



SEASONAL COCKTAILS \$18

SOM TUM

Bacardi Cuatro • Papaya • Tamarind
Palm Sugar • Fish Sauce • Peanut



GREEN CURRY

Hendrick's • Thai Basil • Lemongrass
Green Curry Oil • Egg White

KHAO SOI

Jose Cuervo • Galangal • Turmeric
RumHaven • Lime • Coconut Cream



CRYING TIGER

Michter's Rye • Toasted Rice • Thai Chili
Dry Red Wine • Tamarind • Egg White

NAM KHIAO

Toti's Vodka • Green Melon Syrup
Fresh Lime • Pop Rocks



SIGNATURE COCKTAILS \$18

PHUKET NIGHT

Tequila • Bird's Eye Chili • Cointreau
Lemongrass • Lime • Agave



SAMUI SUNSET

400 Conejos Joven Mezcal
Pineapple • Sriracha • Egg White



SIAM SMILES

Vodka • Yuzu • Citrus Mist
Lychee Juice • Lychee Nut

MAI THAI

Myer's Rum • Amaretto • Lime
Orgeat • Pineapple • Lychee



PHA NGAN FULL MOON

RumHaven Coconut Rum • Lemon
Coconut Cream • Coconut Flake
Butterfly Pea Tea • Honey

CLASSIC COCKTAILS \$17

ESPRESSO MARTINI • NEGRONI • APEROL SPRITZ
MANHATTAN • OLD FASHIONED • LYCHEE BELLINI
LYCHEE COSMOPOLITAN • LYCHEE MOJITO

WHITE WINES \$16/59

SAUVIGNON BLANC • CRAGGY RANGE

Te Muna Vineyard, Martinborough, New Zealand 2024

- Crisp and vibrant – orange peel, pineapple, and kiwi. floral lift, fruity tang, and a long, refreshing finish.

CHARDONNAY • CHÂTEAU DES JACQUES

Beaujolais Blanc, Burgundy, France 2024

- Energetic and aromatic – ripe golden apple, white peach, asian pear with hints of orange blossom and subtle oak.

PINOT GRIGIO • JERMANN

Venezia Giulia IGT, Friuli, Italy 2024

- Mineral and sleek – poached pear, apricot tart, and anise balanced by bright acidity and a touch of toasted almond.

RIESLING • DR. KONSTANTIN FRANK

Finger Lakes, New York, USA 2023

- Electric and precise – green apple, slate, and nectarine with a soft whisper of honey.

RED WINES \$16/59

CABERNET SAUVIGNON • MONTES ALPHA

D.O. Valle de Colchagua, Chile 2022

- Bold yet refined – blackcurrant and plum layered with cassis, spice, oak, finished with a hint of leather and tobacco..

PINOT NOIR • ST. FRANCIS

Sonoma County, California, USA 2023

- Silky and lifted – tart cherry, baking spice, pomegranate burst with a trace of vanilla oak.

SPARKLING \$16/59

PROSECCO • LA MARCA

Denominazione di Origine Controllata, Veneto, Italy

- Fresh and lively – green apple, citrus, and bright, fine bubbles.

ROSÉ \$15/55

CHÂTEAU LA NERTHE

Les Cassagnes, Côtes du Rhône, France 2024

- Dry and refreshing – wild berries, rose petal, and soft herbs.

BEER \$8

SINGHA • Thailand

SAPPORO • Japan

BROOKLYN LAGER • USA

LEO • Thailand

BEERLAO • Laos

BROOKLYN IPA • USA

ZERO PROOF

VIRGIN LYCHEE MOJITO

\$12

GUAVA PLUM FIZZ

\$12

WHIPPED LEMONADE

\$12

GINGER BEER

\$8

LYCHEE JUICE

\$8

PINEAPPLE JUICE

\$8

THAI ICED COFFEE

\$7

THAI ICED TEA

\$7

SPARKLING WATER (Perrier 330 ml)

\$6

HOT TEA

\$6

(Green • Jasmine • Roasted Rice)

SODA

\$4

(Coke • Diet Coke • Coke Zero • Ginger Ale • Seltzer)



Thai
Seafood
Bar



กับแกล้ม • Appetizers

TUE KA KO	\$13
fried taro fritters and peanuts (V)(G)(P)	
TAO HOO TOD	\$13
fried tofu with tamarind sauce, shallots (V)(G)	
GUI CHAI TOD	\$14
fried chive dumplings with chili sauce (V)(G)	
MOO KROB	\$15
fried pork belly with spicy tamarind sauce	
GAJ TOD KHAMIN	\$15
fried lemongrass chicken mid-joint wings with turmeric	
JOHR GOONG	\$16
fried shrimp and chicken dumplings wrapped in soy sheets (G)	
GOONG YANG	\$18
grilled thai river prawn served with spicy lime dressing (G)	

ยำ • Salad

SOM TUM THAI /	\$15
papaya, peanut, tomato, long bean, dried shrimp, salted egg (G)(P)	
YUM NAEM KHAO TOD //	\$16
crispy rice with sour pork, ginger, shallot, cilantro, peanuts (G)(P)	
GOI NEU /	\$16
spicy beef tartare with shallot, toasted rice, taro chips	

ต้ม • Soup

TOM KHA KAI	\$13
thai coconut soup with chicken, cabbage, mushroom (G)(*)	
TOM YUM GOONG /	\$13
spicy lemongrass soup with tiger prawns and mushroom (G)	
MUK TOM NAM DAM //	\$14
squid ink soup with squid, shallot, cilantro (G)	
TOM YUM NOODLE SOUP /	\$24
spicy lemongrass soup with glass noodles, mixed seafood (G)	

ผัดผัสนึ่ง • Signature Dishes

CRYING TIGER	\$32
grilled ribeye steak, marinated raw egg, garlic rice, shallot	
STEAMED FISH WITH LIME AND HERBS /	\$42
whole branzino steamed with garlic-cilantro-lime broth (G)	
FRIED FISH WITH CHU CHEE //	\$42
whole branzino with chu chee curry sauce (G)	
GANG KEAW WAN //	\$32
green curry with crispy duck, bamboo, eggplant, thai basil (G)	
PANANG NUE //	\$30
panang curry with ribeye steak and sweet potatoes (G)	
KHAO SOI GAI /	\$24
northern coconut curry with chicken and egg noodles (**)	
KRA PROW (minced chicken or beef) //	\$20
stir-fried thai basil with garlic, chili, long beans, fried egg	

ผัดไทย • House Specials

PAD SAM MEN //	\$26
glass noodle, shrimp, egg, stink beans, cha-om, pickled garlic	
PED PAD PRIK /	\$30
chili jam stir-fry with crispy duck, onion, garlic, thai basil	
GANG KHAO	\$28
white curry with stewed beef and grilled brussels sprouts	
GANG FAK TONG //	\$30
pumpkin curry with crispy soft-shell crab and thai basil (G)	
NAM YA POO ///	\$28
southern turmeric curry with crab meat and rice noodles (G)	
KHAI JIAO POO	\$28
thai-style crispy crab omelette (G)	

ข้าวผัด • Fried Rice

KHAO PAD GAK MOO //	\$22
pork crackling fried rice with shallot, garlic, thai chili	
KHAO PAD MUK DAM	\$30
squid ink fried rice, scallop, ikura, egg, lemongrass, shallot	
KHAO PAD TOM YUM /	\$24
mixed seafood fried rice with egg, mushroom, lemongrass (*)	
KHAO PAD POO	\$28
crab meat fried rice with egg and scallion (*)	

ก๋วยเตี๋ยว • Noodle

chicken or tofu \$18 beef \$20 shrimp \$22 seafood \$24 crab \$28	
PAD THAI	
rice noodles, egg, chive, shallot, tofu, bean sprout, peanuts (P)(**)	
PAD KI MAO //	
drunken noodles, egg, peppercorn and various thai herbs (*)	
PAD SEE EW	
broad rice noodles with bean sauce, egg, chinese broccoli (*)	
SUKI HANG /	
glass noodles with sukiyaki sauce, egg, napa, morning glory (*)	

เครื่องเคียง • Side

SAUTÉED BRUSSELS SPROUTS (V)	\$12
STIR-FRIED MORNING GLORY (V)	\$12
ROTI (V)	\$5

ของหวาน • Dessert

BUA LOY	\$13
taro mochi balls with coconut ice cream and salted egg	
KHANOM TUAY	\$12
thai-style coconut milk pudding (V)(G)	
KHAO NIEO MAMUANG (SEASONAL)	\$15
thai coconut sticky rice with mango (V)(G)	

/ SPICY // HOT /// THAI SPICY

(V) VEGAN (G) GLUTEN-FREE (P) CONTAINS PEANUTS

(*) CAN BE MADE VEGAN (**) CAN BE MADE GLUTEN-FREE

* Please inform your server about any food allergies before ordering.

* Consuming raw or undercooked seafood may increase your risk of foodborne illness.

* 20% gratuity will be automatically added to parties of 5 or more.

