

ME AND TASTY

DINNER MENU : TUE TO SUN 5 PM - 10 PM

SMALLER

VEGETARIAN CRISPY ROLLS / \$4.95
with sweet-sour sesame sauce

 **PORK BELLY BBQ / \$7.25**
With spicy mala sauce

FRIED AVOCADO (V) / \$8.95
Hand battered fresh avocado fried

FRIED TOFU / \$7.95
Served with sweet-sasame sauce and peanut sauce

 **CHICKEN WINGS / \$9.50**
Fried chicken wings with sriracha-sesame sauce

BRUSSEL SPROUTS (V/GF) / \$7.95
Stir fried Brussels Sprouts with garlic sauce

NEW CATFISH & FRIES / \$11.95
Fried catfish nuggets and french fries served with sriracha tartar and sweet sesame sauce

SAI OU / \$11.25
Thai style herbs and spices chorizo sausage served with fresh vegetables

PORK & VEGETABLES POT STICKER / \$6.95
(6 pcs) With house ginger-soy vinegrette

LOADED FRENCH FRIES / \$9.95
Ground pork, tomyum sauce, chipotle ranch

SUMMER ROLLS (V) / \$9.95
Rice paper wrapper, fresh greens, fruits served with sweet and sour peanut sauce

SOUP & SALAD

TOM KAH SOUP (GF) / \$5.75
Coconut milk soup, lemongrass, kaffir lime leave, galanga and mushroom with choice of chicken, tofu or veggie
• Shrimp \$7.50

GRILLED CHICKEN AND BERRY SALAD / \$13
House marinade grilled chicken, green salad, berry, cucumber, tomato, avocado, radish, fried noodles with berry sesame dressing

TEA LEAF SALAD (GF/V) / \$13.95
House fermented sencha tea leaf, organic spring mix, tomato, cucumber, pumpkin seeds, sunflower seeds, broad ban, peanut, fried garlic, sesame and fresh squeeze lemon juice

TACOS

1 Piece

AVOCADO / \$7
Hand battered fresh avocado fried, pico de gallo, pickled red onion, arugula, Queso fresco, mint crema, chipotle sauce

PULLED PORK / \$7.50
Arugula, pico de gallo, beansprout, fried noodles, peanut and pad thai sauce

FISH / \$8
House battered fried catfish, arugula, coleslaw, pickled onion, berry-sesame sauce, sriracha tartar

EEL / \$8
Unagi, fried avocado, cucumber, seaweed salad, cilantro, mint crema and unagi sauce

CRAB / \$9
Dungeness crab, Arugula, cabbage slaw, pico de gallo, queso fresco and chipotle sauce

DUCK / \$8
BBQ Duck, cucumber, radish, arugula, picos de gallo, hoisin-orange sauce

BAJA SHRIMP / \$8
Fried shrimp, cabbage slaw, cilantro, Queso fresco, chipotle sauce

BIGGER

PORK BELLY & GRITS / \$14
Creamy grits, Burmese spices pork belly stew, scallion
• Add soft boiled egg \$ 2

FRIED CHICKEN BURGER / \$16.50
Buttermilk battered fried chicken, arugula, cucumber, tomato, pickled onion, swiss cheese, Thai peanut sauce served with french fries
• Add fried Egg \$ 2.50

CHICKEN & WAFFLE / \$17.25
Charcoal waffle, house buttermilk battered fried chicken and coleslaw

SHRIMP & GRITS / \$14
Creamy grits, caramelized onion, mushroom, Thai style tom yum sauce
• Add soft boiled egg \$ 2

DUCK BURGER / \$16.50
BBQ duck, arugula, cole slaw, pickled cucumber, hoisin-orange sauce served with french fries.
• Add Fried eggs \$ 2.50

NOODLES

PAD THAI (GF) / \$13.25
Wok fried pad thai rice noodles, bean sprouts, green onion, peanut with choice of chicken, tofu or veggie
• Choice of Beef, duck or shrimp Add \$ 3 /Choice of Crab Add \$ 4

PAD SEE YOU (GF/V) / \$13.25
Wok fried rice noodles with egg, broccoli in sweet black bean sauce with choice of chicken, tofu or veggie
• Choice of Beef, duck or shrimp Add \$ 3

 **DRUNKEN NOODLES (GF/V) / \$13.25**
Wok fried rice noodles, onion, bell pepper, basil in rustic herb sauces with choice of chicken, tofu or veggie
• Choice of Beef, duck or shrimp Add \$ 3

CHIN SOM SPAGHETTI / \$13.95
Our version of Carbonara : Northern Thai style Fermented sausage, spaghetti, egg, cheddar cheese

DARK KNIGHT / \$15.95
Wok fried spaghetti in sweet and spicy squid ink sauce with ground pork, onion, bell pepper topped with fried shrimp

BAH MEE GAI TOD / \$13.25
Egg noodles, Thai spices marinaded fried chicken, green onion, bean sprout

NORTHERN THAI

NAM PRIK ONG (GF) / \$11.25

Thai style lettuce wrap; Minced pork sautéed with Thai style chili and tomato paste served with fresh vegetables and chicharonnnes

• Add sticky rice \$ 3

LAAB KUA (GF) / \$11.25

This recipe from "Phrae province" (My mom hometown) Minced pork with rustic and spicy Thai herbs, fried shallots, cilantro, green onion served with fresh vegetables

• Add sticky rice \$ 3

KAO SOY / \$13.50

A famous dish from Chiang mai; Thai curry noodle soup, pickled mustard green, red onion, egg noodles with choice of chicken or tofu

• Choice of Shrimp Add \$ 2

MT SAMPLER / \$25.50

Combination of Northern Thai dishes placed in a tray; Hung Lay, Laab kua, sai ou, chicken wings served with sticky rice, fresh vegetables and chicharonnnes

• Eat-In only

HUNG LAY (GF) / \$13.95

Northern Thai rich and sweet curry with pork belly, ginger, pickled garlic, tamarind and Burmese curry powder served with jasmine rice

• Medley rice Add \$ 1 / Sticky rice Add \$ 1

ENTRÉE

Would you like to add some rice? Jasmine rice \$2.5 / Sticky rice \$ 3 / Brown mix rice \$ 3 / Steamed veggies \$ 3.50

YELLOW CURRY (GF) / \$12.95

Southern coconut curry with onion, tomato, potato, turmeric and Indian curry powder with choice of chicken, tofu or veggie

• Choice of Beef, duck or shrimp Add \$ 3

RED CURRY (GF) / \$12.95

Thai red curry paste with coconut milk, bamboo shoots, eggplant, bell pepper, basil with choice of chicken, tofu or veggie

• Choice of Beef, duck or shrimp Add \$ 3

PUMPKIN CURRY (GF) / \$12.95

Thai red curry paste with coconut milk, kabocha pumpkin, bell pepper and basil with choice of chicken, tofu or veggie

• Choice of Beef, duck or shrimp Add \$ 3

PANANG CURRY / \$12.95

Thai Panang curry paste in rich and creamy coconut milk, green beans, cabbage, broccoli with choice of chicken, tofu or veggies.

• Choice of Beef, Shrimp, Duck Add \$ 3

GREEN BEANS / \$12.95

Sautéed spicy green beans in Thai prik king chili paste with bell pepper, basil and choice of chicken, tofu or veggie

• Choice of Beef, duck or shrimp Add \$ 3

SWEET BASIL (GF/V) / \$12.95

Sautéed onion, bell pepper, bamboo shoots and basil in garlic chili sauce with choice of chicken, tofu or veggie

• Choice of Beef, duck or shrimp add \$ 3

Fried egg add \$ 2.50

GINGER (V) / \$12.95

Sautéed fresh ginger, onion, green onion, mushroom in ginger sauce with choice of chicken, tofu or veggie

• Choice of Beef, duck or shrimp add \$ 3

PRA RAM (GF/V) / \$12.95

Steamed vegetables topped with peanut sauce with choice of chicken, tofu or veggie

• Choice of Beef, duck or shrimp Add \$ 3

CASHEW NUT (V) / \$12.95

Sautéed cashew nuts, bell pepper, green onion in sweet chili sauce with choice of chicken, tofu or veggie

• Choice of Beef, duck or shrimp Add \$ 3

NEW FRIED CHICKEN LOCO MOCO / \$13.50

Fried chicken, fried egg, pickled onion and our style gravy sauce served with rice

FRIED RICE (GF/V) / \$13.25

Wok fried rice with asparagus, broccoli, onion and eggs with choice of chicken, tofu or veggie

• Choice of Beef, duck or shrimp Add \$ 3

CHIN-SOM FRIED RICE / \$13.95

Wok fried Northern Thai style fermented ground pork with rice, onion, ginger and eggs.

CRAB FRIED RICE (GF) / \$16.95

Wok fried rice with crab meat, asparagus, onion, Spiced Indian curry powder

EGGPLANT (V) / \$12.95

Sautéed eggplant in house spicy black bean sauce with bell pepper, basil and choice of chicken, tofu or veggie

• Choice of Beef, duck or shrimp Add \$ 3

NEW CATFISH EGGPLANT / \$16.25

Battered fried catfish, eggplant, bell pepper and basil in spicy black bean sauce

DESSERTS

CHARCOAL PANCAKE / \$12.95

with fresh fruits and ice cream

MANGO STICKY RICE (GF/V) / \$8.95

With coconut milk cream

• (Seasonal)

CHOC-BANANA ROTI / \$7.95

Thai roti with banana, chocolate sauce and condensed milk

BANOFFEE CUP / \$6.95

Layered of Cornflake, chocolate sauce, mascarpone cream, coconut salted caramel, banana and whipped cream

MIXED FRUITS ROTI / \$7.95

Pan fried Thai roti with condensed milk and fresh fruits

SIDES

JASMINE RICE / \$2.5

BROWN MIX RICE / \$3

STICKY RICE / \$3

FRENCH FRIES / \$5.75

HOUSE SALAD / \$5

With Sesame-berry dressings

ROTI WITH PEANUT SAUCE / \$6.95

Pan fried Thai roti with peanut sauce and cucumber salad

PEANUT SAUCE / \$1

FRIED EGG / \$2.5

CUCUMBER SALAD (AA-JARD) / \$3.95

Cucumber, red onion and bell pepper with tangy-sweet vinaigrette.

— GF = Gluten free option available / V= Vegan option available —

We use peanut, shrimp, meat, cage-free eggs, sugar, salt, wheat and dairy in our preparations. Please no substitutions. We buy local and natural when possible and practical. If you have allergies or fears, ask our list of ingredients. Vegetarian and gluten free options are noted on the menu. A mandatory gratuity 18% will be added for a party of 6 or more people. A charge of \$2/person will be charged for desserts supplied by customer. Due to outrageous merchants fee; a minimum purchase of \$15 is a mandatory for a credit and debit cards. We will split payments with up to 3 cards, after which there will be a \$ 2 charge for each additional card.



Me & Tasty

Brunch Menu : Sat & Sun 10.30 am - 2.30 pm

SMALLER

Avocado Toast <i>Avocado two-way: smashed avocado, fried avocado, asparagus, radish, pecan, lemon-truffle oil</i> — Add poached egg \$ 2.5, Bacon \$ 2	\$8.95	🔪 Eggs in hell <i>Baked eggs in pepper-tomato stew served with toast</i> — Add sausage or bacon \$ 2	\$12.50
Pork Belly & Grits <i>Creamy grits, Burmese spices pork belly stew, scallion</i> — Add soft boiled egg \$ 2	\$14	🔪 Shrimp & Grits <i>Creamy grits, caramelized onion, mushroom, Thai style tom yum sauce</i> — Add soft boiled egg \$ 2	\$14
Tea leaf Salad (GF/V) <i>House fermented sencha tea leaf, organic spring mix, tomato, cucumber, pumpkin seeds, sunflower seeds, broad ban, peanut, fried garlic, sesame and fresh squeeze lemon juice</i>	\$13.95		

TACOS

Breakfast <i>Scrambled eggs with ham, bacon, hash brown, avocado, cheddar and jack cheese</i>	\$7	Baja Shrimp <i>Fried shrimp, cabbage slaw, cilantro, Queso fresco, chipotle sauce</i>	\$8
Avocado <i>Hand battered fresh avocado fried, pico de gallo, pickled red onion, arugula, Queso fresco, mint crema, chipotle sauce</i>	\$7	Pulled pork <i>Arugula,pico de gallo, beansprout, fried noodles, peanut and pad thai sauce</i>	\$7.50
Eel <i>Unagi, fried avocado, cucumber, seaweed salad, cilantro, mint crema and unagi sauce</i>	\$8	Duck <i>BBQ Duck, cucumber, radish, arugula, picos de gallo, hoisin-orange sauce</i>	\$8
Fish <i>House battered fried catfish, arugula, coleslaw, pickled onion, berry-sesame sauce, sriracha tartar</i>	\$8	Crab <i>Dungeness crab, Arugula, cabbage slaw, pico de gallo, queso fresco and chipotle sauce</i>	\$9

BURGER

Veggie Burger <i>Veggie patties, arugula,avocado, cucumber, pickled onion, tomato, swiss cheese and chipotle mayo served with french fries.</i> — Substitute vegetarian cheese for \$ 1	\$14.50	Fried Chicken Burger <i>Buttermilk battered fried chicken, arugula, cucumber, tomato, pickled onion, swiss cheese, Thai peanut sauce served with french fries</i> — Add fried Egg \$ 2.50	\$16.50
Duck Burger <i>BBQ duck, arugula, cole slaw, pickled cucumber, hoisin-orange sauce served with french fries.</i> — Add Fried eggs \$ 2.50	\$16.50		

BIGGER

Waffle sandwich <i>Bacon, egg, arugula, tomato, cucumber, pickled onion served with french fries</i>	\$15.25
Fried chicken Loco moco <i>Fried chicken, eggs, house gravy served over rice</i>	\$13.50
Charcoal Pancake <i>With fresh fruits, pure maple syrup and mascarpone cream</i>	\$14
Chicken & Waffle <i>Charcoal waffle, house buttermilk battered fried chicken and coleslaw</i>	\$17.25
Monkey french toast <i>Challah soaked in vanilla custard griddled, banana, salted caramel coconut sauce, walnut and mascarpone cream</i>	\$14



Shrimp Scramble <i>Shrimp, green beans, caramelized onion, tomato, scallion, cajun spices served with toast and lyonnaise potatoes.</i> — Substitute Egg white add \$ 1.50 / Substitute sides for fresh fruits add \$ 3	\$15.25
Crab Omelette <i>Crab meat, asparagus, scallion, curry powder and blended cheese served with toast and lyonnaise potatoes.</i> — Substitute Egg white add \$ 1.50 / Substitute sides for fresh fruits add \$ 3	\$16.50
Tasty Omelette <i>Bacon, brussels sprouts, caramelized onion, Thai sweet chili sauce and swiss cheese served with toast and lyonnaise potatoes</i> — Substitute Egg white add \$ 1.50 / Substitute sides for fresh fruits add \$ 3	\$15.25
Nunn Omelette <i>Shiiake, asparagus, caramelized onion, avocado, cheddar and jack cheese served with toast and lyonnaise potatoes.</i> — Substitute Egg white add \$ 1.50 / Substitute sides for fresh fruits add \$ 3	\$15.25
Paloh Omelette <i>Home style pulled pork, caramelized onion, pickled green mustard, green onion, five spices sauce served with toast and lyonnaise potatoes.</i> — Substitute Egg white add \$ 1.50 / Substitute sides for fresh fruits add \$ 3	\$15.25
Chicken Waffle Benny <i>Charcoal waffle, House battered fried chicken, poached eggs and hollandaise sauce served with salad.</i>	\$16.50
Crab Benny <i>English muffins, poached eggs, crab meat, arugula, grilled tomato, hollandaise sauce, mint crema, served with salad</i>	\$17



ON BOARDS

The Classics <i>Scrambled eggs, lyonnaise potatoes, sausage, applewood smoked bacon served with toast, yogurt parfait and salad</i> — Available choice of tofu or veggie patties for vegetarian	\$16
Gotta have it <i>Charcoal pancake, scramble eggs, sausage, applewood smoked bacon served with toast, salad and yogurt parfait.</i> — Available choice of tofu or veggie patties for vegetarian	\$17
Damn good <i>French toast, scrambled eggs, sausage, applewood smoked bacon served with toast, salad and yogurt parfait.</i> — Available choice of tofu or veggies patty for vegetarian	\$17

SIDES

Pork Sausage (3)	\$4.25	Grits	\$6.25
Yogurt Parfait <i>Jasmine syrup, fresh fruits and corn flake</i>	\$4.50	Fresh fruits	\$7
Lyonnaise Potatoes	\$4.50	Rainbow cheese toast <i>Whole wheat toast, rainbow cheese, garlic butter</i>	\$7.50
French fries	\$5.75	French Toast <i>Fresh fruits, salted caramel coconut sauce, mascarpone cream</i>	\$8.50
Eggs (2) <i>Anystyle</i>	\$5	Fried Avocado <i>Hand battered avocado fried come with mint crema</i>	\$8.95
Applewood smoked bacon (2)	\$5	Charcoal Pancake <i>Fresh fruits, pure maple syrup and mascarpone cream</i>	\$9.25

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 Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. 



Late Night

FRIDAY AND SATURDAY (10 PM - MIDNIGHT)

Vegetarian crispy rolls — 4.95

with sweet-sour sesame sauce

French fries — 5.75

Brussel Sprouts (V/GF) — 7.95

Stir fried Brussels Sprouts with garlic sauce

Chicken Wings — 9.50

Fried chicken wings with sriracha-sesame sauce

Loaded French Fries — 9.95

Ground pork, tomyum sauce, chipotle ranch

Pad Thai (GF) — 13.25

Wok fried pad thai rice noodles, bean sprouts, green onion, peanut with choice of chicken, tofu or veggie

+ Choice of Beef, duck or shrimp Add \$ 3 /Choice of Crab Add \$ 4

Pad See you (GF/V) — 13.25

Wok fried rice noodles with egg, broccoli in sweet black bean sauce with choice of chicken, tofu or veggie

+ Choice of Beef, duck or shrimp Add \$ 3

Drunken Noodles (GF/V) — 13.25

Wok fried rice noodles, onion, bell pepper, basil in rustic herb sauces with choice of chicken, tofu or veggie

+ Choice of Beef, duck or shrimp Add \$ 3

Sweet basil (GF/V) — 12.95

Sautéed onion, bell pepper, bamboo shoots and basil in garlic chili sauce with choice of chicken, tofu or veggie

+ Choice of Beef, duck or shrimp add \$ 3 Fried egg add \$ 2.50

Ginger (V) — 12.95

Sautéed fresh ginger, onion, green onion, mushroom in ginger sauce with choice of chicken, tofu or veggie

+ Choice of Beef, duck or shrimp add \$ 3

Eggplant (V) — 12.95

Sautéed eggplant in house spicy black bean sauce with bell pepper, basil and choice of chicken, tofu or veggie

+ Choice of Beef, duck or shrimp Add \$ 3

Cashew Nut (V) — 12.95

Sautéed cashew nuts, bell pepper, green onion in sweet chili sauce with choice of chicken, tofu or veggie

+ Choice of Beef, duck or shrimp Add \$ 3

Green Beans — 12.95

Sautéed spicy green beans in Thai prik king chili paste with bell pepper, basil and choice of chicken, tofu or veggie

+ Choice of Beef, duck or shrimp Add \$ 3

Fried Rice (GF/V) — 13.25

Wok fried rice with asparagus, broccoli, onion and eggs with choice of chicken, tofu or veggie

+ Choice of Beef, duck or shrimp Add \$ 3

Chin-Som Fried rice — 13.95

Wok fried Northern Thai style fermented ground pork with rice, onion, ginger and eggs.

Crab Fried Rice (GF) — 16.95

Wok fried rice with crab meat, asparagus, onion, Spiced Indian curry powder

Jasmine Rice — 2.5

Brown mix Rice — 3

Sticky rice — 3