



appetizers

Steamed Dumplings \$5

Rice paper filled with chicken, pork & shrimp, served with a sweet sauce

Spring Rolls \$5 v

Rice paper rolls filled with vegetables & noodles in rice paper, fried & served with sweet & sour sauce

Garden Rolls \$5 v

Rice paper filled with vegetables & noodles, served with sweet sauce

Larb Gai ** \$5

Minced chicken seasoned with spicy Thai dressing

Yum Beef ** \$5

Grilled beef with spicy Thai dressing

Duck Roll \$5

Rice roll filled with roast duck & vegetables, served with sweet sauce

Empanadas (Chicken or Vegetable) \$5

Empanadas seasoned with curry powder, served with sweet sauce

Chicken Satay \$5

Grilled marinated chicken served with peanut sauce

Crispy Tofu \$5 v

Tofu wrapped with sesame seed, served with sweet & sour sauce

Thai Sausage \$5

Grilled sausage served with fresh ginger garnished with shrimp

Yum Seafood \$6

Mixed grilled seafood with spicy Thai dressing

Shrimp Cake \$6

Minced shrimp mixed with Thai herbs & served with sweet sauce

Shrimp Rolls \$6

Bread pockets of marinated shrimp & served with sweet sauce

Pork Belly \$7

Marinated pork belly with a spicy lime juice sauce & rice noodles

Crispy Calamari \$7

Calamari rings served with a spicy sauce

salads and soups

Green Salad \$5 v

Fresh greens with light peanut dressing

Grilled Chicken Salad \$5

Fresh greens with grilled chicken & authentic Thai vinaigrette

Grilled Vegetable Salad \$5 v

Mixed grilled vegetables on fresh greens with ginger dressing

Grilled Eggplant Salad \$6 v

Grilled eggplant salad with crispy tofu and a hard boiled egg with a sweet & sour dressing

Papaya Salad \$6

Shrimp over fresh green papaya with lime dressing & crushed peanuts

Tom Yum Soup \$5

Traditional spicy, clear soup with mushrooms & shrimp

Tom Kha Soup \$5

Coconut milk soup with chicken, Thai herbs & mushrooms

Tofu Soup \$5

Clear soup with tofu & vegetables

Wonton Soup \$5

Rice paper wonton with minced shrimp, Chinese cabbage

entrées

lunch \$9, dinner \$11; add shrimp \$2 served with white jasmine rice, (substitute brown rice, \$2)

Red Curry (chicken, beef, pork or tofu) **

House made red curry served with Thai eggplant & bamboo shoots

Green Curry (chicken, beef, pork or tofu) ***

House made green curry served with Thai eggplant & bamboo shoots

Panang Curry (chicken, beef, pork or tofu)*

House made Panang curry served with Kaffir lime leaves

Massaman Curry

A hearty curry of beef stewed with onion, potato & peanuts

Yellow Curry (chicken, beef, pork or tofu)

A mild curry made with curry spices & coconut milk

Red Curry Duck **

Marinated duck in house made red curry with grapes & tomatoes

Chicken Cashew

Stir-fried chicken with cashews & scallions in a light brown sauce

V = VEGETARIAN

*SLIGHTLY SPICY **MEDIUM SPICY ***SPICY



more entrées

Pad Pik King (chicken, beef, pork or tofu) ***
Stir-fried with string beans & homemade chili sauce

Pad King (chicken, beef, pork or tofu)
Stir-fried with fresh ginger & onion in a light sauce

Ka Pao (chicken, beef, pork or tofu) ***
Stir-fried with chili, garlic & basil leaves

Sauteed Vegetables
A variety of garden vegetables with ginger & garlic & served in a light brown sauce

Stir-fried Eggplant v
Served in a brown sauce with garlic & basil

Scott's Favorite
Lemon-marinated chicken stir-fried with an authentic Thai sauce & crispy lemongrass

rice dishes

lunch \$8, dinner \$10; add shrimp \$2

Fried Rice (chicken, beef, pork or tofu)
Fried rice with onions, carrots & celery

Pineapple Fried Rice (chicken, beef, pork or tofu)
Fried rice with pineapple, raisins, cashews, & curry powder

Seafood Fried Rice ***
Shrimp, scallops & squid in spicy Thai herbs

Crab Fried Rice
Fried rice with real crab meat, carrots, peas, celery & tomato

noodle dishes

lunch \$8, dinner \$10, add shrimp, \$2

Duck Noodle Bowl (lunch \$10, dinner \$12)
Duck and vegetables in a soy sauce based broth with herbs and cinnamon

Roast Pork Noodle Bowl
Egg noodles topped with roasted pork served with a clear broth on the side

Pad Thai (chicken, beef, pork, or tofu)
Traditional stir-fried rice noodle with egg, bean sprouts & peanuts

Pad Se Ew (chicken, beef, pork, or tofu)
Wide rice noodle stir-fried with egg, black bean sauce & Chinese broccoli

Drunken Noodles (chicken, beef, pork, or tofu) **
Wide rice noodle stir-fried with Thai chili, garlic & basil leaves

noodle bowls

lunch \$8, dinner \$10, unless otherwise noted
served with your choice of thin, medium or wide rice noodles, unless otherwise noted

Duck Noodle Bowl (lunch \$10, dinner \$12)
Duck and vegetables in a soy sauce based broth with herbs and cinnamon

Roast Pork Noodle Bowl
Egg noodles topped with roasted pork served with a clear broth on the side

Beef Noodle Bowl
Beef in a dark broth made from cinnamon, garlic, pepper & soy sauce with vegetables

Chicken Noodle Bowl
Bone-in chicken in a chicken broth with vegetables & egg noodles

Vegetable Noodle Bowl v
Tempura vegetables in a vegetable broth

Yellow Curry Noodle Bowl
Bone-in chicken in a coconut milk and yellow curry broth with egg noodles

Hot and Spicy Noodle Bowl
Your choice of minced chicken or minced pork in a chicken broth with dried chili, lime juice & crunchy peanuts

Pork Noodle Bowl
Slow cooked pork in a light brown broth with vegetables

seasonal and kitchen specialties

Beau Thai Chicken \$12
Lightly battered & tossed in a spicy garlic sauce and string beans

Shrimp in Garlic Sauce \$13
Shrimp with pepper & ginger

Crispy Tilapia \$13
Lightly breaded with choice of spicy basil or black bean sauce

desserts

Mango Sticky Rice \$5
Rice steamed in panda leaves served with fresh sliced mango & drizzled with sweet coconut milk

V = VEGETARIAN

*SLIGHTLY SPICY **MEDIUM SPICY ***SPICY

A 20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE

wines

white

	Glass	Bottle
Bulletin Place Unoaked chardonnay 2010 (Hunter Valley, Australia) Bright, fresh and lively with a smooth round texture bursting with flavors of yellow apple, quince, and bosc pear.	8	28
Dr. L Riesling 2009/2010 – Mosel, Germany: A just off-dry Riesling with green apple, white peach, & jasmine notes. The finish has a bare hint of sweetness.	8	28
Fire Road Sauvignon Blanc 2010 – Marlborough, NZ: Classic SB with grapefruit & lemon-lime aromas and flavors accented by light herbal notes of Thai basil.	9	34
Broadbent Vinho Verde NV - Minho, Portugal: This is fresh and lively with lime blossom & lemon zest flavors with a hint of spritz.	8	28
Broadbent Sunflower Gruner Veltliner 2011 - The classic grape of Austria this wine is crisp and clean with lemon-lime citrus flavors and notes of Thai basil and other green herbs.	9	32
Conde Villar Alvarinho 2011 - A highly aromatic wine with notes of honeysuckle, lemongrass, white peaches, and spring rain. Nicely fruity on the palate with a long dry finish.	9	34

red

Tortoise Creek Pinot Noir 2009 - Limoux, France: A bright and fresh tasting Pinot Noir, redolent of cherries, raspberry, & spice.	8	28
Sierra Cantabria Rioja Tinto 2009 – Rioja Spain: Medium bodied red from Tempranillo grapes, soft plum & cherry flavors with hints of mocha & spice.	9	32
capestrano montepulciano d'abruzzo 2008 (abruzzo, italy) - Excellent color with a sexy nose of black cherry & fudge that invite you in. ripe and jammy yet focused attack of maraschino cherry rule the day.	8	28
Honoro Vera Merlot 2011 (jumilla, spain) From eastern Spain this Merlot is rich and ripe with black plum and cherry flavors and a smooth dry finish.	8	28
Picada 15 Malbec 2011: (Neuquen, Argentina) From the cooler region of Patagonia in southern Argentina, this ripe and juicy Malbec has black currant, blackberry, smoke and spice flavors and is full bodied.	8	28
Casey Flats Open Range Red 2009 (Tiburon, California) - This wine shows dark berry on the nose – blackberry and blueberry with hints of cedar spice. The entry is bright with an undertone of minerality. It follows with a mouthful of tannin and great acid structure that carries through to a long finish.	11	40
Chiarli Lambrusco NV - (Emilia-Romagna, Italy) – A fizzy red, lightly sweet with lip smacking cherry, berry, and smoke flavors.		34

Rose

Conde Villar Vinho Verde Rose 2011 (Alentejano, Portugal) – A fun and fruity Rose that is refreshing and lower in alcohol with a lovely spritz. Bursting with intense berry and watermelon fruit flavors.		27
Hugo Sparkling Rose NV (Reichersdorf, Austria) - A sparkling Rose from Austria from the native Zweigelt grape, this is serious fun in a glass, vibrant pink and nicely frothy with a juicy fruity berry tinged flavors on the palate.		40

Sparkling

montelliana prosecco extra dry nv (veneto, italy)- fresh & light & fizzy with flavors of white peach & spring flowers. you don't need a special occasion to order a bottle of this goodness.		30
tiamo prosecco brut nv (veneto, italy) - a perfect one person serving of a drier style of prosecco with aromas & flavors of green apple & nectarines.		9

beers

Drafts **(\$6.50)**

Chocolate City Cornersone Copper Ale
(Washington, DC)

DC Brau Penn Quarter Porter
(Washington, DC)

Port City Brewing Company Optimal Wit
(Alexandria, VA)

Lost Rhino Brewing Company Face Plant IPA
(Ashburn, VA)

Bottles and Cans **(\$5)**

Singha Lager
(Bangkok, Thailand)

Sam Adams Boston Lager
(Boston, MA)

DC Brau The Corruption IPA
(Washington, DC)

DC Brau The Citizen Belgian Ale
(Washington, DC)

Anderson Valley Oatmeal Stout
(Boonville, CA)

Port City Pale Ale
(Alexandria, VA)

Evolution Craft Brewery Exile ESB
(Salisbury, Maryland)

Jack's Hard Cider
(Gettysburg, PA)

sakes

Hot Sake Carafe (\$8)

Hakutsuru Draft Sake (cold, 300ml) (\$10)

Ninki Ichi Junmai Ginjo Sake (cold, 300 ml) (\$15)

specialty cocktails

Cucumber Martini (\$11)
Hendrick's gin, cucumber puree & kaffir lime leaves

Thai Basil Gimlet (\$11)
Stoli vodka with muddled Thai basil, fresh squeezed lime juice & brown sugar

Beau Thai Tea (\$11)
House infused Thai chili-infused vodka with Thai iced tea

Sparkling Lemongrass (\$11)
House made lemongrass limoncello with sparkling wine

Homemade Ginger Beer (\$8)
Singha with ginger lime puree & sliced ginger

