



SMALL PLATES

CRISPY SPRING ROLLS (4) \$6.50

Cabbage, carrot and clear noodles rolled in a spring roll wrap, fried, and served with housemade sweet chili sauce.

CRISPY TOFU \$6.00

Lightly battered tofu, fried crispy and served, with sweet chili sauce

GRILLED SATAY (5) \$8.00

Your choice of chicken or pork grilled on skewers served with a housemade creamy peanut sauce and tangy cucumber sauce.

FRIED WONTON (7) \$7.50

Minced chicken and shrimp wrapped in a wonton served with our housemade sweet chili sauce

STEAMED DUMPLING (5) \$6.00

Minced shrimp stuffed in a dumpling, steamed and served with our special dumpling sauce.

SHRIMPS IN A BLANKET (6) \$9.00

Jumbo shrimp wrapped in a crispy thin spring roll wrap served with our housemade sweet chili sauce.

FAMOUS THAI SAMPLER \$14.75

A variety of our popular appetizers, which include spring rolls, chicken satay, fried dumplings and fried panko shrimp. Served with several housemade sauces.

FRIED CALAMARI \$9.00

Tender crispy calamari coated in seasoned breading. Fried and served with our housemade sweet chili sauce.

CRISPY THAI CHICKEN WINGS (6) \$9.00

Fried chicken wings served with our secret Saap Lao sweet chili wing sauce.

CRISPY FRIED SHRIMP (6) \$8.00

Panko breaded shrimp, fried and served with our housemade sweet chili sauce.

GRILLED LAO SAUSAGE \$9.50

Housemade herb filled grilled pork sausages served with roasted tomato garlic chili sauce and sticky rice.

LAO STYLE BEEF JERKY \$8.00

Our famous fried beef jerky seasoned in the best seasoning and herbs of Lao served with our roasted tomato garlic chili sauce and sticky rice.



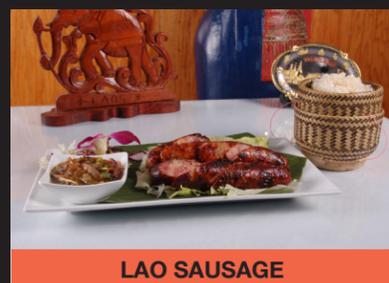
CRISPY SPRING ROLLS



LAO BEEF JERKY



SHRIMPS IN A BLANKET



LAO SAUSAGE

HEAT LEVELS

0 - NO THANKS

1 - TABASCO

2 - JALAPEÑO

3 - HABANERO

4 - GHOST PEPPER

5 - CAROLINA REAPER

SOUP

TOM KA GAI SM \$6.00 / LG \$11.00

Famous Thai spicy lemongrass coconut soup with chicken and mushrooms.

TOM YUM

Your choice of chicken, vegetables, or shrimp cooked in our spicy lemongrass soup.

Vegetables SM \$4.50 / LG \$9.00

Chicken SM \$5.50 / LG \$11.00

Shrimp SM \$6.50 / LG \$13.00

WONTON SOUP SM \$5.50 / LG \$11.00

A delicate mixture minced chicken, fresh veggies (napa cabbage, green onions) and shrimp wontons in a clear light broth.

SALADS

SPICY BEEF SALAD \$10.95

Tender flank steak lightly grilled with a refreshing mix of cucumber, tomato, onion and cilantro, green onions, tossed with our unique spicy lime dressing.

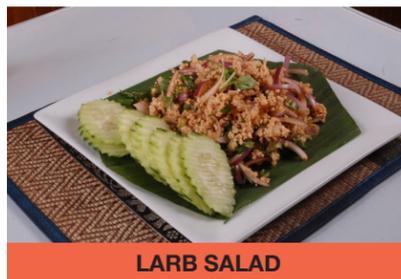
LARB \$10.25

Your choice of minced chicken, beef, or pork tossed with fresh chili, cilantro, green onions, rice mint powder and our spicy lime juice on a bed of lettuce.

PAPAYA SALAD \$9.25

Lao style (shrimp paste and fish sauce) or Thai Style (fish sauce and peanuts)

A unique blend of shredded green papaya, tomatoes, garlic, green beans, fresh chili and special lime juice sauce.



LARB SALAD



PAPAYA SALAD

NOODLES AND RICE DISHES

Your choice of: Tofu \$12 | Chicken or Pork \$13

Beef \$14 | Shrimp \$15 | Scallops \$20

TRADITIONAL FRIED RICE

Jasmine rice stir-fried with egg, onions and mixed veggies.

PINEAPPLE FRIED RICE

Traditional fried rice with pineapples, roasted cashew nuts, onions, raisins, egg and mixed veggies.

SAAP LAO THAI FAMOUS PAD THAI

Rice noodles stir-fried with crushed peanuts, egg, scallions and bean sprouts

CHEF LISA'S SIGNATURE DRUNKEN NOODLES

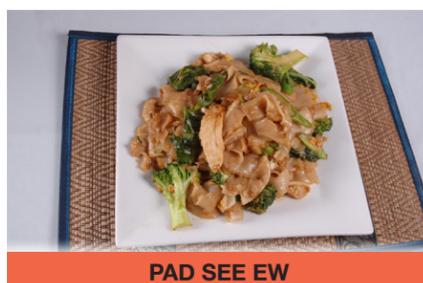
Flat rice noodles stir fried with basil leaves, onions, bell peppers and our special chili oil sauce.

PAD SEE EW

Flat rice noodles stir fried with egg and broccoli in a sweet soy sauce.

THAI SPICY FRIED RICE

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



PAD SEE EW



Chef Lisa's Signature Drunken Noodles

Food Allergy Notice – Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.

CURRIES

(comes with jasmine rice (Fried rice +\$2.25 Brown Rice +\$1.25))

Your choice of:

Tofu \$13 | Chicken or Pork \$14 | Beef \$15 | Shrimp \$16 | Salmon \$18 | Scallops or Duck \$21

RED CURRY



House made red curry made with coconut milk, bell peppers, bamboo shoots and basil leaves.

GREEN CURRY



Freshly made green curry made with coconut milk, bell pepper, bamboo shoots, basil leaves and topped off with fried eggplant.

PANANG CURRY



Freshly made Panang curry made with coconut milk, crushed peanuts, broccoli and green beans.

YELLOW CURRY



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



RED CURRY



PANANG CURRY

STIR FRIED DISHES

(comes with jasmine rice (Fried rice +\$2.25 Brown Rice +\$1.25))

Your choice of:

Tofu \$13 | Chicken or Pork \$14 | Beef \$15 | Shrimp \$16 | Salmon \$18 | Scallops or Duck \$21

SWEET AND SOUR (PREAW WAN)

Broccoli, carrots, snow peas, zucchini and pineapples stir fried in a light sweet and sour sauce.

PAD CASHEW NUT

Bell pepper, zucchini, water chestnut and roasted cashew nuts stir fried in a special housemade cashew nut sauce.

PAD BROCCOLI

Fresh steamed broccoli and carrots stir fried in a light garlic soy sauce.

PAD GINGER (KHING)

Onions, fresh ginger, mushrooms, bell peppers stir fried in our housemade ginger garlic sauce.

MIXED VEGGIES (PAD PAK)

Broccoli, carrots, snow peas and zucchini sautéed in a light garlic sauce.



HEAT LEVELS

0 - NO THANKS

1 - TABASCO

2 - JALAPEÑO

3 - HABANERO

4 - GHOST PEPPER

5 - CAROLINA REAPER

CHEF SPECIALITIES

(Fried rice +\$2.25 Brown Rice +\$1.25))

SALMON AND SHRIMP FRIED RICE \$20

A customer creation that has become a popular dish. Traditional fried rice stir fried with egg, onions, scallions, mixed veggies, salmon and shrimp.

GRILLED RAMA CHICKEN \$14.75

Chicken breast marinated satay style, grilled to perfection on a bed of broccoli and topped with our housemade creamy peanut sauce.

CRISPY ROASTED DUCK \$18.95

Boneless crispy battered roasted duck tossed in Chef Lisa's famous three flavor sauce topped with crispy basil leaves.

MANGO CHICKEN STIR FRY \$15.95

Marinated chicken sautéed in a light brown sauce with bell pepper, fresh sweet mango. Topped with roasted cashew nut.

PUMPKIN RED AND CURRY W/ GRILLED CHICKEN \$15.50



Grilled chicken in a red curry sauce with Asian pumpkin, pineapple(s), bamboo shoots, bell peppers and fresh basil leaves.

THREE FLAVOR CHICKEN \$14

Battered diced chicken fried and tossed in Chef Lisa's famous three flavor sauce topped with crispy basil leaves.

SIZZLING VOLCANO BEEF \$16

Chef Lisa's special marinated beef served with broccoli, carrots, snow peas and zucchini on a hot skillet.

SPICY SHRIMP AND SCALLOPS (PAD PED TALAY) \$20



Shrimp and scallops sautéed with basil leaves, bell peppers and bamboo shoots in a hot chili oil sauce.

CRISPY WHOLE SNAPPER \$Market Price\$

Fried whole snapper topped off with Chef Lisa's famous three flavor sauce.



SALMON AND SHRIMP FRIED RICE



THREE FLAVOR CHICKEN

VEGETARIAN SPECIALITIES

(comes with jasmine rice (Fried rice +\$2.25 Brown Rice +\$1.25))

SPICY EGGPLANT (PAD MA KUA) \$13



Sautéed eggplant with fresh basil leaves, bell pepper, onions and Thai chili in a light garlic sauce.

SPICY TOFU (PAD PET TOFU) \$13



Lightly battered tofu sautéed with basil leaves, bamboo shoots and bell peppers in a spicy chili sauce.

DRINKS

THAI ICED TEA (SUB FOR COCONUT MILK +0.50) \$4.00

THAI ICED COFFEE (SUB FOR COCONUT MILK +0.50) \$4.00

SODA \$2.75 (COKE, DIET COKE, SPRITE, GINGER ALE, LEMONADE, ORANGE) FREE REFILLS

JUICES \$3.25 (CRANBERRY AND PINEAPPLE JUICE)

KIDS JUICE BOX \$2.00

UNSWEETENED ICED TEA \$2.00 FREE REFILLS

HOT JASMINE TEA \$2.00 FREE REFILLS

~ FREE REFILLS ~