small plates

Roti and Curry | 9
Pan-fried roti served with aromatic yellow curry dipping sauce

Edamame | 8 GF
Steamed soybeans, tossed simply with sea salt and a side of miso aioli or tossed in a spicy kimchi sauce

Crispy Brussels Sprouts | 8 GF
Crispy fried brussels sprouts with togarashi salt, fried garlic, molasses soy, garnished with fresh lime

Pork Gyoza l 8
Fried dumplings filled with minced pork and vegetables, served with a sweet soy dipping sauce

Crab Rangoon l 10
Crispy wontons stuffed with cream cheese, crab, carrots, and chives, served with sweet soy glaze and miso aioli

Po Pea - Veggie Spring Rolls | 8
Crispy rolls served with sweet chili sauce

Shrimp Shumai | 8
Bite-sized Chinese shrimp dumplings, available either steamed or fried - served with sweet soy glaze and miso aioli

Street Style Corn Ribs | 10
Fragrant toasted corn with yum yum sauce, sesame seeds, chili powder, and green onions

Bangkok Shrimp | 9
Tempura-fried shrimp fried with side of sriracha ginger sauce and topped with green onions

Crispy Chicken Wings | 12 GF
Marinated in Malaysian herbs and spices, fried crispy and served with a sweet chili dipping sauce - available spicy upon request

soups + salads

Tom Yum Shrimp | 8 GF
Thailand's signature soup - shrimp, mushrooms and tomatoes in a broth infused w/ galangal root, kaffir lime leaves, lemongrass and herbs

Tom Kha Chicken | 8 GF
Aromatic spicy and tangy coconut soup with chicken, tomatoes, mushrooms, galangal root, kaffir lime leaves, lemongrass and herbs

Papaya Salad | 10 GF
Traditional *som tam* - julienne green papaya, carrot, cherry tomatoes, and peanuts, muddled in tangy lime dressing

sides + add-ons

Add 2nd protein (beef, shrimp, chicken, tofu, or veggies) +$6
Add egg to any dish or a side of fried egg +$2.50
Substitute or add pork belly +$10 (Chef Recommended)
Substitute or add duck +$15
Substitute or add crab +$12

Egg fried rice (made-to-order) | 6
Plain steamed noodles | 4
White jasmine rice | 4
Steamed mixed vegetables | 6
Side of curry sauce | 4
Steamed chicken | 6
Steamed tofu | 6
Steamed beef | 6
Steamed shrimp | 6
Make it Thai Hot! | 2

GF: Gluten-free or can be upon request
* Many dishes can be made **Vegan** or **Vegetarian** by request

noodles + rice

Pad Thai | 20 GF
Chicken, shrimp, and thin rice noodles with egg, bean sprouts (seasonal), and green onions – stir-fried in our signature Pad Thai sauce and garnished with a lime wedge and ground peanuts – substitute beef or shrimp for $22

Pad See Ew | 18 GF
Stir-fried wide rice noodles and egg with bok choy and carrots in black soy sauce sprinkled with ground white pepper – choice of chicken, tofu, or veggies | substitute shrimp or beef for $20

Drunken Noodles | 18 GF
Stir-fried wide rice noodles with onions, bell peppers, carrots and fresh Thai basil in a sweet and savory garlic sauce – choice of chicken, tofu, or veggies | substitute shrimp or beef for $20

Mein Street Noodles | 20
Stir-fried lo mein noodles, carrots, onions, bell peppers, bok choy, snow peas, bean sprouts, and mushrooms in a signature sweet and spicy sauce with gochujang – choice of chicken, tofu, or extra veggies | substitute shrimp or beef for $22

Senate Street Noodles | 21 GF
Rice vermicelli noodles, stir fried with egg, shrimp, chicken and beef, carrots, bokchoy, bean sprouts, white and green onions and a touch of madras curry in umami-forward sauce

Classic Thai Fried Rice | 18 GF
Stir-fried jasmine rice with egg, carrots, cherry tomatoes, white onions, green onions, garnished w/ cucumber slices and lime – choice of chicken, tofu, or veggies | substitute shrimp or beef $20

Pineapple Fried Rice | 21 GF
Jasmine rice with sweet yellow curry powder, stir-fried with egg, chicken, shrimp, pineapple chunks, white onions, green onions, and topped with golden raisins and cashews – substitute beef for $25 or crab for $27

Crab Fried Rice | 25 GF
Characterized by its delicate crab flavor and simple ingredients: jasmine rice, egg, white onions, cherry tomatoes and lump crab meat, stir-fried and served with cucumbers, and lime – for extra crab meat +$12

main plates

Green Curry | 20 GF
Bell peppers, bamboo shoots, Japanese eggplant, with fresh Thai basil leaves in green curry and coconut milk – choice of chicken, tofu, or veggies | substitute shrimp or beef for $22

Red Curry | 20 GF
Red and green bell peppers, bamboo shoots, and fresh Thai basil leaves in red curry and coconut milk – choice of chicken, tofu, or veggies | substitute shrimp or beef for $22

Panang Curry | 20 GF
Panang curry and coconut milk simmered with bell peppers and snow peas, topped with ground peanuts – choice of chicken, tofu, or veggies | substitute shrimp or beef for $22

Vegetable Medley | 19 GF
Bok choy, snow peas, carrots, mushrooms, bamboo shoots, cabbage, bean sprouts stir fried in savory soy sauce – choice of chicken, tofu, or extra veggies | substitute shrimp or beef for $21

Eggplant Basil | 19 GF
Bell peppers, onions, Japanese eggplant, bok choy, snow peas, mushrooms, cabbage, and fresh Thai basil leaves sautéed in spicy garlic sauce – choice of chicken, tofu, or extra veggies | substitute shrimp or beef for $21

Orange Chicken | 21
Crispy marinated fried chicken tossed in orange honey glaze with bok choy, onion, carrots, bell peppers, and topped with toasted sesame seeds and scallions, served with jasmine rice | add fried chicken + $12

Cashew Chicken | 21
Tender chicken stir-fried in savory and sweet caramelized hoisin sauce, with white and green onions, cashews, and served with jasmine rice

Pad Kapow * | 19 GF
Ground chicken in our signature basil garlic sauce with fresh Thai basil leaves, white onions and bell peppers, topped with a crispy over easy fried egg – for extra chicken +$6, no substitutions

K.F.C. aka Kao Fried Chicken | 21

Crispy fried chicken tossed in Korean gochujang sweet and spicy sauce with bok choy, white onion and bell peppers, topped with toasted sesame seeds – substitute tofu or shrimp available, for extra KFC chicken +$12

Pork Belly Ba Mee | 20
Roasted crispy pork belly on thin egg noodles, bean sprouts, and bok choy - drizzled with chili-garlic sauce and sprinkled with toasted garlic, scallions

Pineapple Duck Curry | 27 GF
Roasted duck in a creamy and savory coconut red curry with Thai basil, bell peppers, snow peas, cherry tomatoes, and pineapple – no substitutions

Crab Curry Noodles | 27
Succulent sauteed crab and shrimp in a creamy coconut curry with aromatic herbs, kaffir lime leaf, and Thai spices. Served with vermicelli rice noodles, sprouts, carrots, basil, and cabbage

***Note**: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Some items served at this establishment contain foreign imported shrimp. Ask for more information | Service charge of 20% may be added to parties of 6 or more.

Lunch Combos $16

Only available Monday-Friday, 11:30am-2:30pm | 5:00pm- 7:00pm
Served with a side of Chicken Eggroll with housemade honey mustard, and choice of white or egg fried rice where applicable.
No substitutions.

#1 Crispy Chicken Wings

#2 Tofu Vegetable Medley

#3 Garlic Pork Belly & Bok Choy

#4 Orange Chicken

#5 Pad Thai with Chicken

#6 Mein Street Noodles with Chicken

Kao Cocktails

Lychee Mule
Fresh lime, lychee, ginger beer, and fresh mint – with Kraken black spiced rum or Tito's vodka

Mistress of Manaw *
Conniption Kinship gin, St. Germain, lemon, simple, egg white

Hello Hunnay
High West bourbon, homemade honey ginger syrup, lemon, black walnut bitters

The King and I
Domaine de Canton ginger liqueur, prosecco, fresh lime, cranberry

Mapow Mojito
Bacardi coconut rum, sweet cream, pineapple, fresh lime, mint

Phaya Naga
400 Conejos Tobala mezcal, passionfruit, lemongrass, Tajin rim

Sai Sin
Empress 1908 Cucumber Lemon gin, lemon, Thai basil

Sabai Sabai
Mi Campo Blanco tequila, lime, hibiscus, muddled cucumber and basil

Peachy Keen Jean
Absolut Peach, Ancho Reyes chili liqueur, homemade honey-ginger syrup, lemon, ginger beer

Thai Tea Martini
Pearls vanilla vodka, sweet cream, homemade Thai Tea,

Siam Starlet
Pearls vanilla vodka, passionfruit, Cointreau, lime, simple

Lumpini Lotus *(N/A)*
Jasmine tea, sweet cream, lemon, homemade honey ginger syrup

Ferry to Pattaya *(N/A)*
Pineapple, coconut water, lychee, mint, soda

Bird's Eye View *(N/A)*
Hibiscus syrup, Thai Bird's Eye chili, liquid aminos, lime, ginger beer

Phuket Petal Pusher *(N/A)*
Rose syrup, lychee, lime, splash of fizz

Wines

Whites, Rosé, and Sparkling

Chloe | Pinot Grigio, Italy | 10/38
Light-bodied and crisp with bright acidity and flavors of green apple, citrus, and honeysuckle

Archetype | Sauvignon Blanc, New Zealand | 10/38
Light to medium-bodied, silky and delicate with notes of citrus, tropical fruit, stone fruit and hints of dried herbs

A to Z | Rosé, Oregon | 11/42
Medium-bodied and crisp with balanced profile of fruit flavors like strawberry and peach complemented by floral and herbal notes

Chateau Ste. Michelle | Riesling, Columbia Valley, WA | 10/38
Medium-bodied, crisp and refreshing with a dry finish, notes of stone fruit and citrus, mineral undertones and floral aromas

Josh Cellars I Chardonnay, California | 10/38
Medium-bodied, vibrant citrus with subtle notes of honey, vanilla, and light toasty oak finish

Mionetto | Prosecco, Italy | 11/46
Light-bodied, clean and dry with notes of golden apple, white peach, and citrus

Reds

Archetype | Pinot Noir, California | 10/38
Light-bodied and balanced with notes of cranberry, boysenberry, chocolate and wood

Falesco | Vitiano Rosso, Italy | 11/42
Medium-bodied blend with notes of red and dark fruits complemented by floral hints like violet

Conundrum Red | Red Blend, California | 11/42
Medium to full-bodied, fruit-forward with notes of black cherry, dark chocolate, and vanilla

Terrazas Altos del Plata | Malbec, Argentina | 11/42
Medium to full-bodied with deep flavors of blackberry and plum and notes of chocolate and spice

Unknown Author | Cabernet Sauvignon, California | 11/42
Full-bodied with flavors of dark fruit and hints of espresso and chocolate

Craft & Asian Beers

Singha, Thailand
Thailand's original and best-loved premium beer since 1933, a pale lager known for its golden color and fully body – always on draft!

Sapporo, Japan
Brewed by the oldest beer brand in Japan, founded in 1876, a pale lager known for its crisp taste and clean finish – always on draft!

Captain Jack Pilsner The Olde Mecklenburg Brewery, Charlotte, NC
Copper Altbier The Olde Mecklenburg Brewery, Charlotte, NC
Rewind Lager Birdsong Brewing Co., Charlotte, NC
Overly Friendly IPA Holy City Brewing, Charleston, SC
Hop Drop N Roll, West Coast IPA NoDa Brewing, Charlotte, NC

Pluff Mud Porter Holy City Brewing, Charleston, SC
Rotating Seasonal Cider Ask about our seasonal options!
Sierra Nevada Trail Pass IPA (N/A)
Sapporo (N/A)

Sake

Momokawa Diamond Junmai Ginjo | 12 (300ml) | **40** (750ml)
medium-dry and crisp with notes of melon, apple, and pear

Moonstone Asian Pear Ginjo | 20 (300ml)
crisp ginjo sake with a hint of dryness and fresh, lightly sweet pear

Yuki Saki Lychee Nigori | 20 (375ml)
creamy palate with silky texture, lightly tart to balance sweetness

Momokawa Nigori Pearl | 12 (300ml) | **44** (750ml)
medium-to-full body with notes of coconut, ginger, nutmeg

Sho Chiku Bai | 16
Ginjo (300 ml) - smooth, silky, clean finish
Nigori (375 ml) - unfiltered, sweet and textured
Mio Sparkling (300 ml) - refreshing, light and crisp

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