

# DINNER MENU

## Appetizers

\$7.99 unless listed

- Thai Egg Rolls (2)** - Crispy fried rolls made with minced pork, cabbage, bean-thread noodles, carrots, and Thai seasonings. Served with sweet pineapple chili sauce. **\$3.99**
- Vegetarian Egg Rolls (2)** - Crispy fried rolls made with cabbage, bean-thread noodles, carrots, and Thai seasonings. Served with sweet pineapple chili sauce. **\$3.99**
- Spring Rolls (2)** - Freshly rice-paper wrapped rolls containing lettuce, carrots, shrimp, pork, cilantro, rice noodles. Served with a side of hoisin based dipping sauce topped with crushed peanuts. **\$4.99**
- Vegetarian Spring Rolls (2)** - Freshly rice-paper wrapped rolls containing lettuce, carrots, fried tofu, cilantro, and rice noodles. Served with a side of hoisin based dipping sauce topped with crushed peanuts. **\$4.99**
- Satay (Beef or Chicken Skewers) (4)** - Marinated in specialty Thai spices and coconut milk. Served with peanut sauce.
- Tod Mun Gai/Pla/Goong (Chicken or Fish or Shrimp Cakes) (5)** - Minced choice of protein cakes mixed with green beans, curry paste, Thai spices and deep fried. Served with sweet chili sauce or cucumber relish sauce.
- Seafood Sausages (5)** - Fried soy casing stuffed with a medley of minced shrimp, crab, and pork. Served with sweet chili sauce.
- Crispy Tofu** - Deep fried bean curd wedges. Served with sweet pineapple chili sauce and crushed peanuts.
- Rainbow Shrimp Rolls** - Deep fried minced shrimp, crab, and pork wrapped in seaweed. Served with sweet chili sauce.
- Pakha's Shrimp** - Large shrimp (3) wrapped in eggroll wrapper, fried along with a variety of battered vegetables. Served with sweet chili sauce. **\$9.99**
- Larb Gai/Neua/Mou (Minced Chicken or Beef or Pork)** - Chopped to order a fine mince, rice powder, red onions, cilantro, scallions, citrus. Served on top of lettuce.
- Yum Gai/Neua/Mou/Pla Meuk/Goong (Sliced Chicken or Beef or Pork or Squid or Shrimp Salad)** - Gently cooked choice of protein seasoned with smoked chili paste, citrus dressing, scallions, cilantro, red onions, Thai seasonings. Served on top of lettuce. **\$10.99**
- Yum Talay (Seafood Salad)** - A combination of cooked shrimp, squid, scallops, and mussels Thai seasoned with smoked chili paste, citrus dressing, scallions, red onions, cilantro on top of a bed of lettuce. **\$10.99**
- Yum Woon Sen (Glass Noodles Salad)** - Clear bean-thread noodles tossed with cooked shrimp, thinly sliced chicken, smoked chili paste, citrus dressing, red onions, scallion, cilantro. Served on top of lettuce. **\$10.99**
- Steamed Mussels with Basil** - Pot of steamed mussels with basil and other Thai aromatics. **\$10.99**
- Ka-nom Jeeb (Thai Dumplings) (5)** - Steamed and stuffed with pork, shrimp, crabmeat water, chestnuts, seasonings and topped with a carrot. Served with sweet soy sauce for dipping.
- Som Tum (Papaya Salad)** - Shredded green papaya salad, roasted peanuts, green beans, garlic, tomatoes, in a spicy lime dressing.
- Thai Slaw** - Fresh shredded cabbage, cilantro, carrots, peanuts, with a Thai house dressing.
- Yum Apple Salad** Thick slices of sweet green apples, cooked shrimp and tender slices of chicken, cashew nuts, sweet bell peppers, in a light honey dressing.

## Soups

Small-\$6.99 Large-\$7.99

- Tom Yum Goong/Gai (Lemongrass Soup)** (Shrimp or Chicken) - A tasty combination of sweet, sour, and spice containing kaffir lime leaves, galangal, fresh mushrooms, lemongrass, cilantro and lime juice.
- Tom Kha Goong/Gai (Coconut Soup)** (Shrimp or Chicken) - Whole Shrimps or slices of chicken breast in coconut milk, also containing fresh mushrooms, lime leaves, galangal and thinly sliced scallions and cilantro.
- Pakha's Seafood Soup** - Our seafood combination: shrimp, scallops, mussels, and squid with galangal, kaffir lime, in a lemongrass citrus broth, topped with fresh mushrooms, scallions, and cilantro.
- Poh Tak Soup (Hot and Sour Soup)** - A combination of seafood, lemon grass, basil leaves, tomatoes, and fresh mushrooms.
- Won Ton Soup** - Thai style with napa cabbage, slices of marinated pork and dumplings filled with minced pork.
- Tofu Soup** - Fresh cubed bean curd with an array of vegetables: broccoli, snow peas, carrots, zucchini, napa cabbage; in broth.

## Specialty Entrees – All served with a side of white jasmine rice.

- Pakha's Cinnamon Roasted Beef** - Slices of eye round steak with a variety of Thai herbs in a cinnamon, 5-spice broth. **\$15.99**
- Pakha's Cinnamon Roasted Chicken** - Half a chicken roasted with a variety of Thai herbs in a cinnamon, 5-spice broth. **\$15.99**
- Honey Roasted Duck** - Tender sliced of breaded duck simmered in traditional Thai gravy sauce, topped with julienne shitake mushrooms, carrots, ginger, and sweet onions. **\$19.99**
- Roasted Jumbo Shrimp with Bean Thread Noodles** - Jumbo shrimp with glass noodles roasted in a soy brown sauce and topped with lumped crabmeat. Comes with a side of sweet thin chili sauce. **\$19.99**
- Deep Sea** - A medley of seafood: shrimp, scallop, mussels, squid; in a light-yellow curry sauce and variety of vegetables: napa cabbage, sweet onions, snow peas, carrots, scallions; topped with thin slices of celery. **\$20.99**
- Spicy Eggplant** - Sliced eggplant, sautéed ground pepper, basil, and a savory garlic sauce. **\$12.99**
- Pad Pov Sian** - A combination of chicken, beef and shrimp all stir-fried with napa cabbage, sweet onions, scallions, snow peas, carrots, celery, bean-thread noodles in a garlic brown Thai sauce. **\$18.99**
- Veggie Delight** - Fresh carrots, broccoli, cabbage, napa cabbage, cauliflower, zucchini, snow peas, green beans, baby corn, and tofu all stir-fried in a brown sauce with Pakha's own blend of Thai seasonings. **\$15.99**

**Choice of: Vegetables or Tofu or Beef or Chicken or Pork - \$15.99**

**Choice of: Shrimp or Scallop or Squid or Mussels - \$18.99**

**Choice of: Seafood Combination or Meat Combination - \$20.99**

## Entrees – All served with a side of white jasmine rice.

- Pad Puk (Stir Fried Mixed Vegetables)** - Fresh carrots, broccoli, cabbage, napa cabbage, cauliflower, zucchini, snow peas, green beans, baby corn, and mushrooms all stir-fried in a brown sauce with Pakha's own blend of Thai seasonings.
- Pad Broccoli** - Fresh broccoli and carrots stir-fried in a brown sauce along with Thai seasonings.
- Pad Bean Sprouts** - Fresh bean sprouts, carrots, and scallions stir-fried in a tasty light garlic oil sauce.
- Pad Cabbage** - Stir fried fresh cabbage in a light brown garlic sauce and Thai seasonings.
- Pad Snow Peas** - Stir fried fresh snow peas, sliced carrots in a light brown garlic sauce with Thai seasonings.
- Pad Ka Pao (Stir Fried Basil Leaves)** - Fresh Thai basil, scallions, sweet onions, mushrooms, bell peppers in a brown sauce along with Thai seasonings.
- Pad Asparagus Special** - Fresh asparagus and sliced carrots stir-fried in a light garlic sauce along with Thai seasonings.
- Pad Spicy Garlic** - Fresh slices of carrots, broccoli florets in garlic sauce, garnished with crispy fried garlic pieces.
- Pad Oyster Sauce** - An umami rich brown sauce that is then stir-fried with sweet onions, scallions, fresh mushrooms, and a light amount of oil with fresh minced garlic.
- Pad Pepper Steak** - Fresh sweet onions, scallions, mushrooms, bell peppers, diced tomatoes and Thai seasonings stir-fried in a brown sauce.
- Pad Sweet and Sour** - Fresh sweet onions, bell peppers, diced pineapple, cucumbers, and diced tomatoes in a red tangy sauce. This dish cannot be made Gluten Free.
- Pad Pa Ram Long Song** - Stir-fried with yellow curry sauce, set on top of a bed of broccoli, and topped with specialty peanut sauce.
- Pad Prik Khing** - Fresh green beans in smoky curry paste.
- Pad Prik Pao** - Fresh bell peppers, sweet onions, scallions, and basil leaves stir-fried in a smoky Thai chili curry sauce.
- Cashew Nuts** - Battered and fried choice of protein stir-fried in house made sweet and sour red sauce, roasted cashew nuts, Thai seasonings, sliced carrots and scallions. This dish cannot be made Gluten Free.
- Sesame** - Battered and fried choice of protein coated in a tangy red sauce topped with toasted sesame seeds. This dish cannot be made Gluten Free.
- Prik Kaur (arlic and Pepper Sauce)** - Deep fried choice of protein tossed in a sticky fried garlic and dried red chili sauce.

## Noodles

- Pad Thai** - Rice Noodles stir-fried with fresh bean sprouts, eggs, tamarind sauce, and topped with crushed peanuts and scallions.
- Pad Lomein** - Thai style sauteed egg noodles, with fresh cabbage, carrots, sweet onions, scallions, celery, snow peas and scrambled fried egg. This dish cannot be made Gluten Free.
- Pad Kee Mao (Drunken Noodles)** - Wide rice noodles stir-fried with sliced bell peppers, minced garlic, basil leaves, sweet onions, tomatoes and Pakha's blend of Thai seasonings.
- Pad See Iew** - Stir-fried wide rice noodles with broccoli, scrambled fried egg, and a soy sauce.
- Pad Rad Na** - Wide rice noodles stir-fried with broccoli in a brown gravy sauce.
- Pad Woon Sen (Stir-Fried Bean-Thread Noodle)** - Along with cabbage, snow peas, carrots, sweet onions, scallions, and scrambled egg. Comes with a side of white jasmine rice.
- Fried Rice** - Peas, carrots, sweet onions, scrambled egg, oyster sauce, Thai seasonings, stir-fried with white jasmine rice.
- Pineapple Fried Rice** - White jasmine rice stir-fried with Thai seasonings, turmeric, diced sweet pineapple, roasted cashews, peas, carrot, raisins and scrambled egg.

## Curry All served with a side of white jasmine rice.

- Red** - Red chili paste, coconut milk, kaffir lime leaves, bamboo shoots, basil leaves, carrots, green beans, snow peas, and bell peppers.
- Green** - A little spicier than our red curry. Green chili paste is simmered with coconut milk, lime leaves, bamboo shoots, basil leaves, green beans, snow peas, and bell peppers.
- Yellow** - Potatoes, cherry tomatoes, sweet onions, green beans, carrots, curry paste and coconut milk.
- Massaman** - Potatoes, sweet onions, peanuts simmered in curry paste and coconut milk.
- Panang** - Creamy red curry with kaffir lime leaves.
- Pineapple** - Diced and crushed pineapples in a red chili paste with coconut milk.

All dishes can be made a choice of spice level **Mild / Medium / Hot / Thai Hot/ Extra Hot**

Let us know if you have any food allergies or restrictions so we can try our best to prevent cross contamination.

## Beverages

Thai Iced Tea.....	<b>\$3.99</b>
Thai Iced Green Tea.....	<b>\$3.99</b>
Thai Iced Coffee.....	<b>\$3.99</b>
Hot Tea (Green or Jasmine or Blue-Butterfly Pea Flower).....	<b>\$1.99</b>
Hot Coffee.....	<b>\$1.99</b>
Iced Tea (Sweet or Unsweet) .....	<b>\$1.99</b>
Soda.....	<b>\$1.99</b>

Pepsi	Diet Pepsi	Coca Cola	Diet Coke	Dr. Pepper
Root Beer	Sprite	Mountain Dew	Ginger Ale	Sierra Mist

*Add Tapioca Boba to any beverage for \$2.00*

**BYOB**

## Desserts

Mango with Sweet Sticky Rice.....	<b>\$5.99</b>
Thai Tapioca with Sweet Coconut Milk.....	<b>\$3.99</b>
Thai Custard.....	<b>\$4.99</b>
Crispy Banana (2) .....	<b>\$3.99</b>
Crispy Banana (2) with Ice Cream.....	<b>\$4.99</b>
Cheesecake.....	<b>\$4.99</b>
Thai Coconut Cakes (3).....	<b>\$4.99</b>
Taro Pearls in Coconut Cream.....	<b>\$4.99</b>

## Additions

**White Jasmine Rice - \$1.49**

**Brown Rice - \$2.99**

**Sticky Rice - \$2.99**

**Side of Steamed Noodles - \$2.99**

**Side of Egg Fried Rice - \$4.99**

**Side of Steamed Mixed Vegetables - \$3.99**

**Side of Steamed Mixed Vegetables and Tofu – \$4.99**

**Add Egg - \$1.49**

**Add Beef or Chicken or Pork or Tofu or Vegetables - \$3.99**

**Add Squid or Mussels - \$4.99**

**Add Large Shrimp or Large Scallop - \$2.99 each**

**Add Meat Combination (beef, chicken, and pork) - \$9.99**

**Add Seafood Combination (shrimp, scallops, mussels, squid) - \$9.99**