MENU

APPETIZERS



EGG ROLLS \$6
Wheat flour rolls filled
with chicken, carrots, onions
and cabbage and deep fried.
(Also available with only
veggies)

FRESH ROLLS \$6
Rice paper stuffed with
fresh shrimp, lettuce and
mixed vegetables.
Served with peanut sauce.





CRAB RANGOON \$6 Crab and cream cheese wrapped in wonton skin and deep fried.

FRIED MIX VEG \$8
Fresh vegetables lightly fried and served crisp with sweet and sour sauce.





SPICY EDAMAME \$6
Young soybeans steamed in the shell and tossed in chili oil spices.

CHICKEN SATAY \$11
Marinated curry chicken
grilled and served with
curry peanut sauce.





FRIED OYSTERS \$13 Lightly battered and served with ginger sauce.

CALAMARI \$13 Lightly breaded calamari fried crispy and served with sweet and sour sauce.





STEAM DUMPLINGS \$9
Chicken, mushroom, celery, carrots, cabbage and onion wrapped in wonton skin served with sweet soy sauce.



THAI ESANE

ESANE SPECIALTIES

CRYING LION \$24

Sizzling steak, prepared medium rare and sliced under sautéed broccoli, mushrooms and onion.

Served with cilantro sauce and rice.



SEAFOOD MONSOON \$26 Sizzling mussels, shrimps, scallops, bell pepper and onion in house sauce. Served with rice.

ESANE SAUSAGE \$17

House-made sausage seasoned with dill and lemon grass.
Served with rice.





Crispy whole red snapper served with three flavor sauces, ginger and bell pepper. Served with rice.

MUY THAI SPARERIBS \$14
Ribs marinated in brown

sauce, deep fried and served with spicy sauce.





BANGKOK WINGS \$14 Deep fried chicken wing tossed in chili sauce.

SOUPS/SALADS



BEEF SALAD \$16

Pan seared beef with lime juice, fish sauce, red onions, bell peppers, carrots, tomatoes and cucumbers.

Served with rice.

LARB CHICKEN WRAP \$16

Minced chicken, red and green onions, lime juice and rice powder. Served with rice.





TOFU WRAP SALAD \$16 Chopped tofu with red and green onions, lime juice and rice powder. Served with rice.

PAPAYA SALAD \$9
Shredded papaya, carrots, tomatoes, lime juice

tomatoes, lime juice and fish sauce with crushed peanuts.





VEGETABLE SALAD \$10 Mixed vegetables, cherry tomatoes, cucumbers and onions with house sauce.

TOM YUM \$7/\$15

Hot and sour soup with bell pepper, shrimp and mushroom.





TOM KAI \$6/\$13 Coconut-based soup with chicken, mushroom and bell pepper.

WONTON \$7/\$13
House-made chicken
wontons in savory broth.



*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



ENTREES



PAD KRA PAO \$17 Minced protein with bell pepper, onion, basil and broccoli and topped with fried egg.

PAD PHET \$17

Red curry paste stirs fried with bell pepper, bamboo shoots, onion, and basil.





GARLIC VEGETABLES \$17
Garlic stir fried vegetables with choice of protein.

BASIL EGGPLANT \$17
Mixed vegetables stir
fried in eggplant and basil.





CASHEW NUT \$17 Stir fried with bell pepper, onion, carrots and cashews.

CURRY



RED CURRY \$17
Red curry with coconut
milk, bell pepper,
mushroom, bamboo and
basil. Served with rice.

GREEN CURRY \$17
Green curry with coconut
milk, bell pepper, mushroom,
bamboo and basil. Slightly
sweeter and spicier than red.





Served with rice.

PANEANG CURRY \$17 Sweet, savory, and creamy peanut with coconut milk, broccoli, carrots and napa cabbage. Served with rice.

MASAMAN CURRY \$17
Sweet and sour curry with coconut milk, potatoes, carrots and onions. Served with rice.



SA Pai cre mu

SALMON CURRY \$19
Pan seared Salmon with
creamy red curry, bamboo,
mushroom, and bell pepper.
Served with rice.

NOODLES/RICES

PAD THAI \$15 (Add Omelet +\$2) Rice Noodle in tamarind based sauce with bean sprouts and eggs. Served with crushed peanuts and chives





<u>DRUNKEN NOODLE \$16</u> Choice of egg noodle or thick flat rice noodle sautéed with onion, bell pepper, basil and broccoli.

PAD SE EW \$16
Choice of egg noodle or thick flat rice noodle sautéed, with black soy sauce, broccoli, carrots and eggs.





MALAYSIAN NOODLE \$16
Choice of egg noodle or thick flat rice noodle sautéed with spicy house sauce, Chinese sausage and chives.

THAI STYLE LO MEIN \$15
Stir fried egg noodles with
mixed vegetables and basil.





DRUNKEN FRIED RICE \$15
Fried rice in basil, broccoli, bell pepper and egg.

ESANE FRIED RICE \$15 (Add Omelet +\$2)

Eggs, carrots, peas, onions and broccoli.



PINEAPPLE BOAT FRIED RICE \$17 Eggs, carrots, peas, raisins, onions, cashews, and broccoli in fresh pineapple.

PAD VOON SEN \$15 Clear noodles stir fried in carrots, celery and napa cabbage.





<u>DRY SUKIYAKI</u> \$15 Clear noodles stir fried in carrots, celery, napa cabbage and peanut sauce.

ALL ENTREES, NOODLES AND RICE COMES WITH A CHOICE OF PROTEIN:

BEEF, CHICKEN, PORK, TOFU or SHRIMP (ADD'L \$5)

NOODLE SOUPS



KAO SOI \$15
Savory curry-based soup with egg noodles, cabbage, and carrots, topped with red onion.

CHICKEN NOODLE SOUP \$14
Tapioca and rice flour noodles in chicken broth topped with fried garlic and green onions.





ESANE RAMEN NOODLE \$14 Napa cabbage and onion in savory broth.

TOM YUM NOODLE SOUP \$14

Mushroom and bell pepper
in a hot and sour tamarind
base broth, topped with
green onions.





SUKIYAKI \$14
Clear bean thread noodles with celery, napa cabbage, eggs and topped with special house suki sauce.

RED OR GREEN CURRY NOODLE \$14

Rice vermicelli noodle in cream curry sauce, lettuce, carrot, bean sprout, basil, and onion.



PHO \$14
Rich beef broth rice noodle, served with basil and bean sprouts

KIDS (Under 12)

(1 egg roll & choice of Protein)

FRIED RICE \$8

Eggs, carrots, peas, and broccoli

LO MEIN \$8

Lo Mein noodles with broccoli, carrots, and cabbage.

CHICKEN SATAY \$8

Fried chicken satay with tempura vegetables

SIDES

BEVERAGES

STEAM/STICKY RICE \$3 SIDE FRIED RICE \$5 HOT TEA POT \$5 SODAS \$3 SWEET TEA \$3 THAI TEA \$4

DESSERTS

CARAMELIZED MILK TOAST WITH VANILLA ICE CREAM \$9 STICKY RICE BANANA WITH COCONUT CUSTARD \$8