



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 and carrot, 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.

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

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, limejuice 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 limejuice.

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.

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, BambooShoots, Mushrooms, Bell Peppers and Basil Leaves, served with rice.
- *B) SPICY GREEN BEANS

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

Stir fried calamari, bell peppers, onion, mushrooms, carrots, sweet basil in a garlic chili sauce, served with rice.

15.95
- *F) SPICY SEAFOOD

15.95

Stir fried shrimp,calamari, mussels, bamboo shooot, mushrooms, bell pepers and basil leaves with homemade red curry paste, served with rice.
- G) PUMPKIN PANANG CURRY

TOFU, OR CHICKEN

14.00
- PORK, BEEF, OR SHRIMP

15.50

Homemade panang curry with asian pumpkin, bell peppers, and basil, served with rice.

* PLEASE INDICATE MILD, MEDIUM, OR HOT
SUBSTITUTE BROWN RICE ADD \$1.50

GLUTEN FREE & VEGAN DISHES ARE AVAILABLE



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