

## APPETIZERS

1. **Satay** สะเต๊ะย่าง 7.95  
Choice of Chicken, Beef or Pork, marinated in secret house spice blend, grilled, and accompanied by homemade peanut sauce and cucumber relish
2. **Thai Spring Rolls** ปอเปี๊ยะทอด 6.50  
Crispy spring rolls filled with silver noodles, black pepper, cabbage and carrot, with a homemade plum sauce
3. **Devil Wing** ปีกไก่่นรก 7.95  
Deep-fried chicken's wing tossed in homemade sweet & fiery sauce, with crispy sweet basil
4. **Fried Tofu** เต้าหู้ทอด 6.50  
Served with crushed peanuts and homemade plum sauce
5. **One Bite of Thailand** เมี่ยงคำ 8.95  
Quintessential Thai gesture of hospitality. Make your own combination of dried shrimp, shredded roasted coconut, diced red onion, fresh chili, ginger, lime and peanuts, wrapped in lettuce cups with a secret sauce
6. **Fish Cakes** ทอดมันปลา 8.95  
Fresh white fish mixed with kaffir lime leaves, red curry spices and green beans, deep fried and garnished with crushed peanuts and cucumber relish
7. **Deep-Fried Calamari** ปลาหมึกทอดกรอบ 8.95  
Crispy calamari rings with a tangy sweet dipping sauce

## SOUPS

8. **Tom Yum Soup** ต้มยำ  
Hot and sour soup with lemongrass, galangal, kaffir lime leaves and straw mushrooms
9. **Tom Ka Soup** ต้มข่า  
Spicy coconut soup with lemongrass, galangal, kaffir lime leaves and straw mushrooms

### Your choice of Chicken or Vegetable & Tofu

Sm (1 pp)	3.95	Lg (4-5 pp)	11.95
-----------	------	-------------	-------

### Your choice of Prawns

Sm (1 pp)	4.25	Lg (4-5 pp)	12.95
-----------	------	-------------	-------

## SALADS

- |   |           |      |
|---|-----------|------|
| <b>10. Korat Sausage Salad</b>  | ແໜ່ມສັດ   | 8.95 |
| A specialty of Issan area, deconstructed cooked sausage salad composed of ground pork, ginger, roasted peanuts, lettuce, chili and lime juice |           |      |
| <b>11. “Pok-pok” Green Papaya Salad</b>   | ສົ້ມຕໍ່າ  | 8.95 |
| Shredded young papaya pounded with a mixture of roasted peanuts, tomatoes, chili, garlic and lime juice                                       |           |      |
| <b>12. Larb Salad</b>   | ລາບ       | 8.95 |
| Salad of lettuce, red onion, mint leaves, cilantro, lime juice and roasted rice powder with your choice of ground chicken or beef or pork     |           |      |
| <b>13. Grilled Prawns Salad</b>   | ຟລ່າກຸ້ງ  | 9.95 |
| Grilled prawns and lemongrass with lettuce, red onion, chili, mint leaves, cilantro and lime juice  |           |      |
| <b>14. Thai Shaking Beef Salad</b>  | ຍໍ່າເນື້ອ | 9.95 |
| Grilled tri-tip, cucumber, red onion, green onion, tomato, all tossed in a Thai chili dressing  |           |      |

## HOUSE SPECIALITIES

- |   |                  |       |
|---|------------------|-------|
| <b>15. Prawns and Pineapple Curry</b>   | ແກ່ງຄໍ່າສັ່ປະວຽດ | 12.95 |
| Spicy red curry made from dried red chilies and spices, with prawns and pineapple, sweet basil, red bell peppers, tomatoes, green peas and coconut milk |                  |       |
| <b>16. Roasted Duck Curry</b>   | ແກ່ງແດງເປັດ      | 12.95 |
| Spicy red curry made from dried red chilies and spices, with roasted duck, sweet basil, red bell peppers, tomatoes, raisins and coconut milk            |                  |       |
| <b>17. Basil Seafood Stir-Fry</b>   | ກະເພຣາທະເລ       | 13.95 |
| Mixed seafood stir-fried with a fragrant sweet basil sauce  |                  |       |
| <b>18. Ginger Basa Filet</b>  | ປລາຣາດຟຣິກ       | 13.95 |
| Crispy fried Basa fish filet with young ginger, straw mushroom and chili sauce  |                  |       |
| <b>19. “Kachai” Spicy Catfish</b>   | ປລາດູກຜັດເຜັດ    | 13.95 |
| Crispy catfish sautéed with eggplant, basil, bell pepper & a unique spicy “Kachai” sauce  |                  |       |

## CURRIES

20. **Red Curry** แกงแดง  
Spicy curry made from dried red chilies and spices, with sweet basil, red bell peppers, bamboo shoots, and coconut milk
21. **Green Curry** แกงเขียวหวาน  
Sweet and fragrant curry made from fresh green chilies and spices, with sweet basil, bell peppers, bamboo and coconut milk
22. **Yellow Curry** แกงกระหรี่  
Mild, smooth curry made from turmeric and spices, with potatoes, onions and coconut milk
23. **Massaman Curry** แกงมัสมั่น  
A southern Thailand specialty, with potatoes, onions, peanuts and coconut milk
24. **Panang Curry** แกงพะเนียง  
A little sweet and a little spicy, made from dried red chilies and cumin, with sweet basil, bell peppers and coconut milk
- Your choice of Chicken or Beef or Pork or Vegetable & Tofu 8.95  
Your choice of Basa or Salmon or Catfish filet or Prawns or Mixed Seafood 13.95  
Your choice of Mixed Seafood: Prawns, Clams, Basa filet & Calamari 13.95

## WOK STIR-FRIES

25. **Ginger Stir-Fry** ผัดขิง  
Ginger, green and yellow onion, mushroom and bell pepper
26. **Basil Stir-Fry** ผัดกะเพรา  
Sweet basil, garlic, fresh chilies, bamboo shoots, bell peppers
27. **String Bean Stir-Fry** ผัดพริกขิง  
Chili paste and green bean
28. **Mixed Veggies Stir-Fry** ผัดผัก  
Seasonal fresh vegetables and garlic
29. **Baby Corn Stir-Fry** ผัดข้าวโพด  
Baby corn, mushroom, green and yellow onion
30. **Cashew Stir-Fry** มะม่วงหิมพานต์  
Roasted cashew nut and onion
31. **Garlic & Black pepper Sautee** ผัดกะเทียมพริกไทย  
Marinated in garlic & black pepper and pan-sautéed
32. **Spicy Eggplant** ผัดมะเขือขี้เมา  
Garlic, chili, sweet basil and flash fried long eggplant
33. **Tofu Chili Garlic** เต้าหู้ขี้เมา  
Cubes of firm tofu stir-fried in a fragrant chili garlic sauce
- Your choice of Chicken or Beef or Pork or Vegetable & Tofu 7.95  
Your choice of Prawns or Basa fish filet 10.95

## RICE

- |  |                  |         |
|--|------------------|---------|
| <b>34. Pineapple Fried Rice</b>  | ข้าวผัดสับปะรด   | 9.95    |
| Fried rice with pineapple, chicken, roasted cashew nuts, carrot, sweet corn and raisins                                  |                  |         |
| <b>35. Thai Fried Rice</b>   | ข้าวผัด          |         |
| Eggs, tomato, green and yellow onions stir-fried with:   |                  |         |
| <b>Your choice of Chicken or Beef or Pork or Vegetable &amp; Tofu</b>  |                  | 8.95    |
| <b>Your choice of Fresh Crab Meat or Prawns</b>  |                  | 9.95    |
| <b>36. Basil Fried Rice</b>  | ข้าวผัดกะเพา     | 8.95    |
| Fried rice flavored with sweet basil and fresh chilies with your choice of Chicken or Beef or Pork.                      |                  |         |
| <b>37. Tom Yum Fried Rice</b>  | ข้าวผัดต้มยำกุ้ง | 9.95    |
| Wok fried rice flavored with the classic Tom Yum herbs: kaffir lime, lemongrass, galangal, chili, and lime. With Prawns. |                  |         |
| <b>38. Steamed Thai Jasmine Rice</b>   | ข้าวหอมมะลิ      | 1.75 pp |
| <b>39. Steamed Thai Brown Rice</b>   | ข้าวแดงหอมมะลิ   | 1.95 pp |

## NOODLES

- |  |                      |      |
|--|----------------------|------|
| <b>40. Pad Thai</b>  | ผัดไทย               |      |
| Wok fried rice noodles with eggs, tofu and bean sprouts in a classic Pad Thai sauce.               |                      |      |
| <b>Your choice of Chicken or Beef or Pork or Tofu</b>  |                      | 8.95 |
| <b>Your choice of Prawns</b>   |                      | 9.95 |
| <b>41. "JPP" Crab Stir-fried Noodle</b>  | จันผัดปู             | 9.95 |
| Wok fried rice noodles with fresh crab meat, eggs, chilies and green onion. A House signature dish |                      |      |
| <b>42. Drunken Noodle</b>  | ก๋วยเตี๋ยวผัดซี๊เม่า | 8.95 |
| Wok fried flat noodles with caramelized ground beef, sweet basil, and tomatoes                     |                      |      |
| <b>43. Pad See-iew</b>   | ผัดซีอิ๊ว            |      |
| Wok fried flat noodles with broccoli, egg, soy sauce. A popular Thai dish with Chinese influence.  |                      |      |
| <b>Your choice of Chicken or Beef or Pork or Tofu</b>  |                      | 8.95 |
| <b>Your choice of Prawns</b>   |                      | 9.95 |
| <b>44. Silver Noodle Stir-fry</b>  | ผัดวุ้นเส้นกุ้ง      | 9.95 |
| Stir-fried soft and silky noodles with straw mushrooms, onion, bell peppers with Prawns.           |                      |      |

## BEVERAGES

Soft Drinks	1.75	Thai Ice Tea	2.25
Bottled Water	1.95	Thai Ice Coffee	2.25
Orange Juice	2.25	Reg. Ice Coffee	2.25
Lemonade	2.25	Hot Tea	1.50
Cranberry Juice	2.25	Thai Beer Singha	3.75
Apple Juice	2.25	Heineken Beer	3.75
Young Coconut Juice	2.95		

## WINES

	Glass	Bottle
Beringer White Zinfandel	4.75	18
Robert Mondavi Chardonnay (Coastal)	5.75	22
Robert Mondavi Cabernet Sauvignon	5.75	22
Clos Du Bois Merlot	5.75	22
Chalone Cabernet Sauvignon OR Chardonnay	5.95	23
Clos Du Bois Cabernet Sauvignon	5.75	22

## DESSERTS

Homemade Thai Custard Cakes	2.95
Roti with Sweetened Condensed Milk	3.95
Homemade Coconut Ice Cream	2.95
Fried Banana Rolls & Ice Cream	5.95

We gladly accept Visa, Master Card and American Express  
Minimum credit card charge \$10

# Barn Thai Restaurant

[www.barnthai.com](http://www.barnthai.com)  
tel. (408) 732-3319