

Please no substitutions. Substitutions will be charged extra depending on your request.

Appetizers

- ^ **Bo Pia Todd (Thai Spring Rolls)** \$7.95
Deep-fried wrapper stuffed with vegetables and bean thread noodles. Served with plum sauce.
- Pot stickers (Chicken with vegetables)**
Served with a spicy vinegar soy sauce.
4 pieces / 8 pieces \$4.95 / 7.95
- ^ **Corn Cakes** \$6.95
Deep fried golden brown sweet yellow corn cakes blended with Thai tempura. Served with a sweet chili, cucumber, peanut and cilantro dipping sauce.
- ^ **Vegetable Pancakes** \$8.95
Chinese chives and carrots with a mildly spicy vinegar soy sauce.
- Tasty Thai Chicken Wings** \$9.95
Fried chicken wings tossed with Thai herbs and spicy sweet and sour sauce.
- ^ **Tasty Thai Fried Tofu** \$8.95
Deep-fried tofu tossed with Thai herbs and spicy sweet and sour sauce.
- Coconut Prawns** \$8.95
Prawns and coconut served with a plum sauce.
- Cream Cheese Rolls** \$7.95
Crispy cream cheese and veggie rolls served with spicy sweet and sour dipping sauce.
- Satay Appetizer** \$9.95
4 barbequed skewers of chicken breast. Served with Thai curry peanut sauce and cucumber salad.
Add additional skewer \$2.50
- Fresh Salad Rolls** \$7.95
Rice noodle sheet wrapped with fresh lettuce, bean sprouts, carrots and rice noodles. Served with plum sauce and chopped peanuts.

Salads

- ^ **Cucumber Salad** \$5.95
Cucumbers, shredded carrots and red onions with Tasty Thai's salad dressing.
- ^ **Som Tom Cabbage** \$5.95
Shredded green cabbage, tomatoes and chopped peanuts with chili lime dressing.
- ^ **Som Tom Green Papaya** \$9.95
Shredded fresh green papaya, shredded carrots, tomatoes, green beans and chopped roasted peanuts tossed with chili lime juice.
- ^ **Yum Salad Kai - Chicken or Organic Tofu** \$10.95
Your choice with roasted rice, roasted peanuts, red cabbage, green cabbage, cilantro, green onions and Pismai's Thai salad dressing. Served over jasmine or brown rice.
- ^ **Larp Voon Sein (Glass Noodle Salad)**
Bean thread noodles tossed with your choice and onions, cucumbers, tomatoes, roasted peanuts, mint leaves, cilantro, green onions, roasted rice powder and chili tamarind lime sauce. Served Thai style at room temperature with jasmine rice.
Chicken, Organic Tofu or Tempeh \$10.95
Prawns \$12.95
- Z **Spicy Beef or Chicken Salad** \$12.95
Sliced charcoal-broiled tri-tip beef or chicken tossed with crisp lettuce, roasted rice, cucumber, tomatoes, red onions, organic spring mix and chili lime juice garnished with fresh cilantro and mint. Served with jasmine rice.
- Laarp**
A light and refreshing traditional dish. Your choice with chili tamarind lime juice, roasted rice powder, sweet red onions, cilantro, mint (in season) and cabbage. Served with jasmine rice.
Chicken, Organic Tofu or Tempeh \$9.95
Beef or Pork \$10.95
Prawns \$12.95

^ **Vegan and Vegetarian. Please let your server know if you don't want eggs.**

Spicyness: Mild, Medium, Hot or Extra Hot

Please no substitutions. Substitutions will be charged extra depending on your request.

Soups

^ Thom Kha Soup

Chicken broth with creamy coconut milk, mushrooms, onions, tomatoes, lemon grass, galangal root, chili, lime juice and cilantro. Served with jasmine or brown rice.

Chicken, Organic Tofu or Tempeh	\$10.95
Beef or Pork	\$11.95
Prawns	\$13.95
Seafood Combo	\$15.95

Z Tom Yum

Thai spicy and sour soup. Chicken broth with mushrooms, Thai chili, onions, tomatoes, chili lime sauce, cilantro and kaffir leaves. Served with jasmine or brown rice, or rice noodles.

Chicken, Organic Tofu or Tempeh	\$10.95
Beef or Pork	\$11.95
Prawns	\$13.95
Seafood Combo	\$15.95

Hot and Sour Soup

Veggie broth, Shiitake mushrooms, mushrooms, egg, crushed red chillies, bamboo shoots, crushed red chili, pepper, green peas, cilantro and green onions. Chicken or Tofu.

Cup (Tofu or Chicken)	\$2.95
Small (Tofu or Chicken)	\$5.95
Large (Tofu or Chicken)	\$7.95

Pho **\$9.95**

(Beef Noodle Soup) Homemade beef broth, anise, cinnamon, sliced tender beef and rice noodles with a side dish of bean sprouts, green chili, fresh basil leaves and fresh lime.

Thai Noodle Soup

Homemade chicken broth, rice noodles, bean sprouts, cilantro and garlic oil.

Chicken, Organic Tofu or Tempeh	\$9.95
Beef or Pork	\$10.95
Prawns	\$12.95
Seafood Combo	\$14.95

Curries

Served with jasmine or brown rice.

Chicken, Organic Tofu or Tempeh \$9.95 / Beef or Pork \$10.95

Prawns or Squid \$12.95 / Seafood Combination \$14.95

^ Panang Curry

Your choice, sautéed in Panang curry sauce with coconut milk, carrots, zucchini, potatoes, green beans and fresh basil.

^ Massaman Curry

Massaman curry sauce with coconut milk, cinnamon, cardamom, potatoes, carrots, onions and roasted peanuts.

^ Red Curry

Red curry, coconut, bamboo shoots, eggplant, bell peppers and basil.

^ Green Curry

Your choice sautéed in green curry sauce with coconut milk, potatoes, zucchini, carrots, eggplant and sweet basil.

^ Yellow Curry

Creamy yellow curry sauce with coconut milk, potatoes, pumpkin, carrots, and curry leaves.

^ Pineapple Curry

Sweet, juicy pineapple cooked with red curry sauce and coconut milk, carrots, bell peppers and sweet basil.

Chicken, Organic Tofu or Tempeh	\$10.95
Beef or Pork	\$11.95
Prawns	\$13.95

^ Pumpkin Curry

Panang curry sauce with coconut milk, pumpkin, potatoes, zucchini, carrots and basil leaves. Served with jasmine or brown rice.

Chicken, Organic Tofu or Tempeh	\$10.95
Beef or Pork	\$11.95
Prawns	\$13.95

^ Vegan and Vegetarian. Please let your server know if you don't want eggs.

Spicyness: Mild, Medium, Hot or Extra Hot

Please no substitutions. Substitutions will be charged extra depending on your request.

Noodles

Chicken, Organic Tofu or Tempeh \$9.95 / Beef or Pork \$10.95

Prawns or Squid \$12.95 / Seafood Combination \$14.95

^ **Pad Thai**

Pan-fried rice noodles with Pismai's original special sauce, garlic, egg, bean sprouts, green onions, cilantro, and chopped peanuts. Served with a Thai cabbage salad.

^ **White Pad Thai**

Pan fried rice noodles with Pismai's special sauce, garlic sauce, Thai peanut sauce, egg, bean sprouts, green onions, cilantro, and chopped peanuts. Served with a Thai cabbage salad.

^ **Laad Na**

Pan-fried fresh wide rice noodles, garlic, and Chinese broccoli with a soya bean gravy.

^ **Pad See Eu**

Pan-fried fresh wide rice noodles, garlic, broccoli, sweet soy sauce and egg.

Z ^ **Drunken Noodles**

Stir-fried wide noodles with garlic, herbs, Thai chili, onions, tomatoes, bell peppers, broccoli, egg, bean sprouts and Thai hot basil.

Chicken, Organic Tofu or Tempeh **\$10.95**

Beef or Pork **\$11.95**

Prawns **\$13.95**

^ **Kow Soi (Curry Noodles - Traditional Northern Style)**

Red curry sauce, egg noodles, broccoli and bell peppers, mustard greens, bean sprouts, red onions, crispy noodles and basil leaves.

Chicken, Organic Tofu or Tempeh **\$10.95**

Beef or Pork **\$11.95**

Prawns **\$13.95**

^ **Puket Curry Noodles**

Creamy organic tomatoes, basil red curry sauce, carrots, zucchini, broccoli and red wine. Served over your choice of yakisoba or rice vermicelli noodles.

Grilled sliced chicken breast or Organic Tofu or Tempeh **\$13.95**

Prawns **\$15.95**

Fried Rice

Chicken, Organic Tofu or Tempeh \$9.95 / Beef or Pork \$10.95

Prawns or Squid \$12.95 / Seafood Combination \$14.95

^ **Kow Yum**

Basil garlic fried rice topped with fresh tomatoes, fresh mixed cabbage, cucumber, bean sprouts, basil, plum sauce, peanut sauce and Thai salsa. Served with crispy noodles and cilantro.

^ **Kow Pad (Fried Rice)**

Pan-fried jasmine rice with garlic, onions, tomatoes and eggs, garnished with fresh cucumbers, cilantro and lime.

Z ^ **Kow Pad Ga Prow**

Your choice of protein, garlic, onions, homemade chili, basil, egg, bell peppers, chilies, cilantro and lime.

Pineapple Fried Rice **\$11.95**

A delicious pineapple fried rice with jasmine rice, garlic, onions, bell peppers, basil, chicken, prawns, chunky pineapple, tumeric curry, fresh cucumbers, cilantro and lime.

Hawaiian Fried Rice **\$13.95**

A delicious seafood fried rice combination with jasmine rice, onions, bell peppers, tamarind chili paste, squid, prawns, fish nuggets, fresh cucumbers, cilantro and lime.

^ **Vegan and Vegetarian. Please let your server know if you don't want eggs.**

Spicyness: Mild, Medium, Hot or Extra Hot

Please no substitutions. Substitutions will be charged extra depending on your request.

Stir-Fried

Served with jasmine or brown rice.

Chicken, Organic Tofu or Tempeh \$9.95 / Beef or Pork \$10.95

Prawns or Squid \$12.95 / Seafood Combination \$14.95

Most of our items can be cooked without meat. Please ask your server.

^ *Stir-Fried Vegetables*

Pan-fried red and green cabbage, carrots, broccoli and mushrooms. Served with Thai curry peanut sauce.

Z ^ *Pad Prig Baikapal*

Traditional all-time Thai favorite with garlic, basil, chili herbs, bell peppers, sweet onions, broccoli and sweet basil leaves.

^ *Pad Pure Vaan (Thai Sweet and Sour)*

Cucumbers, tomatoes, pineapple, red and green bell peppers and onions in a delicious homemade sweet and sour wine sauce.

Pad Ginger

Stir-fried garlic, ginger, onions, bell peppers and mushrooms with a house garlic sauce.

Garlic Black Pepper

Stir-fried garlic, black pepper, magic herb paste, onions, steamed carrots, baby bok choy and mushrooms.

Stir-Fried

Served with jasmine or brown rice.

Chicken, Organic Tofu or Tempeh \$11.95 / Beef or Pork \$12.95

Prawns or Squid \$14.95 / Seafood Combination \$16.95

Most of our items can be cooked without meat. Please ask your server.

Z ^ *Cashew Gai*

Roasted chili, bell peppers, carrots, onions and cashews in a spicy tamarind garlic sauce.

Z ^ *Pad Prig Keane*

Homemade lemongrass chili herb paste, garlic with fresh green beans and lime leaves. Served with steamed jasmine rice.

Z ^ *Pad Phet (Stir-fried Dried Curry)*

Traditional all-time Thai favorite. Classic house sauce and herbs with bamboo shoots, bell peppers, green beans and basil. Served with jasmine or brown rice.

Z ^ *Mango Basil*

Thai chili, garlic and herbs with mango, onions, zucchini, broccoli, bell peppers and Thai basil. Served with jasmine or brown rice.

Z ^ *Spicy Eggplant*

Asian eggplant stir-fried with hot red pepper sauce, roasted Thai chili, garlic, basil and Thai seasoning. Served with jasmine or brown rice.

Z *Spicy Pork with Vegetables* \$11.95

Thinly sliced pork marinated in a spicy ginger sesame sauce with sesame seeds, garlic, onions, green onions, bell peppers and mushrooms. Served with jasmine or brown rice.

^ *Vegan and Vegetarian. Please let your server know if you don't want eggs.*

Spicyness: Mild, Medium, Hot or Extra Hot

Please no substitutions. Substitutions will be charged extra depending on your request.

BBO

Thai Honey BBQ Chicken \$10.95

BBQ chicken marinated in Thai seasoning brushed with coconut milk. Served over jasmine or brown rice with a unique homemade BBQ sauce and garnished with sesame seeds. Served with a Som Tom salad.

Chicken Satay \$10.95

3 skewers of BBQ Chicken breast marinated in Thai seasoning and coconut milk. Served with cucumber salad, peanut sauce over jasmine or brown rice.

Kow Moo Dang \$10.95

Marinated sirloin pork barbequed to perfection then thinly sliced. Served over jasmine rice with pickled young ginger, cucumbers, tomatoes, cilantro, Pismai's pork BBQ sauce and a spicy vinaigrette soy sauce.

Kai Yang Combination \$11.95

Half game hen with green papaya, sticky rice and a spicy sweet and sour dipping sauce.

Specials

Raspberry Phad Thai

Pan-fried fresh rice noodles, garlic, eggs, bean sprouts, cilantro, green onions, roasted cashews, lime and Pismai Raspberry Phad Thai sauce.

Chicken, Organic Tofu or Tempeh \$11.95

Beef or Pork \$12.95

Prawns \$14.95

^ Kow Todd Naam Sod

A delicious traditional entrée of crispy red curry rice flakes tossed with your choice, roasted Thai chili and rice powder, peanuts, fresh ginger, sweet onions, green onions and cilantro all mixed with chili-lime dressing. Served Thai style at room temperature with jasmine or brown rice.

Chicken, Pork or Organic Tofu \$12.95

Salmon Curry Sauce \$15.95

Fresh grilled salmon sautéed with garlic, bell peppers, broccoli, onions, fresh basil and creamy curry sauce. Served with Som Tom (cabbage) salad and jasmine or brown rice.

Tiger Cry \$15.95

Thinly sliced BBQ tri-tip brushed with coconut milk tossed with fresh Thai herbs, basil, mint, cilantro, sweet red onion, roasted Thai chili, roasted rice powder and chili lime dressing. Served with fresh cabbage and sticky rice.

Seafood Hot Pot \$18.95

Crispy salmon, scallops, squid, clams, mussels and prawns simmered in a homemade chili sauce with garlic, Thai herbs, onions, sweet bell peppers, basil and fresh spinach. Served with steamed jasmine rice.

Spicy Catfish \$15.95

A delicious crispy fresh water basa with homemade chili herb sauce, green peppercorn, garlic, lime leaves, bamboo shoots, onions, green beans and basil. Served with jasmine rice.

Honey Roasted Duck (available only Friday through Sunday)

Duck (either bone-in or boneless) rubbed with a blend of Thai spices and herbs, then brushed with a delicate honey and herb ginger sauce. Served on a bed of steamed baby bok-choy and garlic, along with steamed jasmine rice and an herb sauce.

Half Duck \$16.95

Whole Duck \$28.95

Orange Zest Curry Prawns \$16.95

Grilled extra large prawns marinated in tropical citrus juice, then simmered in curry orange zest sauce and Thai pickled garlic, fresh pineapple, asian pumpkin, sweet onion, carrots and sprinkled with roasted coconut flakes. Served with jasmine or brown rice.

Z Avocado Green Curry

Avocado, green beans, spinach, shredded bamboo shoots and basil in a creamy green curry sauce over noodles.

Chicken, Organic Tofu or Tempeh \$13.95

Beef or Pork \$14.95

Prawns \$16.95

Z Halibut with Lychee \$16.95

Grilled halibut and prawns simmered in a creamy, green curry sauce with lychee fruit, bamboo shoots, green beans, sweet onions, bell peppers and Thai basil. Served with jasmine or brown rice.

^ **Vegan and Vegetarian. Please let your server know if you don't want eggs.**

Spicyness: Mild, Medium, Hot or Extra Hot

Please no substitutions. Substitutions will be charged extra depending on your request.

Children
12 and under

^ **Yakisoba Noodles**

Pan-fried yakisoba noodles with broccoli.

Chicken, Organic Tofu or Tempeh **\$8.95**

Beef or Pork **\$9.95**

Teriyaki Chicken **\$8.95**

Sliced chicken breast with Pismai's homemade teriyaki sauce served over jasmine or brown rice.

Chicken Skewer with Rice **\$3.95**

Bow Tie Pasta **\$3.95**

Pasta with butter and parmesan cheese.

Side Orders

Chicken Skewer **\$2.50**

Chicken breast with Thai seasoning barbecued on a skewer.

Steamed Jasmine Rice **\$2.00**

Thai Sticky Rice **\$3.00**

Thai Brown Jasmine and Wild Rice **\$3.50**

Peanut Sauce **\$1.00**

Desserts

^ **Sweet Sticky Rice with Mangos (In Season)** **\$5.95**

Coconut Ice Cream **\$3.50**

Scoop of homemade ice cream made with tropical fruits and coconut milk.

Homemade Mango Ice Cream **\$3.50**

Coconut Ice Cream with Sweet Sticky Rice or Sweet Black Sticky Rice **\$5.95**

Homemade Coconut Ice Cream To-Go (enough for two) **\$5.95**

Homemade Mango Ice Cream To-Go **\$5.95**

Packaged in pint containers ready to take home.

Coconut Flan **\$4.95**

Coconut Custard with Sweet Sticky Rice or Sweet Black Sticky Rice **\$5.95**

Fried Bananas **\$4.95**

Fried Bananas with Coconut Ice Cream **\$5.95**

Beverages

Soft Drinks **\$1.50**

Free refills

Milk **\$1.95**

Thai Iced Tea **\$2.50**

Guava Nectar **\$1.95**

Jasmine Tea (pot) **\$1.95**

Honey Ginger Tea **\$1.95**

Thai Slushy **\$2.95**

Organic Soy Milk **\$2.50**

Italian Soda **\$1.95**

Coffee **\$1.50**

Free refills

Orange Juice **\$1.95**

Thai Iced Coffee **\$2.50**

Mango Nectar **\$1.95**

Oregon Chai Latte **\$1.95**

Hot or Cold Chrysanthemum Tea **\$1.95**

With honey

Coconut Juice **\$1.95**

Shirley Temple **\$1.95**

Bubble Tea or Coffee **\$2.95**

A wide variety of flavors available.

Please ask your server to see our beer and wine list.

^ **Vegan and Vegetarian. Please let your server know if you don't want eggs.**

Spicyness: Mild, Medium, Hot or Extra Hot