



7687 Montgomery Rd. Cincinnati Ohio 45236  
Phone: 513.791.7565

### APPETIZERS

**por pia tod** (*spring rolls*) 3 (*vegan*)  
crispy vegetable spring rolls with sweet & sour sauce.

**toong dhong** (*lady's purse*) 4  
crispy pork dumplings with sweet & sour plum sauce.

**tua tom** (*edamame*) 4  
steamed soy bean with sea salt.

**gyo pak** (*vegetable dumplings*) 4 (*vegan*)  
pan-seared vegetable dumplings with ponzu sauce.

**tao hoo tod** (*fried tofu*) 5 (*vegan*)  
crispy tofu with sweet & sour peanut sauce.

**tod man goong** (*shrimp cakes*) 6  
crispy shrimp cakes with cucumber sweet & sour sauce.

**kai tod** (*Thai chicken wings*) 5   
fried chicken wings with sweet chili tamarind sauce.

**kai satay** (*chicken satay*) 6  
grilled chicken skewers, peanut sauce, vegetable pickles.

**kanom jeeb kai** (*chicken dumplings*) 5  
steamed chicken dumpling with ponzu sauce.

**kra dook moo** (*bbq ribs*) 6  
braised pork ribs with hoisin-plum sauce.

**gyo tod** (*fried wonton*) 5  
fried pork wonton with sweet & sour sauce.

**goong tod** (*shrimp pancake*) 6  
crispy shrimp scallions pancake with sweet chili tamarind sauce.

### SALADS

**goma wagame** (*sesame seaweed salad*) 4  
sesame seeds, seaweed, cucumber in ponzu dressing.

**som tum** (*green papaya salad*) 6  
green papaya, carrot, green bean, tomato, toasted peanuts in chili-garlic-lime dressing.

**bangkok st salad** (*house salad*) 5  
lettuce, carrot, cucumber, tomato, fried tofu with peanut dressing.

### SOUPS

**tom yum** (*Thai hot & sour soup*)   
choice of : chicken 4 or shrimp 5  
mushroom in lemongrass chicken broth.

**tom kha kai** (*blue ginger soup*) 5  
mushroom, chicken in galangal (blue ginger) coconut cream broth.

**gyo moo** (*pork wonton*) 4  
pork wontons, steamed bok choy in chicken broth.

**pak soup** (*vegetable soup*) 4 (*vegan*)  
mixed vegetables in miso broth.

### SPECIALS

**massaman** (*braised beef massaman curry*) 15  
potato, carrot, onion in massaman curry sauce.

**pla saam rod** (*sweet & sour fish*) 15  
crispy fried fish, sweet & sour chili sauce.

**kao kai krob** (*crispy chicken*) 14  
crispy fried breaded chicken over jasmine rice drizzled with teriyaki and spicy mayonnaise on the side.

**pho ga** (*chicken noodles soup*) 13  
chicken, rice noodles in a chicken broth served along side with a fresh vegetables plate.

**pho bo** (*beef noodles soup*) 14  
rice noodles, thinly sliced beef in a beef broth served along side with a fresh vegetables plate.

**kao soi kai** (*egg noodles chicken curry*) 13   
egg noodles with chicken curry topped with crispy noodles and pickle kimchi on the side.

**woonsen tom yum moo** 13   
(*bean thread noodles spicy-sour pork soup*)  
bean thread noodles, sliced roasted pork, lettuce, in spicy-sour tom yum soup and roasted peanut.

**ramen**(*braised pork noodles soup*) 13  
fresh ramen noodles, bok choy, boiled egg and braised pork belly in a kombu bonito pork broth.

**mor din** (*rice clay pot*) 13(*vegan*)  
bamboo shoot, shitake mushroom, bok choy, onion, cashew, served in a hot clay pot and cilantro-jalapeno sauce.

**kanom jeen num prig** (*peanut curry noodles*) 12 (*vegan*)   
wheat noodles, lettuce, green bean and topped with toasted peanut curry sauce.

**mee heang** (*egg noodles roasted pork*) 13  
steamed egg noodles, sliced roasted pork, crispy pork dumpling, bok choy topped with roasted peanut.

**karee nua** (*angel hair with beef curry*) 14   
angel hair topped with braised beef coconut curry sauce.

**crispy pad Thai** (*crispy egg noodles*) 14  
stir-fried crispy egg noodles pad Thai style.

**moo deang** (*5 spiced roasted pork loin*) 13  
over jasmine rice, cucumber and boiled egg.

**kaeng ped** (*roasted duck curry*) 15   
roasted duck , bell pepper, yellow onion, Thai basil, pineapple, grape tomato in coconut red curry sauce.

**miso udon** (*thick wheat noodles soup*) 12 (*vegan*)  
bok choy, tofu, seaweed in a vegan miso broth.

**s & s chicken** (*sweet and sour crispy chicken*)  
lunch 8 / dinner 13  
stir-fried crispy chicken, bell pepper, onion and carrot in a house made sweet and sour sauce.

### NOODLES & RICE

choice of  
**tofu chicken or pork** lunch 7.95 / dinner 12.50  
**beef or shrimp** lunch 8.95 / dinner 14.50

**pad thai** (*Thai noodles*)  
rice noodles, onion, egg, bean sprout, scallion, peanuts and turnip.

**kee mao** (*basil noodles*)   
wide noodles, mixed vegetables in basil chili sauce.

**pad see u** (*dark soy sauce noodles*)  
wide noodles, egg, carrot, broccoli, onion, dark soy sauce.

**woonsen** (*bean thread noodles*)  
bean thread noodles, egg, carrot , celery, scallion, onion, cabbage and wood ear mushroom.

**kao pad** (*fried rice*)  
stir-fried rice, egg, broccoli, carrot, onion and scallion.

**kao pad karee** (*curry fried rice*)  
curry spices, egg, carrot, onion, pineapple, cashew nuts and scallion.

**kao pad kra prao** (*basil fried rice*)  
broccoli, green bean, onion, bell pepper and Thai basil.

### STIR-FRIES & CURRIES

choice of  
**tofu chicken or pork** lunch 7.95 / dinner 12.50  
**beef or shrimp** lunch 8.95 / dinner 14.50

**kra prao** (*holy basil*)   
bell pepper, onion, jalapeno, carrot, Thai basil.

**prig khing** (*spicy green bean*)   
green bean, onion, bell pepper in red curry sauce.

**prig pao** (*cashew chili*)   
cashew, bell pepper, onion, jalapeno, carrot in chili paste.

**pad khing** (*ginger*)  
ginger, onion, scallion, celery, wood ear mushroom and bell pepper.

**pad pak** (*mixed vegetables*)  
mixed seasonal vegetables in brown sauce.

**keaw waan** (*green curry*)   
bamboo shoot, green bean, Thai basil in green coconut curry sauce.

**kaeng karee** (*yellow curry*)  
potato, onion, green onion in yellow coconut curry sauce.

**kaeng daeng** (*red curry*)   
bamboo shoot, bell pepper, green bean, Thai basil in red coconut curry sauce.

**panang** (*panang curry*)   
onion, bell pepper in panang coconut curry sauce.

### DESSERTS

(*all desserts are house made*)  
**forbidden rice coconut pudding** 5 (*vegan & gluten free*)  
glutinous black sticky rice cooked in coconut milk.

**sweet sticky rice & jackfruit** 4 (*vegan & gluten free*)  
white sweet sticky rice drizzled with coconut milk over sweet jackfruits.

**coconut ice cream with jackfruit** 3

**mango ice cream** 3

**matcha ice cream** (*green tea ice cream*) 3

**coconut cream sorbet** 3 (*vegan & gluten free*)

**pistachio macaron** 1.75

**chocolate - mango macaron** 1.75

**coffee - salted caramel macaron** 1.75

**raspberry - rose water macaron** 1.75

**vanilla cheesecake** (*with strawberry-raspberry sauce*) 5

**coffee brulee cheesecake** (*caramelized sugar on top*) 5

### SIDE ORDERS

**jasmine white rice** 2

**jasmine red rice** 3

**steamed noodles** 3

**steamed mixed vegetable** 3

### BEVERAGES

**hot tea** 2

**iced tea** 2

**soda** 1.75

**o-leang** (*Thai iced coffee*) 3

**cha yen** (*Thai iced tea*) 3

**cha kra jeab** (*hibiscus flower iced tea*) 3

**black pearl** (*Thai bubble tea*) 4

"we welcome guests with special dietary needs. Please alert us if you have food allergies or intolerances and we will do our best to accommodate your needs. Preparing your meal may take a little longer, but we're happy to take the extra time."

\*\* Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.



## BEER AND WINE LIST

### DOMESTIC BEERS

BUDWEISER 3

BUD LIGHT 3

YUENGLING LAGER 3

SAM ADAMS 3

### IMPORTED BEERS

HEINEKEN (*HOLLAND*) 4

TSINGTAO (*CHINA*) 4

SAPPORO (*JAPAN*) 4

SINGHA (*THAILAND*) 4

### NON-ALCOHOLIC DRINKS

SODA 1.75

HOT TEA 2

ICED TEA 2

HIBISCUS ICED TEA 3

O-LEANG (*THAI ICED COFFEE*) 3

CHA YEN (*THAI ICED TEA*) 3

BLACK PEARL (*THAI BUBBLE TEA*) 4

SAN PELLEGRINO 4

### WHITES

**BOSCO**

**Pinot Grigio 2016**

*Italy*

5 gl / 19 btl

fruity, delicate, velvety, crisp & harmonious.

**FRISK "PRICKLY"**

**Riesling 2017**

*Australia*

6 gl / 23 btl

pear, lemon, nectarine & other orchard fruits with a light fizz.

**PONGA**

**Suavignon Blanc 2017**

*New Zealand*

8 gl / 31 btl

flavors of nectarine, lime & grapefruit, with a great acidic backbone.

**BUTTERFIELD STATION**

**Chardonnay 2017**

*California*

7 gl / 27 btl

lush apple pie with a hint of vanilla on a kiss of oak.

**ALAN SCOTT**

**Organic Sauvignon 2016**

*New Zealand*

29 btl

lime & grapefruit, a whiff of herbaceousness & incredible acidity.

**LA CANA**

**Albarino 2016**

*Spain*

32 btl

citrus, minerality & brilliant acidity. (The perfect wine for Thai food.)

**LAVA CAP**

**Chardonnay 2016**

*California*

39 btl

green apple, pear, lime & layers of vanilla oak. ( A Cincinnati favorite.)

### REDS

**PIER 8**

**Cabernet Sauvignon 2016**

*California*

5 gl / 19 btl

intense, fruity, lush dry & harmonious

**AVANTI**

**Pinot Noir 2017**

*Italy*

7 gl / 27 btl

Chocolate, plum & cherries with a touch of earthiness & soft tannins.

**BODINI**

**Malbec 2017**

*Argentina*

8 gl / 31 btl

full, fleshy & jammy with red & black fruits

**GRAYSON CELLARS**

**Cabernet Sauvignon 2017**

*California*

8 gl / 29 btl

a rich nose of blackberry, raspberry and hints of black pepper and toasted French oak.

**PASO A PASO**

**Tempranillo 2015**

*Spain*

24 btl

ripe cherry, blackberry & dark chocolate on the long finish.

**'OLD PATCH RED'**

**Blend 2015**

*California*

29 btl

Predominately Zin blended resulting in a very fruity yet complex Rhone-like wine.

**THREE SAINTS**

**Cabernet Sauvignon 2016**

*California*

32 btl

Cassis, leather and blackberry flavors.