

APPETIZERS

Crispy Egg Rolls (4) \$6

Crispy rice paper wrapped with mixed vegetables and glass noodles

Fried Tofu (8) \$7

Deep fried tofu served with ground peanut sweet and sour sauce

Fresh Rolls (2) \$5

Tofu and vegetables wrapped in soft rice papers served with home made peanut sauce. +SHRIMP \$3

Pot Sticker (6) \$6

Deep fried dumpling with pork and vegetables, served with sesame ginger soy dipping sauce.

Crab Puffs (5) \$7

Crispy wonton filled with imitation crab meat and cream cheese served with plum sauce.

Chicken Wings (6) \$8

Golden friend chicken wings served with sweet and sour sauce.

Coconut Prawn (6) \$8

Crispy prawns with shaved coconut served with plum sauce.

Chicken Satay (5) \$9

Grilled marinated chicken skewers served with peanut, and cucumber sauce.

Crispy Calamari \$9

Calamari lightly fried in tempura batter served with sweet & sour sauce and Sriracha cream sauce.

Spicy Mussels \$11

Saute blue mussels with sweet roasted chili sauce, bell pepper, onion and basil.

SALAD

Papaya Salad \$9

Shredded green papaya, carrot, green bean, tomato and peanut mixed with lime dressing. ADD SHRIMP +\$3

Grilled Lemongrass Chicken

Grilled Beef Salad

Grilled Shrimp Salad \$13

Grilled choice of meat, spring mix, tomato, shallot, cucumber, mint, lemongrass, cilantro mixed with lime dressing.

Larb \$11

Ground chicken, roasted rice powder, shallot, mint, cilantro tossed with lime dressing. PORK OR BEEF +\$3

Crispy Pork Belly Salad \$13

House crispy pork belly, roasted rice powder, mint, shallot, green onion, cilantro mixed with lime dressing served with spring mix.

CURRY

SERVED WITH JASMINE RICE, SUB BROWN RICE \$1
TOFU, VEGETABLE, CHICKEN \$11
PORK OR BEEF \$12
SHRIMP OR CRISPY PORK BELLY \$13
MIXED SEAFOOD \$15
EXTRA MEAT \$2, SHRIMP \$3 | LUNCH - \$2 OFF

Red Curry

Red curry paste, coconut milk, bell pepper, bamboo, eggplant and basil.

Green Curry

Green curry paste, coconut milk, bell pepper, bamboo, eggplant and basil.

Yellow Curry

Yellow curry paste, coconut milk, potato and carrot, sprinkled with fried shallots.

Mussaman Curry

A mild slow cooked curry made with blend of spices including nutmeg, cumin and cloves in coconut milk with onion, potato, carrot and peanut.

Panang Curry

Panang curry paste, coconut milk, green bean, bell pepper and kaffir lime leave topped with ground peanut.

NOODLE

TOFU, VEGETABLE, CHICKEN \$11
PORK OR BEEF \$12
SHRIMP OR CRISPY PORK BELLY \$13
MIXED SEAFOOD \$15
EXTRA MEAT \$2, SHRIMP \$3 | LUNCH - \$2 OFF

Pad Thai

Small size rice noodle stir fried with egg, green onion, bean sprout in tamarind sauce served with chopped peanut.

Pad See Ew

Stir fried wide size rice noodle with egg, carrot, Chinese kale, broccoli with sweet soy sauce.

Drunken Noodle

Stir fried wide rice noodle with egg, bell pepper, onion, tomato and basil.

Pad Woon Sen

Stir fried glass noodle with egg, cabbage, onion, tomato, celery, carrot and mushroom.

Rad Nah

Stir fried wide size rice noodle with egg, topped with Chinese kale, carrot, in oyster gravy sauce. DINNER PORTION ONLY

Pad Kau Kai

Stir fried wide size rice noodle with egg, onion, cabbage and bean sprout in soy sauce topped with cilantro.

Kao Soi

Egg noodle, shallot, onion and pickle lettuce in Kao Soi curry topped with crispy egg noodle. DINNER PORTION ONLY

Thai Noodle Soup

Small size rice noodle with green onion, bean sprout and cilantro in a clear broth.

Tom Yum Noodle Soup 13

Rice noodle with ground, chicken, squid, prawn, bean sprout, ground peanut, green onion, cilantro and lime juice. DINNER PORTION ONLY

FRIED RICE

TOFU, VEGETABLE, CHICKEN \$11
PORK OR BEEF \$12
SHRIMP OR CRISPY PORK BELLY \$13
MIXED SEAFOOD \$15
EXTRA MEAT \$2, SHRIMP \$3 | LUNCH - \$2 OFF

Thai Fried Rice

Fried rice with egg, tomato, onion, Chinese kale, pea and carrot.

Pineapple Fried Rice

Fried rice with egg, curry powder, tomato, pineapple, cashew nut, onion, raisin, pea and carrot.

Basil Fried Rice

Fried rice with egg, bell pepper, onion and basil.

Crab Fried Rice

18

Fried rice with egg, onion, pea, carrot, tomato and Dungeness crab meat.

DINNER PORTION ONLY

Delish Fried Rice

Fried rice with roasted sweet chili sauce, onion, bell pepper and green bean.

STIR FRY

SERVED WITH JASMINE RICE, SUB BROWN RICE \$1
TOFU, VEGETABLE, CHICKEN \$11
PORK OR BEEF \$12
SHRIMP OR CRISPY PORK BELLY \$13
MIXED SEAFOOD \$15
EXTRA MEAT \$2, SHRIMP \$3 | LUNCH - \$2 OFF

Cashew Nut

Onion, celery, bell pepper, carrot and cashew nut in roasted sweet chili sauce.

Fresh Ginger

Fresh ginger, mushroom, onion, bell pepper and carrot.

Sweet Basil

Green bean, bell pepper, onion and sweet basil. GROUND CHICKEN AND SHRIMP \$13

Black Pepper Garlic

Sauteed, roasted garlic, onion and cilantro in black pepper sauce over mixed veggie.

Pra Ram

Stir fried mixed vegetables and spinach topped with house peanut sauce.

Stir-Fried Eggplant

Onion, bell pepper, eggplant and basil in roasted sweet chili sauce.

Sweet and Sour

Tomato, cucumber, onion, bell pepper and pineapple with sweet and sour sauce.

Thai Garden

Mixed vegetable with garlic soy sauce.

Crispy Chicken Basil

13

Stir fried crispy chicken in garlic soy sauce with bell pepper, onion and basil.

SOUP

Tom Yum \$7/\$11

Lemongrass broth soup with kaffir lime leave, galanga root, tomato, mushroom, onion, cilantro and lime juice. CHICKEN - SHRIMP \$8/\$13 - MIXED SEAFOOD \$15

Tom Kha \$7/\$11

Galanga root, lemongrass, kaffir lime leaves, mushroom, cabbage, onion, cilantro, lime juice and coconut milk. CHICKEN - SHRIMP \$8/\$13 - MIXED SEAFOOD \$15

Poh Tak \$15

Lemongrass clear broth soup with mixed seafood, galanga root, kaffir lime leaves, tomato, onion, mushroom, cilantro, lime juice and basil.

Shrimp Wonton Soup \$7/\$12

Ground chicken and shrimp wrapped with wonton paper in clear broth with shrimp, squid, green onion, beansprout, spinach and cilantro.

HOUSE SPECIALS

Lemongrass Chicken \$13

Grilled lemongrass chicken with a mixed vegetable and topped with peanut sauce served with Steamed Rice or Pad Thai.

Pumpkin Curry \$13

Red curry with pumpkin, chicken, bell pepper and basil. SUB SHRIMP +\$2

Crispy Duck Curry \$19

Red curry with half roasted duck, pineapple, bell pepper, tomato and basil.

Red Sea \$16

Stir fried mix seafood with bell pepper, onion, carrot and basil in sweet roasted chili sauce.

Amber Prawn \$15

Stir fried prawn with egg, yellow curry powder, bell pepper, pepper, onion, celery, carrot, half & half cream with house special sauce.

Peanut Sauce Curry \$13

CHICKEN, TOFU or BEEF. Red curry peanut sauce with bell pepper, carrot, broccoli, basil and bamboo shoot over noodle or rice. SUB SHRIMP +\$2

THAI GRILLED

Thai Grilled Steak \$16

Grilled marinate rib eye steak served with smoked chili tamarind sauce.

Thai BBQ Chicken \$14

Authentic Thai barbecued chicken in special herbs and spices.

Thai BBQ Pork \$13

Char-grilled Pork served with smoked chili tamarind sauce.

18% gratuity will be added to parties of 6 or more. Not all ingredients are listed. Alert your server of any food allergies.



**MY THAI
RESTAURANT**

Tel : (360) 253-9397
13503 SE Mill Plain Blvd Ste C3
Vancouver, WA 98684

Mon - Fri : 11am - 9pm

Sat - Sun : 12pm - 9pm

Lunch served from

Mon - Fri : 11am - 3pm

(except holidays)

DESSERTS

Mango w/ Sticky Rice (seasonal) \$7

Fried Banana \$4

Fried Banana w/ Coconut Ice Cream
\$7

Sweet Sticky Rice w/ Coconut Ice
Cream \$7

Crepe Brulee Cheese Cake . . \$6

Lava Cake w/ Vanilla Ice Cream . \$7

SIDES

Jasmine Rice \$2

Brown Rice \$2

Sticky Rice \$2

Egg Fried Rice \$4.50

Steamed Vegetable \$3

Steamed Meat \$4

Grilled Shrimp \$5

Fried Egg \$1

Peanut Sauce . . . 4oz \$2 / 8oz \$4

Crispy Pork Belly \$9

Garlic Veggie \$5

Edamame \$5

BEVERAGES

Soda \$2
Pepsi, Diet, Dr. Pepper, Mountain Dew, Mist Twist.

House Soda \$3.50
ask server for your favorite flavor

Sparkling Water \$3.95

Unsweetened Iced Tea \$3.50
Mango, Strawberry, Lychee.

Unsweetened Iced Tea \$2

BEER

Singha Thai \$4.50

Heineken \$4.50

Black Butte Porter \$4.50

Coors Light \$3.50

WINE

House Wines \$6 / \$20
Hayes: Chardonnay, Cabernet, Merlot, Bridgeview Blue Moon : Riesling

Noble Vines Cabernet Sauvignon
\$8/\$30

Thai Iced Tea \$3

Iced Coffee Thai Way \$4

Hot Coffee \$2 cup / \$4 pot

Hot Tea \$2 cup / \$4 pot
Oolong, Jasmine, Black Tea, Herbal herb

Ginger Beer \$4

Draft Beer \$5.50

Cider \$4.50

Stella Artois \$4.50

Maryhill Red Blend \$7/\$26

Noble Vines Pinot Grigio . . \$7/\$26

Maryhill Sauvignon Blanc . \$8/\$30

Apothic Rose \$8/\$30

