



1123 NW 23rd Ave
Portland, OR 97210
(503) 208-2634
www.redonionthaicuisine.com

APPETIZERS

A1 MIANG KUM 9.5

Fresh diced ginger, shallots, sweet coconut flakes, lime, peanuts, Thai chili, dried shrimp, fresh spinach, and our signature house sauce.

A2 FRESH ROLLS

Carrots, cilantro, mint, basil, steamed rice noodles, and fresh lettuce, wrapped in rice paper. Served with peanut plum sauce.

Choice of: **Tofu 5.5 Shrimp 7**

A3 PO PIA SOD 9.5

These traditional Chinese and Thai fresh rolls are a rare find in Portland's Thai restaurants. Filled with tofu, shrimp, Chinese sausage, beansprouts, egg, cucumber, celery, and shredded green onions, topped with light sauce and Dungeness crab meat.

A4 EGG ROLLS 6

Crispy fried spring rolls filled with mixed vegetables, and glass noodles.

A5 FRIED TOFU 6.5

Deep fried tofu served with plum sauce and ground peanut.

A6 ANGEL WINGS 9

Boneless chicken wings stuffed with ground pork, shrimp, glass noodles, carrots, mushrooms, and onions. Served with cucumber sauce.

A7 GOLDEN SQUID 9

California calamari tube dipped in tempura batter and lightly fried.

A8 SHRIMP TEMPURA 9

Lightly fried shrimp in tempura batter with our own version of the classing dressing.

A9 CHICKEN SATAY 9

Marinated chicken tenders with curry powder. Grilled to perfection and served with cucumber sauce and peanut sauce.

A10 POO JA 10.5

Thai style crab cake. Homemade crab cake, crab meat, scallions, cilantro, onion, egg, bread crumb, served with pineapple sauce and house salad.

FRIED RICE

CHOOSE YOUR OPTION:

Tofu / Chicken / Beef 13
Shrimp / Squid 15

R1 CRAB FRIED RICE 17

Stir-fried jasmine rice blended with egg, diced mix vegetables, and Dungeness crab meat.

R2* SPICY BASIL FRIED RICE

Stir-fried jasmine rice with egg, fresh ground chili, onion, bell peppers, tomato, and basil.

SUPPS

S1* TOM-YUM

Spicy and sour lemongrass soup with galangal root, kaffir lime leaf, tomato, onion, mushrooms, and cilantro.

Choice of:

Tofu / Chicken
Shrimp

cup / bowl 6.5 / 12
cup / bowl 7.5 / 14

S2* TOM-KHA

Spicy and sour coconut milk soup with lemongrass, galangal root, kaffir lime leaf, tomato, onion, mushrooms, and cilantro.

Choice of:

Tofu / Chicken
Shrimp

cup / bowl 6.5 / 12
cup / bowl 7.5 / 14

S3 WONTON SOUP

Shrimp wonton, shrimp, beansprouts, spinach, diced scallions, and cilantro in clear broth soup.

cup / bowl 7.5 / 14

S4 TOFU SOUP

Soft tofu, spinach, seaweed, broccoli, carrots, zucchini, diced scallions, and cilantro in clear broth soup.

cup / bowl 7.5 / 14

SALADS

Y1 THAI SALAD

Tomato, cucumber, onion, shallots, spring-mix lettuces, beansprouts, and boiled egg, topped with sweet and sour peanut dressing.

Choice of:

Tofu / Chicken / Beef 13
Shrimp / Squid 15

Y2* LEMONGRASS 13

CHICKEN SALAD

Grilled lemongrass chicken, tomato, onion, cucumber, shallots, kaffir lime leaf, tossed with spicy lime juice.

Y3* BEEF SALAD 14

Grilled top sirloin beef, tomato, cucumber, shallots, lemongrass, kaffir lime leaf, and fresh lettuces, tossed with spicy lime juice.

Y4* SQUID SALAD 15

Grilled squid, tomato, cucumber, shallots, lemongrass, kaffir lime leaf, tossed with spicy lime juice.

Y5* SHRIMP SALAD 15

Grilled shrimp, tomato, shallots, lemongrass, kaffir lime leaf, mint leaf, and fresh lettuces, tossed with spicy lime juice.

Y6* LARB CHICKEN 13

Ground chicken, shallots, green onion, mint, and ground roasted rice, tossed with spicy lime juice.

Y7* PAPAYA SALAD 10

(SOM TUM) Shredded green papaya, Thai chili, garlic, cherry tomatoes, and peanuts, tossed with Som Tum sauce.

Add: salted crab or dried shrimp \$2

Y8* GLASS NOODLES SALAD 10

Steamed glass noodles, ground chicken, shrimp, onion, shallots, mint, and cilantro, tossed with spicy lime juice with sweet chili paste.

HOUSE SPECIALS SERVED WITH STEAMED WHITE RICE

HS1 LEMON CHICKEN 15

Lightly deep fried marinated chicken breast, on bed of fresh lettuces, topped with sweet lime sauce.

HS2 LEMONGRASS CHICKEN 15

Chicken breast marinated with lemongrass, grilled to perfection on bed of steamed broccoli, carrot, cabbage, spinach, and topped with peanut sauce.

HS3 ROASTED DUCK 14

TANGERINE SAUCE

Boneless roasted duck topped with tangerine sauce, and served with steamed vegetables.

HS4 VOLCANO BEEF 16

Stir fried soft and tender Sirloin beef with chef's special sauce, bell peppers, onion, tomato, mago, pineapple, and asparagus.

HS5* STIR FRIED 16

GREEN CURRY BEEF

An authentic Thai dish rarely found in Thai restaurant. We stir fried specially selected cuts of tender beef with green curry, coconut mild, bell pepper, eggplant, bamboo shoots, kaffir lime leave, and rhizome roots, all topped with crispy basil.

HS6 THREE FLAVORS 17

HALIBUT

Battered Halibut served on pineapple, onion, tomato, bell peppers, and cucumber, topped with spicy sweet and sour sauce, and crispy basil.

HS7* JUMBO PRAWN 17

PANANG CURRY

Grilled jumbo prawns, asparagus, green beans, topped with Panang curry, garnished with kaffir lime leaf, and coconut milk.

HS8* SALMON 17

PANANG CURRY

Pan-fried wild Sockeye salmon, asparagus, green beans, topped with Panang curry, garnished with kaffir lime leaf, and coconut milk.

R3 CHINESE SAUSAGE 13

FRIED RICE

Stir-fried jasmine rice with Chinese sausage, egg, tomato, onion, and diced mix vegetables, topped with shredded dried pork.

R4 PINEAPPLE FRIED RICE

Stir-fried jasmine rice with pineapple, raisins, egg, onion, diced mix vegetables, and cashews.

R5 TRADITIONAL THAI 13

FRIED RICE

Stir-fried jasmine rice with egg, Asian kale, tomato, and onion.

SIDES & MORE

STEAMED RICE 2

BROWN RICE 2.5

STICKY RICE 2

STEAMED VEGETABLES 2.5

STEAMED TOFU 2.5

EXTRA MEAT 3.5

EXTRA SHRIMP 4

PEANUT SAUCE 2.5

CUCUMBER SAUCE 2

STEAMED NOODLES 2

CORKAGE FEE 10

* denotes SPICY

CURRIES

SERVED WITH WHITE RICE, SUBSTITUTE BROWN RICE ADD 1.00

C1* RED CURRY

Eggplant, bamboo shoots, bell peppers, and basil leaf in Thai red curry made from ripe red chili peppers.

C2* GREEN CURRY

Eggplant, bamboo shoots, bell pepper, and basil leaf in Thai green curry made from chili pepper and rhizome root.

C3* YELLOW CURRY

Potato, carrot, onion, and bell peppers in Thai yellow curry.

C4* MUSSAMUN CURRY

Potato, carrot, onion, bell peppers, and peanut in rich Thai Mussamun curry.

C5* PANANG CURRY

Asparagus, green beans, bell peppers, and kaffir lime leaf in lightly sweet Panang curry.

C6* ROASTED DUCK IN RED CURRY SAUCE

Eggplant, bamboo shoots, tomato, pineapple, bell peppers, basil leaf, grape, tropical fruit, and roasted duck in red curry.

C7* BEEF AND PUMPKIN IN MUSSAMUN CURRY

Soft and tender Sirloin beef, potato, carrot, onion, bell peppers, peanuts, and pumpkin in house special mussamun curry.

CHOOSE YOUR OPTION:

Tofu / Chicken / Beef
Shrimp / Squid

13
15

LUNCH MENU

SERVED
MONDAY - FRIDAY
FROM 11AM - 3PM
EXCEPT HOLIDAYS

CHOOSE YOUR OPTION:

Tofu / Chicken / Beef
Shrimp / Squid

9.5
11.5

STIR FRY SERVED WITH STEAMED WHITE RICE, SUBSTITUTE BROWN RICE ADD \$1

L1* SPICY CHICKEN AND SHRIMP 11.5 WITH CRISPY BASIL

(PAD KA PAO) Stir-fried ground chicken, and diced shrimp with fresh chili, minced green beans, onions, and hot basil leaf, topped with crispy basil.

L2 CHICKEN CASHEW

Cashews, onions, bell peppers, water chestnuts, and sweet chili paste.

L3 SWEET AND SOUR

Tomato, cucumber, mushroom, onion, carrot, zucchini, bell peppers, cauliflower, and pineapple with sweet and sour sauce.

L4 VEGETABLES AND CASHEW NUT

Bamboo shoots, mushrooms, broccoli, carrot, zucchini, cauliflower, tomato, onion, bell peppers, and cashew nut.

L5 STIR-FRIED FRESH GINGER

Fresh ginger strips, mushrooms, shitake mushrooms, onion, cauliflower, bell peppers, carrot, and zucchini.

L6 THE EMERALD

Steamed mixed vegetables, spinach, and topped with peanut sauce.

CURRIES SERVED WITH STEAMED WHITE RICE, SUBSTITUTE BROWN RICE ADD \$1

L7* RED CURRY

Eggplant, bamboo shoots, bell peppers, and basil leaf in Thai red curry made from ripe red chili peppers.

L8* GREEN CURRY

Eggplant, bamboo shoots, bell pepper, and basil leaf in Thai green curry made from chili pepper and rhizome root.

L9* YELLOW CURRY

Potato, carrot, onion, and bell peppers in Thai yellow curry.

L10* MUSSAMUN CURRY

Potato, carrot, onion, bell peppers, and peanut in rich Thai Mussamun curry.

NOODLES

L11 PAD THAI

Stir-fried rice noodles, egg, green onion, beansprouts, sweet radish with special pad thai sauce.

L12* PAD KEE MAO

(DRUNKEN NOODLE) Stir-fried fresh wide rice noodles, egg, fresh ground chili, tomato, onion, bell peppers, and basil leaf.

L13 PAD SEE EW

Stir-fried fresh wide rice noodles, egg, Asian kale, broccoli, cauliflower, egg, and flavored with sweet soy sauce.

L14 PAD CURRY POWDER NOODLE

Stir-fried fresh wide rice noodles, egg, pineapple, raisines, cashews, diced mix vegetables, then seasoned with curry powder.

L15 RAD NARH

Stir-fried fresh wide rice noodles, topped with cauliflower, carrot, and broccoli in oyster gravy sauce.

L16* TOM YUM NOODLE 11.5

Rice noodles with shrimp, squid, ground chicken, crispy wonton, scallions, beansprouts, cilantro, and ground peanut in spicy and sour soup.

L17* KAO SOI

Egg noodles, shallot, cilantro, in Kao Soi curry soup, topped with crispy egg noodles.

L18 ROASTED DUCK WITH EGG NOODLE SOUP 11.5

FRIED RICE SUBSTITUTE BROWN RICE ADD 1.00

L19* SPICY BASIL FRIED RICE

Stir-fried jasmine rice with egg, fresh ground chili, onion, bell peppers, tomato, and basil.

L20 CHINESE SAUSAGE FRIED RICE

Stir-fried jasmine rice with Chinese sausage, egg, tomato, onion, and diced mix vegetables, topped with shredded dried pork.

L21 PINEAPPLE FRIED RICE

Stir-fried jasmine rice with pineapple, raisines, egg, onion, diced mix vegetables, and cashews.

L22 TRADITIONAL THAI FRIED RICE

Stir-fried jasmine rice with egg, Asian kale, tomato, and onion.

HOUSE SPECIALS

SERVED WITH STEAMED WHITE RICE, SUBSTITUTE BROWN RICE ADD \$1

LS1 LEMON CHICKEN 11.5

Lightly deep fried marinated chicken breast, on bed of fresh lettuces, topped with sweet lime sauce.

LS2 THREE FLAVORS HALIBUT 13.5

Battered Halibut served on pineapple, onion, tomato, bell peppers, and cucumber, topped with spicy sweet and sour sauce, and crispy basil.

LS3* JUMBO PRAWN PANANG CURRY 13.5

Grilled jumbo prawns, asparagus, green beans, topped with Panang curry, garnished with kaffir lime leaf, and coconut milk.

LS4* SALMON PANANG CURRY 13.5

Pan-fried wild Sockeye salmon, asparagus, green beans, topped with Panang curry, garnished with kaffir lime leaf, and coconut milk.

STIR FRY

SERVED WITH WHITE RICE, SUBSTITUTE BROWN RICE ADD 1.00

CHOOSE YOUR OPTION:

Tofu / Chicken / Beef
Shrimp / Squid

13
15

P1* SPICY CRISPY BASIL 15 CHICKEN AND SHRIMP

(PAD KA PAO) Stir-fried ground chicken, and diced shrimp with fresh chili, minced green beans, onions, and hot basil leaf, topped with crispy basil.

P2* CHICKEN CASHEW

Cashews, onions, bell peppers, water chestnuts, and sweet chili paste.

P3 SWEET AND SOUR

Tomato, cucumber, mushroom, onion, carrot, zucchini, cauliflower, bell peppers, and pineapple with sweet and sour sauce.

P4 VEGETABLES AND CASHEW NUT

Bamboo shoots, mushrooms, broccoli, carrot, zucchini, cauliflower, onion, tomato, bell peppers, and cashew nut.

P5 STIR-FRIED FRESH GINGER

Fresh ginger strips, mushrooms, shitake mushrooms, onion, cauliflower, bell peppers, carrot, and zucchini.

P6* STIR-FRIED EGGPLANT

Eggplant, bell peppers, basil leaf, onion, and sweet chili sauce.

P7* STIR-FRIED GREEN BEANS

(PAD PRIK KHING) Sweet green beans, asparagus, red bell peppers, and kaffir lime leaf with Thai chili paste.

P8 THE EMERALD

Steamed mixed vegetables, spinach, and topped with peanut sauce.

NOODLES

CHOOSE YOUR OPTION:

Tofu / Chicken / Beef
Shrimp / Squid

13
15

N1 PAD THAI

Stir-fried rice noodles, egg, green onion, beansprouts, sweet radish with special pad thai sauce.

N2 GLASS NOODLE PAD THAI

Stir-fried glass noodles, egg, green onion, beansprouts, sweet radish with special pad thai sauce.

N3* PAD KEE MAO

(DRUNKEN NOODLE) Stir-fried fresh wide rice noodles, egg, fresh ground chili, tomato, onion, bell peppers, and basil leaf.

N4 PAD SEE EW

Stir-fried fresh wide rice noodles, egg, Asian kale, broccoli, cauliflower, egg, and flavored with sweet soy sauce.

N5 PAD CURRY POWDER NOODLE

Stir-fried fresh wide rice noodles, egg, pineapple, raisines, cashews, diced mix vegetables, then seasoned with curry powder.

N6 RAD NARH

Stir-fried fresh wide rice noodles, topped with cauliflower, carrot, and broccoli in oyster gravy sauce.

N7* NOODLE CURRY

Stir-fried fresh wide rice noodles, on a bed of mixed vegetables in house special peanut curry sauce.

N8* TOM YUM NOODLE 15

Rice noodles with shrimp, squid, ground chicken, crispy wonton, scallions, beansprouts, cilantro, and ground peanut in spicy and sour soup.

N9* KAO SOI

Egg noodles, shallot, cilantro, in Kao Soi curry soup, topped with crispy egg noodles.

N10 ROASTED DUCK WITH EGG NOODLE SOUP 15

* denotes **SPICY**

DESSERTS

SWEET STICKY RICE WITH MANGO 6.5

FRIED BANANA 5.5

FRIED ICE CREAM 5.5

COCONUT ICE CREAM 5.5

MANGO ICE CREAM 5.5

red onion

SPECIAL

All-time favorite



R1 Mango Prawns

Stir-fried jumbo prawn with well selected sweet mango, onion, bell pepper, and basil leaves. 16



R2 Chili Chicken

Chicken tender tempura stir-fried with chili, garlic pepper, onion and mint leaves. It's a very strong combination flavor of garlic, black pepper and mint. (Delicious!) 14



R3 Kua Tender Beef

Stir-fried to very tender with Red Onion herb paste, coconut milk, kaffir leaves, lamongrass, galanga. (Unique!) 16

New Special



R4 Red-O Wings

Marinated chicken wings, deep-fried then stir-fried with special sauce. 9



R5 Turmeric Squid

Marinated jumbo squid with turmeric and grill served with lemongrass sauce. 9



R6. Swimming Trout

Deep-fried trout with green apple, mango, red onion, cashew nuts and lime sauce. 14



R7. Long Noodles

Stir-fried long noodles with choice of chicken or pork, carrot, bok choy and cabbage with a touch of sesame oil. 14



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SPECIAL

New Special



R8 Tender Chicken

Slow cook skin-on chicken thighs to tender in a thick savoury curry sauce, peanut, baby carrots, fingerling potatoes, herbs and spices. 16



R9 Red-O leg

Marinated pork leg, boiled and deep-fried till crisp skin served with lemongrass sauce and butter lettuce. 22



R10 Pork Ribs

Red Onion Style BBQ pork ribs. 15



R11 Red-O fish

Deep-fried tilapia with home-made chili paste, yellow onion, lemongrass, kaffir leaves and basil leaves. 16



R12 Flavorful Chicken

Deep-fried chicken with flavorful sauce. 15



R13 Mackerel Fried Rice

Fried rice with deep-fried mackerel served with red onion, chili, dried shallots. 16



R14 Seafood Ho Mok

Steamed seafood with curry sauce, young coconut, wrapped in foil, served with flame. 17

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Soda (refilled)	2.50
Regular Iced tea	2.50
Thai Iced tea	3.00
Thai Lemon Iced tea	3.00
Thai Iced Coffee	3.00
Mango Juice	3.50
Fresh Lime Juice with Soda	3.50
S. Pellegrino sparkling water 750ml	4.00
Fresh squeezed Orange juice	5.00
Fresh coconut juice (whole)	5.00
Fresh water melon juice (whole)	5.00



+27 ' 5,1. 6

Regular hot tea/cup (refilled)	2.00
Hot coffee/cup (regular or decaf)	3.00



FINE LOOSE - LEAF TEAS

GREEN JASMINE PEARLS A precious green tea, hand-rolled into pearls and scented with fresh jasmine flowers	\$4	OO LONG EMERALD OO LONG Sweet corn, butter, and cinnamon.	\$4
GENMAICHA A blend of fresh tea & toasted brown rice.			
TRANQUILITY GREEN A crisp, Mao Jian green yielding a pale yellow brew with subtle vegetal notes and rounded off with a toasted nuttiness.		BLACK EARL GREY BLACK Chinese and Ceylon teas scented with oil of Bergamot, a citrus fruit grown in the mediterranean. Fresh, fruity and floral.	\$4
KYUSHU SENCHA GREEN Buttery, clean and sweet		NILGIRI ORGANIC FP BLACK A lighter tea with fruitiness and clean finish.	
HERBAL TEA (Caffeine-Free) YOGA BLEND ORGANIC HERBAL Honeybush, ginger, cinnamon, fennel, nettle.	\$4	WHITE WHITE PEONY ORGANIC WHITE A clean brew with mild herb & floral notes	\$4
FEEL BETTER ORGANIC HERBAL Chamomile, eucalyptus, lemon myrtle, peppermint, and ginger create a delicious fusion of herbs.		HAIKU WHITE TEA Delicate peach white tea with hits of vanilla.	
RUBY NECTAR HERBAL A blend of grapefruit, cranberry & greenbush.			

WHITE WINE

RIESLING

	GLASS	BOTTLE
Chateau Ste Michelle	6	23
Trust columbia valley	7	26
Saint M Riesling		26
Trefethen Vineyards Dry		28
Brooks Willamette Valley		30
Friedrich wilhelm gymnasium wilhelm		40

PINOT GRIS

Waterbrook Pinot Gris (OR)	6	22
Van Duzer Pinot Gris (OR)		26
Oyster Bay Hawkes Bay		28

CHARDONNAY

Kendall Jackson Chardonnay (CA)	7	26
Lange Chardonnay (OR)		26
Skyside North Coast		40

RED WINE

RED BLEND

Apothic Red Blend (CA)	7	26
Chateau Ste. Michelle		28
Intrinsic Columbia Valley		36
Santa Rita Triple C Maipo Valley		54
Mercer Cavalie Reserve Horse Heaven Hill		56
Delille Cellars D2 Columbia Valley		68

PINOT NOIR

Love Noir California	6	22
Kendall Jackson	7	26
Brooks Pinot Noir (OR)	8	30
The calling Russian River Valley		56
Joseph Phelps Freestone Vineyards		74
Belle Glos Eulenloch Vineyard		76

MERLOT

Canoe Ridge Merlot (WA)	7	26
Josh Cellars		26
Rodney Strong Sonoma County		28
Kendall Jackson Grand Reserve Merlot (CA)		32
Markham Vineyards Napa Valley		38
Rutherford Hill Napa Valley		48

CABERNET SAUVIGNON

Gnarly Head		20
Louis Martini Cabernet Sauvignon(CA)	8	30
Desert Wind Cabernet Sauvignon (WA)		36
Rodney Strong Alexander Valley Estate (CA)		38
Educated Guess Napa County		42
Joseph Carr Napa Valley		46
Northstar Columbia Valley		62
Stag's Leap Wine Cellars Napa Valley		92



COCKTAILS, MOCKTAILS,

BEERS, WINES, FRESH JUICES

SOFT DRINKS, FINE LOOSE-LEAF TEAS



DREAM OF CHIANG MAI

Rockman gin, Ingredieants from Chiang Mai 12



LANNA MARGARITA

Tequila, Pineapple Juice, Caramelized Pandanas Leave 12



RED ONION BOSS

Mascal, Pineapple, Basil, White Egg, Special Red Onion Spice 10



SENSE OF THAILAND

Vodka, Jasmine Foam, Thai Ingredients 10

MOCKTAILS
EXTRA
VIRGIN



MANGO STICKY RICE

Mango Juice, Coconut Cream, pandanas syrup, Lime wedge 5



HILL TRIBE

Earl grey tea, Monin Strawberry Syrup, Fresh Lime Juice 5



LOVE AT FIRST SIP

Vodka, Lychee, Rose Caviar 12



MAJESTY

Gin, White egg, White Chocolate Liquor, White Grape, Elder Flower 12



STRAWBERRY CHEESECAKE

Vodka, Strawberry Syrup, Pineapple Juice, Lime Juice, Vanilla Extract 10



TEA TIME

Gin, Thai Tea, Tonic 8



VIRGIN ON THE BEACH

Orange Juice, Lime, Cranberry Juice, Grenadine 5



STRAWBERRY CHEESECAKE

Strawberry Syrup, Pineapple Juice, Lime Juice, Vanilla Extract 5



MANGO STICKY RICE

Rum, Mango Juice, Coconut Cream, Pandanas Syrup, Lime Wedge 12



RAINBOW FLIGHT

Vodka, Blue Curacao, Pineapple Juice, Lime, Grenadine

14



THAI SANGRIA

Mekhong (Thai whisky), Maple Syrup, Sigha (Thai beer) 10



B E E R	DRAFT		5
	<i>Singha IPA (10 Barrel) Widmer Heffeweizen Pillsner (Breakside)</i>	<i>Amber Ale (Drop top) Budlight</i>	
	BOTTLED		4.50
	<i>Sapporo Pelican Tsunami Stout Tsingtao</i>	<i>Heineken Corona</i>	