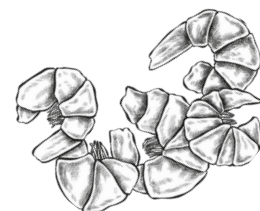
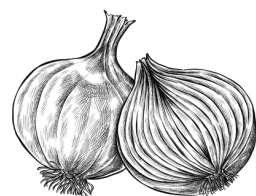


A LA CARTE

Our dishes are served "family style". Vegetables and Curries are served with a bowl of white or brown rice.
Each item is prepared with your choice of the following protein:



- Mixed Vegetables and/or Tofu \$17.95
- Chicken or Mock Duck \$19.95
- BBQ Pork, Beef, Duck, Calamari, or Shrimp .. \$21.95
- Fish..... \$22.95



STIR-FRYS

Each item is served with white or brown rice.

Sweet Basil

Thai basil, bell peppers, green chilies, carrots, onions, garlic, and fresh mushrooms.

Mint Leaves

Mint, bell peppers, chili and garlic sauce.

Cashew Nuts

Cashew nuts, dried chili, carrots, onions.

Garlic & Pepper

Garlic and pepper sauce on a bed of shredded cabbage.

Spinach

Fresh spinach and mushrooms, in garlic and black bean sauce.

Broccoli

With garlic and oyster sauce.

Sweet & Sour

Mixed vegetables and pineapples in a sweet roasted chili sauce. You will find this dish to be less pungent than traditional "sweet & sour" dishes.

Eggplant

Sliced Asian eggplant, roasted chili paste, Thai basil, carrots, and bell peppers.

Pra-Ram

Steamed spinach, peanut sauce, and toasted onion.

Mixed Vegetables

Daily vegetable medley prepared with your choice of: Peanut Sauce (GF) or Red Curry (GF).

NOODLES & RICE

Phad Thai

Thin rice noodles pan-fried with egg, tamarind juice, bean sprouts, green onions, and crushed peanuts.

Spicy Drunken Noodles

Wide rice noodles pan-fried with soy, ground chili, basil, bean sprouts, onions, and bell peppers.

See-Yew

Wide rice noodles pan-fried with soy, garlic, broccoli, and carrots.

Phad Woon Sen

Silver bean thread noodles pan-fried with egg, garlic, cabbage, carrots, tomatoes and onions.

Rhad Nar

Steamed wide rice noodles, black bean gravy, broccoli, and carrots.

Spices Fried Rice

Pan-fried with soy, ground chili, garlic, basil, and bell peppers.

Curry Noodles

Wide rice noodles with red curry and mixed vegetables. **GF**

Thai Fried Rice

Pan-fried with egg, tomatoes, cucumbers, green onions, and pepper.

Curry Fried Rice

Pan-fried with turmeric, Madras curry, peas and carrots.

Pineapple Fried Rice

Pan-fried with pineapples, green onions, and pepper.

CURRIES

Each item is served with white or brown rice.

Green Curry

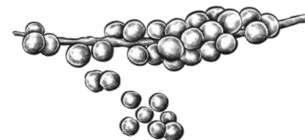
Coconut curry made of cilantro, coriander, kaffir lime leaves, and basil - with bamboo shoots, peas, and carrots. **GF**

Yellow Curry

Coconut curry made of turmeric - with potatoes, carrots, bell pepper and onions. **GF**

Red Curry

Coconut curry made of red chili peppers, garlic, shallots, galangal, kaffir lime leaves, coriander, cumin, peppercorns and lemongrass - with bamboo shoots, green beans, and bell peppers. **GF**



Panang Curry

Coconut curry made of shallots, galangal, lemongrass, kaffir lime peel, white pepper and cilantro root - with bell peppers and basil. **GF**

Pineapple Curry

Red curry, pineapples, and bell peppers. **GF**

SPECIALTIES

Each item is served with white or brown rice.

Kai Curry 26.95

Large breast of chicken simmered in yellow curry made of turmeric - with potatoes, carrots, bell pepper and onions. **GF**

Thai Style ribs 24.95

Pork spare ribs maintained in garlic and pepper sauce.

Spicy Mahi Mahi 24.95

Battered & fried 8 oz filet of Mahi Mahi served on a bed of vegetables with spicy basil sauce.

Mahi Mahi Delight 24.95

Pan-grilled 8 oz fillet of Mahi Mahi with mixed vegetables and Panang Curry. **GF**

Salmon Curry 25.95

Pan-grilled 8 oz fillet of Salmon with mixed vegetables and your choice of curry: Red, Green, Yellow, or Panang Curry. **GF**

Seafood Panang 29.95

Shrimp, Fish, Calamari, bell peppers, and basil in Panang Curry. **GF**

Pattaya Pineapple 21.95

Shrimp and chicken sauteed in a roasted chili sauce, pineapples, cashew nuts, and sesame seeds.

Hot Basil Chicken 18.95

Ground chicken stir-fried with ground chili peppers, bell peppers, and basil. (Add traditional fried eggs for \$4.00).

WINE

CHARDONNAY

La Crema, Sonoma Coast, California 11/37
Jackson Estates, Santa Maria Valley, California 13/45

OTHER WHITES

Pinot Grigio, Benvolio, Fiuli, DOC, Italy 7/25
Sauvignon Blanc, Nobilo, New Zealand 9/28
Riesling, Kendall-Jackson, California 7/25

REDS

Cabernet Sauvignon, Hess Select, California 11/37
Merlot, Murphy Goode, California 8/28
Pinot Noir, Murphy Goode, California 8/28
Zinfandel, Edmeades, Mendocino, California 8/28

ASIAN WINES

Plum Wine, Takara, Japan (very fruity & sweet) 8
Cold Sake, Ginjo Premium, Sho Chiku Bai, Japan 13

BEER

7.00

Singha, Thailand (22 oz Large 12)
Sapporo, Japan
Corona, Mexico
Stone Delicious IPA, Escondido, Ca
Lagunitas IPA, Petaluma, Ca
Ace Hard Cider, Sebastopol, Ca
Jacked Up Dragonfruit IPA 11%, Escondido, Ca 12

OTHER BEVERAGES

Thai Iced Tea/Thai Iced Coffee 5.00 - With Boba 6.00
Non-Dairy Thai Iced Tea/Thai Iced Coffee (Coconut Milk) 6.00
- W/ Boba 7.00
Iced Jasmine Tea 4.00 - W/ Boba 5.00
Mango Iced Tea 5.00 - W/ Boba 6.00
Passion Fruit Iced Tea 5.00 - W/ Boba 6.00
Sparkling Mineral Water 5.00
Coke, Diet Coke, Sprite, Lemonade 3.00
Hot Tea - Green, Jasmine, Ginger (no refills) 4.00



DESSERTS

MANGO & STICKY RICE 13.95

A traditional Thai dessert of ripe mango served alongside sweet, sticky, coconut rice pudding. Available during mango season. **GF**

FRIED BANANA & ICE CREAM 9.95

Ripened banana wrapped in crispy shell served with your choice of ice cream.

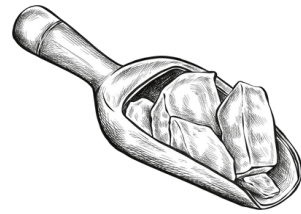
STICKY RICE & ICE CREAM 9.95

A popular dessert served by street vendors. Sweet, sticky coconut rice pudding with ice cream of choice and crushed peanuts. **GF**

ICE CREAM (GF) \$5.95
Coconut (non-dairy), or vanilla.

LUNCH SPECIALS

Our Lunch Specials are served "plate lunch style". Each of the following is prepared with your protein of choice, and served with soup, salad, fried spring roll, fried wontons, and steamed rice (except for noodles/fried rice items). Lunch Specials are served 11:00am-2:30pm.



- Mixed Vegetables and/or Tofu\$15.95
- Chicken or Mock Duck \$17.95
- BBQ Pork, Beef, Duck, Calamari, or Shrimp. . \$19.95
- Fish \$20.95



1. GARLIC AND PEPPER

In garlic & pepper sauce, served on a bed of cabbage.

2. GREEN CHILI (SWEET BASIL)

Thai basil, bell peppers, green chilies, onions, garlic, carrots and mushrooms.

3. SPICY MINT LEAVES

In chili and garlic sauce, bell peppers and fresh mint leaves.

4. CASHEW NUTS

With dried chili, carrots, and white onions and green onions.

5. SWEET AND SOUR

With pineapple and mixed vegetables.

6. BROCCOLI

In garlic and oyster sauce.

7. SPINACH

With mushrooms in garlic and black bean sauce.

8. PANANG CURRY

Light, sweet, and spicy with fresh basil and bell pepper. GF

9. YELLOW CURRY

With potato, carrots, bell pepper and onions. GF

10. MIXED VEGETABLES

With red curry sauce or peanut sauce. GF

11. PHAD THAI NOODLES

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

12. SPICY DRUNKEN NOODLES

Pan-fried wide noodles with chili, garlic, bean sprouts, bell pepper and basil leaves.



13. SEE YEW NOODLES

Pan-fried wide rice noodles with eggs, carrots, and broccoli.

14. GREEN CURRY

With bamboo shoots, fresh basil and bell pepper. GF

15. PINEAPPLE CURRY

With red curry, bell peppers and pineapple. GF

16. EGGPLANT

Roasted chili paste sauce with bell pepper and fresh basil.

17. THAI FRIED RICE

Egg fried rice with tomatoes, cucumbers, white onions, green onions, and black pepper.

18. SPICES FRIED RICE

With chili, garlic, onion, bell pepper and fresh basil.

19. CURRY FRIED RICE

Madras curry, peas, and carrots.

20. MIRA MESA PHAD THAI

Pan-fried bean noodles with tangy tamarind-soy base, eggs, red onions, green onions, bean sprouts, and crushed peanuts.

21. HOT BASIL CHICKEN \$16.95

Ground chicken stir-fried with ground chili, basil, and bell peppers - traditionally served with a fried egg (Add \$2)

22. SALMON CURRY \$22.95

Pan-grilled 6 oz salmon filet with your choice of curry: Red, Yellow, Panang, or Green Curry. GF

22. SEAFOOD PANANG \$24.95

Calamari, shrimp, and sole fish in Panang Curry. GF

Est. 1991

SPICES THAI CAFE

STARTERS

Thai Spring Rolls (8) \$9.95

Stuffed with seasoned cabbage, bean noodles, and black mushrooms. Golden fried and served with plum sauce.

Fresh Spring Rolls (4) \$12.95

Seasoned tofu, vermicelli rice noodles, cucumber, carrot, and mint rolled in rice paper. Served with plum and peanut sauce.

Golden Triangle (8) \$15.95

Seasoned shrimp and ground chicken folded in crispy wonton - served with plum sauce.

Thai Dumplings (6) \$13.95

Steamed Thai dumplings stuffed with seasoned ground shrimp and chicken. Served with sweet garlic soy sauce.

Garlic Wings \$16.95

Seasoned fried chicken wings with crispy garlic, pepper, chili, and diced bell peppers.

Crispy Calamari \$16.95

Sliced calamari fried in a seasoned batter - served with sweet garlic chili sauce.

Sa-tay (6) \$15.95

Sliced chicken marinated in coconut milk and yellow curry spices, skewered and pan-grilled. Served with peanut sauce and cucumber relish.

Krabi Wontons (8) \$12.95

Crispy wontons filled with krab, cream cheese, and garlic - served with plum sauce.

Laab \$15.95

Ground chicken tossed with lime juice, fish sauce, rice powder, onions and fresh mint. Served with a wedge of cabbage. GF

Shrimp Ball Skewers (4) \$11.95

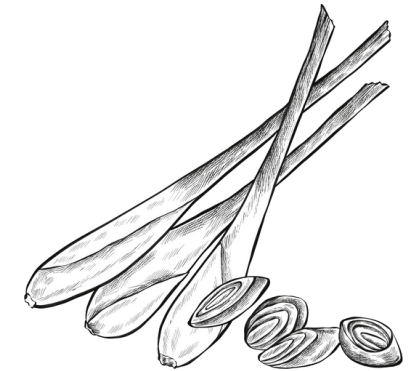
Seasoned ground shrimp balls, lightly floured and fried.

Vegetable Tempura \$12.95

Battered and fried sliced mixed vegetables - served with plum sauce.

Fried Wontons (8) \$9.95

Crunchy wontons filled with smashed curried potato.



SOUPS

BOWL	POT	
\$11.95	\$18.95	Chicken or Veg/Tofu*
\$13.95	\$20.95	Shrimp
	\$24.95	Seafood

Tom Yum Soup

Hot and sour lemongrass soup with roasted chili, lemon leaves, fresh mushrooms, and green onions. GF

Tom Kah Soup

Spicy coconut-lemongrass soup with roasted chili, lemon leaves, galangal, fresh mushrooms, and green onions. GF

Vegetable Soup*

Mixed vegetables and soft tofu in a mild vegetable broth.

SALADS

Thai Salad \$12.95

Mixed greens, tomatoes, cucumbers, onions, crispy noodles, and a hard-boiled egg - served with warm peanut dressing. (Add Chicken +\$3, Add Shrimp +\$5.) GF

Spices Chicken Salad \$16.95

Chopped salad with seasoned grilled chicken, cucumbers, tomatoes, crispy noodles, ginger, and sesame seeds - with curried horseradish dressing.

Spices Veggie Salad \$14.95

Romaine hearts with crispy tofu, cucumbers, tomatoes and mint in a spicy chili lime dressing. GF (Add Chicken +\$3, Add Shrimp +\$5)