

Lunch Specials

(11am-2:30pm)

Served with soup, salad, fried spring rolls, fried wontons, and steamed jasmine rice or brown rice (with the exception of Noodles and Fried Rice items). All sides are vegetarian-friendly.

Each item below is prepared with your choice of :

Vegetables and/or Tofu 10.95

Chicken or BBQ Pork 11.95

Beef, Duck, Calamari or Shrimp 13.95

Fish 14.95

Garlic and Pepper

Garlic and pepper sauce, served on a bed of cabbage

Green Chili

With mushrooms, sliced chili and onions

Spicy Mint Leaves

In chili, garlic, bell peppers with fresh mint leaves

Cashew Nuts

Dried chili, carrots and onions

Broccoli

In garlic and oyster sauce

Sweet & Sour

Pineapple, vegetables in sweet roasted tomato sauce

Spinach

With mushrooms in garlic and black bean sauce

Eggplant

With roasted chili sauce, bell peppers and Thai basil

Hot Basil Chicken

Ground chicken, Thai basil, garlic and chili

Mixed Vegetables ☐

Mixed vegetables with **peanut sauce** or **curry sauce**

Panang Curry ☐

Bell peppers and fresh basil

Yellow Curry ☐

Potatoes, carrots, and onion

Green Curry ☐

Bamboo shoots, peas and carrots

Pineapple Curry ☐

Red curry, bell peppers and pineapple

Phad Thai Noodles

Thin rice noodles with eggs, bean sprouts and peanuts

Spicy Drunken Noodles

Wide rice noodles, garlic, bell peppers, sprouts, basil

See Eyew Noodles

Wide rice noodles with eggs, carrots and broccoli

Thai Fried Rice

With egg, onions, cucumbers and tomatoes

Spices Fried Rice

With chili, garlic, bell peppers, onions and Thai basil

Curry Fried Rice

Madras curry, turmeric, peas and carrots

☐ = Gluten free

STARTERS

Thai Spring Rolls (Deep Fried) 5.95

Stuffed with noodles and mixed vegetables, served with plum sauce

Fresh Veggie Spring Rolls 7.95

Seasoned tofu, carrots, cucumber, red cabbage, celery, rice noodles, cilantro and mint, with peanut and plum sauce

Golden Triangle 10.95

Seasoned shrimp and ground chicken folded in crispy wonton - served with plum sauce

Spices Thai Dumpling 9.95

Stuffed with chicken, shrimp, and crab meat, steamed and served with light, sweet sauce

Garlic Wings 10.95

Fried chicken wings with garlic, pepper, chili, and bell peppers

Sa-Tay Chicken or Tofu ☐ 10.95

Marinated in coconut cream with herbs and spices. Grilled and served with peanut sauce and cucumber relish dip

Veggie Tempura 9.95

Accompanied by plum sauce and crushed peanuts

Larb ☐ 10.95

Minced chicken tossed in lime juice, fish sauce, chili, rice powder, and fresh mint

Skewered Shrimp Balls 6.95

Lightly fried seasoned shrimp balls

SOUPS

**Can be made with vegetables/tofu*
(Bowl 16 oz/Pot 32 oz)

Tom Kah Kai * □ (B) 6.95 (P) 12.95

Chicken in spicy coconut lemongrass soup and fresh mushrooms

Tom Kah Koong □ (B) 8.95 (P) 14.95

Shrimp in spicy coconut lemongrass soup and fresh mushrooms

Tom Yum Kai * □ (B) 6.95 (P) 12.95

Chicken in hot and sour lemongrass soup and fresh mushrooms

Tom Yum Koong □ (B) 8.95 (P) 14.95

Shrimp in hot and sour lemongrass soup and fresh mushrooms

Veggie Soup □ (B) 6.95 (P) 12.95

Mixed vegetables and soft tofu in a mild vegetable broth

SALADS

(Add chicken +3.00, shrimp +5.00)

Thai Salad □ 6.95

Romaine lettuce, cucumbers, tomatoes, onions and hard-boiled egg with our peanut dressing

Spices Veggie Salad □ 9.95

Romaine salad with crispy tofu, cucumbers, tomatoes, mint and pine nuts in a spicy chili lime juice

Spices Chicken Salad 10.95

Chopped Romaine lettuce, seasoned grilled chicken, rice noodles, and ginger tossed with Spices dressing
(Can substitute w/ Tofu)

Each PHAD (Stir-fry) dish comes with rice and is prepared with your choice of:

Vegetables and/or Tofu.....	11.95	Chicken or BBQ Pork.....	13.95
Beef, Duck, Shrimp or Calamari.....	16.95	Fish.....	17.95

Phad (Stir-Fry)

Sweet Basil

Sliced green chili, onion, and mushroom

Mint Leaves

Mint, chili and garlic sauce

Cashew Nuts

Dried chili, carrots and onion

Garlic and Pepper

Garlic pepper sauce on a bed of shredded cabbage

Spinach

Mushrooms, garlic and black bean sauce

Broccoli

Garlic and oyster sauce

Sweet & Sour

Pineapples and vegetables in sweet roasted tomato sauce

Eggplant

Roasted chili sauce, sweet basil, bell peppers

Pra-Ram ☐

Steamed spinach with peanut sauce and toasted onion

Mixed Vegetables ☐

Steamed vegetables with your choice of **red curry** or **peanut sauce**

Each CURRY and RICE dish is prepared with your choice of:

Vegetables and/or Tofu.....11.95

Chicken or BBQ Pork.....13.95

Beef, Duck, Shrimp or Calamari.....16.95

Fish.....17.95

CURRIES

Served with white or brown rice (*No Dairy +2.00)

Red Curry * ☐

Sliced bamboo shoots, Thai basil and green beans

Green Curry * ☐

Sliced bamboo shoots, Thai basil, peas and carrots

Panang Curry * ☐

Sweet and light, with Thai basil and bell peppers

Pineapple Curry * ☐

Red curry with bell peppers and pineapple

Yellow Curry ☐

Carrots, potatoes and onion

FRIED RICE

Thai Fried Rice

With egg, onion, and tomato

Spices Fried Rice

With chili and mint leaves

Curry Fried Rice

Madras Curry, turmeric, peas and carrots

Pineapple Fried Rice

Pineapple, green onions and cashew nuts

Each NOODLE dish is prepared with your choice of:

Vegetables and/or Tofu.....11.95
Beef, Duck, Shrimp or Calamari.....16.95

Chicken or BBQ Pork.....13.95
Fish.....17.95

NOODLES

Phad Thai Noodles

Thin rice noodles in a tamarind base, with eggs, green onions, bean sprouts, and crushed peanuts

Spicy Noodles

Wide rice noodles with chili, Thai Basil, bell peppers and onions

See-Yew Noodles

Wide rice noodles with garlic, egg, carrots, and broccoli

Spices Curry Noodles ☐

Wide rice noodles in a light red curry with mixed vegetables

Rahn Nah Noodles

Wide rice noodles with broccoli and baby corn in black bean gravy

Phad Woon Sen

Pan fried silver (soy) noodles with egg, onion, and tomato

Mira Mesa Phad Thai

Silver (soy) noodles in a tamarind base, with eggs, green onions, bean sprouts, and crushed peanuts

Each SPECIALTY dish comes with a side of white or brown rice

SPECIALTIES

Spices Kai Curry ☐ 17.95

Yellow curry with whole chicken breast with potato, carrots and onions

Siamese Spare Ribs 14.95

Pork spare ribs marinated in honey barbeque sauce

Thai Style Ribs 14.95

Pork spare ribs marinated in garlic and pepper sauce

Pattaya Pineapple 17.95

Chicken, shrimp, cashew nuts and pineapple in sweet roasted chili sauce

Spicy Mahi Mahi 18.95

Deep fried Mahi fillet served with mixed vegetables in a spicy basil sauce

Mahi Mahi Delight ☐ 17.95

Pan-grilled Mahi fillet with mixed vegetables in panang curry sauce

Salmon Curry ☐ 18.95

Pan-grilled salmon fillet with your choice of panang curry, green curry, or yellow curry

DESSERTS

(Ask server for seasonal specials)

Mango & Sticky Rice 7.95

Sliced ripe mango with sweet coconut rice pudding

Coconut Ice Cream 4.95

Non-dairy ice cream made from creamy young coconut

DRINKS

Thai Iced Tea/Coffee 3.50

Thai Iced Tea/Coffee with Boba 4.50

Thai Iced Tea/Coffee (Non-dairy) 4.50

Thai Iced Tea/Coffee (Non-dairy) with Boba 5.50

Iced Jasmine Tea 3.00

Iced Jasmine Tea with Boba 4.00

Coke, Diet Coke, Sprite 2.00

BOTTLED BEERS

Singha, Heineken, Bass, Corona (12 oz) 5.00

Singha or Leo (22 oz) 8.00

Budweiser (12 oz) 4.00

WINES

CHARDONNAY

	G	B	REDS	G	B
Clos du Bois, Sonoma, California	9	29	Cabernet Sauvignon, Silver Palm, North Coast	9	29
La Crema, Sonoma Coast, California	10	36	Cabernet Sauvignon, Robert Mondavi, Napa Valley	13	45
Jackson Estates, Santa Maria Valley, California	13	45	Cabernet Sauvignon, Jackson Estates, Alexander Valley	14	49

OTHER WHITES

	G	B			
Pinot Grigio, Benvolio, DOC, Italy	7	25	Merlot, Collier Creek, Lodi	7	25
Pinot Grigio, Ruffino Lumina, Italy	8	28	Merlot, Rutherford Hills, Napa Valley	11	37
Sauvignon Blanc, Kendall-Jackson, California	8	28	Pinot Noir, Murphy-Goode, California	8	28
Riesling, Kendall-Jackson, California	7	25	Pinot Noir, La Crema, Monterey	13	45
			Zinfandel, Ravenswood Vintners Blend, California	8	28

SPARKLING

	B	ASIAN WINES	G	B
Bocelli Prosecco (Split), Veneto, DOC, Italy	8	Plum Wine, Takara (very fruity & sweet), Japan	8	
Chandon Sparkling (Split), California	10	Cold Sake, Ginjo Premium (clear), Japan		16
		Cold Sake, Nigori Unfiltered (milky), Japan		13