

SAV56



TRADITIONAL TAO YANG CHARCOAL GRILL

Dipping sauces:

Sweet Tamarind

Spicy Chili Lime

NEUA / BEEF

- Filet Mignon** • \$5.75 (2 skewers)
- Flap Meat & Green Onions** • \$3.50 (2 skewers)
- Home Made Meatballs** • \$3.75 (2 skewers)
- Meatballs w/ Tendon** • \$3.75 (2 skewers)
- Tongue** • \$4.50 (2 skewers)

GAI / CHICKEN

- Chicken Wings** • \$3.50 (2 skewers)
- Dark Meat & Scallion** • \$3.75 (2 skewers)
- White Meat & Sweet Onions** • \$4.25 (2 skewers)
- Chicken Meatballs** • \$4.00 (2 skewers)
- Chicken Gizzard** • \$3.50 (2 skewers)
- Chicken Liver** • \$3.50 (2 skewers)
- Chicken Heart** • \$3.75 (2 skewers)

MUU / PORK

- Pork Loin** • \$3.75 (2 skewers)
- Issan Sausage** • \$5.50 (2 skewers)
(Northeastern style)
- Pork Sausage** • \$4.00 (2 skewers)
- Pork Meatballs** • \$3.25 (2 skewers)

TALAY / SEAFOOD

- Salmon** • \$5.50 (2 skewers)
- Tiger Shrimp** • \$6.50 (2 shrimp)
- Squid Leg** • \$4.00 (2 skewers)
- Scallop wrapped in Bacon** • \$5.50 (1 skewer)
- Sea Bass** • \$6.50 (2 skewers)

PAK / VEGETABLES

- Asparagus & Shiitake Mushroom** • \$4.50 (2 skewers)
- Corn w/ Salt & Coconut Milk** • \$3.75
- Banana w/ Honey & Coconut Milk** • \$3.00
- Eggplant** • \$3.50 (2 skewers)
- Zucchini** • \$3.50 (2 skewers)
- Japanese Shishito Peppers** • \$3.00 (1 skewer)
- Okra wrapped in Bacon** • \$4.50 (2 skewers)
- King Mushroom** • \$4.00 (2 skewers)

SPECIAL FROM TAO YANG GRILL

- Lamb Chops** • \$8.50 (2 chops)
marinated in soy garlic
- Jumbo Fresh Water Prawn (X-Large Seasonal)** • \$15
w/ garlic butter
- Quail** • \$4.00 (1 skewer)
w/ seasalt black pepper
- Quail Eggs** • \$2.25 (1 skewer)

**We accept Visa and Mastercard . A 18% gratuity will be added to parties of 5 or more.
We reserve the right to refuse service to anyone.**

SMALL PLATES (Thai street vendor specialty)

ทอดทอด • \$7

Crispy Mussel Crepe w/ steamed mussels, eggs, garlic, bean sprouts and scallions served w/ sriracha sauce

ทอดมันปลา • \$6

Fish Cakes, a mixture of white fish, curry paste, long beans, kaffir lime, served w/ fresh pickles

เต้าหู้เผือกทอด • \$5

Fried Tofu and Taro w/ hot cilantro peanut sauce

กุ้งทอด • \$7

Deep Fried Jumbo Shrimp lightly battered served w/ sweet sriracha sauce

กระดูกหมูหมัก • \$6

Deep-Fried Marinated Baby Back Ribs served w/ ginger, peanuts, shallots and scallions

ข้าวเหนียวเนื้อแดงเดียว • \$5

Thai Beef Jerky w/ sticky rice

เสีอร่องไก่ • \$8

Crying Tiger Beef grilled medium rare served w/ chili pepper sauce

ปีกไก่ทอด • \$5

Fish Sauce Wings marinated in fish sauce and garlic, deep fried served w/ plum chili sauce

ปลาหมึกย่าง • \$7

Grilled Calamari over charcoal served w/ spicy lime garlic chili dipping sauce

กบทอด • \$8

Crispy Frog Leg w/ garlic and black pepper

ขนมจีบ • \$6

Thai Dim Sum pork and shrimp

ปอเปี๊ยะทอด • \$6

Thai Egg Roll deep fried w/ chicken, mung bean, vermicelli and wood ear mushroom, served w/ plum chili sauce

ไก่สะเต๊ะ • \$7

Chicken Skewers marinated in coconut milk and tumeric, grilled over charcoal and served w/ peanut sauce, cucumber relish and toasted bread

SPICY THAI SALADS

ยำมะเขือยาว • \$9

Grilled Chinese Eggplant w/ shallot, garlic, mint leaf, shrimp, scallion, watercress and boiled egg in lime juice and fish sauce

ยำปลาหมึก • \$8

Squid w/ mint, watercress and scallion in lime juice and fish sauce

ยำเนื้อ • \$10

Spicy Beef Salad in lime juice and fish sauce w/ tomato, cucumber, chili and scallion

ส้มตำ • \$8

Spicy Raw Papaya, hand shredded w/ long bean, tomato, grilled shrimp and peanut in lime juice and fish sauce

กุ้งแช่น้ำปลา • \$8

Naked Shrimp, poached tiger shrimp w/ spicy lime chili fish sauce and fresh garlic

ส้มตำปุดอง • \$9

Spicy Raw Papaya w/ Blue Crab, hand shredded papaya w/ long bean, tomato in lime juice, palm sugar, chili and fish sauce

ยำปูทะเล • \$10

Soft Shell Crab or Raw Blue Crab w/ Mango, shallots, cherry tomato in chili lime

ลาบไก่ • \$7

Spicy Minced Chicken cooked in lime juice, chili pepper, fish sauce, Thai herbs and toasted rice powder

น้ำตก • \$9

Charcoaled Beef in lime juice and fish sauce w/ shallot, chili pepper, scallion, Thai basil and toasted rice powder

หมูสะเต๊ะ • \$7

Grilled Pork w/ spicy lime chili fish sauce, fresh garlic and crunchy Asian greens

SOUP

ต้มยำกุ้ง • \$6 (cup) "Tom Yam Gung"

Hot and Sour Shrimp Soup w/ oyster mushroom and kaffir lime leaf in lemongrass broth

ต้มยำไก่ • \$5 (cup) "Tom Kha Gai"

Coconut and Galanga Soup w/ chicken and oyster mushroom

แกงจืดวุ้นเส้น • \$4 (cup)

Glass Noodle Soup w/ bean curd sheet, tofu, wood ear mushroom, spinach and scallion

CURRIES

choice of jasmine rice or brown rice | your choice of - chicken, beef, pork or tofu • \$10 shrimp • \$13

เขียวหวาน

Green Curry w/ coconut milk, apple eggplant, bamboo shoots, Thai basil, red jalapeno and Thai roti

แกงพริกทอง

Aromatic Butternut Pumpkin Curry w/ zucchini, coconut milk, Thai basil and roti

แกงป่า

Jungle Style Curry w/ bamboo shoot, apple eggplant, oyster mushroom, long bean, pumpkin and wild herbs (made w/ out coconut milk)

แพนง

Panaeng Curry dry curry w/ light coconut milk, kaffir lime and Thai roti

WOK NOODLE & NOODLE SOUP

ผัดไทย • \$10

Famous Thai Noodle, thin rice noodle wok sautéed w/ shrimp, chicken, egg, peanut, bean sprout, lime and scallion

ก๋วยเตี๋ยวปู • \$13

Crab Noodles, thin rice noodle wok sautéed w/ crab meat, garlic, chili, bean sprout and scallion

ผัดซีอิ้ว • \$9

Soy Sauce Noodles, wide rice noodle wok sautéed w/ chicken, Chinese broccoli and soy sauces

ผัดซีเม่า • \$10

Spicy Drunken Noodles, wide rice noodle wok sautéed w/ chicken, shrimp, squid, chili and Thai basil

ก๋วยเตี๋ยวเรือ • \$9

Boat Noodle Soup, thin rice noodle w/ poached flank steak, meatballs, tendon, beef stew, Siamese watercress and bean sprouts (traditionally sold from boats along the canals of Thailand)

บะหมี่หมูแดง • \$9

BBQ Pork Noodles, steamed egg noodle w/ red pork, crab meat, crispy wonton and Asian greens

เป็ดตุ๋น • \$10

Duck Noodle Soup, double steamed duck leg on the bone w/ egg noodle, Asian greens and scallion

ก๋วยเตี๋ยวก้างเตก • \$8

Poorman Noodles, thin rice noodle wok fried w/ egg, bean sprout, tofu, cabbage and scallion

ข้าวซอย • \$9

Curry Noodles, northern Thai style noodle w/ curry paste, chicken on the bone and coconut milk, served w/ pickled mustard greens, shallots, crispy noodles and roasted chili paste (Chiang Mai specialty)

RICE DISH

ข้าวผัดรถไฟ • \$10

Railroad Fried Rice stir fried jasmine rice w/ chicken, pork, beef, shrimp and crispy fried egg (traditionally served on trains for the Thai on the go)

ข้าวผัดปลาเค็ม • \$9

Salty Mackerel Fried Rice stir fried jasmine rice w/ egg and Chinese broccoli

ข้าวผัดปู • \$10

Crab Fried Rice stir fried jasmine rice w/ crab meat, green onion, garlic, egg, fish sauce and Thai chili

ข้าวผัดแหม่มสด • \$9

Thai Sausage Fried Rice stir fried jasmine rice w/ egg, red shallot and green onions served w/ fresh ginger

ข้าวผัดกระเทียม • \$9

Garlic Chicken Fried Rice stir fried jasmine rice w/ garlic, egg and spinach

ข้าวหน้าเป็ด • \$11

Soy Sauce Duck, stewed duck breast served on rice w/ Asian greens

ข้าวหมกไก่ • \$10

Chicken Curried Rice, steamed marinated chicken on the bone w/ Indian herb and spices served on curried rice w/ cilantro chili sauce and crispy shallot

ข้าวหมูแดง • \$9

Five Spiced BBQ Pork on rice w/ boiled egg

WOK SAUTÉED

your choice of - chicken, beef, pork or tofu • \$9 / shrimp
• \$12 served a la carte or over rice

ผัดกระเพรา

Chili Holy Basil sautéed w/ long bean and garlic (add a fried egg for \$1.50)

ผัดกระเทียม

Garlic and Black Pepper sautéed w/ thin soya bean sauce (add a fried egg for \$1.50)

ผัดขิงสด

Ginger and Wood Ear Mushroom sautéed w/ green onions

ผัดพริกขิง

Long Bean and Chili Paste sautéed w/ dry red curry and kaffir lime leaf

VEGGIE WOK SAUTÉED

ผัดมะเขือยาว • \$8

Sautéed Eggplant w/ basil and chili pepper add chicken, beef, pork or tofu • \$1 / shrimp • \$2.50

ผัดเต้าหู้ • \$7

Bean Curd Sautéed w/ bean sprout and scallion add chicken, beef, pork or tofu • \$1 / shrimp • \$2.50

ผัดฟักทอง • \$8

Sautéed Pumpkin w/ egg, garlic and pepper add chicken, beef, pork or tofu • \$1 / shrimp • \$2.50

ผัดผัก • \$8

Assorted Veggies w/ broccoli, cabbage, asparagus, shiitake mushroom sautéed w/ garlic and light soy add chicken, beef, pork or tofu • \$1 / shrimp • \$2.50

ผัดกระเทียม • \$8

Siamese Watercress sautéed w/ yellow bean, garlic and chili under intense heat

ผัดผักขม • \$7

Sautéed Spinach w/ garlic and light soy

HOUSE SPECIALS

ผัดไทยข้างถนน • \$13

Side Walk Pad Thai, spicy thin rice noodle wok sautéed w/ jumbo shrimp, dried prawns, baked tofu, green chives, egg, peanut and bean sprout

กุ้งพริกไทยดำ • \$13

Pepper Tiger Prawns sautéed w/ dried black pepper and fresh green peppercorn

แกงกะหรี่ไก่ • \$10

Chicken Yellow Curry w/ potato, carrot, onion served w/ rice and Thai roti (southern Thai specialty)

แกงมัสมั่น • \$11

Muslim Style Curry w/ stewed beef braised all day in a spicy peanut curry sauce served w/ rice and Thai roti

เขียวหวานทะเล • \$13

Green Curry of Seafood w/ coconut milk, apple eggplant, bamboo shoots, Thai basil, red jalapeno served w/ rice and Thai roti

ไก่ย่าง Half Bird \$7

Whole Bird \$11

Roasted Game Hen rubbed w/ lemongrass, garlic, white pepper and cilantro roots served w/ sticky rice and chili plum sauce (add small green papaya salad for \$3)

ปลาหนึ่ง • \$13

Sea Bass Filet steamed w/ light soy ginger sauce and scallions

ซุบหางวัว • \$10

Oxtail Soup w/ onion, carrot, celery, tomato and bird's eye chili

ต้มยำปลากระพง • \$10

Hot and Sour Soup w/ Seabass in chicken broth w/ lemongrass, galanga, kaffir lime leaf, cilantro root, oyster mushroom, Thai chili, lime juice and fish sauce

นกกทอดกระเทียม • \$10

Spicy Quail or Frog Legs lightly deep fried w/ garlic, chili, peppercorn and crispy Thai basil

ปลาเผา • \$15

Grilled Whole Fish of the Day stuffed w/ lemongrass kaffir lime leaf and garlic wrapped in banana leaves served w/ spicy chili lime sauce (20 minutes to prepare)

ปูนึ่ง • \$14

Salt and Pepper Soft Shell Crab crispy soft shell crab with chili and scallions

COLD DRINKS

Fresh Lemonade • \$2.75

Young Coconut Juice • \$4

Thai Iced Tea w/ Condensed Milk • \$3

Iced Coffee w/ Condensed Milk • \$3.50

Iced Tea • \$2.75

HOT DRINKS

Hot Tea • \$2.75 *Jasmine/Green/Wild Chrysanthemum*

BOTTLED DRINKS

Coca Cola, Pepsi & 7up • \$2.75

Diet Coke (can) • \$2.75

Crush (Orange Soda) • \$2.75

San Pellegrino (Sparkling Water) • \$3 (sm) • \$6 (lrg)

Evian • \$3 (sm) • \$6 (lrg)

Coconut Palm Sheath Juice • \$2.75

SIDE ORDER

Jasmine Rice • \$2

White Sticky Rice • \$2

Brown Rice • \$2

THAI SWEETS

ข้าวต้มผัด • \$3 • **Black Sticky Rice w/ Banana** in Banana Leaf

ข้าวเหนียวดำ • \$5 • **Black Sticky Rice w/Coconut Milk and Taro**

ข้าวเหนียวม่วง • \$7 • **Sticky Rice w/ Mango** (seasonal) ripe mangoes on sweet sticky rice w/ coconut cream

โรตีสี • \$3 • **Indian Style Puffed Bread w/ Condensed Milk**

กล้วยแขก • \$5 • **Banana Fritters**

ไอศกรีมกะทิ • \$6 • **Coconut Ice Cream Sandwich w/ Sticky Rice** served on a sweet bun w/ peanuts, sweet sticky rice and condensed milk