



Thanida Thai

Drinks List

DOMESTICS BEER 4

BUD LITE
MILLER LITE
SAM ADAMS

ST. PAULI (NON ALCOHOLIC BEER)

Mixed Drinks

RUSTY RUBY 7

Malibu Rum, pineapple juice and grenadine

COSMOPOLITAN 8

Vodka, Triple sec, lime juice and splash of cranberry juice

APPLE MARTINI 8

Vodka, Apple Liqueur and splash of lime juice

MANHATTAN 8

Bourbon, sweet vermouth and bitter served on the rock

MOJITO 8

Rum, lime juice, mint leaves, sugar and topped with soda

MAI TAI 8

Bacardi, Bacardi select, Triple Sec, orange juice, pineapple juice, sour mix and grenadine

LYCHEE MARTINI 8

Bacardi Rum, Peach Schnapps and Lychee juice

BLUE OCEAN 9

Grey Goose Vodka, Blue Curacao, sour mix and pineapple juice

THANIDA SUNRISE 9

Silver Patron Tequila, Orange juice topped with grenadine

THAILAND ICED TEA 9

Vodka, Rum, Gin, Tequila and Triple Sec, sweet and sour mix and splash of coke

ULTIMATE MAGARITA 9

Silver Patron, Cointreau and sour mix.

FROZEN PINA COLADA 7

Rum, Pina colada mix, pineapple juice and sour mix

IMPORTED BEER 5

SINGHA
CHANG
HEINEKEN
SAPPORO
CORONA



BEVERAGE

SODAS W/REFILL: COKE, DIET COKE,
SPRITE, GINGER ALE, TONIC, CLUB SODA
\$2.50

ORANGE JUICE
CRANBERRY JUICE
PINEAPPLE JUICE
\$3

ICE TEA
RASPBERRY ICE TEA
\$2.50

LEMONADE \$3
THAI ICE TEA, THAI ICE COFFEE \$3
HOT TEA, HOT COFFEE \$2.50
SARATOGA SPARKLING WATER \$3
BOTTLE WATER \$2
COCONUT WATER \$3





WHITE WINE

CHARDONNAY, Robertson (South Africa) 7

The balance of fresh citrus fruits and rich melon characters give the wine full rounded palate that combines well with the subtle creaminess and nuttiness of the gentle oak. Enjoy with seafood, pork and Thai food.

PINOT GRIGIO, Lagaria (Italy) 7

Hand-picked grapes and soft pressed. Pleasant floral and fruity aromas. Medium bodied, with refreshing fruit, distinct character and balance. Excellent with fish, chicken or salads.

RIESLING, Schmitt Sohne (Germany) 7

Fruity nuances of the Riesling grapes are retained in this popular wine. Creamy, full bodied sensations linger on the tongue, further exposing the stone fruit and floral notes.

SAUVIGNON BLANC, Oyster Bay (New Zealand) 8

Zesty and aromatic with lots of lively, penetrating characters of tropical and gooseberry flavors with an abundant bouquet, Always crisp, elegant and refreshing. Good match with seafood and Asian cuisine.

RED WINE

CABERNET SAUVIGNON, Glass Mountain (California) 7

Aroma of faint orange, clove and fresh anise. Taste ripe and lush, punctuated with roasted nuts and root beer highlights. Pairs well with heavier sauces and any red meat or game dishes.

SHIRAZ, Black Opal (Australia) 7

Aromas of blackberry, pepper and spice followed with rich plum flavors.

MERLOT, DeLoah (California) 8

A lovely plump Merlot with rich black plum, blueberry aromas and hints of toasted oak. A versatile red that goes with duck, lamb, meat and curry dishes.

PINOT NOIR, Underwood (Oregon) 8

Layered and textured, it bounces well and delivers plenty of strawberries and black currant aromas on the palate with a joyful fresh finish.



EDAMAME	\$4.50
TOFU SATAY (4)	\$5.95
Skewed soft tofu marinated, grilled and served with peanut sauce	
CHICKEN SATAY (4)	\$6.95
Grilled marinated chicken on skewered served with peanut sauce	
MOO PING (4) **	\$6.95
Grilled marinated pork on skewered with tasty spicy sauce on top	
GRILLED FISH BALL (3) **	\$6.95
Skewed fish ball, grilled served with spicy sauce	
DUCK ROLL (2)	\$8.95
Crispy roast duck, scallions, cucumber in roti flat bread wrap served with sweet hoisin sauce	
CRISPY WONTON (8)	\$5.95
Minced pork wrapped with wonton skin served with sweet and sour sauce	
GYOZA (5)	\$5.95
Pork and veggies dumpling, deep fried served with our sweet soy sauce	
KANOM JEEB (4)	\$5.95
Stuffed w/chicken, crabmeat, shrimp, herbs served with our sweet soy sauce	
SHRIMP ROLL (4)	\$7.95
Shrimp wrapped in crispy rice paper served with sweet and sour sauce	
FRIED CALAMARI **	\$6.95
Lightly battered and deep fried squid served with spicy sweet and sour sauce	
FRIED TOFU	\$4.95
Deep fried tofu served with sweet and sour sauce and crushed peanut	
VEGGIES ROLL (3)	\$5.95
Stuffed with veggies, bean noodles wrapped in crispy rice noodle served with sweet and sour sauce	
GARDEN ROLL (2)	\$6.95
Thin rice noodles, mint, lettuce, carrots, avocado wrapped in rice paper served with peanut sauce	
THANIDA SAMPLER	\$12.95
4 appetizers: Two chicken satay, two veggies rolls, two kanom jeeb, and four crispy wonton	



PINEAPPLE FRIED RICE	\$17.95
Jasmine rice stir-fried with tiger prawn, onion, pineapple, egg, raisin, curry spice	
SUN-DRIED BEEF COMBO *	\$16.95
Sun-dried beef strips, side of spicy papaya salad and sticky rice	
SOFT SHELL CRAB (2)	\$19.95
Battered deep fried soft shell crab served with garlic chili basil sauce	
JT SIZZLING STEAK	\$18.95
Grilled marinated steak, broccoli and side of dipping sauce	
HOT BEACH (Served crispy) *	\$17.95
Tiger prawn, scallop, mussel, calamari deep-fried in garlic chili basil	
SEAFOOD BBQ	\$17.95
Tiger prawn, scallop, and calamari`, marinated, skewered and grilled with side of fried rice	
PATTAYA SEAFOOD	\$17.95
Tiger prawn, scallop, mussel, calamari stir-fried in roasted chili paste, coconut milk, with green beans, red bell pepper, green onion, encaved in foil and served on hot plate	
SHRIMP PARADISE	\$17.95
Sauteed tiger prawn in light garlic sauce with asparagus, mushroom and crab meat	
THANIDA SASSY SHRIMP **	\$15.95
Sauteed lightly battered tiger prawn, onion, cilantro in chili garlic served with broccoli	
CHOO CHEE (Choice of Grilled Salmon filet or Tiger Prawn) *	\$17.95
Sautéed in roasted chili paste and coconut milk served with broccoli	
TILAPIA FILET (Choice of spicy lime sauce or chili basil sauce)	\$15.95
Deep-fried or steamed Tilapia with mixed veggies	
ROCKFISH KRA PRAO *	\$16.95
Rockfish filet stir-fried with chili garlic sauce, basil leaves, green beans, onions, bell peppers and mushroom	
PLA LAD PRIK **	\$16.95
Deep-fried flounder filet with our three flavors sauce served with mixed veggies	
CRISPY WHOLE FLOUNDER (Served with garlic chili basil sauce)	SEASONAL



	With Seafood	LUNCH \$11.95	DINNER \$15.95
PAD KRA PRAO ** Stir-fried with chili peppers, onions, and basil leaves in garlic sauce	Chicken, Pork or Beef	\$9.95	\$11.95
PAD KRA-TIAM Sauteed with a garlic sauce with side of steamed broccoli	Chicken, Pork or Beef	\$9.95	\$11.95
PAD PRIK KHING ** String beans stir-fried with curry paste	Chicken, Pork or Beef	\$9.95	\$11.95
PAD GINGER Stir-fried with onions, red bell pepper, snow peas, mushroom, fresh ginger in light flavorful sauce	Chicken, Pork or Beef	\$9.95	\$11.95
PAD EGGPLANT * Eggplants stir-fried with chili garlic basil sauce	Chicken, Pork or Beef	\$9.95	\$11.95
PAD CASHEW Stir-fried with onions, bell peppers, dried chili and cashew nuts	Chicken, Pork or Beef	\$9.95	\$11.95
SWEET AND SOUR (Served crispy) Stir-fried with cucumber, tomatoes, onions and pineapple in a sweet and sour sauce	Chicken, Pork or Beef	\$9.95	\$11.95
CHICKEN RAMA Sliced chicken breast with yellow curry powder, topped with spicy peanut curry sauce and side of steamed broccoli			\$12.95
GAI BOD ** Minced chicken with chili garlic sauce, basil leaves served over rice			\$12.95
SIAM BEEF Marinated in sesame oil, white pepper, fresh garlic, stir-fried in our chef's sauce served with side of broccoli			\$13.95
KANA MOO GROB Crispy pork belly stir-fried with garlic and Chinese broccoli			\$14.95
KRA PRAO MOO GROB ** Crispy pork belly stir-fried with chili peppers, and basil leaves in garlic sauce			\$14.95
PED KRA PRAO (Served crispy} ** Roasted duck, cut bite sized, battered, deep-fried with pineapple, tomato, onions, garlic, chili and basil leaves			\$15.95



	WITH SEAFOOD	LUNCH \$11.95	DINNER \$15.95
THAI FRIED RICE Chicken, Pork or Beef Fried rice stir-fried with egg, onion, tomato, peas and carrot		\$8.95	\$10.95
KRA PRAO FRIED RICE ** Chicken, Pork or Beef Spicy fried rice with basil leaves, red bell peppers in chili garlic sauce		\$8.95	\$10.95
GREEN CURRY FRIED RICE * Chicken, Pork or Beef Fried rice stir-fried in green curry paste with Thai eggplant and bamboo shoot		\$9.95	\$11.95
CRAB MEAT FRIED RICE Stir-fried Jasmine rice with Jumbo Crabmeat, tomato, onion, peas and carrot			\$15.95
PAD THAI Chicken, Pork or Beef Thin rice noodles stir-fried with bean curds, bean sprouts, scallions, egg and crushed peanuts		\$8.95	\$10.95
PAD SEE-EW Chicken, Pork or Beef Wide rice noodles stir-fried with Chinese broccoli, egg in a delicious sweet Thai sauce		\$8.95	\$10.95
DRUKEN NOODLE ** Chicken, Pork or Beef Wide rice noodles stir-fried with hot chili, bell peppers, onion, and basil leaves		\$8.95	\$10.95
KUA GAI NOODLE Wide rice noodle stir-fried with chicken, egg and sweet chili sauce			\$11.95
WONTON NOODLE SOUP Egg noodles, homemade dumplings (with chicken & shrimp), spinach, scallions and cilantro in chicken broth			\$11.95
FLOATING MARKET NOODLE SOUP (Choice of Chicken, Pork or Beef) * Choice of noodles with fish balls, liver, bean sprouts and Chinese broccoli			\$12.95
TOM YUM NOODLE SOUP (Choice of minced chicken or pork) * Choice of noodles in tum yum broth with fish balls, peanuts and bean sprouts			\$12.95
BAMEE NOODLE (Choice of minced chicken or pork) Egg noodles, fish balls, crispy wonton and bean sprouts. Served dried			\$12.95
SUKIYAKI (Choice of Chicken, Pork or Beef) * Glass noodles stir-fried with watercress, baby corns, celery, scallions in bean paste and sesame sauce. Served dried			\$12.95



	LUNCH	DINNER
WITH SEAFOOD	\$11.95	\$15.95
GREEN CURRY * Chicken, Pork or Beef	\$9.95	\$12.95
Cooked in coconut milk and green curry paste with Thai eggplant, bamboo shoots, bell peppers and Thai basil		
RED CURRY ** Chicken, Pork or Beef	\$9.95	\$12.95
Cooked in coconut milk and red curry paste with Thai eggplant, bamboo shoots and Thai basil		
PANANG CURRY * Chicken, Pork or Beef	\$9.95	\$12.95
Cooked in peanut red curry sauce, coconut milk and kaffir lime leaves		
BEEF MASSAMAN CURRY		\$15.95
Stewed beef with massaman curry sauce, potato, cashew nuts and onion		
ROASTED DUCK CURRY *		\$15.95
Sliced roasted duck in red curry sauce, pineapple chunks, tomato, basil leaves and coconut milk		
GREEN CURRY SALMON *		\$15.95
Grilled salmon in green curry sauce with Thai eggplant, bamboo shoots, bell peppers and basil leaves		
PANANG SALMON *		\$15.95
Grilled salmon with panang curry sauce and side of asparagus		



	LUNCH	DINNER
VEGGIES MEDLEY	\$8.95	\$10.95
Stir-fried vegetable with tofu in delicious light sauce		
GINGER BROCCOLI TOFU	\$8.95	\$10.95
Stir-fried in flavorful light sauce		
PAD BROCCOLI	\$8.95	\$10.95
Broccoli stir-fried with mushroom in flavorful light sauce		
FLAMED SPINACH	\$9.95	\$11.95
Spinach stir-fried with tofu and mushroom in bean sauce		
VEGGIES CHU CHEE *	\$9.95	\$11.95
Mixed veggies, Thai eggplant, mushroom in roasted curry paste and coconut milk		
EGGPLANT WITH TOFU *	\$8.95	\$10.95
Eggplants, fried tofu stir-fried with chili garlic basil sauce		
PANANG TOFU	\$9.95	\$11.95
Fried tofu in panang curry sauce		
GREEN CURRY VEGGIES *	\$8.95	\$10.95
Mixed veggies in green curry sauce		
PAD THAI VEGGIES	\$8.95	\$10.95
Thin rice noodles stir-fried with mixed vegetables and crushed peanuts		
DRUKEN NOODLES TOFU **	\$8.95	\$10.95

Wide rice noodles stir-fried with fried tofu, hot chili, bell peppers and basil leaves



MANGO WITH STICKY RICE.....	\$5.95
FRIED BANANA WITH ICE CREAM..... Banana, fried topped with honey glaze and sesame seeds	\$6.95
THAI PUMPKIN CUSTARD..... Custard made with fresh pumpkin and coconut milk	\$5.95
FRIED ICE CREAM..... Vanilla ice cream wrapped in pastry, deep-fried and flamed	\$5.95
LAVA TORTE WITH ICE CREAM.....	\$5.95
COCONUT ICE CREAM.....	\$4

Side Orders & Extras

CHICKEN, PORK OR BEEF	\$3
SEAFOOD.....	\$4
STEAMED MIXED VEGGIES, STEAMED BROCCOLI.....	\$3
STEAMED NOODLE.....	\$3
FRIED RICE.....	\$4
STICKY RICE.....	\$3
FRIED EGG.....	\$3
BROWN RICE.....	\$2
JASMINE RICE.....	\$1.50
PANANG CURRY SAUCE.....	\$3
PEANUT SAUCE.....	\$1.50
SWEET & SOUR SAUCE (HOME MADE).....	\$1.