

Thip Khao

“Rice Basket”
Laotian Family-Style Cuisine

Starters

SIIN HENG

Sun-Dried Beef, lemongrass, ginger, sesame. 9

CHUENH NOK

Quail, lemongrass, ginger, black pepper. 12

CHUENH PEEK GAI **G**

Crispy wings, house special sauce. 9

SAKOO YADSAI **G V**

Tapioca, peanut, radish, cilantro. 7

KAI NALOKE **G**

Hard boiled eggs, charred chili relish, bacon bits, shrimp sauce. 9

YOR KHAO **G V**

Summer roll with peanut sauce & choice of shrimp 7 or tofu 5

SAI OUA **G**

Pork Sausage, lemongrass, peanut, ginger, Jaew Mak Len. 10

YOR THOD

Crispy spring roll, pork, bean noodle, taro, cabbage. 7

Salads & Soups

TAM MUK HOONG **G**

Green Papaya, cherry tomato, lime, chilies, shrimp paste. 9

TAM SOM **G V**

Papaya or mango, cherry tomato, lime, chilies, peanut. 9

NAEM KHAO **G V**

Crispy rice, coconut, lime, green onion, sausage, peanut, cilantro, lettuce wraps. 10

PAK NAM **G V**

Crispy Watercress, shrimps, tamarind sauce, mango,

green apple, cashew. 11

SOOB PAK **G V**

Steamed Asian vegetables, mushroom, ginger, chili, sesame. 7

KAING SOM **G V**

Sour soup, tamarind, mushroom, basil, chili, green onion, cherry tomato. Chicken 10, Flounder 12, Seafood 13, or Tofu 9.

KHAO POON **G V**

Rice vermicelli, coconut red curry, shrimp paste. Topped w/ cabbage, bean sprout, carrots. Chicken 11, Flounder 12, or Tofu 10.

MEE KATHI **G V**

Rice Noodle soup, coconut red curry, shrimp paste, eggs, peanut. Topped w/ cabbage, bean sprouts, carrots. Pork 12 or Tofu 10.

Large Plates

LAAB **G V**

Minced salad, toasted rice, garlic, scallion, cilantro, mint. Chicken 11, Duck 13, Pork 12, Beef 12, or Tofu 9.

MOAK PAH **G**

Steamed fish wrapped in banana leaves, curry paste, dill. Salmon 13, Chilean Sea Bass 19, Flounder 15.

KNAP PAH **G**

Grilled fish wrapped in banana leaves, herbs, ginger, dill. Salmon 14, Chilean Sea Bass 19, Flounder 15.

PING

Grilled Pork neck 12, Chicken 10, Pork 10

MIENG VIENGCHANH **G V**

Lettuce wraps with grilled fish, fresh lemongrass, ginger,

tomato, peanut, noodle. Flounder 18, Tofu 12

MIENG MUANG LUANG **G V**

Lettuce wraps with savory rice paste, fresh lemongrass, ginger, tomato, peanut, noodle. 13

ORM **G V**

Curry stew, Thai eggplant, dill. Chicken 11, Beef 11, Pork 11, Salmon 13, Seafood 14, or Tofu 10.

AWK LAM **G**

Smoked Eggplant curry, dill. Beef 13 or Tofu 10.

KUA MEE **G V**

Fried Rice noodle, shrimp, chicken, tamarind, shrimp paste, palm sugar, fish sauce, omelet slices, peanut. 12

KUA KHAO

Fried rice, sweet sausage, tomato, egg. 10

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

G : Gluten-free
V : Vegetarian

Spice Level : Phet Noi (Mild) Phet Lai (Medium) Phet E'Lee (Lao Hot)

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Lets go to the jungle !!!

TAM MUK HOONG PHET E’LOOR

Extremely spicy papaya salad with crab paste, cherry tomato, lime, chilies, shrimp paste. 10

YUM MUK PLEE

Banana blossom salad, steamed pig’s ear, spicy tamarind sauce, cashew nut. 13

SAI OUA LUAD

Spicy blood sausage, peanut, ginger. 11

PING LEAN

Grilled beef tongue, spicy chili lime sauce or bitter sauce. 15

CHUENH SAI

Crispy fried intestine with Sriracha sauce. 13

SOM PLA

Rice cured tilapia, ginger, chili, fresh garlic, peanut. 12

KOI PLA DIB

Lao ceviche, Rock fish, toasted rice powder, chili powder, scallion, cilantro, mint. 16

LAAB SIIN DIB

Lao beef tartare, bitter sauce, beef tripe, rice powder, scallion, cilantro, mint. 16

POUN PLA HENG

Pounded snakehead fish, charred herbs, chili, cilantro, scallion. 16

GANG HUA PLA

Salmon head soup, tamarind, tomato, basil, mushroom. 13

KHAO POON NUM PLA

Rice vermicelli, coconut red curry, shrimp paste. Topped w/cabbage, bean sprout, carrots, pork intestine, pork blood tofu. 14

MEE KATHI LUAD

Rice Noodle soup, pork blood tofu, coconut red curry, shrimp paste, eggs, peanut. Topped w/ cabbage, bean sprouts, carrots. 14

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