

MISS PHAY

ASIAN KITCHEN TRADITIONS

BITES

- POHPIA V** 12
Crispy thai vegetable roll, with house plum sauce & ground peanut
- SUMMER ROLL GF V** 10.5
Fresh rolls with vermicelli, cucumber, carrot & mint. Choose Shrimp or Veggie, 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, mixed veggies, glass noodles. Classic nuoc cham, lettuce and fresh mint
- THAI TOAST** 10.5
Minced garlic-infused shrimp & pork, cilantro & scallions crisp-fried. Served with ajard cucumber

SMALL PLATES

- SATAY AYAM** 16
Indonesian-style satay, served with baguette, house peanut sauce and cucumber ajard
- SPICY PORK BELLY** 14
Skewered and grilled 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
- STREET STICKS** 18
Flank steak marinated asian-style, grilled to perfection, served with mixed pickled veggies
- SPICY PAPAYA** 12.5
Green papaya, tomato, candy shrimp, peanut, fish sauce, lime. Vegan or Lao style also available
- CRISPY FIRECRACKERS** 14
Pork rind, lime, chili jam, tomato, onion, cilantro, mint, peanut

SALADS

- I JUST WANT A SMALL SALAD GF** 9
Choose peanut or spicy-lime dressing
- CRISPY RICE SALAD** 16
Crisp-fried coconut rice, crunchy peanut, fresh herbs and spices. Served with lettuce leaf
- HOI SIN GRILLED CHICKEN** 16
Mixed greens, onion, cucumber, tomato, cilantro. Hoi-Sin peanut dressing alongside
- LARB KUA** 17
Minced beef, Dried Northern-Thai spice, crispy garlic, leaves, herbs. Isaan style also available
- THAI BEEF SALAD** 19.5
Grilled marinated flank steak with mixed greens, cucumber, onion, herbs. With spicy lime dressing

CURRIES

- GREEN CURRY NOODLE SOUP GF** 19
Bamboo, basil, kra chai, vermicelli. Choose chicken, tofu, or veggie. Shrimp or beef add \$3
- KHAO SOI SOUP GF V** 19
Chiang Mai-style ramen noodle soup. Choose chicken, tofu or veggie. Shrimp or beef add \$3
- FARMER'S CURRY GF V** 19
Farm veggies in yellow curry sauce with rice or baguette. Choose chicken or tofu. *Shrimp add 3*
- BEEF BRISKET PANANG GF** 24
Slow-simmered in rich panang coconut broth with Makrut leaf, peanut. 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. With PEANUT savory gravy. Cucumber, 6 Minute Egg
- MAMA FRIED RICE GF** 17
Choice of red pork, chicken, tofu. Stir-fried with rice, veggies. Beef, pork belly or shrimp add 3
- SZECHUAN CHILI CHICKEN** 19
Indo-chinese crispy chicken tossed in spicy szechuan, ginger, onion. Tofu available
- KHAO KHAI RA-BERT GF** 19.5
Fluffy omelet with sauteed minced beef, in spicy Thai Kua Kling sauce. Not for Beginners!

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. Choose spicy, or not

BA MHEE 🌶️🌶️ 18
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 🌶️🌶️ 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 | *With beef, chicken, and shrimp* 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, mayo on french baguette. Choose Grilled Lemongrass Chicken, Lemongrass Beef, Tofu-Ginger or Double Pork

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. Rice, veggies. Beef, pork belly or shrimp add 3

BEEF PANANG & RICE 🌶️🌶️ GF 15.5
With Beef brisket in savory panang sauce, served over steamed rice

MORE LUNCH

RED PORK RICE 14
Pork BBQ style, Chinese sausage. With PEANUT savory gravy. Cucumber, 6 Minute Egg

PAD THAI GF 15
Rice noodles, egg, tamarind, scallion, peanut, bean sprout. Choose chicken or tofu. Beef, pork belly or shrimp add 3

SPECIALS

TAMARIND FISH 🌶️🌶️ 28
Pompano fish, crisp-fried with spicy tamarind sauce, roasted pepper, onion and garlic, jasmine rice

THE PLATTER 🌶️🌶️ 42
Combo of grilled lemongrass chicken & flank steak, pork belly skewers, vermicelli, spicy lime, nuoc cham, spicy-sweet tamarind sauce, fresh herbs, lettuce leaves (wrap your own!)

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

PANDAN COCONUT FRENCH TOAST GF 12.5
Light, springy, airy rice-flour cake, with whipped cream and blueberry compote

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

BOAT NOODLES Unique, iconic Thai-noodle soup, packed with flavor and richness

An 18-ingredient beef broth simmered 24 hrs, sliced eye-of-round & tender beef shank. Pork rind, bean sprouts, herbs, onion, garlic chili vinegar alongside (for Beef Ball, add 4. Extra Pork Rind, add 2)

Choose Your Noodles:
Rice noodles, Big Cut noodles, or Won Ton noodles

HOMEMADE DRINKS

THAI TEA CREMOSA 6.5
Thai Tea, lemongrass syrup, soda water, whipped cream

PASSION LEMONADE 6
Fresh squeezed lemonade with fresh passionfruit

PURPLE LEMONADE 6
Fresh squeezed lemonade with Butterfly Pea Flower

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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