

LUNCH

Mon - Fri 11am - 3pm

SMALL PLATES JAAN NOI

Larb Tod ลาบทอด **GF**

Meatballs of pork, fish sauce, kaffir lime leaf, shallots, and lemongrass, fried and served with fresh ginger, peanuts, and spicy lime sauce **9**

Spicy Curried Prawns

งูฉี่กุ้ง **GF**

Jumbo tiger prawns in a coconut milk curry of shallot, galangal, lemongrass, kaffir lime leaf, shrimp paste, and garlic, banana chips **11**

Nang Gai Tod หนังไก่ทอด

Crispy fried chicken skins with fish sauce, green onion, and peanut **6**

Peek Gai Tod Krateam

ปีกไก่ทอดกระเทียม

Jumbo chicken wings, deep fried, then stir-fried with garlic, chili paste, and fish sauce **10**

Moo Dat Deaw หมูแดดเดียว **V**

Thai pork jerky. Pork marinated in soy sauce, fish sauce, garlic, and palm sugar, deep fried and served with Thai Sriracha **8**

Khaopod Tod ข้าวโพดทอด

Fritters made of crunchy, sweet corn, garlic, coriander, shallot, kaffir lime leaf, turmeric, and soy sauce, served with sweet chili sauce **7**

LUNCH SPECIALS

SPECIALTY

Khao Mun Gai

ข้าวมันไก่

Crispy or steamed

chicken breast with garlic-ginger-chicken-broth rice, cucumber and spicy ginger sauce, served with a side of soup **11**

Victory Monument

Noodles

บะหมี่หมูย่าง

Egg noodles with BBQ pork, spinach, bean sprouts, and soy sauce, topped with crispy garlic and cilantro **10**

BBQ / PING

Moo Ping หมูปิ้ง

Pork tenderloin marinated in soy sauce, garlic, coriander, and coconut milk, skewered and barbecued, served with nam jim jaew and a pot of sticky rice **12**

ROTISSERIE

Gai Yahng Ha Dao

ไก่ย่างห้าดาว

All natural game hen marinated in fresh ginger, lemongrass, cilantro, garlic, and light soy sauce, cooked rotisserie-cart style and served with sweet chili sauce and a pot of sticky rice **11**

SALAD AHAAN YUM

Yum Moo Yahng

ยำคอหมูย่าง

Char-grilled pork collar rubbed with coriander roots, garlic, and pepper, glazed with soy sauce and palm sugar, tossed with spicy lime sauce, Chinese celery, lettuce, cucumber, onion, cherry tomatoes, and fresh chillies **12**

Naam Khao Tod

แหนมข้าวทอด **GF**

Crispy, marinated rice salad with house-soured pork, fresh ginger, toasted peanut, red onion, kaffir lime leaf, and cilantro, mixed with lime juice and fish sauce, served with green leaf **12**

Som Tum ส้มตำ **GF**

Fresh, crisp green papaya, garlic, carrot, tomato, yard long bean, lime juice, and steamed prawns, topped with peanut **9**

Isan style pickled crab and anchovies add...2

don't forget the sticky rice! add...2.50

CONGEE JOK

Rice porridge soup served with fresh ginger, soft-boiled egg, soy sauce and a street vendor doughnut--real Thai comfort food

N.Y. Strip

Steak marinated in soy sauce, garlic, black pepper, lemongrass, and cilantro, barbecued and served with fresh ginger, soft-boiled egg, soy sauce and street vendor doughnut **11.5**

Grilled Prawns

Prawns marinated in coriander, cumin, galangal and lemongrass, grilled and served with fresh ginger, soft-boiled egg, soy sauce and street vendor doughnut **11**

Pork Belly

Crispy, tender pieces of pork belly stir-fried with garlic, soy sauce, and served with fresh ginger, soft-boiled egg, soy sauce and street vendor doughnut **10.5**

Chicken

Chicken breast stir-fried in garlic sauce, served with fresh ginger, soft-boiled egg, soy sauce and street vendor doughnut **9**

Tofu

Fresh, local tofu stir-fried in garlic sauce, served with fresh ginger, soft-boiled egg, soy sauce and street vendor doughnut **9**

PLATES JAAN

Phad Met Mamuang ผัดเม็ดมะม่วง AV AGF

Crispy or fresh tofu stir-fried with house-made chili paste with cashews, bell pepper, onion, carrot, mushrooms, celery, served with **brown** or **Jasmine** rice 11

PHAD PED PLA ผัดเผ็ดปลา

Thick, hand-sliced fillets of basa fish, golden-fried and stir-fried with red curry paste, young peppercorn, grachai, and bell pepper, topped with crispy basil, served with **brown** or **Jasmine** rice 14



Phad Sen Yai ผัดเส้นใหญ่ AV AGF

Wide rice noodles stir-fried with chicken, tomato, onion, egg, green onion, bean sprouts, with oyster and soy sauce, served on top of green leaf 11

Grapao Kai Dao กระเพราไข่ดาว AV AGF

Minced chicken and fresh holy basil stir-fried with mushrooms, yard long beans, bell pepper, onions, and fresh Thai chili, served over **brown** or **Jasmine** rice and topped with a fried egg 12

Peek Gai Panang ปีกไก่พริก AV AGF

Boneless chicken wing stuffed with marinated ground chicken, slow cooked in Panang curry sauce with coconut milk, bell pepper, and sweet basil, served with **brown** or **Jasmine** rice 12.50

Phad Kana Moo Krob ผัดค่าน้ำหมูกรอบ AV AGF

Found at many road side stalls throughout Thailand, this dish is made with crispy, tender pieces of pork belly stir-fried with garlic, Chinese kale, soy sauce, and fresh Thai chillies, served with **brown** or **Jasmine** rice 12

don't forget a fried egg! add...3

Khao Phad Tom Yum ข้าวผัดต้มยำ AV AGF

Tiger prawns, **brown** or **Jasmine** rice stir-fried with lemongrass, button mushrooms, egg, kaffir lime leaf, galangal, and cilantro, stir-fried with chili paste and fresh hand-squeezed lime juice, topped with cilantro 13

Phad Makuyao ผัดมะเขือยาว AV AGF

Eggplant stir-fried in ground cumin, shallots, and garlic with bell pepper, sweet basil in house-made chili paste served with **brown** or **Jasmine** rice 11



NOODLE SOUP GUAY TIEW NAM

Khao Soi ข้าวซอย AV AGF

A northern-style curry noodle soup. Egg noodles in a coconut milk curry of cumin, turmeric, shallot, galangal, lemongrass, and chicken, topped with bean sprouts, pickled cabbage, cilantro, and sliced shallot 13

Guay Tiew Nuea ก๋วยเตี๋ยวเนื้อ

Rice stick noodles, N.Y. strip, bean sprouts, fresh basil, cilantro, nor gai, fried garlic and green onion in a beef broth 12.5

Ba Mee Keaw บะหมี่เกี๊ยว

Marinated prawn and pork-stuffed wontons in a peppery clear broth with egg noodles, spinach, bok choy, bean sprouts and cilantro 10.5

VEGETABLES PAK

Phad Pak Boong Fai Dang ผัดผักบุ้งไฟแดง AV AGF

Fresh water spinach stir-fried with smashed garlic, fresh chillies, and fermented soy bean paste 8

Skillet Spinach ผัดผักขม AV AGF

Spinach tossed in garlic and peanut sauce 6

Phad Kana ผัดค่าน้ำ AV AGF

Chinese kale stir-fried with garlic, fresh Thai chillies, soy and oyster sauce 7

Phad Prik ผัดพริก AV

Blistered yard long beans stir-fried with basil, cumin, garlic, bell pepper, and lemongrass 7

SIDES

Fried Egg 3	Peanut Sauce 4	Doughnut 2
Khao Soi Sauce 4	Banana Chips 4.5	Jasmine Rice 3
Panang Sauce 4	Steamed Veggies 4	Brown Rice 3
Garlic Sauce 4	Steamed Noodles 4	Sticky Rice 3