



**SEASONAL COCKTAILS \$18**

**PAD THAI**  
Bacardi Cuatro • Tamarind • Lime  
Palm Sugar • Fish Sauce • Peanut



**GREEN CURRY**  
Hendrick's • Thai Basil • Lemongrass  
Green Curry Oil • Egg White

**KHAO SOI**  
Jose Cuervo • Galangal • Turmeric  
RumHaven • Lime • Coconut Cream



**CRYING TIGER**  
Michter's Rye • Toasted Rice • Thai Chili  
Dry Red Wine • Tamarind • Egg White

**NAM KHIAO**  
Toti's Vodka • Green Melon Syrup  
Fresh Lime • Pop Rocks



**SIGNATURE COCKTAILS \$18**

**PHUKET NIGHT**  
Tequila • Bird's Eye Chili • Cointreau  
Lemongrass • Lime • Agave

**SAMUI SUNSET**  
400 Conejos Joven Mezcal  
Pineapple • Sriracha • Egg White



**SIAM SMILES**  
Vodka • Yuzu • Citrus Mist  
Lychee Juice • Lychee Nut

**MAI THAI**  
Myer's Rum • Amaretto • Lime  
Orgeat • Pineapple • Lychee



**PHA NGAN FULL MOON**  
RumHaven Coconut Rum • Lemon  
Coconut Cream • Coconut Flake  
Butterfly Pea Tea • Honey

**CLASSIC COCKTAILS \$17**

ESPRESSO MARTINI • NEGRONI • APEROL SPRITZ  
MANHATTAN • OLD FASHIONED • LYCHEE BELLINI  
LYCHEE COSMOPOLITAN • LYCHEE MOJITO

**BEER \$8**

SINGHA • Thailand      BROOKLYN LAGER • USA  
SAPPORO • Japan      BROOKLYN IPA • USA  
BEERLAO • Laos

**WHITE WINES**

**SAUVIGNON BLANC • CRAGGY RANGE \$18/68**

Te Muna Vineyard, Martinborough, New Zealand 2024  
• Crisp and vibrant - orange peel, pineapple, kiwi, floral lift, mineral finish

**PINOT GRIGIO • JERMANN \$17/65**

Venezia Giulia IGT, Friuli, Italy 2024  
• Mineral and sleek - ripe pear, apricot tart, anise, almond, saline finish

**CHARDONNAY • CHÂTEAU DES JACQUES \$16/60**

Beaujolais Blanc, Burgundy, France 2024  
• Bright and aromatic - golden apple, white peach, asian pear, subtle oak

**RIESLING • DR. KONSTANTIN FRANK \$15/55**

Finger Lakes, New York, USA 2023  
• Electric and precise - green apple, nectarine, slate, hint of honey

**RED WINES**

**CABERNET SAUVIGNON • MONTES ALPHA \$18/68**

D.O. Valle de Colchagua, Chile 2022  
• Bold and refined - blackcurrant, plum, cocoa, spice, tobacco finish

**PINOT NOIR • ST. FRANCIS \$17/65**

Sonoma County, California, USA 2023  
• Silky and lifted - red cherry, pomegranate, baking spice, vanilla oak

**SKIN CONTACT**

**ORANGE OF GEWÜRZTRAMINER • THE VICE \$17/65**

Napa Valley, California, USA 2024  
• Aromatic and textural - lychee, orange peel, rose petal, ginger spice

**SPARKLING**

**PROSECCO • LA MARCA \$16/60**

Denominazione di Origine Controllata, Veneto, Italy  
• Fresh and lively - green apple, citrus zest, white blossom, crisp finish

**ROSÉ**

**CHÂTEAU LA NERTHE \$15/55**

Les Cassagnes, Côtes du Rhône, France 2024  
• Dry and refreshing - wild berries, grapefruit zest, rose petal, soft herbs

**ZERO PROOF**

VIRGIN LYCHEE MOJITO \$12

GUAVA PLUM FIZZ \$12

WHIPPED LEMONADE \$12

GINGER BEER \$8

LYCHEE JUICE \$8

PINEAPPLE JUICE \$8

THAI ICED COFFEE \$7

THAI ICED TEA \$7

SPARKLING WATER ( Perrier 330 ml ) \$6

HOT TEA \$6

( Green • Jasmine • Roasted Rice )

SODA \$4

( Coke • Diet Coke • Coke Zero • Ginger Ale • Seltzer )





Thai  
Seafood  
Bar



### กับแกล้ม • Appetizers

TUE KA KO	\$13
fried taro fritters and peanuts (V)(G)(P)	
TAO HOO TOD	\$13
fried tofu with tamarind sauce, shallots (V)(G)	
GUI CHAI TOD	\$14
fried chive dumplings with chili sauce (V)(G)	
MOO KROB	\$15
fried pork belly with spicy tamarind sauce	
GAJ TOD KHAMIN	\$15
fried lemongrass chicken mid-joint wings with turmeric	
JOHR GOONG	\$16
fried shrimp and chicken dumplings wrapped in soy sheets (G)	
GOONG YANG	\$18
grilled thai river prawn served with spicy lime dressing (G)	

### ยำ • Salad

SOM TUM THAI /	\$15
papaya, peanut, tomato, long bean, dried shrimp, salted egg (G)(P)	
YUM NAEM KHAO TOD //	\$16
crispy rice with sour pork, ginger, shallot, cilantro, peanuts (G)(P)	
GOI NEU /	\$16
spicy beef tartare with shallot, toasted rice, taro chips	

### ต้ม • Soup

TOM KHA KAI	\$13
thai coconut soup with chicken, cabbage, mushroom (G)(*)	
TOM YUM GOONG /	\$13
spicy lemongrass soup with tiger prawns and mushroom (G)	
MUK TOM NAM DAM //	\$14
squid ink soup with squid, shallot, cilantro (G)	
TOM YUM NOODLE SOUP /	\$24
spicy lemongrass soup with glass noodles, mixed seafood (G)	

### ผัดผัสมือ • Signature Dishes

CRYING TIGER	\$32
grilled ribeye steak, marinated raw egg, garlic rice, shallot	
STEAMED FISH WITH LIME AND HERBS /	\$42
whole branzino steamed with garlic-cilantro-lime broth (G)	
FRIED FISH WITH CHU CHEE //	\$42
whole branzino with chu chee curry sauce (G)	
GANG KEAW WAN //	\$32
green curry with crispy duck, bamboo, eggplant, thai basil (G)	
PANANG NUE //	\$30
panang curry with ribeye steak and sweet potatoes (G)	
KHAO SOI GAI /	\$24
northern coconut curry with chicken and egg noodles (**)	
KRA PROW (minced chicken or beef) //	\$20
stir-fried thai basil with garlic, chili, long beans, fried egg	

### ผัดไทย • House Specials

PAD SAM MEN //	\$26
glass noodle, shrimp, egg, stink beans, cha-om, pickled garlic	
PED PAD PRIK /	\$30
chili jam stir-fry with crispy duck, onion, garlic, thai basil	
GANG KHAO	\$28
white curry with stewed beef and grilled brussels sprouts	
GANG FAK TONG //	\$30
pumpkin curry with crispy soft-shell crab and thai basil (G)	
NAM YA POO ///	\$28
southern turmeric curry with crab meat and rice noodles (G)	
KHAI JIAO POO	\$28
thai-style crispy crab omelette (G)	

### ข้าวผัด • Fried Rice

KHAO PAD GAK MOO //	\$22
pork crackling fried rice with shallot, garlic, thai chili	
KHAO PAD MUK DAM	\$30
squid ink fried rice, scallop, ikura, egg, lemongrass, shallot	
KHAO PAD TOM YUM /	\$24
mixed seafood fried rice with egg, mushroom, lemongrass (*)	
KHAO PAD POO	\$28
crab meat fried rice with egg and scallion (*)	

### ก๋วยเตี๋ยว • Noodle

chicken or tofu \$18   beef \$20   shrimp \$22   seafood \$24   crab \$28	
PAD THAI	
rice noodles, egg, chive, shallot, tofu, bean sprout, peanuts (P)(**)	
PAD KI MAO //	
drunken noodles, egg, peppercorn and various thai herbs (*)	
PAD SEE EW	
broad rice noodles with bean sauce, egg, chinese broccoli (*)	
SUKI HANG /	
glass noodles with sukiyaki sauce, egg, napa, morning glory (*)	

### เครื่องเคียง • Side

SAUTÉED BRUSSELS SPROUTS (V)	\$12
STIR-FRIED MORNING GLORY (V)	\$12
ROTI (V)	\$5

### ของหวาน • Dessert

BUA LOY	\$13
taro mochi balls with coconut ice cream and salted egg	
KHANOM TUAY	\$12
thai-style coconut milk pudding (V)(G)	
KHAO NIEO MAMUANG (SEASONAL)	\$15
thai coconut sticky rice with mango (V)(G)	

/ SPICY // HOT /// THAI SPICY

(V) VEGAN (G) GLUTEN-FREE (P) CONTAINS PEANUTS

(\*) CAN BE MADE VEGAN (\*\*) CAN BE MADE GLUTEN-FREE

\* Please inform your server about any food allergies before ordering.

\* Consuming raw or undercooked seafood may increase your risk of foodborne illness.

\* 20% gratuity will be automatically added to parties of 5 or more.

