

# BUSINESS HOURS Monday-Saturday 11am-9pm Sunday Closed Closed National Holidays



#### **APPETIZERS**

#### Edamame (GF)...\$8

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...\$10**

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 chickenand vegetables served with wasabi-ginger sauce on side.

# Crab Puffs...\$10

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

# Crispy Calamari...\$14

Fresh Calamari delicately coated in alight 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 hosin 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.

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

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

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

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

# **Beef Tenderloin...\$14**

Grilled Beef tenderloin with teriyaki marinade served with Thai dipping sauce.

Your Choice of Pork \$3, Chicken \$3, Beef \$4, Shrimp \$4 or Mixed Seafood \$6

#### **POPULAR ASIAN CURRIES**

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 seseame oil dressing.

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

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

#### **SOUPS**

#### 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!

# **FRIED RICE & NOODLES**

# Thai Fried Rice...\$15

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

# Pad Thai...\$15

Thai Rice noodles stir fried with a special tamrind 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, brocoloi, 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\*\*

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.

# **LUNCH SPECIALS**

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

Your Choice of Pork \$3, Chicken \$3, Beef \$4, Shrimp \$4 Mixed Seafood \$6

# **\$13**99

#### **Thai Fried Rice**

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

#### **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.

#### **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.

#### **Black Pepper**

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

# **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
Moonstone Coconut Sake 300ml...\$17
Sayuri Nigori Sake 300ml...\$17

# **BEER**

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
Lemonade...\$3.25
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

Hot Chick Wings (4 wings)...\$7

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

#### Manhattan...\$14

Bourbon | Sweet Vermouth

#### **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...\$6.00 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...\$12

# **WHITE WINES**

	Glass	DOLLIE
Maschio Prosecco (Italy)	\$12	
DAOU Rosé (Paso Robles, California	\$12	\$36
Francis Coppola Pinot Grigio (Italy)	\$12	\$36
Juggernaut Sauvignon Blanc (Marlborough, New Zealand)	\$14	\$38
Bread and Butter Chardonnay (Napa Valley, California)	\$13	\$36
Bezel by Cakebread Cellars Chardonnay (Paso Robles, California)	\$15	\$40
Plum Wine (Japan)	\$12	\$36
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)	\$14	\$36
BV Tapestry 2019 Red Blend (Napa Valley, California)		\$75
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, Califo	rnia)	\$180
Patrimony by DAOU Cabernet Sauvignon (Paso Robles, Califo	ornia)	\$319