



appetizers

CRISPY SPRING ROLLS

Combination of assorted vegetables and cellophane noodles, fried crispy served with sweet chili sauce. 5.50

CRISPY TOFU

Lightly battered tofu, fried crispy, served with sweet chili sauce. 5.50

CHICKEN SATAY (5)

Chicken grilled on skewers served with a creamy peanut sauce and tangy cucumber sauce. 6.95

FRIED WONTON (7)

Minced chicken and shrimp wrapped in wonton served with sweet chili sauce. 6.95

FRIED CALAMARI

Fried tempura-battered squid served with sweet chili sauce. 7.25

STEAMED DUMPLING (5)

Steamed dumplings stuffed with minced shrimp. 5.95

SHRIMPS IN A BLANKET (6)

Black tiger shrimp wrapped in a crispy thin spring roll served with a sweet chili sauce. 7.95

FAMOUS THAI SAMPLER

A variety of our popular appetizers, which include spring rolls, fried wonton, chicken satay, steamed dumplings, and fried tofu. 10.95

CRISPY THAI CHICKEN WINGS (6)

Fried chicken wings served with our famous Saap Lao Thai hot sauce. 6.95

GRILLED LAO SAUSAGE

Herb filled grilled pork sausages served with sticky rice. 7.95

LAO STYLE BEEF JERKY

Our famous fried beef jerky seasoned in the best seasoning and herbs of Lao. served with sticky rice. 6.95

salads

Additional Meat +2.50

Additional Seafood +3.00

MIXED GREEN SALAD

Tossed greens with Thai creamy peanut sauce. 4.95

SPICY BEEF SALAD

Grilled beef tossed with ground roasted rice, onions, and spices. Served with a tangy lime sauce. 8.95

SEAFOOD SALAD

Fresh shrimp with squid, scallops, and New Zealand mussels that are tossed in onions, lime juice, and a touch of chili paste. 10.95

LARB

Your choice of minced chicken, beef, or pork tossed with chili, onions, and lime juice. 9.25

PAPAYA SALAD

A unique blend of shredded papaya blended tomatoes, string beans, chili, and lime juice. Topped with crushed peanuts. Your choice of Thai style or Lao Style. 8.95

soups

Additional Meat +2.50

Additional Seafood +3.00

TOM YUM (Chicken)

Straw mushrooms and chicken cooked in our spicy lemongrass broth. Sm 5.50 | Lg 9.95

TOM YUM (Shrimp or Seafood Combo)

Straw mushrooms and your choice of shrimp or seafood combo cooked in our spicy lemongrass broth. Sm 6.50 | Lg 12.95

VEGETABLE TOM YUM

Vegetable medley cooked in our spicy lemongrass broth. Sm 4.50 | Lg 8.95

TOM KHA KAI

Chicken and straw mushrooms in a hot and sour coconut lemongrass broth soup. Sm 5.50 | Lg 9.95

WONTON SOUP

A delicate mixture of shrimp and chicken in a clear light broth soup. Sm 5.50 | Lg 9.95



noodles & rice

Your choice of:

Tofu 11.00 | Chicken or Pork 12.00 | Beef 13.00 | Shrimp 14.00 | Seafood Combo 15.00

FRIED RICE

Stir fried rice with egg, onions, mixed veggies and garnished with scallions.

THAI SPICY FRIED RICE

Thai style fried rice with bell peppers, onions, and basil leaves.

PAD SEE EW

Fresh broad noodles stir-fried with eggs, minced garlic, sweetened soy sauce and fresh Chinese broccoli.

SAAP LAO THAI FAMOUS PAD THAI

Traditional rice noodles stir-fried with crushed peanuts, egg, and bean sprouts.

PINEAPPLE FRIED RICE

Traditional fried rice with sweet pineapple, roasted cashew nuts, onions, raisins, tomatoes, egg, and mixed vegetables.

CHEF LISA'S SIGNATURE DRUNKEN NOODLES

Flat rice noodles stir-fried with basil leaves, chili oil, bell peppers, and onions.

Lunch Special

Monday – Friday 11:00 AM – 3:00 PM

Served with steamed rice and a crispy spring roll.

CHOOSE THE PROTEIN

MIXED VEGGIES 7.95 | BEEF | CHICKEN | TOFU | PORK 8.95

SHRIMP | SEAFOOD COMBO 10.95

CHOOSE THE STYLE

RED CURRY	GREEN CURRY	PANANG CURRY
YELLOW CURRY	SWEET & SOUR	KA PROW (BASIL)
SPICY TOFU	SNOW PEA	BROCCOLI
CASHEW NUT	FRESH GINGER	PEPPER & GARLIC



curry

Your choice of:

Tofu 13.00 | Chicken or Pork 14.00 |
Beef 15.00 | Shrimp 16.00 |
Seafood Combo or Duck 17.00

RED CURRY

Red curry paste blended with coconut milk along with bamboo shoots, bell peppers, and basil leaves.

GREEN CURRY

Green curry paste blended with coconut milk along with bamboo shoots, eggplant, bell peppers, and basil leaves.

PANANG CURRY

Panang curry paste blended with coconut milk, crushed peanuts, steamed broccoli, and green beans.

YELLOW CURRY

Massaman curry paste blended with coconut milk, potatoes, carrots, onions, and pineapples.



vegetarian

Extra Veggies +1.50

TOFU AND BEAN SPROUTS

Fried tofu and bean sprouts stir-fried in a light garlic sauce. 12.25

PAD MA KUA (Spicy Egg Plant)

Sauteed eggplant with fresh basil leaves, Thai chili, and garlic. 12.25

PAD PET TOFU (Spicy Tofu)

Fried spicy tofu sauteed with fresh basil leaves, Thai chili, and garlic. 12.25

PAD PAL (Mixed Veggies)

Assorted veggies sauteed in a light garlic sauce. 12.25

drinks

Thai Iced Tea 3.25 | SmartWater 3.00
Soda 2.50 (Coke, Diet Coke, Sprite,
Ginger Ale, Fanta Orange)
Hot Jasmine Tea 1.75
Unsweetened Iced Tea 1.75

entrees

Your choice of:

Tofu 12.00 | Chicken or Pork 13.00 | Beef 14.00 | Shrimp 15.00 | Seafood Combo 16.00

PREAW WAN

Mixed veggies and pineapples in a light sweet and sour sauce.

KA PROW (Basil)

Fresh basil leaves Thai chili, garlic, and bell peppers.

PRIK SOD

Onions and fresh hot peppers along with chili in a light garlic sauce.

PAD SNOW PEA

Snow peas in a light garlic sauce.

PAD CASHEW NUT

Assorted veggies, golden roasted cashew nuts and onions in a light garlic sauce.

PAD KHING

Onions, fresh ginger, and mushrooms.

PEPPER & GARLIC

White pepper and fresh garlic.

PAD BROCCOLI

Fresh broccoli and carrots in a light garlic soy sauce.



chef suggestions

RAMA CHICKEN

Boneless chicken breast marinated satay grilled to perfection and topped with Thai peanut sauce. 13.75

CRISPY HONEY ROASTED DUCK

Boneless crispy honey-roasted duck deep fried and tossed in Chef Lisa's three flavor sauce topped with crispy basil leaves. 15.95

CRISPY SEAFOOD WITH BASIL

Deep-fried lightly battered shrimp, scallops, and squid tossed in Chef Lisa's special three flavor sauce topped with crispy basil leaves. 15.95

MANGO CHICKEN

Marinated chicken sauteed in a light brown sauce with fresh sweet mango. Served with Jasmine rice and steamed vegetables. 14.75

PUMPKIN RED CURRY WITH GRILLED CHICKEN

Grilled chicken served in a red curry sauce with Asian pumpkin, pineapple, bamboo shoots, bell peppers, and fresh basil leaves. Served with Jasmine rice. 13.95

THREE FLAVOR CHICKEN

Battered sliced chicken deep fried and tossed in Chef Lisa's three flavor sauce topped with crispy basil leaves. 13.75

VOLCANO BEEF

Chef Lisa's special marinated beef served on a sizzling hot plate with special Saap Sauce. 14.75

PAD PED TALAY (Spicy Seafood)

Shrimp, scallop, squid, & mussels sauteed with basil leaves, bamboo shoots, and hot chili. 14.75

PAD PAL TALAY (Seafood w/ Mixed Veggies)

Shrimp, scallop, squid, & mussel sauteed with assorted veggies in light garlic sauce. 15.95

SHRIMP WITH ASPARAGUS

Black tiger shrimp sauteed with fresh asparagus and basil in chili pasta sauce. 14.75

CRISPY WHOLE TILAPIA

Deep-fried whole tilapia served with Chef Lisa's 3-flavor sauce and crispy basil leaves. 19.95

GRILLED SALMON AND SHRIMP

Grilled salmon topped with Panang curry sauce and served with crispy shrimp and steamed vegetables. 18.25

