



4-COURSE | \$45 per person

1.) APPETIZER | SELECT ONE

Rosie glazed chicken wings

Crispy, Fresh (not frozen), Free-Range - Spicy Habanero-Citrus or House Sweet Tamari glaze

or

Fresh flash-fried Shishito Peppers

Tossed in house made unagi sauce, cilantro, salt & pepper

2.) GARDEN | SELECT ONE

Thai Crunch Salad

Red & Green thinly sliced cabbage, shredded carrots, bean sprout, crunchy, wonton, roasted peanuts, chives, cilantro and our Thai peanut dressing, crispy

or

House-pickled Vegetables

Purple cauliflower, carrots, cucumbers, chili peppers, onions

3.) MAINE | SELECT ONE

Five-Spice Spare Rib Plate

Melt-in-your-mouth slow cooked pork spareribs with a sweet & spicy Hoisin barbecue sauce, Unagi Mac salad and steamed rice

or

Mochiko Fried Chicken Plate

Thai-tea-Brined and marinated chicken, fried crispy in our special coating, Unagi Mac salad and steamed rice

or

Spaghetti Squash Pad Thai "noodles"

Our soon-to-be famous spaghetti squash "noodles" tossed with shaved onions, carrots, bean sprouts, garlic, roasted peanuts, crispy shallots, green onion, cilantro & our chef's own Pad Thai sauce

4.) DESSERT | SELECT ONE

Thai Tea Crème Brulee

Jasmine-Thai tea infused cream, crispy sugar “crack” topping
or

Tropical Bread Pudding

Coconut ice cream, caramelized pineapple and more caramel!

FEATURED COCKTAILS

Add one (or many!) to your order

JUNGLE BIRD | \$10

MAI TAI | \$10

DR. BAMBOO | \$12

IMAGINARY COCONUTS | \$3

100% of the monies raised from our Imaginary Coconuts will go to Restaurants Care, a non-profit organization providing California restaurant owners and workers facing financial challenges with funds and support. Visit restaurantscare.org for information

