

Please no substitutions. Substitutions will be charged extra depending on your request.

Appetizers

Tasty Thai Chicken Wings..... \$10.95

Fried chicken wings tossed with Thai herbs and spicy sweet and sour sauce.

^ ***Tasty Thai Fried Tofu..... \$8.95***

Deep-fried tofu tossed with Thai herbs and spicy sweet and sour sauce.

Satay Appetizer..... \$10.95

4 barbequed skewers of chicken breast. Served with Thai curry peanut sauce and cucumber salad.

Add additional skewer ***\$2.95***

Fresh Salad Rolls..... \$7.95

Rice noodle sheet wrapped with fresh lettuce, bean sprouts, carrots and rice noodles. Served with plum sauce and chopped peanuts.

Salads

^ ***House Green Salad..... \$5.95***

Green and red leaf lettuce, organic spinach, cucumber, tomatoes and shredded carrots served with your choice of a peanut sauce dressing or a creamy sesame dressing.

^ ***Cucumber Salad..... \$5.95***

Cucumbers, shredded carrots and red onions with Tasty Thai's salad dressing.

^ ***Som Tom Cabbage..... \$5.95***

Shredded green cabbage, tomatoes and chopped peanuts with chili lime dressing.

^ ***Som Tom Green Papaya..... \$9.95***

Shredded fresh green papaya, shredded carrots, tomatoes, green beans and chopped roasted peanuts tossed with chili lime juice.

^ ***Yum Salad Kai - Chicken or Organic Tofu..... \$10.95***

Your choice with roasted rice, roasted peanuts, red cabbage, green cabbage, cilantro, green onions and Pismai's Thai salad dressing. Served over jasmine or brown rice.

^ ***Larp Voon Sein (Glass Noodle Salad)***

Bean thread noodles tossed with your choice and onions, cucumbers, tomatoes, roasted peanuts, mint leaves, cilantro, green onions, roasted rice powder and chili tamarind lime sauce. Served Thai style at room temperature with jasmine rice.

Chicken, Organic Tofu or Tempeh ***\$10.95***

Prawns ***\$12.95***

Z ***Spicy Beef or Chicken Salad..... \$14.95***

Sliced charcoal-broiled tri-tip beef or chicken tossed with crisp lettuce, roasted rice, cucumber, tomatoes, red onions, organic spring mix and chili lime juice garnished with fresh cilantro and mint. Served with jasmine rice.

Laarp

A light and refreshing traditional dish. Your choice with chili tamarind lime juice, roasted rice powder, sweet red onions, cilantro, mint (in season) and cabbage. Served with jasmine rice.

Chicken, Organic Tofu or Tempeh ***\$10.95***

Beef or Pork ***\$11.95***

Prawns ***\$13.95***

^ ***Vegan and Vegetarian. Please let your server know if you don't want eggs.***

Spicyness: Mild, Medium, Hot or Extra Hot

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Soups

^ Thom Kha Soup

Chicken broth with creamy coconut milk, mushrooms, onions, tomatoes, lemon grass, galangal root, chili, kaffir leaves, lime juice and cilantro. Served with jasmine or brown rice.

Chicken, Organic Tofu or Tempeh	\$10.95
Beef or Pork	\$11.95
Prawns	\$13.95
Seafood Combo	\$15.95

Z Tom Yum

Thai spicy and sour soup. Chicken broth with mushrooms, onions, tomatoes, chili lime sauce, galanga, lemongrass, cilantro and kaffir leaves. Served with jasmine or brown rice, or rice noodles.

Chicken, Organic Tofu or Tempeh	\$10.95
Beef or Pork	\$11.95
Prawns	\$13.95
Seafood Combo	\$15.95

Phô **\$9.95**

(Beef Noodle Soup) Homemade beef broth, anise, cinnamon, sliced tender beef and rice noodles with a side dish of bean sprouts, jalapeno, fresh basil leaves and fresh lime.

Thai Noodle Soup

Homemade chicken broth, rice noodles, bean sprouts, cilantro and garlic oil.

Chicken, Organic Tofu or Tempeh	\$10.95
Beef or Pork	\$11.95
Prawns	\$13.95
Seafood Combo	\$15.95

Curries

Served with jasmine or brown rice.

Chicken, Organic Tofu or Tempeh \$10.95 / Beef or Pork \$11.95

Prawns or Squid \$13.95 / Seafood Combination \$15.95

^ Panang Curry

Your choice, sautéed in Panang curry sauce with coconut milk, carrots, zucchini, potatoes, green beans and fresh basil.

^ Massaman Curry

Massaman curry sauce with coconut milk, cinnamon, cardamom, potatoes, carrots, onions and roasted peanuts.

^ Red Curry

Red curry, coconut, bamboo shoots, eggplant, bell peppers and basil.

^ Green Curry

Your choice sautéed in green curry sauce with coconut milk, potatoes, zucchini, carrots, eggplant and sweet basil.

^ Yellow Curry

Creamy yellow curry sauce with coconut milk, potatoes, pumpkin, and carrots.

^ Pineapple Curry

Sweet, juicy pineapple cooked with red curry sauce and coconut milk, carrots, bell peppers and sweet basil.

Chicken, Organic Tofu or Tempeh	\$11.95
Beef or Pork	\$12.95
Prawns	\$14.95

^ Pumpkin Curry

Panang curry sauce with coconut milk, pumpkin, potatoes, zucchini, carrots and basil leaves. Served with jasmine or brown rice.

Chicken, Organic Tofu or Tempeh	\$11.95
Beef or Pork	\$12.95
Prawns	\$14.95

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Spicyness: Mild, Medium, Hot or Extra Hot

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Noodles

Chicken, Organic Tofu or Tempeh \$10.95 / Beef or Pork \$11.95

Prawns or Squid \$13.95 / Seafood Combination \$15.95

^ *Pad Thai*

Pan-fried rice noodles with Pismai's original special sauce, garlic, egg, bean sprouts, green onions, cilantro, and chopped peanuts. Served with a Thai cabbage salad.

^ *White Pad Thai*

Pan fried rice noodles with Pismai's special sauce, garlic sauce, Thai peanut sauce, egg, bean sprouts, green onions, cilantro, and chopped peanuts. Served with a Thai cabbage salad.

^ *Laad Na*

Pan-fried fresh medium rice noodles, garlic, and Chinese broccoli with a soya bean gravy.

^ *Pad See Eu*

Pan-fried fresh medium rice noodles, garlic, broccoli, sweet soy sauce and egg.

Z ^ *Drunken Noodles*

Stir-fried medium noodles with garlic, herbs, Thai chili, onions, tomatoes, bell peppers, broccoli, egg, bean sprouts and Thai hot basil.

Chicken, Organic Tofu or Tempeh ***\$10.95***

Beef or Pork ***\$11.95***

Prawns ***\$13.95***

Fried Rice

Chicken, Organic Tofu or Tempeh \$10.95 / Beef or Pork \$11.95

Prawns or Squid \$13.95 / Seafood Combination \$15.95

^ *Kow Yum*

Basil garlic fried rice topped with fresh tomatoes, fresh mixed cabbage, cucumber, bean sprouts, basil, plum sauce and peanut sauce. Served with crispy noodles, cilantro and mango.

^ *Kow Pad (Fried Rice)*

Pan-fried jasmine rice with garlic, onions, tomatoes and eggs, garnished with fresh cucumbers, cilantro and lime.

Z ^ *Kow Pad Ga Prow*

Your choice of protein, garlic, onions, homemade chili, basil, egg, bell peppers, chillies, cilantro and lime.

Pineapple Fried Rice..... \$12.95

A delicious pineapple fried rice with jasmine rice, garlic, egg, onions, bell peppers, basil, chicken, prawns, chunky pineapple, tumeric curry, fresh cucumbers, cilantro and lime.

Hawaiian Fried Rice..... \$13.95

A delicious seafood fried rice combination with jasmine rice, onions, bell peppers, pineapple, tamarind chili paste, squid, prawns, fresh cucumbers, cilantro and lime.

^ *Vegan and Vegetarian. Please let your server know if you don't want eggs.*

Spicyness: Mild, Medium, Hot or Extra Hot

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Stir-Fried

Served with jasmine or brown rice.

Chicken, Organic Tofu or Tempeh \$10.95 / Beef or Pork \$11.95

Prawns or Squid \$13.95 / Seafood Combination \$15.95

Most of our items can be cooked without meat. Please ask your server.

^ *Stir-Fried Vegetables*

Pan-fried red and green cabbage, carrots, broccoli and mushrooms. Served with Thai curry peanut sauce.

Z ^ *Pad Prig Baikapal*

Traditional all-time Thai favorite with garlic, basil, chili herbs, bell peppers, sweet onions, broccoli and sweet basil leaves.

^ *Pad Pure Vaan (Thai Sweet and Sour)*

Cucumbers, tomatoes, pineapple, red and green bell peppers and onions in a delicious homemade sweet and sour wine sauce.

Pad Ginger

Stir-fried garlic, ginger, onions, bell peppers and mushrooms with a house garlic sauce.

Garlic Black Pepper

Stir-fried garlic, black pepper, herb paste, onions, carrots, baby bok choy and mushrooms.

Stir-Fried

Served with jasmine or brown rice.

Chicken, Organic Tofu or Tempeh \$11.95 / Beef or Pork \$12.95

Prawns or Squid \$14.95 / Seafood Combination \$16.95

Most of our items can be cooked without meat. Please ask your server.

Z ^ *Cashew Gai*

Roasted chili, bell peppers, carrots, onions and cashews in a spicy tamarind garlic sauce.

Z ^ *Pad Prig Keane*

Homemade lemongrass chili herb paste, garlic with fresh green beans, mushrooms and lime leaves. Served with steamed jasmine rice.

Z ^ *Pad Phet (Stir-fried Dried Curry)*

Traditional all-time Thai favorite. Classic house sauce and herbs with bamboo shoots, bell peppers, green beans and basil. Served with jasmine or brown rice.

Z ^ *Mango Basil*

Thai chili, garlic and herbs with mango, onions, zucchini, broccoli, bell peppers and Thai basil. Served with jasmine or brown rice.

^ *Vegan and Vegetarian. Please let your server know if you don't want eggs.*

Spicyness: Mild, Medium, Hot or Extra Hot

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BBQ

Chicken Satay..... **\$11.95**

3 skewers of BBQ Chicken breast marinated in Thai seasoning and coconut milk. Served with cucumber salad, peanut sauce over jasmine or brown rice.

Specials

Raspberry Phad Thai

Pan-fried fresh rice noodles, garlic, eggs, bean sprouts, cilantro, green onions, roasted cashews, lime and Pismai Raspberry Phad Thai sauce.

Chicken, Organic Tofu or Tempeh **\$12.95**

Beef or Pork **\$13.95**

Prawns **\$15.95**

^ Kow Todd Naam Sod

A delicious traditional entrée of crispy red curry rice flakes tossed with your choice, roasted Thai chili and rice powder, peanuts, fresh ginger, sweet onions, green onions and cilantro all mixed with chili-lime dressing. Served Thai style at room temperature with jasmine or brown rice.

Chicken, Pork or Organic Tofu **\$12.95**

Z Halibut with Lychee..... **\$16.95**

Grilled halibut and prawns simmered in a creamy, green curry sauce with lychee fruit, bamboo shoots, green beans, sweet onions, bell peppers and Thai basil. Served with jasmine or brown rice.

Salmon Curry Sauce..... **\$15.95**

Fresh grilled salmon sautéed with garlic, bell peppers, broccoli, onions, fresh basil and creamy curry sauce. Served with Som Tom (cabbage) salad and jasmine or brown rice.

Tiger Cry..... **\$15.95**

Thinly sliced BBQ tri-tip brushed with coconut milk tossed with fresh Thai herbs, basil, mint, cilantro, sweet red onion, roasted Thai chili, roasted rice powder and chili lime dressing. Served with fresh cabbage and sticky rice.

Spicy Seafood..... **\$18.95**

Salmon, scallops, squid, clams, mussels and prawns simmered in a homemade chili sauce with garlic, Thai herbs, onions, sweet bell peppers, basil and fresh spinach. Served with steamed jasmine rice.

Spicy Catfish..... **\$15.95**

A delicious crispy fresh water basa with homemade chili herb sauce, green peppercorn, garlic, lime leaves, bamboo shoots, onions, green beans and basil. Served with jasmine rice.

Honey Roasted Duck

Duck (either bone-in or boneless) rubbed with a blend of Thai spices and herbs, then brushed with a delicate honey and herb ginger sauce. Served on a bed of steamed baby bok-choy along with steamed jasmine rice.

Half Duck **\$16.95**

Whole Duck **\$30.95**

Orange Zest Curry Prawns..... **\$16.95**

Grilled extra large prawns marinated in tropical citrus juice, then simmered in curry orange zest sauce and Thai pickled garlic, fresh pineapple, asian pumpkin, sweet onion, carrots and sprinkled with roasted coconut flakes. Served with jasmine or brown rice.

Z Avocado Green Curry

Avocado, green beans, spinach, shredded bamboo shoots and basil in a creamy green curry sauce over egg noodles or rice noodles.

Chicken, Organic Tofu or Tempeh **\$13.95**

Beef or Pork **\$14.95**

Prawns **\$16.95**

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Children

12 and under

Teriyaki Chicken	\$8.95
Sliced chicken breast with Pismal's homemade teriyaki sauce served over jasmine or brown rice.	
Chicken Skewer with Rice	\$4.50

Side Orders

Chicken Skewer	\$2.95
Chicken breast with Thai seasoning barbecued on a skewer.	
Steamed Jasmine Rice	\$2.00
Thai Sticky Rice	\$3.00
Thai Brown Jasmine and Wild Rice	\$3.50
Peanut Sauce	\$1.00

Desserts

^ Sweet Sticky Rice with Mangos (In Season)	\$6.95
Homemade Coconut Ice Cream	\$3.95
Scoop of homemade ice cream made with tropical fruits and coconut milk.	
Homemade Mango Ice Cream (Scoop)	\$3.95
Coconut Flan	\$5.95
Homemade Coconut Ice Cream with Sweet Sticky Rice or Sweet Black Sticky Rice	\$5.95
Homemade Coconut Ice Cream To-Go (enough for two)	\$5.95
Packaged in pint containers ready to take home.	
Homemade Mango Ice Cream To-Go	\$5.95
Coconut Custard with Sweet Sticky Rice or Sweet Black Sticky Rice	\$6.95

Beverages

Soft Drinks	\$2.00	Coffee	\$2.00
Free refills		Free refills	
Milk	\$1.95	Orange Juice	\$1.95
Thai Iced Tea	\$2.50	Thai Iced Coffee	\$2.50
Guava Nectar	\$1.95	Mango Nectar	\$1.95
Jasmine Tea (pot)	\$1.95	Oregon Chai Latte	\$1.95
Honey Ginger Tea	\$1.95	Hot or Cold Chrysanthemum Tea	\$1.95
Thai Slushy	\$2.95	With honey	
Organic Soy Milk	\$2.50	Coconut Juice	\$1.95
Italian Soda	\$1.95	Shirley Temple	\$1.95
		Bubble Tea or Coffee	\$2.95

A wide variety of flavors available.

Please ask your server to see our beer and wine list.

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Spicyness: Mild, Medium, Hot or Extra Hot