

BEER

	Bottle
Singha Lager, Thailand (11 oz)	10
Sapporo Premium, Japan (12 oz)	10
Kirin Ichiban, Japan (12 oz)	10
Asahi Super Dry, Japan (22 oz)	15
Squatters Hop Rising Double IPA Ale, Utah (12 oz)	8
Sierra Nevada Pale Ale, USA (12 oz)	8
Non-Alcoholic Beer	6

DRAFT BEER

	Glass
Blue Moon	8
Full Suspension (Pale Ale)	8
Juicy IPA	8
Polygamy Porter	8

SAKE

	Glass (4 oz.)	Bottle
Hot Sake (Carafe 12 oz)	-	15
Momokawa Pearl Nigori (Unfiltered)	10	40
Tozai Snow Maiden Nigori (Unfiltered)	11	45
Moonstone Asian Pear	10	40
Wondering Poet (Premium Sake)	15	60
Flavored Soju (Grape, Strawberry, Fresh or Peach)	-	15

COCKTAILS

Mango sticky rice Grey goose vodka, mango purée, coconut cream	16
Midnight margarita Patron silver tequila, triple sec, lime juice, simple syrup and butterfly pea tea	15
Baan Thai mojito White rum, mint leaves, sugar, lime juice, soda water and butterfly pea tea	14
Malibu bay breeze Malibu white rum, pineapple juice and cranberry juice	15
Baan Thai sangria Red wine, fresh fruit and a splash of fruit juices	15
Lychee martini Tito's vodka, lychee syrup, splash of cranberry juice, fresh lime juice	15
Tomyum on the rock Patron silver tequila, simple syrup, fresh lime juice, Tomyum herbs	15
Baan Thai in Utah Johnny walker red label, Thai tea & lime sour mix	15
Nigori orange Nigori sake, orange juice, simple syrup	14
Baan Thai margarita Patron silver tequila, lime juice, Midori melon liqueur, cherry and salted rim	15

MOCKTAILS

Coconut Rum Punch	10
Cranberry Sangria	10

WHITE WINE

	Glass	Bottle
Sparkling		
Zonin Prosecco (Italy)	10	48
Bouvet Lodubay Brut Rose (France)	-	48
Pinot Grigio		
Joel Gott (Oregon)	9	42
Four Graces (Oregon)	10	48
Livio Felluga (Italy)	-	60
Sauvignon Blanc		
Savee Sea (New Zealand)	9	42
Justin (Central Coast, CA)	10	48
Duckhorn (Napa, CA)	15	72
Chardonnay		
Fat Bastard (France)	9	42
Kendall Jackson (California)	12	58
Dutton Goldfield (Sonoma, CA)	-	75
Rose		
Chaputier (France)	9	42
Riesling		
Kung Fu Girl (Washington)	9	42

RED WINE

	Glass	Bottle
Pinot Noir		
Angeline (California)	10	42
A-Z (Oregon)	11	52
Cabernet Sauvignon		
Line 39 (California)	10	42
Penley Estate Phoenix (Australia)	12	52
Josh Cellars	15	90
Merlot		
Columbia Crest (Washington)	12	57
Malbec		
Kaiken (Argentina)	13	47
Catena (Argentina)	13	62
Bodega Norton (Mendoza)	15	72

APPETIZER

GF Gluten Free VG Vegetarian

Shrimp Satay (3 Skewers) 18

Grilled shrimp skewer served w/Peanut sauce & cucumber sauce.

Chicken Satay (3 Skewers) 15

Grilled chicken skewer served w/Peanut sauce & cucumber sauce.

Tofu Satay (3 Skewers) 13 VG

Grilled tofu skewer served w/peanut sauce & cucumber sauce.

Thai Egg Rolls (6 Pieces) 15 VG

Vegetarian deep fried spring rolls. Marinated in a black pepper & light soy sauce. Mix w/cabbage, carrot, glass noodles served w/sweet chili sauce.

Curry Dumplings (6 Pieces) 15

Steamed pork & vegetable dumplings served w/green curry sauce.

Thai Dumpling (6 Pieces) 14

Fried pork & vegetable dumplings served w/house special sauce.

Fried Calamari 18

Served w/sweet chili sauce.

Fresh Springs Rolls - Shrimp 13/Tofu 13/ Mango 15/Avocado 15 GF VG

Freshly rolled w/spring mix, iceberg lettuce, carrot served w/peanut sauce & house special sauce.

Crispy Tofu (8 Pieces) 14 GF VG

Vegetarian deep fried soy bean tofu served w/sweet chili sauce & cucumber sauce, topped ground peanut.

Curry Puff (4 Pieces) 15 VG

Fried puff pastry filled w/yellow curry, potatoes served w/ sweet chili sauce & cucumber sauce, topped ground peanut.

Coconut Shrimps (6 Pieces) 15

Fried coconut batter shrimp served w/sweet chili sauce.

SALAD

**Please choose your spicy level

Papaya Salad (Som Tum) 18 GF

Shredded green papaya, limes juice, tomatoes, garlic topped w/ cashew nut served w/sticky rice & fresh lettuce.

Larb - Chicken 18/Tofu 18 GF

Chopped meat w/onion, Thai chilies, toasted rice powder, lime juice served w/sticky rice & fresh lettuce.

Chicken Lettuce Wraps 18 GF

Ground chicken seasoned w/special house sauce, onions, carrot, fresh ginger & raisins on top of crispy rice noodles served w/lime, fresh lettuce & sweet chili sauce.

Beef Salad (Yum Neua) 20 GF

Cooked sliced steak, green onions, red onions, cucumber, tomatoes, in spicy lime dressing. Served w/sticky rice & fresh lettuce.

Beef Waterfall Salad (Nam Tok) 20 GF

Sliced steak, onion, Thai chilies, roasted rice powder, lime juice served w/sticky rice & fresh lettuce.

Fried Tofu Salad 17 VG

Deep fried tofu & mixed green salad served w/ salad cream dressing & sweet sour sauce.

House Salad 10 GF VG

Mixed green salad, lettuce served w/salad cream dressing & peanut sauce.

SOUP

Tom Kha (Coconut Soup)

- Veggies 13, Tofu 13, Chicken 15, Shrimp 16

Coconut milk soup w/mushroom, tomatoes, galangal, kaffir, lime leave & lemongrass.

Tom Yum (Hot & Sour Soup)

- Veggies 13, Tofu 13, Chicken 15, Shrimp 16

Hot and sour soup flavored w/lemongrass, fresh chilies, galangal, mushroom, lime leave & lemongrass.

STIR FRIED

Choice of Chicken, Pork, Tofu, Beef, Mixed Veggies

+5 for Shrimp/Scallop/Calamari; +8 for Salmon;

+10 for Mixed Seafood (Salmon, Shrimp, Scallop, Calamari and Mussels)

***All Entrees served w/steamed White Rice or Brown Rice ***

Cashew Nut Wok 24

Sweet chili paste stir fried, yellow & green onion, mushrooms, carrots, roast chilis & cashew nuts.

Garlic & Black Pepper 24

Stir fried garlic, black pepper, carrots, broccoli, mushroom, green & white onion.

Pad Gra Prow 24

A spicy combination of Thai chili, green & red bell peppers, onions & Thai basil.

Asparagus & Fresh Shiitake Mushroom 24

Stir fried asparagus, shiitake mushrooms & oyster sauce.

Fresh Ginger 24

Stir fried fresh ginger, mushroom & white & green onions.

Sweet and Sour 24

A flavorful medley of pineapple, green & red bell peppers, carrot, yellow & green onion, mushrooms, w/your choice of meat in sweet & sour sauce.

Pra Ram 24

Choice of meat stir fried & steamed broccoli, carrot, white onion, bell peppers, mushroom, baby corn topped w/peanut sauce.

Orange Chicken 24

Deep fried chicken batter topped w/orange sauce.

Broccoli Oyster Sauce 24

Stir fried broccoli, carrot & oyster sauce.

Mixed Veggies Stir Fried 24

Broccoli, carrot, yellow onion, mushroom, baby corn in thin soy sauce.

Spicy Eggplant 24

Stir fried Thai chili, onion, green & red bell peppers, mushroom, eggplants, Thai basil w/special house sauce.

 Cannot be made without spice.

20% gratuity will be added for party of 5 or more.

* Choose your spicy level from 1. Mild 2. Medium 3. Hot Spicy *

** Please ask your server for any custom menu items **

*** If you have certain allergies, please let us know during your order with a server ***

CHEF SPECIAL

Baan Thai Steak 37, GF

Grilled New York Steak w/tamarind sauce & roasted rice powder served w/grilled asparagus, bell pepper & broccoli.

Massaman Short Ribs 37, GF

Beef short rib braised in massaman curry paste w/coconut milk, tossed in w/potato cubes, carrots topped w/cashew nut.

Panang Short Ribs 37, GF

Beef short rib braised in panang curry & coconut milk, green & red bell peppers, zucchini, peas & Thai basil.

Sea Food Pad Cha 37, GF

Mixed seafood stir-fried w/Thai herbs, bell pepper, yellow onion & Thai basil in special sauce.

Garlic Noodle w/Tiger Prawns 34

Egg noodles w/garlic sauce served w/grilled tiger prawns, broccoli topped w/fried onion & crispy basil.

Kao Soi 30

Traditional Northern Thai curry, egg noodles served w/bone-in chicken, fried onion, green & red onion topped w/crispy noodles.

Kao Soi Short Ribs 37

Traditional Northern Thai curry, egg noodles served w/short ribs, fried onion, green & red onion topped w/crispy noodles.

Kao Soi Soft Shell Crab 32

Traditional Northern Thai curry, egg noodles served w/soft shell crab, fried onion, green & red onion topped w/crispy noodles.

Three Flavor Salmon 34

Deep fried salmon batter stir fried w/Thai chili, green & red bell peppers, white & green onion, pineapple in sweet & sour sauce.

Raad Naa Tiger Prawn 34

Crispy noodles served w/tiger prawn, carrot, broccoli, zucchini, baby corn & mushroom in house gravy sauce.

Roast Duck Curry 32, GF

Roasted duck, flavored w/red chili paste, tossed in w/tomatoes, pineapple chunks & sweet red pepper, sprinkled w/basil leaves w/rice.

Duck Pad Thai 32, GF

Stir fried thin rice noodle w/roasted duck, pad Thai sauce, bean sprouts, green onions & egg w/side of peanut & slice of lime.

FRIED RICE

Choice of Chicken, Pork, Tofu, Beef, Mixed Veggies

+5 for Shrimp/Scallop/Calamari; +8 for Salmon;

+10 for Mixed Seafood (Salmon, Shrimp, Scallop, Calamari and Mussels)

Kao Pad (Thai Fried Rice) 22, GF

Stir fried rice w/egg, tomatoes, carrots, yellow onions & green onions.

Crispy Chicken Fried Rice 22

Egg fried rice w/breaded chicken cutlet served w/sweet chili sauce.

Basil Fried Rice 22, GF

Stir fried rice w/garlics & chilis, yellow onions, green & red bell peppers & Thai basil.

Pineapple Fried Rice 27, GF

Exotic fried rice w/yellow curry powder, egg, yellow & green onions, carrots, tomatoes pineapples, raisins & cashews.

CURRIES

Choice of Chicken, Pork, Tofu, Beef, Mixed Veggies

+5 for Shrimp/Scallop/Calamari; +8 for Salmon;

+10 for Mixed Seafood (Salmon, Shrimp, Scallop, Calamari and Mussels)

***All curries served with steamed White Rice or Brown Rice ***

Green Curry 24 ✓ GF

Traditional Thai green curry w/coconut milk, bamboo shoots, green & red bell peppers, zucchini, peas, lime leaf & Thai basil.

Yellow Curry 24 ✓ GF VG

Flavored with red chili paste w/addition of yellow curry powder w/ coconut milk, tossed in with potato cubes & carrots.

Red Curry 24 ✓ GF

Thai red curry & Thai spices w/coconut milk, bamboo shoots, zucchini, green & red peppers & Thai basil.

Panang Curry 24 ✓ GF

The most favorite Thai curry w/chili paste & coconut milk, green & red bell peppers, zucchini, peas & Thai basil.

Massaman Curry 24 ✓ GF

Massaman curry paste with coconut milk, tossed in w/ potato cubes, carrots & roasted peanut.

Pineapple Curry 26 ✓ GF

Pineapples cooked in Thai red curry & Thai spices w/coconut milk, zucchini, green & red peppers, tomato & Thai basil.

Pumpkin Curry 26 ✓ GF

Pumpkins cooked in Thai red curry & Thai spices w/coconut milk, zucchini, green & red peppers & Thai basil.

Avocado Curry 26 ✓ GF

Avocado in Panang curry w/green & red bell peppers, zucchini, & Thai basil.

Mango Curry 26 ✓ GF

Sweet mango in traditional Thai green curry w/coconut milk, green & red bell peppers, zucchini, lime leaf & Thai basil.

NOODLES

Choice of Chicken, Pork, Tofu, Beef, Mixed Veggies

+5 for Shrimp/Scallop/Calamari; +8 for Salmon;

+10 for mixed Seafood (Salmon, Shrimp, Scallop, Calamari and Mussels)

Pad Thai 24 GF

Stir fried thin rice noodle w/pad Thai sauce, bean sprouts, green onions & egg w/side of peanut & slice of lime.

Pad See Ew 24 GF

Flat rice noodles stir fried w/egg, carrots, baby corns & broccoli.

Drunken Noodles 24 ✓ GF

Flat rice noodles stir fried w/yellow onions, green & red bell peppers, broccoli, carrots, baby corns, tomatoes & Thai basil.

Tom Kha Noodle Soup 22 GF VG

Rice noodles in coconut soup w/mushroom, bean sprouts & tomato.

Tom Yum Noodle Soup 22 ✓ GF

Rice noodles in Thai hot & sour soup, mushrooms, bean sprouts & tomato.

SIDE

- Peanut Sauce 5
- White Rice 5
- Brown Rice 5
- Sticky Rice 5
- Steamed Veggie 5
- Steamed Tofu or Chicken 5
- Steamed Rice Noodles 5

DESSERT

- Mango with Sweet Sticky Rice 15
- Jackfruit with Sweet Sticky Rice 12
- Mango Ice Cream 13
- Lychee on Ice 10
- Fried Banana with Vanilla Ice cream 15

BEVERAGES

Soft Drink 5 (refillable)

Coke, Diet Coke, Sprite, Unsweetened Ice-Tea, Lemonade, Dr Pepper, Root beer, Orange Fanta, Ginger Ale

Hot Tea 5

Jasmine tea, Green tea, Oolong tea

Caffeine Free 5

Decaf green tea, Ginger tea

Juice 6

Apple, Pineapple, Cranberry, Orange, Mango

SPECIAL BEVERAGES

Thai Iced Tea 7

Thai Iced Coffee 7

Young Coconut 10

Hot Chocolate 6

Shirley Temple 6

Ginger Beer 6

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