

## APPETIZERS

<b>Roti &amp; Curry</b>	โรตีสี่	4.95
Toasted Roti (flat bread), crispy on the outside, dipped in a sweet & spicy panang curry		
<b>Satay</b>	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		
<b>Fish Cakes</b>	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		
<b>Thai Spring Rolls</b>	ปอเปี๊ยะทอด	6.50
Crispy spring rolls filled with silver noodles, black pepper, cabbage and carrot, with a homemade plum sauce		
<b>Fried Tofu</b>	เต้าหู้ทอด	6.50
Served with crushed peanuts and homemade plum sauce		

## SALADS

<b>“Pok-pok” Green Papaya Salad</b>	ส้มตำ	8.95
Shredded young papaya pounded with a mixture of roasted peanuts, tomatoes, chili, garlic and lime juice		
<b>Thai Shaking Beef Salad</b>	ยำเนื้อ	9.95
Grilled tri-tip, cucumber, red onion, green onion, tomato, all tossed in a Thai chili dressing		

## Combinations C1 – C14

*Served with Thai egg rolls, steamed Thai Jasmine rice and soup of the day  
(Soup not included for takeout)*

<b>Choice of Chicken or Beef or Pork or Vegetable &amp; Tofu</b>	7.95
<b>Choice of Prawns or Basa fish filet</b>	8.95
<b>Substitute Jasmine rice with Brown rice</b>	add 0.75

<b>C1. Red Curry</b>	แกงแดง
Spicy red curry made from dried red chilies and spices, with sweet basil, red bell peppers, bamboo shoots, and coconut milk	
<b>C2. Green Curry</b>	แกงเขียวหวาน
Sweet and fragrant green curry made from fresh green chilies and spices, with sweet basil, red bell peppers, bamboo shoots, and coconut milk	
<b>C3. Panang Curry</b>	แกงพะเนียง
A little sweet and a little spicy, made from dried red chilies and cumin, with sweet basil, bell peppers and coconut milk	
<b>C4. Yellow Curry</b>	แกงกะหรี่
Mild and smooth yellow curry made from turmeric and spices, with potatoes, onions and coconut milk	
<b>C5. Massaman Curry</b>	แกงมัสมั่น
A southern Thailand specialty, with potatoes, onions, peanuts and coconut milk	
<b>C6. Basil Stir-Fry</b>	ผัดกะเพรา
Sweet basil, garlic, yellow onion, fresh chilies, bamboo shoots and bell peppers	
<b>C7. Ginger Stir-Fry</b>	ผัดขิง
Ginger, green and yellow onion, mushroom and bell peppers	
<b>C8. Spicy Eggplant</b>	ผัดมะเขือขี้น้เมา
Garlic, chili, sweet basil and flash fried long eggplant	
<b>C9. String Bean Stir-Fry</b>	ผัดพริกขิง
Chili paste and green bean	
<b>C10. Mixed Veggies Stir-Fry</b>	ผัดผัก
Seasonal fresh vegetables and garlic	
<b>C11. Chili Stir-Fry</b>	ผัดพริก
Fresh chilies, garlic, onions and bell peppers	
<b>C12. Baby Corn Stir-Fry</b>	ผัดข้าวโพด
Baby corn, mushroom, bamboo shoots, green and yellow onion	
<b>C13. Tofu Chili Garlic Stir-Fry</b>	เต้าหู้ขี้น้เมา
Cubes of firm stir-fried tofu in a fragrant chili garlic sauce	
<b>C14. Ginger Basa Filet</b>	ปลาราดพริก
Crispy fried Basa fish filet with young ginger, straw mushroom and chili sauce (this dish cannot be served with other ingredient choices)	

# Combinations C15 – C28

Served with Thai egg rolls and soup of the day (Soup not included for takeout)

C15. <b>Pineapple Fried Rice</b>	ข้าวผัดสับประรด	9.95
Fried rice with pineapple, chicken, roasted cashew nuts, carrot, sweet corn and raisins.		
C16. <b>Thai Fried Rice</b>	ข้าวผัด	8.95
Eggs, tomato, green and yellow onions with your choice of Chicken or Beef or Pork or Vegetable & Tofu.		
C17. <b>Crab Fried Rice</b>	ข้าวผัดปู	9.95
Eggs, tomato, green and yellow onions stir-fried with Fresh crab meat.		
C18. <b>Prawn Fried Rice</b>	ข้าวผัดกุ้ง	9.95
Eggs, tomato, green and yellow onions stir-fried with Prawns.		
C19. <b>Pad Thai</b>	ผัดไทย	8.95
Wok fried rice noodles with eggs, tofu and bean sprouts in a classic Pad Thai sauce. With your choice of Chicken or Tofu.		
C20. <b>“JPP” Crab Stir-fried Noodle</b>	จ๊นผัดปู	9.95
Wok fried rice noodles with fresh crab meat, eggs, chilies and green onion. A House signature dish.		
C21. <b>Drunken Noodle</b>	ก๋วยเตี๋ยวผัดซี๊เม่า	8.95
Wok fried flat noodles with caramelized ground beef, sweet basil, and tomatoes.		
C22. <b>Prawn Pad See-iew</b>	ผัดซีอิ๊วกุ้ง	9.95
Wok fried flat noodles with broccoli, egg, soy sauce. A popular Thai dish with Chinese influence.		
C23. <b>Pad See-iew</b>	ผัดซีอิ๊ว	8.95
Wok fried flat noodles with broccoli, egg, soy sauce. A popular Thai dish with Chinese influence. With your choice Chicken or Beef or Pork or Tofu.		
C24. <b>Silver Noodle Stir-fry</b>	ผัดวุ้นเส้นกุ้ง	9.95
Stir-fried soft and silky noodles with straw mushrooms, onion, bell peppers with Prawns.		
C25. <b>Prawn Pad Thai</b>	ผัดไทยกุ้ง	9.95
Wok fried rice noodles with eggs, tofu and bean sprouts in a classic Pad Thai sauce. With Prawns.		
C26. <b>Basil Fried Rice</b>	ข้าวผัดกะเพรา	8.95
Wok fried rice flavored with sweet basil and fresh chilies with your choice of Chicken or Beef or Pork.		
C27. <b>Prawn 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.		
C28. <b>Tom Yum Fried Rice</b>	ข้าวผัดต้มยำ	8.95
Wok fried rice flavored with the classic Tom Yum herbs: kaffir lime, lemongrass, galangal, chili, and lime. With Chicken.		

\*\*\*\*\* Please advice the wait staff your preferred spiciness \*\*\*\*\*

**Thai Hot**  
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**Hot**  
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**Medium**  
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**Mild**  
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## 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	Singha Thai Beer	3.75
Apple Juice	2.25	Chang Thai Beer	3.75
Young Coconut Juice	2.95	Heineken Beer	3.75
		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
Clos Du Bois Cabernet Sauvignon		5.75	22
Chalone Cabernet Sauvignon OR Chardonnay		5.95	23

## DESSERTS

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

# Barn Thai Restaurant

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