

# LUNCH SPECIALS

Available Monday-Friday (Open - 3:00pm), Except Holidays

## Your Choice of:

VEGETARIAN (TOFU & VEGETABLES) OR CHICKEN	8.50
PORK OR BEEF	9.00
SHRIMP	9.50

### 1.PAD THAI

Thai rice noodles stir fried with egg, bean sprouts, green onions and ground peanuts.

### 2.PAD SEE EW

Stir fried fat noodles, broccoli, egg flavored with Thai soy sauce.

### \*3. SPICY SWEET BASIL

Stir fried onions, Thai chili peppers, bell peppers, mushrooms, carrots and sweet basil leaves, served with rice.

### 4. PEPPERED GARLIC

Stir-fried with fresh garlic, cabbage, broccoli, carrots, and baby corn, served with rice.

### \*5. CASHEW NUT

Stir-fried onions, chili peppers, green onion, bell peppers carrots cashew nuts and chili paste, served with rice.

### 6. BROCCOLI WITH OYSTER SAUCE

Stir fried broccoli and oyster sauce, served with rice.

### 7. VEGGIE DELIGHT

Assorted vegetables stir-fried, served with rice.

### 8. FRIED RICE

Fried rice with egg, onions, tomato, green onion, peas & carrots, and broccoli.

### 9. PINEAPPLE FRIED RICE

Fried rice with egg, peas & carrots, pineapple chunks, raisins, cashew nuts, onion.

### 10. RAMA GARDEN

Steamed broccoli, carrots, baby corn, cabbage topped with peanut sauce, served with rice.

### \*11. RED CURRY

Red curry with coconut milk, bamboo shoots, bell pepper and basil leaves, served with rice.

### 12. YELLOW CURRY

Mild yellow curry with coconut milk, potatoes, carrots and onions, served with rice.

### \*13. GREEN CURRY

Green curry with coconut milk, eggplant, bamboo shoots, bell peppers, peas and basil leaves, served with rice.

### 14. PA NANG CURRY

Pa Nang curry with coconut milk, kaffir leaves, bell peppers, green beans and basil leaves, served with rice.

### 15. MASSAMUN CURRY

Massamun curry with coconut milk, peanut, carrots and potatoes, served with rice.

### \*16. PINEAPPLE CURRY

Spicy red curry with coconut milk, pineapple chunks, peas and carrots, served with rice.

SUBSTITUTE BROWN RICE ADD \$1.50

\* PLEASE INDICATE MILD, MEDIUM, OR HOT

GLUTEN FREE & VEGAN DISHES ARE AVAILABLE



## APPETIZERS

- 1. GAI SATAY (2)** **6.00**  
Grilled, marinated chicken skewers, served with peanut sauce and cucumber salad.
- 2. THAI EGG ROLLS (3)** **6.00**  
Mixed vegetables, glass noodles and black Chinese mushroom wrapped in egg roll wrapper, deep-fried, served with sweet & sour sauce.
- 3. SALAD ROLLS (2)** **6.00**  
**CHICKEN OR TOFU**  
Vegetables, rice noodles, tofu or chicken wrapped in soft rice paper, served with sweet & sour sauce.
- 4. FRIED TOFU (8)** **6.50**  
Deep-fried tofu, served with sweet & sour sauce
- 5. FRIED WONTON (6)** **6.50**  
Choice of ground chicken or tofu wonton, deep-fried, served with sweet & sour sauce
- 6. CRAB WONTON (6)** **7.50**  
Deep fried wonton stuffed with cream cheese, celery and imitation crab.
- 7. MIANG KUM** **9.00**  
Fresh spinach leaves, crispy coconut, ginger, lime, peanuts, shallots and fresh chilis, dried shrimp, and served with Miang Kum sauce.
- 8. POT STICKER (8)** **7.50**  
Chicken vegetable pot stickers with sweet and sour sauce.

## SOUPS

- TOFU AND VEGETABLES, OR CHICKEN** **11.50**  
**PORK, BEEF, OR SHRIMP** **13.00**
- 8. TOM YUM**  
Hot & sour soup with lemongrass, kaffir leaves, tomatoes, green cabbage, mushrooms, cilantro, lime juice and Fresh Hot Chili's!!
- 9. TOM KHA**  
Coconut milk soup with galanga root, kaffir leaves, lemongrass, mushroom, green cabbage, and cilantro.

## SALAD

**11.00**

- 10. THAI NOON SALAD**  
Lettuce, carrots, cucumbers, tomatoes, served with Thai Noon dressing and topped with fried wonton skin.
- 11. PEANUT SAUCE SALAD**  
Lettuce, carrots, cucumbers, onions, tomatoes, topped with peanut sauce.
- 12. PAPAYA SALAD**  
Green papaya mixed with carrots, Thai chili's, dried shrimp, peanuts, tomatoes, and lime juice.

## CURRIES

Served with Jasmine Rice  
Substitute Brown Rice Add \$1.50

- TOFU AND VEGETABLES, OR CHICKEN** **11.50**  
**PORK, BEEF, OR SHRIMP** **13.00**
- \*13. RED CURRY**  
Red curry with coconut milk, bamboo shoots, bell pepper, and basil leaves.
- 14. YELLOW CURRY**  
Mild yellow curry with coconut milk, potatoes, carrots, and onion.
- \*15. GREEN CURRY**  
Green curry with coconut milk, eggplant, bamboo shoots, bell peppers, peas, and basil leaves.
- 16. PA NANG CURRY**  
Pa Nang curry with coconut milk, kaffir leaves, bell peppers, green beans, and basil leaves.
- 17. MASSAMUN CURRY**  
Massamun curry with coconut milk, peanut, carrots, and potatoes.
- \*18. PINEAPPLE CURRY**  
Spicy red curry with coconut milk, pineapple chunks, peas, and carrots.

## STIR FRIED DISHES

Served with Jasmine Rice  
Substitute Brown Rice Add \$1.50

- TOFU AND VEGETABLES, OR CHICKEN** **11.50**  
**PORK, BEEF, OR SHRIMP** **13.00**
- \*19. SPICY SWEET BASIL**  
Stir fried onions, chili, bell peppers, mushrooms, carrots, and sweet basil leaves.
- 20. GINGER LOVELY**  
Stir fried fresh ginger, mushrooms, black fungus, green onions, carrots, onions and baby bokchoy.
- 21. PEPPERED GARLIC**  
Stir-fried with fresh garlic, cabbage, broccoli, carrots, and baby corn.
- 22. SWEET & SOUR**  
Stir-fried onions, pineapple chunks, tomatoes, cucumbers, carrots, mushrooms and baby bokchoy.
- 23. VEGGIE DELIGHT**  
Stir-fried mixed vegetables.
- \*24. CASHEW NUT**  
Stir-fried onions, cashew nuts, carrots, chili peppers, bell peppers, green onion, and chili paste.
- 25. RAMA GARDEN**  
Steamed broccoli, baby corn, carrot, cabbage topped with peanut sauce.

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## NOODLES

TOFU AND VEGETABLES, OR CHICKEN 11.50  
PORK, BEEF, OR SHRIMP 13.00

### 26. PAD THAI

Thai rice noodles stir fried with egg, bean sprouts, green onions, and ground peanut.

### 27. PAD SEE EW

Stir fried fresh wide size rice noodles glazed with egg, broccoli and baby bokchoi, flavored with Thai soy sauce.

### \*28. PAD KEE MAO (DRUNKEN NOODLES)

Fresh wide size rice noodles glazed with egg, onion, sweet basil, carrot, mushroom, bell pepper, green bean, garlic, and Thai chili's.

## FRIED RICE

TOFU AND VEGETABLES, OR CHICKEN 11.50  
PORK, BEEF, OR SHRIMP 13.00

### 29. FRIED RICE

Choice of meat fried with rice, egg, broccoli, onions, peas & carrot, green onion, and tomato.

### 30. PINEAPPLE FRIED RICE

Fried rice with egg, raisins, onions, peas, carrots, pineapple chunks, cashew nuts, and tomato.

### \*30A. SPICY BASIL FRIED RICE

Fried rice with egg, fresh ground chili, onions, bell peppers, and basil leaves with your choice of meat.

## CHEF'S CHOICES

### 31. SHRIMP TEMPURA 11.50

Battered shrimp, broccoli, pumpkins and carrots, deep fried and served with sweet & sour sauce.

### 32. GRILLED BEEF SKEWERS 12.50

Grilled tender beef with teriyaki sauce, and sticky rice.

### 33. THAI STYLE BBQ CHICKEN 14.50

Chicken marinated in house recipe sauce, served with sticky rice.

### \*35. SPICY EGGPLANT WITH CHICKEN 14.50

Chicken stir-fried with eggplant, chili paste, onion, carrot, bell peppers, basil leaves, served with rice

### \*36. GAI PAD NAM PRIK PHAO 15.00

Stir fried chicken with chili paste, chili pepper, onion, carrot, green onion, bell pepper, cashew nut, with rice.

### 37. LEMONGRASS CHICKEN 14.50

Served over steamed vegetables, peanut sauce, and rice.

### 38. THREE FLAVORED FISH 15.00

Deep-fried salmon in three flavored sauce, topped with crispy basil leaves, served with rice.

### 39. PANANG SALMON 15.00

Homemade Panang curry and salmon, served with rice.

## SIDE ORDERS

STEAMED JASMINE RICE 2.00  
BROWN RICE 2.50  
STICKY RICE 2.50  
SWEET STICKY RICE 3.50  
PEANUT SAUCE 1.00  
SWEET & SOUR SAUCE 1.00  
STEAMED VEGETABLES 3.50  
STEAMED CHOICE OF MEAT 3.50  
STEAMED NOODLES 2.00

## DESSERTS

### ICE CREAM

#### Mango, Jack Fruit, Green Tea or Coconut

1 Scoop of your choice 3.00  
3 Scoops of your choice 6.50

### SWEET STICKY RICE WITH MANGO

(Seasonal) 6.50

### SWEET STICKY RICE WITH ICE CREAM

Choice of 2 Scoops of Ice Cream 7.50

## SOFT DRINKS

THAI ICED TEA 2.50  
THAI ICED COFFEE 2.50  
HOT TEA 1.50  
ICED TEA 2.00  
SODA 2.50

(Pepsi, Diet Pepsi, Root Beer, Sierra Mist, Dr. Pepper)

COCONUT JUICE 3.00  
MANGO JUICE 3.00  
GUAVA JUICE 3.00  
TAMARIND JUICE 3.00

## BEER LISTS

### DRAFT BEER

PABST BLUE RIBBON 4.00  
BRIDGEPORT IPA 4.50  
HEFEWIEZEN 4.50  
BLACK BUTTE PORTER 4.50

### BOTTLED BEER

DEAD GUY ALE 4.50  
SINGHA 4.50  
AMSTEL LIGHT 4.50  
TSINGTAO 4.50

## SPECIALS ON NEXT PAGE

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## THAI NOON'S SPECIAL

### APPETIZERS

**A1) PUMPKIN TEMPURA 8.95**  
Asian pumpkin dipped in tempura batter and deep fried, served with sweet & sour sauce.

**A2) FRIED CALAMARI 9.50**  
Deep fried battered calamari with sweet & sour sauce.

### ENTREES

**\*A) PLA DUK PAD PHET 14.95**  
Fried Catfish with Red Curry Paste, Bamboo Shoots, Mushrooms, Bell Peppers and Basil Leaves, served with rice.

**\*B) SPICY GREEN BEANS 14.00**  
**TOFU, OR CHICKEN 14.00**  
**PORK, BEEF, OR SHRIMP 15.50**  
Stir fried green beans, bell peppers, basil with red curry paste, served with rice.

**\*C) YUM TALAY 15.95**  
Combo of seafood with spicy lime sauce, cucumbers, tomatoes, onions, mint leaves, lettuces, and cilantro.

**D) CRAB FRIED RICE 15.95**  
Dungeness crab meat stir fried with aromatic jasmine rice, egg, and green onions.

**\*E) SPICY SWEET BASIL WITH CALAMARI 15.95**  
Stir fried calamari, bell peppers, onion, mushrooms, carrots, sweet basil in a garlic chili sauce, served with rice.

**\*F) SPICY SEAFOOD 15.95**  
Stir fried shrimp, calamari, mussels, bamboo shoot, mushrooms, bell peppers and basil leaves with homemade red curry paste, served with rice.

**G) PUMPKIN PANANG CURRY 14.00**  
**TOFU, OR CHICKEN 14.00**  
**PORK, BEEF, OR SHRIMP 15.50**  
Homemade panang curry with asian pumpkin, bell peppers, and basil, served with rice.

**H) SPECIAL HOUSE CURRY 14.00**  
**TOFU, OR CHICKEN 14.00**  
**PORK, BEEF, OR SHRIMP 15.50**  
Homemade red curry, peanut sauce, cabbage, carrots, broccoli, bell peppers and basil, served with rice.

**\*I) LARB SALAD 13.00**  
Your choice of ground chicken, beef, pork, or tofu with lemongrass, cilantro, mint leaves, onions, spicy lime sauce, rice powder, and cabbage.

**\*J) SPICY BEEF SALAD 13.50**  
Sliced grilled beef, flavored with spicy lime sauce, lettuces, cucumbers, tomatoes, onions, mint leaves, and cilantro.

**\*K) ROYAL DUCK CURRY 15.95**  
Red curry with roasted duck, spinach, pineapple, bell pepper, tomato served with rice.

**L) HONEY BBQ PORK RIBS 15.50**  
House marinated grilled pork ribs, served over carrot, cabbage, broccoli with rice.

**\*M) MANGO CURRY 14.00**  
**TOFU, OR CHICKEN 14.00**  
**PORK, BEEF, OR SHRIMP 15.50**  
Red curry, mango, bell pepper, basil served with rice.

**\*N) PAD MA-MUANG 14.00**  
**TOFU, OR CHICKEN 14.00**  
**PORK, BEEF, OR SHRIMP 15.50**  
Stir fried mango, carrot, onion, bell pepper, chili paste, served with rice.

**O) KHAO SOI 14.00**  
**TOFU, OR CHICKEN 14.00**  
**PORK, BEEF, OR SHRIMP 15.50**  
Northern style curry with egg noodles, shallots Cilantro, lime, pickled cabbage, topped with crispy noodles.

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# Thai Noon Happy Hour

(from 4 to 6 pm, except Last Thursday's)

Dine-in only. Beverage purchase is required when ordering off Happy Hours menu.

## Appetizer \$4

- Gai Satay
- Thai Egg Rolls
- Salad Rolls
- Fried Tofu
- Fried Wonton
- Crab Wonton
- Pot Stickers

## Entrée \$7.5

choice of Chicken or Tofu

- Curry (Red, Green, Yellow)
- Noodles (Pad Thai, Pad See Ew, Pad Kee Mao)
- Fried Rice (Regular, Spicy Basil)
- Stir Fried (Spicy Sweet Basil, Veggie Delight, Rama Garden)

## Draft Beer

		HH
IPA Deschutes	\$4.5	\$3
Hafeweizen Pyramid	\$4.5	\$3
Blue Moon	\$4.5	\$3
Red Ale Ancestry	\$4.5	\$3

## Bottle Beer

Singha	\$4.5	\$3
Tsingtao	\$4.5	\$3
Pilsner Urquell	\$4.5	\$3
Sapporo	\$4.5	\$3
Corona	\$4.5	\$3
Guinness Stout Drought	\$4.5	\$3
Portland Cider Apple	\$4.5	\$3

## Wine

### Red Wine

	Glass	Bottle	HH (by glass)
House Red (Merlot)	\$6	\$20	\$5
Cabernet Sauvignon (Robert Mondavi)	\$7.5	\$27	
Pinot Noir (Robert Mondavi)	\$7.5	\$27	

### White Wine

House White (Chardonnay)	\$6	\$20	\$5
Riesling (Robert Mondavi)	\$6.5	\$22	
Pinot Grigio (Robert Mondavi)	\$7.5	\$27	
Sauvignon Blanc (Nobilo)	\$8.5	\$30	



## Seasonal Cocktails

\$8

HH \$6

### SC1 Cucumber Cooler

*Cucumber, lime, mint, gin, club soda*

### SC2 Lycheetini

*Lychee juice, Triple sec, Vodka, lime juice, cranberry juice*

### SC3 Ginger Lemon Drop

*Ginger, lemon, vodka, triple sec*

### SC4 Bloody Nooney

*Sriracha, cilantro, celery, chili, golden mountain, vodka, tomato juice*

## House Cocktails

\$8

HH \$6

### HC1 Thai Island Iced-tea

*Vanilla vodka, house brew Thai tea*

### HC2 Twisted Thai Iced Coffee

*Jamison whiskey, Baileys, house brew Thai coffee*

### HC3 Thai Me Up

*Thai basil, lime, ginger, fresh citrus, gin*

### HC4 Thai Noon Basil Mojito

*Thai basil, rum, lime juice, club soda*

### HC5 Spicy Cosmo

*Spicy vodka, triple sec, mango juice*

### HC6 Balmy Afternoon

*Whiskey, ginger,lemon, palm sugar, bitter*

### HC7 Thaigarita

*Thai chili, lime juice, tequila, orange brandy*

### HC8 Tom Yum Lum Sing

*Thai Chili, vodka, lemongrass, kaffir leaves, galangal root, lime juice*

### HC9 Mango Mai Tai

*Malibu mango, meyer rum, mango juice, pineapple juice*

## Favorite Cocktails

\$7

HH \$6

### FC1 Margarita

### FC2 Lemon Drop

### FC3 Cosmopolitan

### FC4 Mojito

### FC5 Martini

### FC6 Blue Hawaiian

### FC7 Mai Tai

### FC8 Manhattan

### FC9 Old Fashion

### FC10 Bloody Mary