

ประเพณีครัวเอเชีย

MISS PHAY

ASIAN KITCHEN TRADITIONS

BITES

SUMMER ROLL (GOI CUON) GF	10.5
Fresh rolls with vermicelli, cucumber, carrot & mint. Choose Shrimp or Vegetable, with Peanut hoisin sauce	
CRISPY SPRING ROLL (CHA GIO)	12
Choose Traditional Pork or Vegan. Served with classic nuoc cham, lettuce and herb	
CRAB CHEESE PUFFS V	10
With homemade sweet-chili dip	
SWEET POTATO CURRY PUFFS	9.5
With cucumber ajard	
CHICKEN POTSTICKERS	10
Classic asian potsticker, fried with spicy sweet soy.	
STICKY WINGS 🌶️🌶️	15
Tossed in sweet-fish sauce-garlic. Choose spicy, or not	
CALAMARI 🌶️	14
Crisp-fried and served with sweet chili sauce, spicy lime sauce	
SPICY PORK BELLY SKEWERS GF 🌶️🌶️	14
Pork belly is skewered and grilled with spicy lime sauce	
SHRIMP IN A BLANKET	12
Shrimp wrapped in a crispy roll with sweet-chili dip	
SATAY AYAM	8.5
Indonesian-style sate, served with house peanut sauce and cucumber ajard	

BANH MI SANDWICH

Pickled Daikon, carrot, cucumber, jalapeno, pate, cilantro, maggi, sriracha, house mayo on a french baguette.

GRILLED LEMONGRASS TURMERIC CHICKEN	13
SPICY LEMONGRASS BEEF	14
TOFU-GINGER	13
DOUBLE PORK	13
Asian-style BBQ pork and Pork Belly	

ROTI

MUSSAMUN CHICKEN CURRY 🌶️	18
Mild with carrot, potato, roti, house pickle	
SATAY AYAM 🌶️	18
Chicken sate, roti, peanut sauce, house pickle	
VEGAN CURRY GF V 🌶️	18
Farm veggies and tofu in yellow curry, roti, house pickle	

SALADS

TEA LEAF SALAD GF V 🌶️	16
Pickled tea leaves, green leaf lettuce, tomato, shredded cabbage, chilis, roasted peanuts, crunchy beans, toasted sesame seeds, fried garlic, lemon juice	
YUM NUA GF 🌶️🌶️	18
Sliced beef is grilled and tossed in spicy lime dressing, tomatoes, mint, cucumber, onion, cilantro	
SHRIMP COOL CUCUMBER SALAD GF	18
Shrimp, cucumber & pineapple, carrot, mint, peanut, crispy shallot in Nuoc Cham vinaigrette. <i>With tofu, 16</i>	
I JUST WANT A SMALL SALAD GF	9
Choose peanut or spicy-lime dressing	
CRISPY RICE SALAD GF V 🌶️🌶️	15
Popular tangy, savory Nam Khao salad with crisp-fried coconut rice, crunchy peanut, fresh herbs and spices. Served with lettuce leaf	
WATERFALL SALAD GF 🌶️🌶️	18
Our marinated pork is grilled and tossed in spicy-lime dressing, roasted rice powder, green leaf lettuce, mint, onion, cilantro	

ADD ONS

SON IN LAW EGGS	8
Hard boiled eggs fried with crispy scallions and chili. Topped with sweet tamarind sauce and cilantro	

VERMICELLI NOODLE

Served with Vermicelli, lettuce, cucumber, bean sprouts, pickles, fresh herbs, peanut, Crispy Spring Roll, and crispy shallot. Served with Nuoc Cham

COMBO With beef, chicken, and shrimp	20.5
GRILLED LEMONGRASS TURMERIC CHICKEN	17.5
GRILLED SHRIMP	18.5
SPICY LEMONGRASS BEEF	18.5
TOFU-GINGER	17

RICE PLATE

LEMONGRASS GRILLED CHICKEN	18
Marinated mix grill of breast and thigh, served on top of rice. Fresh cucumber, with Nuoc Cham	
KHAO MOO DANG (RED PORK RICE)	17
Pork Asian BBQ style, Chinese sausage, served on rice with PEANUT savory gravy. Cucumber, 6 Minute Egg and smoky sweet sauce	
MAMA FRIED RICE GF	17
With choice of red pork, chicken, tofu. Stir-fried with jasmine rice, cabbage, onion, scallions, carrot. <i>Beef, pork belly or shrimp add 3</i>	
VIET PORK CHOP	19
Marinated lemongrass grilled pork chop. Served with crispy onion and Nuoc Cham sauce	
SPICY CAMBODIAN BEEF	19.5
Marinated spicy coconut, lemongrass, ginger. Served with jasmine rice and Daikon pickle	
BURMESE CHICKEN	19
Rich fragrant braised chicken spiced with tomato, ginger, garlic, chili. Served with jasmine rice	

SPICY LEVEL 1 🌶️ | 2 🌶️🌶️

GF Gluten Free Possible

V Vegetarian Possible

*Not all ingredients listed. Please make your server aware of any allergies. 100% Non-exposure to allergens cannot be guaranteed as certain ingredients from outside suppliers may be prepared on shared equipment *consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. *In order to keep faithful to traditional recipes and techniques, requested modifications may not be accepted. *A 20% gratuity automatically added to your bill for parties of 6 or more. Prices subject to change

NOODLES

PAD THAI GF

Rice noodles, egg, sweet tamarind, scallion, crushed peanut, bean sprout. Choose chicken or tofu. *Beef, pork belly or shrimp add 3*

SUKO THAI NOODLES

Spicy lime rice noodle with crispy minced pork belly, peanut, scallion. Choose BBQ Asian pork or pulled chicken. Choose dry or soup style

BA MHEE

Egg noodle, crispy minced pork belly, pork won ton, bok choy, bean sprouts. Choose pulled chicken or BBQ Asian pork. Choose dry or soup style. Choose spicy, or not

DRUNKEN NOODLES

Wide rice noodles with spicy garlic basil sauce, cabbage, onion, carrot. Choose chicken or tofu. *Shrimp, beef or pork belly add 3*

CHAR KWAY TEOW

Singapore-Cantonese wide rice noodle dish with smoky soy, bean sprouts, onion. Choose spicy, or not. Choose chicken or tofu. *Shrimp, beef or pork belly add 3*

TEIW GAI GROB

Thin rice noodle, crispy chicken, crispy diced pork belly, bean sprouts, cilantro in sweet-spicy lime juice, peanut

MORE NOODLES

GREEN CURRY NOODLE SOUP GF

Bamboo, basil, kra chai, served with rice vermicelli noodles. Choose chicken, tofu, or veggie. *Shrimp or beef brisket add 3*

KHAO SOI SOUP GF

Chiang Mai-style ramen noodle soup. Choose chicken, tofu or veggie. *Shrimp or beef brisket add 3*

DUCK NOODLE SOUP

Egg noodles, traditional duck, bean sprouts, onion, cilantro, roasted garlic

PHNOM PENH NOODLES

Rice noodle soup with shrimp, pulled chicken, crispy minced pork belly, cilantro, scallions, bean sprouts, roasted garlic

PHO

Choose poached chicken, tofu or vegan. For Traditional (tender steak, brisket, meat ball) *add 1*

BOAT NOODLE SOUP

Spicy, tangy beef and basil street-style soup

LUNCH

Served Mon-Fri 11am-3pm (excluding holidays). 14
Served with Sweet Potato Curry Puffs

KHAO MOO DANG (RED PORK RICE)

Pork Asian BBQ style, Chinese sausage, served on rice with Peanut savory gravy. Cucumber, 6 Minute Egg and smoky sweet sauce

FARMER'S CURRY GF V

Farm veggies (pumpkin, carrot, cabbage) in yellow curry sauce with rice or baguette. Choose chicken or tofu. *For Shrimp add 3*

MAMA FRIED RICE

With choice of red pork, chicken, tofu. Stir-fried with jasmine rice, cabbage, onion, carrot. *Shrimp, beef or pork belly add 3*

SUKO THAI HEANG

Dry version of Suko Thai lime rice noodle. With crispy minced pork belly, peanut, scallion. Choose BBQ Asian pork or pulled chicken

SHIITAKE & CABBAGE V

Simple stir with Sam Gler paste. Choose chicken or tofu. *Shrimp, beef or pork belly add 3*

SPICY LEVEL 1 2

DISHES

SZECHUAN CHILI CHICKEN V

Indo-chinese crispy chicken tossed in spicy szechuan peppercorn, ginger, onion. Tofu available. Served with jasmine rice

FARMER'S CURRY GF V

Farm veggies (pumpkin, carrot, cabbage) in yellow curry sauce with rice or baguette. Choose chicken or tofu. *Shrimp add 3*

SHIITAKE & CABBAGE V

Simple stir with Sam Gler paste. Choose chicken or tofu. *Shrimp, beef or pork belly add 3*

PRARAM GRILLED CHICKEN

Grilled marinated chicken topped with our famous spicy Thai peanut sauce and served with rice

MIXED GRILL

Mix of grilled pork, turmeric lemongrass chicken, Cambodian beef, grilled shrimp, fresh herbs and lettuce, vermicelli, spicy lime sauce, nuoc cham. *Fun for Sharing!*

MUU GROB GF

Pork belly with basil, garlic-chili sauce, served on a bed of rice. *Fried egg add 2*

WEEKEND FOOD (Served Fri-Sat-Sun)

TAMARIND FISH

Branzino fish, crisp-fried with spicy tamarind sauce, roasted pepper, onion and garlic. Served with jasmine rice

MIANG PLA TOD

Branzino fish, crisp-fried with vermicelli, spicy lime and sweet tamarind sauces, roasted peanut, lime, ginger, herbs. Served as lettuce wraps

THAI PAELLA RICE GF

Shrimp, mussels with tom yum and chili jam rice

BRUNCH (Served Sat-Sun 11am-3pm)

MORNING MARKET

Baguette and butter, roti, honey toast and condensed milk, with mixed fruit, Bonne Maman jam or Nutella

CRABE OMELETTE

Asian-style crab omelette with onion, tomato. Served with jasmine rice, fresh cucumber, sriracha sauce

CONGEE

Savory rice porridge with ginger, chicken, pork, 6 Minute Egg, scallion. *For shrimp add 3*

COFFEE

VIET LATTE

6

MATCHA LATTE

6

LATTE

5.5

AMERICANO

4.5

CAPPUCHINO

5

MOCHA

5

PHIN COFFEE

6

Served Iced. Choose Viet-style, or Coconut or Ube

HOMEMADE DRINKS

THAI ICED TEA / JASMINE GREEN TEA

6

THAI TEA CREMOSA

6.5

Thai Tea, lemongrass syrup, soda water, whipped cream

PASSION LEMONADE

6

Fresh squeezed lemonade with fresh passionfruit

LEMONGRASS SODA

5

LEMONGRASS HONEY TEA

5

Served hot or cold

PEPSI SOFT DRINK PRODUCTS ALSO SERVED!

3.5

GF Gluten Free Possible

V Vegetarian Possible

MOCKTAILS

MOCKTAIL MONDAY	7
Passionfruit, soda water, lime, honey, Thai basil	
TROPICAL TIME	7
Coconut milk, pineapple, Pandan syrup, soda water	
JAZZ JASMINE	7
Jasmine green tea, lemon, honey, soda water	
PHUKET	7
Pineapple, Thai basil, palm sugar, lime juice	

BEER

DRAFT BEER	
Rotating Beer Selects	
ASIAN BEER	
Sapporo	7
Chang	7

WINES

WHITE WINE	
Sauvignon Blanc	8/22
Pinot Grigio	9/25
RED WINE	
Pinot Noir	9/26
Merlot	9/26
OTHER WINE	
Champagne	9
Choya Sparkling	8
Sake	8/22

Miss Phay Cafe
www.missphaycafe.com
 563-888-1053
contact@missphaycafe.com



COCKTAILS

THE PASSION PROJECT	12
Our specialty! Malibu East, guava, passion fruit, lemon, lime, fresh mint, basil	
SOM	12
Gin, mandarin, grapefruit, tonic, bird's eye chili	
COME BACK FROM VACATION	11
Coconut Rum, coconut syrup, pineapple, lime leaves	
GUAVA MAI TAI	12
Light and Dark rum, Guava puree, Pineapple juice, Grand Marnier, Orgeat syrup and crushed mint	
HANOI OLD FASHIONED	11
Maker's Mark bourbon, tamarind, black walnut bitters	
LYCHEE GANG	11
Vodka, sloe gin, lime, honey, lychee, elderflower	
VIET ESPRESSO MARTINI	12
Vanilla vodka, Kahlua liqueur, Viet espresso, condensed milk, coffee beans	
SAIGON MOJITO	12
White rum, lemongrass, mint, lime juice, butterfly pea flower syrup, club soda	
HIBISCUS MARGARITA	12
Mezcal, aperol, hibiscus, lime, pomegranate, prikua rim	
GINGER SMASH	11
Four Roses Bourbon, Domaine De Canton, lemon juice, ginger bitters, star anise	
BANGKOK BEEHIVE	12
Asian herb-infused bourbon, lime, pineapple, honey, Angostura bitters, chili	
THE BIG RIVER	11
Cody Road Bourbon, Cointreau, cinnamon, fig jam, fresh lime squeeze	