

Seasonal Menu

Thai Toast 15.5
Crispy fried milk bread stuffed with mixture of shrimp, chicken, pork, water chestnut and coconut flakes. Topped with salt cured egg yolk cream sauce and pineapple relish

Spicy Fried Calamari 15.5
Breaded with onions, shishito peppers and Thai basil tossed in Thai hot n sour seasoning and creamy spicy sriracha and crispy chillies. (GF)

Chicken & Citrus Chopped Salad 19.5
Shredded grilled chicken breast in tangy sesame soy dressing with chopped lettuce, cabbage, green apple and oranges Topped with crispy mixed nuts & taro chips

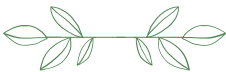
Crispy Prawns and Garlic Noodles 25.5
Crispy prawns, fresh noodles sauteed in garlic pepper soy sauce with egg, tender greens, garlic chives and beansprout. Topped with pickled peppers and roasted garlic.

Tomyum Fried Rice 25.5
Thai style fried rice with onions, egg, shrimp, salmon and arugula in mild tangy tomyum sauce. (GF)

Salmon Special 25.5
Farm raised Atlantic salmon fillet (6 oz) Served with Steamed jasmine rice.
Choice of:
----- *Grilled with spicy soy sauce and grilled veggies*
----- *Pan fried with creamy panang curry and mixed veggies (GF)*

Oxtail Massamun 28.5
Braised oxtail in creamy massamun curry with fingerling potatoes, carrots fennel and roasted peanuts. Served with grilled flat bread and steamed jasmine rice.

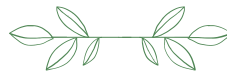
Spicy Fritto Misto & fries 29.5
Crispy fried breaded fish fillet, shrimp, scallop, mussels, calamari, artichoke hearts, shishito peppers, lemon and Thai basil in curry, creamy sriracha and crispy chillies. Served with crispy fries (GF)



Garlic Fried Rice 9
with fried garlic and butter

Tender Greens 9
with shiitaki mushroom in roasted garlic and sesame soy sauce

SIDES



Sauteed Beansprout 9
with garlic chive and oyster sauce

Sauteed Cabbage 9
with onion in garlic and peppers soy sauce

Vegan Seasonal Menu

Spicy Fried Brussle Sprout 13.5

Crispy fried brussle sprout, shishito peppers, ginger and Thai basi in garlic chilli soy sauce and Thai herbs. Served with creamy coconut mint yogurt (GF)

Thai Pani Puri 14.5

Our version of Indian's street snack. Crispy puff pastry cups filled with roasted coconut, onions, ginger, lime zest, garlic, mixed nuts and fresh herbs. Topped with tamarind sauce. Big flavors in one bite

Tindle Citrus Chopped Salad 19.5

Crispy breaded Tindle chick'n in tangy sesame soy dressing with chopped lettuce, cabbage, green apple and oranges. Topped with crispy nuts & taro chips

Impossible Garlic Noodles 23.5

Fresh noodles in garlic soy sauce with Impossible meat, tender greens, garlic chives and beansprout. Topped with pickled peppers and roasted garlic.

Pumpkin and Avocado Stir-fry 23.5

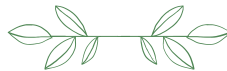
Winter squash, sweet peppers, onions, leeks and Thai basil in mild creamy yellow curry and garlic soy sauce with 'Just' egg and avocado. Served with steamed jasmine rice.

Massamun Curry 23.5

Breaded tofu in creamy massamun curry with roasted peanuts, potatoes, carrots and fennel. Served with grilled flat bread and steamed jasmine rice.



SIDES



Garlic Fried Rice 9
with fried garlic

Tender Greens 9
with shiitaki mushroom in roasted garlic and sesame soy sauce

Steamed Spinach 9
and baby bokchoy in tangy soy sauce and sesame oil

Sauteed Cabbage 9
with onions and dried chillies in garlic and pepper soy sauce

Drink Menu

Cha Thai (Creamy Thai Iced Tea)	6
House brewed sweet Thai tea, milk, or coconut milk	
Cha Yen (Thai Iced Tea)	6
Thai iced tea with club soda & lime juice. (no milk)	
Kafe Yen (Thai Iced Coffee)	6
House brewed Thai coffee, sugar, milk or coconut milk	
Hibiscus Basil Soda	6
House made sweetened hibiscuss and basil juice, club soda	
Perrier Sparkling Water	5
KC Kombucha	5
Locally owned and brewed in Oak Park, Sacramento. alcohol-free	
Iced Tea, Sodas and Coconut Water	4.5
Iced Tea, Coke, Diet, Sprite, Orange soda, Lemonata, Apple juice, 100% pure organic coconut water	
Hot Tea	6
Cafinated: Jasmine, Gen Mai Cha (green) Non-Cafinated: House blend - Lemongrass & blue butterfly flowers, Ginger & Chrysanthymum flowers	
Beers, Hard Kombucha	6 - 7.5
<i>Import: Singha (Thailand), Chang (Thailand), Sapporo (Japan)</i>	
<i>Domestic: Phantom Bride - IPA, 805 - IPA, Eel River - Amber Ale, Sierra Nevada - Pale Ale, Athletic Brewing Co. (0% alcohol)</i>	
Hard Kombucha, Two Rivers - Sac's Hard Cider (16oz) - 7.5	

Wine

WHITE

Prosecco Gambino / veneto, Italy	11
Mio - Sparkling sake Nada, Japan	15
Gruner Veltliner lenz moser, Austria	9/g 34/btl
Simi - Sauvignon Blanc Napa, Ca	9.5/g 36/btl
Kendall Jackson - Chardonney Ca	10.5/g 39/btl
Gérard Bertrand - Brut Rosé	42/btl
Crémant De Limoux, France	

RED

Charles Krug - Merlot Napa, Ca	9.5/g 36/btl
Rodney Strong - Pinot Noir Sonoma, Ca	10.5/g 39/btl
Robert Mondavi - Cabernet California	10.5/g 39/btl
Sobon Estate - Old Zin Fiddletown, Ca	10.5/g 39/btl
Todd Taylor - Primitivo 2020	46/btl
Blue House, California Shenandoah Valley	

Dessert

- Mango and Sweet rice** 9.5
Fresh sliced mango with warm sweet rice in cocount milk (V) (GF)
- Fried Banana with icecream** 9
Crispy fried wrapped banana. Topped with local honey, organic cacao powder, roasted peanuts. Choice of ice cream: vanilla, mango, ube or coconut
- Sweet Black Rice with icecream** 9
warm creamy sweet black rice in coconut caramel. (gf) Choice of ice cream: vanilla, mango, ube or coconut
- Sweet Tropical Grill** 8
Grilled mango, banana and pineapple, passion fruit syrup. Choice of ice cream: vanilla, mango, ube or coconut (gf)
- Assorted Ice cream** 7.5
Two scoops of icecream. Choice of vanilla, coconut, mango or ube (sweet purple yam)
Vegan icecream: Vanilla by Oatly Icecream (add \$1)
- Vegan Cheesecake (GF)** 9.5
NY style cheesecake with Choice of Topping:
Hibiscus and Basil syrup, fresh fruits
Passion fruit syrup, fresh mango, lime zest

FALL SPECIAL DESSERT

Coconut Pumpkin Spice Creme Brulee
with candied pumpkin (GF) 9.5

Candied Pumpkin and Vegan Ice Cream
with coconut caramel and toasted pumpkin seeds
(GF)(V) 8.5

Please Help Us Save the Planet

Drink Your Water

Water refill by request only. We want you to stay hydrate and save water

No Straw, Please!

We provide composable straws, by request only.

Take - Out Containers

We use recycable and reusable containers & paper bags. Please limit to **One** container. Additional container or bag will be charged \$.50 each

Plastic Utensils

and napkins are provided upon request for take out orders only.

**We appreciate your co-operation in this on-going effort
as Sustainable Business Practice**