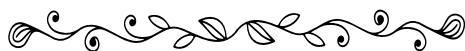


THAI BASIL'S SEASONAL SPECIALS



Lobster Potstickers 21

Panfried dumplings filled with lobster meat, pork, chicken, water chestnut, cabbage and green garlic chive. Served with roasted garlic chili soy sauce and shaved cabbage

Goi Goong Plamuk - Thai Ceviche 21

Cooked shrimp and calamari tossed in spicy lime juice with lemongrass, jalapeño, onions, cilantro, fresh herbs, avocado, green apple, and cashew nuts. Served with shaved lettuce and crispy rice chips (GF)

Citrus Chicken Salad 18

Shredded grilled chicken breast tossed in tangy sesame soy dressing with mixed cabbage lettuce, orange, green apple, mixed nuts and fresh herbs

Tamarind Fish 24

Crispy fried breaded tilapia fillet tossed in sweet and sour tamarind sauce with eggplants, bell peppers and Thai basil. Topped with green apple and fried onions. steamed jasmine rice (GF)

Moo Ping Esa-an 25

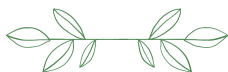
Northern Thai style grilled marinated pork loin with spicy soy sauce, fresh herbs, grilled veggies and sticky rice

Spicy Fried Garlic Prawns 25

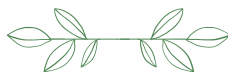
Crispy fried breaded prawns sautéed in house garlic and pepper soy sauce. Served over garlic noodles with peas, carrots, shiitaki and asparagus.

Salmon Massamun Curry 25

pan fried salmon fillet. Topped with creamy massamun curry with steamed tender greens. Served with steamed jasmine rice (GF)



Sides



Garlic Fried Rice 6.5
with butter and fried garlic (GF)

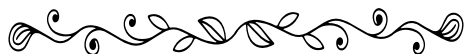
Fresh Rice Noodles 6.5
Steamed with tangy soy sauce

Sauteed Beansprout 8.5
with garlic chive and oyster sauce

Tender Greens 8.5
Steamed with shiitaki mushroom in
roasted garlic sesame soy sauce

THAI BASIL'S

VEGAN SEASONAL SPECIALS



Blistered Asparagus 14

with shishito peppers, carrots, ginger and Thai basil tossed in garlic chillies soy sauce. Topped with coconut mint yogurt (GF)

Impossible Samosa 15

Crispy fried pastry filled with 'Impossible' meat, potatoes, onions, peas and carrots in mild curry seasoning. Served with cucumber and green apple salad.

Citrus Salad 16

Crispy fried tofu tossed in tangy sesame soy dressing with mixed lettuce, cabbage, green apple, orange and fresh herbs. Topped with mixed nuts and crispy taro chips

Spicy Garlic Noodles 20

Fresh noodles sauteed in garlic pepper soy sauce with shiitaki mushroom, peas, carrots, asparagus and puffed tofu. Topped with pickled ginger and roasted garlic.

Chick'n Massamun Curry 23

Pan fried breaded 'Tindle' chick'n with creamy massamun curry and steamed tender greens and fried onions. Served with garlic fried rice.

Avocado and Asparagus Curry 23

in creamy green curry with eggplants, summer squash, bell peppers, and Thai Basil. Steamed jasmine rice

'Impossible' Spicy Kimchi Fried Rice 23

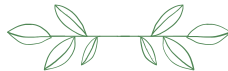
Spicy friedrice with house made kimchi, 'Impossible' meat and onions. Topped with roasted sesame and fresh veggies (GF)

Tamarind Tofu 23

Crispy fried breaded tofu, tossed in sweet and sour tamarind sauce with eggplants, bell peppers and Thai basil. Topped with green apple and fried onions. steamed jasmine rice (GF)



Sides



Garlic Fried Rice 6.5

with fried garlic and fresh herbs (GF)

Tender Greens 8.5

Steamed with shiitaki mushroom in roasted garlic soy sauce

Steamed Spinach 8.5

with baby bokchoy and mushroom in tangy soy sauce and sesame oil

Sauteed Cabbage 8.5

with onions and dried chillies in garlic soy sauce

DRINK MENU

Cha Thai (Creamy Thai Iced Tea)	6
House brewed sweet Thai tea, milk, or coconut milk (v)	
Cha Yen (Thai Iced Tea)	6
Thai iced tea with lime juice, no milk (v)	
Kafe Yen (Thai Iced Coffee)	6
House brewed Thai coffee, sugar, milk or coconut milk (v)	
Perrier Sparkling Water	6
Coconut Water	4.5
100 % pure organic coconut water	
Soda, Juice and Iced Tea	4
Coke, Diet, Sprite, San Pellegrino (lemon or orange flavor) Apple juice	
Hot Tea	6
organic and fair trade. Choice of: Jasmine, Gen Mai Cha (green), Chrysanthymum flowers (non-caf.), House blend: Lemongrass & blue butterfly flowers (non-caf.)	
Beer, Cider, Kombucha	6 - 7
Singha, Sapporo, Asahi Extra Dry, Sierra Nevada - Pale Ale, Modelo Especial, Elysian Spacedust (IPA), Phantom Bride IPA, Black Butte Porter, Apple Cider, Hard Kombucha	

WINE

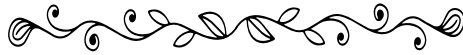
WHITE

Prosecco Gambino / veneto, Italy	12
Mio - Sparkling sake Nada, Japan	15
Gruner Veltliner lenz moser, Austria	9.5/g 34/btl
Boeger - Sauvignon Blanc El Dorado, Ca ,	10.5/g 36/btl
Kendall Jackson - Chardonnay	12/g 39/btl
Gérard Bertrand - Brut Rosé Crémant De Limoux, France	42/btl

RED

Charles Krug - Merlot Napa, Ca	10.5/g 36/btl
Rodney Strong - Pinot Noir Sonoma, Ca	12/g 39/btl
Robert Mondavi - Cabernet California	12/g 39/btl
Sobon Estate - Zinfandel Fiddletown, Amador, Ca	12/g 39/btl
Todd Taylor - Primitivo 2020	46/btl
Blue House, California Shenandoah Valley	

DESSERT



Mango and Sweet rice 9

Fresh sliced mango with warm sweet rice in coconut milk (V) (GF)

Fried Banana with icecream 9

Crispy fried wrapped banana. Topped with local honey, organic cacao powder, roasted peanuts. Choice of ice cream: vanilla, mango, ube or coconut

Sweet Black Rice with icecream 9

warm creamy sweet black rice in coconut caramel. (gf) Choice of ice cream: vanilla, mango, ube or coconut

Sweet Tropical Grill 9

Grilled mango, banana and pineapple, passion fruit syrup. Choice of ice cream: vanilla, mango, ube or coconut (gf)

Assorted Ice cream 8

Choice of vanilla, mango or ube (sweet purple yam), Vanilla, vegan icecream by Conscious Creamery

Vegan Tropical Cheesecake 9

made with oat and coconut cream. Topped with fresh tropical fruits and passionfruit syrup. (gf)

Vegan Mango Lassi Cheesecake 9

NY style cheesecake topped with sweet mango lassi and fresh mango (gf)

Vegan Mochi Icecream 8

Made by Mochidoki, choice of: coconut, mango, lychee, passion fruit, chocolate hazelnut and matcha. (GF) 3/serving

