODLES 16.5

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

## Summer Canteen Specialties

The following dishes, except \*, are served with steamed jasmine white or unmilled brown rice.

### RIBEYE & STRING BEANS 22

Stir fried with garlic.

### SPICY SEAFOOD 23

Scallops, shrimp, sole, green mussels, squid, Thai herbs, chilis, peppers, with house spicy sauce.

### THE NOT-SO-ORDINARY ORANGE CHICKEN 16

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

### GARLIC SHRIMP 21

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

### HONEY WALNUT SHRIMP 21

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

### LARB CHICKEN 18 (sub w/ salmon 22)

Lemongrass salad with minced chicken, mint leaves, lime and chili.

### RIBEYE STEAK WITH SPICY BASIL 28

With peppercorn sauce and seasonal vegetables.

### BLACK PEPPER GARLIC SOLE 21

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

### \* CHICKEN RICE 18.75

NEW

Poached white meat chicken, steamed seasoned rice, and cucumber. Served with spicy ginger sauce.

### GRILLED PORK BUTT RICE BOWL 18.5

NEW

Served with cucumber salad.

### \* SUMMER FRIED RICE 17.5

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

### \* SPICY FRIED RICE 16.5

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

### \* THAI FRIED RICE CHICKEN 16.5

Chicken, tomatoes, green onion, white onion and egg.

### SPICY BASIL LEAVES WITH MINCED CHICKEN 17.5

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

### CASHEW NUT CHICKEN 17

Bell pepper, onion, roasted chili.

### \* GRILLED CHICKEN & SOM TUM 24

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

### SALMON TERIYAKI 22

Comes with steamed vegetables.

# IMPOSSIBLE

## Plant-Based Meat

- SPICY BASIL LEAVES IMPOSSIBLE** 18.5  
Thai chilis, garlic, basil leaves, onions, eggplant, bell peppers, and egg over easy.
- DRUNKEN NOODLES IMPOSSIBLE** 17.5  
Ground Impossible meat, egg, bell peppers, chilis, onions, and flat rice noodles.
- IMPOSSIBLE STRING BEANS GARLIC** 18.5  
Deep fried Impossible meat stir fried with garlic sauce.
- IMPOSSIBLE TERIYAKI** 18.5  
Pan grilled Impossible meat, steamed broccolis, carrots, and teriyaki sauce.
- CASHEW NUTS IMPOSSIBLE** 17.5  
Ground Impossible meat stir fried with garlic, bell pepper, onions, and roasted chili.
- SPICY FRIED RICE IMPOSSIBLE** 17.5  
Ground Impossible meat, bell peppers, onions, and chilis.
- PAD SEE U IMPOSSIBLE** 17.5  
Ground Impossible meat, egg, broccoli, soy sauce, and flat rice noodles.
- NAM TOK IMPOSSIBLE** 18  
Pan grilled Impossible meat, fish sauce, lime juice, chili flakes, toasted rice, green onions, shallots, and mint leaves.

## Summer Buffalo Wings

with a choice of sauce

- GARLIC & BLACK PEPPER** 15  
**SWEET & TANGY** 15

## 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) 15.5  
**ORANGE CHICKEN** 16.5  
**PAD THAI CHICKEN\*** 16.5  
**GREEN CURRY TOFU** 16.5  
**MUSSAMUN LAMB** 18.5  
**CHICKEN SATAY** 16.5  
**PANANG BEEF** 18.5

## Sides & Greens

- MIXED VEGETABLE STIR FRY** 13  
**BROCCOLI GARLIC SAUCE** 13  
**EGGPLANT GRA-POW** 13  
**ROTI** (Asian pita bread) 7  
**JASMINE WHITE RICE** 4  
**UNMILLED BROWN RICE** 4.5  
**STICKY RICE** 4.5

## Desserts

- MANGO SWEET STICKY RICE** (seasonal) 13  
**SWEET STICKY RICE** with coconut ice cream 13  
**FRIED BANANA** with coconut flakes 12  
**ICE CREAM** Coconut / Green Tea 10  
**THAI-TEA CRÈME BRÛLÉE** (dine-in only) 13

## Wines

### White

- COTTONWOOD CREEK** Organic White, CA 9 (G) 30 (B)  
**CARMENET** Chardonnay, CA 12 (G) 42 (B)  
**BALLETTO** Chardonnay, Russian River 14 (G) 47 (B)  
**CEDAR BROOK** Sauvignon Blanc, CA 12 (G) 42 (B)  
**BALLETTO** Pinot Gris, Russian River 13 (G) 45 (B)  
**BLUE FIN** Riesling, CA 11 (G) 45 (B)

### Red

- RARE EARTH** Cabernet Sauvignon, CA 12 (G) 45 (B)  
**COTTONWOOD CREEK** Organic Red Blend, CA 9 (G) 30 (B)  
**RUTHERFORD VINTERS** Cab Sauv, Napa 14 (G) 49 (B)  
**MONTPELLIER** Merlot, CA 13 (G) 47 (B)  
**HARLOW RIDGE** Pinot Noir, Lodi CA 11 (G) 40 (B)  
**SANGRIA** Spain 11 (G)

## Sparkling & Rosé

- VEUVE DEVIENNE** Brut, France 13 (G) 45 (B)  
**SALMON CREEK** Brut, CA 9 (G) 42 (B)  
**SABLES D'AZUR** Rosé, France 12 (G) 44 (B)  
**MIMOSA** 6 (G)

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



## Beers

### Draft

- LOST COAST TANGERINE WHEAT** 12  
**ALLAGASH WHITE** 11  
**TRUSTWORTHY WEST GIGIL RICE LAGER** 12  
**ALMANAC IPA** 11  
**NORTH COAST SCRIMSHAW PILSNER** 11  
**BOOMTOWN BELGIAN PALE ALE** 12

### Bottle

- WEIHENSTEPHANER HEFE** 11  
**UNIBROUE LA FIN DU MONDE TRIPEL** 12  
**HITACHINO NEST WHITE ALE** 13  
**SINGHA LAGER** 10  
**SAPPORO** 11

## Sake

- SHO CHIKU BAI** Hot Sake 12

## Soft Drinks

- THAI ICED TEA \ THAI ICED COFFEE** 3.75  
**YOUNG COCONUT** (in an actual coconut) 6  
**LEMONADE** 3.5  
**VIRGIN MOJITO** 4.5  
**GINGER LEMONADE SODA** 4  
**ICED GREEN TEA** 3.5  
**ACQUA PANNA \ SAN PELLEGRINO** 4.5  
**COKE \ SPRITE \ DIET COKE** 3.25  
**PASSION FRUIT ICED TEA** (unsweeten) 3.25  
**COFFEE** 3.5  
**HOT TEA** (jasmine \ green \ chamomile) 3.5  
**ORANGE JUICE** 3.95

(G) = Glass / (B) = Bottle