

ประเพณีครัวเอเชีย

MISS PHAY

ASIAN KITCHEN TRADITIONS

BITES

POHPIA V 12
Crispy thai vegetable roll, with house plum sauce & ground peanut

SUMMER ROLL GF 10.5
Fresh rolls with vermicelli, cucumber, carrot & mint. Choose Shrimp or Vegetable, with Peanut hoisin sauce

CRAB CHEESE PUFFS 10
With homemade sweet-chili dip

CRISPY SWEET POTATO WONTON V 9.5
With homemade sweet-chili dip

CHICKEN POTSTICKERS 10
Classic asian potsticker, fried with spicy sweet soy.

CRISPY SPRING ROLL (CHA GIO) 12
Stuffed with shrimp, pork, wood-ear mushroom, carrot, glass noodles. Served with classic nuoc cham, lettuce and fresh mint

SMALL PLATES

GRILLED CHICKEN CURRY 16
Southern-Thai Golek style. Marinated and brushed with coconut curry, tamarind

SPICY PORK BELLY 14
With spicy lime sauce

STICKY WINGS 15
Tossed in sweet-fish sauce-garlic. Choose spicy, or not

THAI BEEF JERKY 16
Sirloin marinated with coriander seed, then fried. Served with Jiaw sauce

MUSSELS 17
Steamed PEI mussels in spicy coconut, basil, Makrut lime leaves. Served with baguette

SALADS

I JUST WANT A SMALL SALAD GF 9
Choose peanut or spicy-lime dressing

CRISPY RICE SALAD 16
Popular tangy, savory Nam Khao salad with crisp-fried coconut rice, crunchy peanut, fresh herbs and spices. Served with lettuce leaf

SAIGON CHICKEN SALAD 16
Pulled chicken, cabbage, rau thom, banana blossom, peanut, shallot, nuoc cham vinaigrette. Shrimp also available

LARB KUA 17
Minced beef, Dried Northern-Thai spice, crispy garlic, leaves, herbs. Isaan style also available

CURRIES

GREEN CURRY NOODLE SOUP 19
Bamboo, basil, kra chai, served with rice vermicelli noodles. Choose chicken, tofu, or veggie. Shrimp or beef add \$3

KHAO SOI SOUP 19
Chiang Mai-style ramen noodle soup. Choose chicken, tofu or veggie. Shrimp or beef add \$3

FARMER'S CURRY 19
Farm veggies in yellow curry sauce with rice or baguette. Choose chicken or tofu. *Shrimp add 3*

BEEF BRISKET PANANG 24
Slow-simmered in rich panang coconut broth with Makrut leaf, peanut. Served with jasmine rice

RICE PLATES

LEMONGRASS GRILLED CHICKEN 18
Marinated mix grill of breast and thigh, served on top of rice. Fresh cucumber, with Nuoc Cham

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. Beef, pork belly or shrimp add 3

SZECHUAN CHILI CHICKEN 19
Indo-chinese crispy chicken tossed in spicy szechuan peppercorn, ginger, onion. Tofu available. Served with jasmine rice

SPICY LEVEL 1 | 2 | 3

GF Can be Gluten Free

V Can be Vegetarian

*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

PHO TAI NAM GF	19
Prime beef brisket and eye of round, green onion. Pulled chicken and vegan style available (\$18). Add beef ball \$4	
SUKO THAI NOODLE SOUP 🌶️🌶️	17
Spicy lime broth with rice noodle, crispy minced pork belly, peanut, scallion. Choose BBQ Asian pork or pulled chicken	
PHNOM PENH NOODLES 🌶️🌶️ GF	19
Rice noodle soup with shrimp, pulled chicken, crispy minced pork belly, cilantro, scallions, bean sprouts, roasted garlic	
BA MHEE 🌶️🌶️	18
Egg noodle, crispy minced pork belly, pork wonton, bok choy, bean sprouts. Choose pulled chicken or BBQ Asian pork. Choose dry or soup style. Choose spicy, or not	
DRUNKEN NOODLES 🌶️🌶️ GF	18
Wide rice noodles with spicy garlic basil sauce, cabbage, onion, carrot. Choose chicken or tofu. Shrimp add 2	
CHAR KWAY TEOW	17
Singapore-Cantonese wide rice noodle dish with smoky soy, bean sprouts, onion. Choose spicy, or not. Choose chicken or tofu. Shrimp add 3	
PAD THAI GF	17
Rice noodles, egg, sweet tamarind, scallion, crushed peanut, bean sprout. Choose chicken or tofu. Beef, pork belly or shrimp add 3	
VERMICELLI NOODLES	
Served with Vermicelli, lettuce, cucumber, bean sprouts, pickles, fresh herbs, peanut, Crispy Spring Roll, and crispy shallot. Served with Nuoc Cham	
Combo <i>With beef, chicken, and shrimp</i>	21
Grilled Lemongrass Turmeric Chicken	18
Grilled Shrimp	19
Spicy Lemongrass Beef	19
Tofu-Ginger	17

LUNCH

Served Mon-Fri 11am-3pm (excluding holidays).

BANH MI SANDWICH	12.5
Pickled Daikon, carrot, cucumber, jalapeno, pate, cilantro, maggi, sriracha, house mayo on a french baguette. Choose Grilled Lemongrass Turmeric Chicken, Spicy Lemongrass Beef, Tofu-Ginger or Double Pork. Served with Pho broth (for Dine-In only)	
VERMICELLI NOODLES	15
Served with Vermicelli, lettuce, cucumber, bean sprouts, pickles, fresh herbs, peanut, Crispy Spring Roll, and crispy shallot. Served with Nuoc Cham. Choose Grilled Chicken or Tofu	
MAMA FRIED RICE GF	15
With choice of red pork, chicken, tofu. Stir-fried with jasmine rice, cabbage, onion, scallions, carrot. Beef, pork belly or shrimp add 3	

MORE LUNCH

RED PORK RICE	14
Pork Asian BBQ style, Chinese sausage, served on rice with PEANUT savory gravy. Cucumber, 6 Minute Egg and smoky sweet sauce	
PAD THAI GF	15
Rice noodles, egg, sweet tamarind, scallion, crushed peanut, bean sprout. Choose chicken or tofu. Beef, pork belly or shrimp add 3	

WEEKEND FOOD (Served Fri-Sat-Sun)

TAMARIND FISH 🌶️🌶️	32
Branzino fish, crisp-fried with spicy tamarind sauce, roasted pepper, onion and garlic. Served with jasmine rice	
TOM YUM GIANT PRAWN 🌶️🌶️ GF	25
Head-on giant prawns, shimeji mushroom, red onion in a tangy, spicy creamy-style Tom Yum herb broth. Served with jasmine rice	
GRILLED CUMIN LAMB 🌶️🌶️	27
Cumin, fennel, chili-tiger salad	

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

MORNING MARKET	12
Baguette and butter, roti with condensed milk, Bonne Maman jam or Nutella	
VIET CREPE	16
Crispy rice flour crepe filled with pork belly, shrimp, bean sprouts. Served with cucumbers, lettuce, herbs & nuoc cham	
CONGEE GF	14
Savory rice porridge with ginger, chicken, pork, 6 Minute Egg, scallion. For shrimp add 2	

COFFEE

Viet Latte	6	Cappuchino	5
Matcha Latte	6	Mocha	5
Chai Latte	6	Phin Coffee	6
Latte	5.5	Served Iced. Choose Viet-style, or Coconut Pandan	
Americano	4.5		

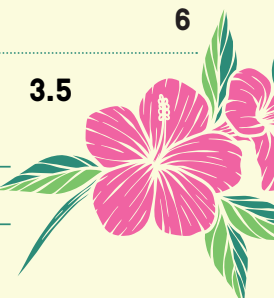
HOMEMADE DRINKS

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	
THAI ICED TEA	6

PEPSI SOFT DRINK PRODUCTS ALSO SERVED! 3.5

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SPICY LEVEL 1 🌶️ 2 🌶️🌶️ 3 🌶️🌶️🌶️



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	