



## HOUSE OF THAI

### BUSINESS HOURS

Monday-Saturday 11am-9pm

Sunday 11am-8pm

Closed National Holidays



### APPETIZERS

#### Edamame (GF)...\$6

Our ever so popular steamed edamame is an edible soybean, served hot and garnished with a dash of course, ground sea salt.

#### Coconut Shrimp...\$8

Deep Fried shrimp coated with mixed panko bread crumbs and shredded coconut served with homemade sweet plum sauce.

#### Deep Fried Crispy Vegetable Rolls (4 PCS) (GF)...\$8

Cabbage, carrots, and bean noodles, wrapped in crispy rice paper served with Asian Style Plum sauce on side.

#### Crispy-Fried Tofu...\$8

Tofu delicately coated in a very light tempura, then deep fried and served with sweet chili sauce and ground peanuts.

#### Pot-Stickers...\$8

Steamed Thai pastries filled with a mixture of chopped chicken and vegetables served with wasabi-ginger sauce on side.

#### Chicken Satay (GF)...\$11

Grilled marinated chicken breast served with peanut sauce and a hint of chili.

#### Crab Puffs...\$10

Deep Fried wonton filled with imitation crab meat and cream cheese served with Asian style plum sauce.

#### Crispy Calamari...\$10

Fresh Calamari delicately coated in a light tempura batter, then deep fried and served with a sweet chili dipping sauce.

#### Fresh Summer Roll (GF) 7-8 pcs...\$10

Fresh cabbage, lettuce, carrots, and avocado or other assorted vegetables wrapped in soft rice paper and served with sweet plum sauce mixed with hoisin sauce and ground peanuts.

#### Hot Chick Wings...\$12

Deep fried chicken wings. Marinated with garlic, light soy sauces and served with spicy sauce.

#### Mixed Vegetable Tempura...\$12

A delightful mix of fresh onions, sweet potatoes, broccoli, string beans, and carrots, all coated in a delicate tempura batter, then deep fried and served with sweet chili sauce.

#### Jumbo Shrimp Tempura...\$14

Jumbo shrimp coated in a delicate tempura batter, then deep fried and served with sweet chili sauce.

#### Z's BBQ Pork (GF)...\$11

Traditional marinade pork with salt, pepper, lemongrass, and citrus.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical condition.

### POPULAR ASIAN CURRIES

Your Choice of: Chicken, Pork, Tofu, or vegetables only.  
Add Shrimp \$3 or Beef \$2 Served with steamed rice.

#### ALL GLUTEN FREE

#### Green Curry...\$18

A blend of green curry paste with bamboo shoots, green peas, zucchini, bell peppers, eggplant, and basil leaves mixed with coconut milk, garlic, and lemongrass.

#### Massaman...\$18

A blend of massaman paste with coconut milk, tamarind sauce, potatoes, onions, carrots, and peanut cardamon.

#### Panang Curry...\$18

A blend of panang curry paste with carrots, green peas, bell peppers, and kaffir lime leaves mixed with coconut milk with cumin.

#### Red Curry...\$18

A blend of red curry paste with bamboo shoots, bell peppers, eggplant, and basil leaves mixed with coconut milk, garlic, lemongrass, and Thai chili.

#### Yellow Curry...\$18

A blend of yellow curry paste similar to the Thai- Malay dish. Richer and creamier than other curries, with onions, broccoli, and potatoes in coconut milk and turmeric.

#### Masala Curry...\$18

A blend of indian spices with coconut milk, tamarind, sauce, potatoes, onions, carrots, and cardamon.

### SALADS

#### Cucumber Salad...\$5.50

Chopped cucumber, red onions, and scallion mixed in ponzu sauce.

#### Seaweed Salad...\$6.50

Seaweed Mixed in a sesame oil dressing.

#### Larb Salad...\$15

National Traditional Salad of Thai with long string beans, lime juice, mint, thai seasoning, and ground chicken

#### House Salad...\$10

Assorted Vegetables, cucumbers, and tomatoes served with a special homemade Asian ginger citrus zest dressing.

### SOUPS

Your Choice of: Chicken, Pork, Tofu, or vegetables only.  
Add Chicken \$2, Tofu \$2, Pork \$2, Shrimp \$3 or Beef \$2.

#### Tom Yum-SM: \$6.50 LG:\$8.50

Hot and sour broth with lemongrass, kaffir lime leaves, mushrooms and tomatoes with your choice of meat.

#### Tom Kha-SM:\$9.50 LG:\$10.50

This delicious soup made with coconut milk, sliced galangal roots, kaffir lime leaves, lemongrass, mushrooms, white onions, carrots, broccoli, cabbage, and cilantro with your choice of meat.

#### Thai Pho...\$15

Beef or Chicken Noodle soup. It's an amazing flavor and a very popular one bowl meal that makes you full!

#### Poh Tak Soup (Seafood Soup)...\$15

This delicious, specialty soup contains a combination of seafood, which includes jumbo shrimp, scallops, mussels, and calamari in an exotic spicy-hot soup.

### FRIED RICE & NOODLES

Your Choice of: Chicken, Pork, Tofu, or vegetables only. Add Shrimp \$3 or Beef \$2

#### Thai Fried Rice...\$15

Z's grandma's special homemade sauce stir-fried with jasmine or brown rice, egg, and assorted vegetables.

#### Basil Fried Rice...\$16

Southern Thailand Style stir-fried jasmine rice with garlic, eggs, fresh thai basil and bell peppers.

#### Pad Thai...\$15

Thai Rice noodles stir fried with a special tamarind sauce, egg, bean sprouts, and green onions with a side of ground peanuts.

#### Pad See Ew...\$15

Flat rice noodles stir-fried with broccoli, carrots, and eggs in a black bean sauce.

#### Drunken Noodles...\$16

Flat rice noodles stir-fried with carrots, cabbage, Thai Basil, and fingerroots mixed in a garlic sauce.

#### Pad Won Sen...\$18

Glass Noodles, stir fry with choice of meat or vegetables; eggs, onions, carrots, garlic, cabbage, and homemade sauce.

### CLASSIC DISHES

Served with steamed white or brown rice

#### Ginger Delight...\$18

Sauteed striped fresh ginger, onions, carrots, mushrooms, and scallions.

#### Naked Garlic...\$18

Fresh garlic, carrots, broccoli, and white mushrooms.

#### Thai Basil...\$18

Stir-Fried with your choice of meat along with onions, mushrooms, garlic, bell peppers, and Thai chili in a special homemade sauce.

#### Black Pepper...\$18

Stir Fried with your choice of meat along with onions, scallions, white mushrooms, and garlic in black pepper sauce.

#### Choo Chee Crispy Tilapia...\$23

Deep fried tilapia filet topped with roasted chili paste, red bell peppers, green string beans, kaffir lime leaves and black pepper, coconut milk blanketed with crispy eggplant

\*\*Only found at Z's House of Thai\*\*

# LUNCH SPECIALS

MONDAY THRU FRIDAY 11:00AM-2:00PM

Your Choice of: Chicken, Pork, Tofu, or vegetables only. Add Shrimp \$3 or Beef \$2

**\$13.99**

### Thai Fried Rice

Z's Grandma's special homemade sauce stir-fried with jasmine or brown rice, eggs, and assorted vegetables.

### Basil Fried Rice

Southern Thailand style stir-fried jasmine rice with chili sauce, eggs, fresh Thai basil and bell peppers.

### Pad Thai

Thai rice noodles stir-fried with special tamarind sauce, eggs, bean sprouts, and green onions with a side of ground peanuts.

### Pad See Ew

Flat rice noodles stir-fried with broccoli, carrots, and eggs in a black bean sauce.

### Drunken Noodles

Flat rice noodles stir-fried with carrots, cabbage, Thai Basil, and fingerroots mixed in a garlic sauce.

### Green Curry

A blend of green curry paste with bamboo shoots, green peas, zucchini, bell peppers, eggplant, and basil leaves mixed with coconut milk, garlic, and lemongrass.

### Yellow Curry

A blend of yellow curry paste similar to the Thai-Malay dish. Richer and creamier than other curries, with onions, broccoli, and potatoes in coconut milk and tumeric.

### Red Curry

A blend of red curry paste with bamboo shoots, bell peppers, eggplant, and basil leaves mixed with coconut milk, garlic, lemongrass, and Thai chili.

### Naked Garlic

Fresh Garlic, carrots, broccoli, and white mushrooms.

### Ginger Delight

Sauteed striped fresh ginger, onions, carrots, mushrooms, and scallions.

### Thai Pho

Beef or Chicken Noodle Soup. It's an amazing flavor a very popular one bowl meal that makes you full.

### SAKE

Z's Hot Sake 187ml...\$7 \$375ml...\$10

Junmai Organic Sake 300ml...\$17

Nigori Sake 300ml...\$17

### BEER

Asahi 12oz...\$8

Asahi 21oz...\$12

Singha 21oz...\$12

Rotating Handle...\$8

Please ask your server for rotating draft beer selections

### NON ALCOHOLIC

Thai Iced Tea...\$4.25

Thai Iced Coffee...\$4.25

Soft Drinks...\$2.25

Club Soda...\$2.99

Juice...\$2.99

## HAPPY HOUR

MONDAY THRU FRIDAY  
3:00PM-5:00PM

Riesling...gls \$6...btl \$17

Pinot Grigio...gls \$7...btl \$20

Chardonnay...gls \$7...btl \$20

Merlot...gls \$7...btl \$20

Cabernet Sauvignon  
gls \$10...btl \$32

**\$2 off all Tap Beer**

Edamame...\$5

Crab Puffs...\$5

Crispy Veggie Roll...\$5

Potstickers...\$5

# SIGNATURE COCKTAILS

### Z's Margarita...\$13

Tequila | Triple Sec | Fresh Lime Juice  
Grandma's Secret Spicy Mix

### Sneaky Pete (It's a WOW!)...\$13

Any Spirit | Grandma's Secret Spicy Mix

### Thai Cha-Dah...\$11

Coconut Rum | Thai Tea | Creamer

### My Thai ( MAI TAI)...\$13

Coconut Rum | Fresh Lime Juice | Triple Sec  
Simple Syrup | Dark Rum

### Creek Cosmo...\$13

Citrus Vodka | Fresh Lime Juice  
Cranberry | Orange Liqueur

### Chai- YO (Means CHEER!) Martini...\$14

Made with Choya Plum Wine

### Old Fashioned...\$14

Bourbon | Peychaud's Bitters

### Hendricks Cucumber Lemonade...\$15

Hendricks Gin | Fresh Lemon Juice  
Simple Syrup | Cucumber Slices

### Greyhound Cocktail...\$13

Grapefruit Vodka | Grapefruit Juice

## SIDES

Peanut Sauce...\$2.00

Steamed Vegetable...\$5.00

Naan Garlic...\$2.50

Sticky Rice...\$5.00

Rotie Bread...\$3.50

Steamed Jasmine

or Brown Rice...\$6.00

Steamed Noodles...\$3.00

Steamed Chicken, Beef,

Pork, Tofu...\$5.00

Z'S HOT SAUCE TO GO  
2 OZ \$1.50 6 OZ \$5.00

## DESSERTS

Coconut Ice Cream...\$5

Fried Banana...\$6.50

Mango Sweet Sticky Rice...\$10

## WHITE WINES

	Glass	Bottle
DAOU Rosé (Paso Robles, California)	\$12	\$36
Noble Vines Pinot Grigio (Monterrey, California)	\$10	\$30
Juggernaut Sauvignon Blanc (Marlborough, New Zealand)	\$14	\$38
San Simeon Chardonnay (Paso Robles, California)	\$13	\$32
Bread and Butter Chardonnay (Napa Valley, California)	\$13	\$36
Juggernaut Chardonnay (Sonoma, California)	\$14	\$45
Frank Family Chardonnay (Napa Valley, California)		\$55

## SWEET WINES

	Glass	Bottle
Plum Wine (Japan)	\$12	\$36
Choya Sparkling Plum Wine (Japan)	\$10	\$30
Schmitt Sohne Riesling (Mosel, Germany)	\$10	\$30

## RED WINES

	Glass	Bottle
Bonanza Cabernet by Wagner Winery (California)	\$15	\$45
Juggernaut Cabernet Sauvignon (Hillside, California)	\$16	\$49
Highlands 41 Pinot Noir (Monterrey, California)	\$11	\$33
Sea Sun Pinot Noir (Monterrey, California)	\$13	\$39
Alta Vista Vive Malbec (Mendoza, Argentina)	\$13	\$39
Freakshow Zinfandel (Lodi, California)	\$12	\$36
Conundrum Red Blend by Caymus Winery (California)	\$12	\$36
San Simeon Cabernet (Paso Robles, California)		\$52
DAOU Reserve Cabernet (Paso Robles, California)		\$75
Caymus "Inaugural Release" (California)		\$75
Caymus Grand Durif Petite Sirah (Suisun Valley, California)		\$45
DAOU Soul of a Lion Cabernet Sauvignon (Paso Robles, California)		\$180

LOVE SPICY?...ADD YOUR OWN SPICE LEVEL WITH "Z'S HOT SAUCE"  
BE CAREFUL YOUR SPICY IS DIFFERENT THAN MINE!

please drink responsibly. 3613796