



Sawadee ka!

My name is Chef Pen Sritong. Along with my husband Denny I founded the restaurant in 1999. The Thai House has been the recipient of numerous awards including the 2003–2007 “Best Thai Restaurant” award by the Skagit County Business Pulse and most recently the 2010–2011 “Best Thai Restaurant” Skagit Publishing People’s Choice Award.

Originally from Ayutthaya, Thailand, and a life student in the culinary arts, my career led me to Vail, Colorado in 1990 where I began to gain a strong foothold in the culinary arts. As a protégé of some of Thailand’s and Colorado’s elite chefs, I honed my creative flare and unique ambient style.

I have a passion for cooking and put love into every dish I create. I have set high standards to ensure all of our guests enjoy their dining experience. When you are seeking an extravagant family feast or just a quick taste of the exotic, you’ll find what you’re looking for here at the Thai House Restaurant.



Thank you for joining us.

Pen Sritong,
Chef/Owner



Appetizers

- Chicken Satay (4)** 7.95
Lean chicken breast grilled on a skewer marinated in Thai seasoning. Served with peanut sauce and small cucumber salad.
- Spring Rolls (5)** 5.95
Vegetables and mung bean noodles, wrapped in a pastry and fried until golden. Served with plum sauce.
- Fresh Garden Wraps (2)** 5.95
Lettuce, tofu, noodles and Thai basil wrapped in rice paper. Served with tamarind dipping sauce and chopped peanuts.
- Crab Rangoon (5)** 6.95
A mixture of cream cheese, crab and garlic wrapped in a wonton wrapper and fried until golden. Served with sweet chili dipping sauce.
- Prawn Rolls (6)** 7.95
Fresh garlic and jumbo prawns rolled in a pastry and fried until golden. Served with sweet chili dipping sauce.
- Edamame** 3.95
Fresh steamed green soy beans with a dash of salt.
- Crispy Tofu** 5.95
Fresh tofu fried until crispy on the outside and soft on the inside. Served with sweet chili sauce and ground peanuts.
- Golden Calamari** 8.50
Fresh calamari rings lightly breaded and fried. Served with sweet chili sauce.
- Thai House Dumpling** 6.95
Ground shrimp, chicken, garlic, water chestnuts and green onion, wrapped in a wonton wrapper and steamed.
- Chicken Lettuce Wraps** 8.95
Sautéed ground chicken with spice served with cool lettuce cups.
- Sample Plate** 12.95
Prawn rolls, crab rangoon, spring rolls and calamari Served with all dipping sauces.
- Chicken Wings** 6.95
Thai style sweet & sour wings with hot sauce.



Satay



Crab Rangoon



Chicken Lettuce Wrap



Dumpling



Golden Calamari



Sample Plate

Soups & Pho

- | | | | |
|--|-------------------------|---------------------------------------|--------------|
| Tom Yum | Sm 5.95 Lg 10.95 | Beef Pho rare beef | 8.95 |
| Thai herbs and spices in chicken broth, mushrooms, tomatoes and choice of meat. With prawns add \$2.00 | | Chicken Pho chicken breast | 8.95 |
| | | Beef Balls Pho 5 beef balls | 8.95 |
| Tom Kha | Sm 5.95 Lg 10.95 | Tofu Pho soft or fried tofu | 8.95 |
| Coconut milk, Thai herbs and spices, mushrooms, onion, tomatoes and choice of meat. With prawns add \$2.00 | | Vegetable Pho mixed vegetables | 8.95 |
| | | Seafood Pho shrimp, calamari | 10.95 |
| | | Add Beef Balls to any pho (3) | 2.00 |

Noodle Soups

- | | | | |
|--|-------------|--|--------------|
| Bangkok Noodle Soup | 8.95 | Pacific Noodle Soup | 10.50 |
| Rice noodles in broth with bean sprouts, green onions, cilantro. Your choice of chicken, pork, beef, Tofu or vegetables. | | Rice noodles in broth with prawns, scallops, squid, bean sprouts, green onion, cilantro and spinach. | |
| Egg Noodle Soup | 8.95 | Won-Ton Soup | 8.95 |
| Egg noodles in broth with bean sprouts, green onions, cilantro. Your choice of chicken, pork, beef, tofu or vegetables. | | Egg noodles, shrimp wontons and slices of barbecued pork in broth with bean sprouts, green onions and cilantro. | |
| Tom Yum Noodle Soup | 8.95 | Rice Soup | 8.95 |
| Rice noodles in a spicy broth with bean sprouts, grounded roast peanut green onion and cilantro. Your choice of chicken, pork, beef, tofu or vegetables. | | Jasmin rice in broth with shredded ginger, seared garlic, cilantro and green onions. Your choice of chicken, pork, beef, tofu or vegetables. | |
| | | Duck Noodle Soup | 9.95 |
| | | Maple leaf duck with egg noodles in clear soup, broth with bean sprouts, green onion and cilantro. | |

Most items available from 0 star (not spicy) to 4 star (very spicy)



www.ThaiHouseMV.com

18% gratuity will be added automatically for parties of 6 or more. You may increase or decrease at your preference.

Fresh Thai Salads



Yum Woon Sen



Papaya Salad



Seafood Salad



LarbGhai

Cucumber Salad

Japanese cucumbers sliced thin, shredded cabbage and red onions topped with Thai rice vinaigrette dressing.

3.95

Mixed Green Salad

Fresh green salad with carrots, tofu, cashews, cucumber and tomatoes. Your choice of home made peanut or our light ginger dressing.

3.95

LarbGhai

Groundchicken breast topped with chili pepper, spicy lime dressing, Thai basil, cilantro, tomato, cucumber. Served on a bed of lettuce.

9.95

Crying Tiger

Grilled strips of top sirloin steak with chili pepper, Thai basil, cilantro, spicy lime dressing, cucumbers and tomatoes. Served on a bed of lettuce

10.95

Seafood Salad

Grilled prawns, scallops, muscles and squid with chili pepper, Thai basil, cilantro, onion, lemon grass and lime dressing on a bed of lettuce.

12.95

Yum Woon Sen

Prawns, ground chicken Breast and glass noodles, tossed with lime dressing, onion, celery, cilantro, cucumber, tomatoes and cashews. Served on a bed of lettuce.

8.95

Papaya Salad (Som Tum)

Fresh shredded green papaya, tomatoes, green beans and roasted ground peanuts tossed in a home made lime vinaigrette and served with lettuce.

8.95

With chicken 11.95

Noodles From the Wok

Our Noodle on the Wok dishes are prepared quickly over high heat. Each is served with its own delicious homemade sauce, with your choice of meat and spice level.

Chicken, Beef, Pork, Tofu or Vegetables

10.50

Prawns, Squid or Scallops

13.50

Phad Thai

Stir-fried thin rice noodles, egg, bean sprout, crushed roasted peanuts, green and red onions, all in our famous sauce.

Spicy Noodles

Stir-fried wide rice noodles, chili peppers, broccoli, zucchini, Thai basil, bell peppers, carrots, egg, onions and mushroom.

Phad See Yew

Stir-fried wide rice noodles, mixed with broccoli, egg and a dark soy sauce.

Phad Kea Mao

Stir-fried wide rice noodles with home made chili sauce, egg, Thai basil, tomato, bell peppers and onion.

Radh Nah

Stir-fried wide rice noodles, broccoli and yellow bean gravy.

Phad Woon Sen

Stir-fried glass noodles, egg, onion, celery, carrots and tomatoes in our special sauce.

Pra-Rarm Noodles

Stir-fried thin noodles egg and vegetables, topped with our famous peanut sauce.

Thai Angel

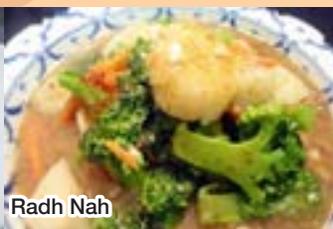
Stir-fried glass noodles, fresh vegetables, egg and yellow curry powder.



Phad Thai



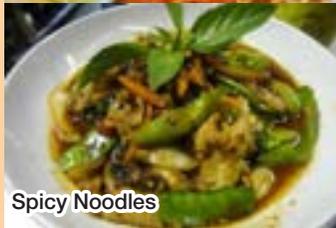
Phad See Yew



Radh Nah



Pra-Rarm Noodles



Spicy Noodles



Phad Kea Mao



Phad Woon Sen



Thai Angel

From the Wok

Our stir-fried wok specialties are cooked quickly over high heat in vegetable oil & seared fresh garlic with a delicious home made sauce.

Chicken, Beef, Pork, Tofu or Vegetables
Prawns, Squid or Scallops

10.95
13.95

Temple Cashew

Shitake mushrooms, bell peppers, green onions, water chestnuts, sun dried roasted chili, celery, zucchini, baby corn, carrots and home made sauce.

Golden Garlic

Stir-fried fresh garlic and black pepper, served on a bed of steamed cabbage, broccoli and yellow onions. Smothered with a delicious seared garlic sauce.

Pagoda Basil

Stir-fried Thai basil, bell pepper, onions and fresh chili peppers.

King of Sweet and Sour

Pineapple, tomato, bell pepper, cucumber, sweet pea and onion in a home made sweet and sour sauce.

Ginger Field

Fresh ginger, bell pepper, onion, mushroom, celery, baby corn, carrots and black bean sauce.

Swimming Rama

Served on a bed of steamed spinach and bean sprouts. Topped with a famous home made peanut sauce.

Diamond Snow Pea

Stir-fried snow peas, shitake mushroom, bell peppers, baby corn, yellow onion and chili paste.

Prikkhing Princess

Fresh green beans, bell peppers, carrots, prikkhing paste and sliced kaffir lime leaves.

Spicy Eggplant

Japaneese eggplant, onion, bell pepper, Thai basil, bamboo shoots and chili sauce.

Orange Beef or Chicken

Fried slices of lightly battered sirloin beef or chicken sautéed with broccoli, mushrooms, baby corn, carrots, onions and a delicious orange sauce.

Queen of Pearl

Broccoli, onions and mushrooms with a delicious oyster sauce and garlic.

Bangkok Spices

Bamboo shoots, bell peppers, onions, garlic, chili and Thai basil.



Temple Cashew



Golden Garlic



Prikkhing Princess



Orange Chicken



Bangkok Spice

Rice Dishes

Thai House Fried Rice

Jasmin rice stir-fried with mixed vegetables, egg, tomatoes and onions.

With meat 10.50

Seafood 13.50

Basil Fried Rice

Jasmin rice stir-fried with fresh chili peppers, Thai basil and onions.

With meat 10.50

Seafood 13.50

Mango Fried Rice

Jasmin rice stir-fried with corn sweet pea, fresh mango and egg.

With meat 10.50

Seafood 13.50

Tropical Fried Rice

Jasmin rice stir-fried with onions, pineapple, tomatoes, raisins, egg, cashews and yellow curry powder.

With meat 10.50

Seafood 13.50

Krapoa Gai Kai Dow

Minced chicken with basil on rice topped with 1 fried egg.

11.95



Thai House Fried Rice



Basil Fried Rice



Krapoa Gai Kai Dow



Tropical Fried Rice



Mango Fried Rice

Curries

Chicken, Beef, Pork, Tofu or Vegetables	10.95
Prawns, Squid or Scallops	13.95

Red Curry

Red curry paste with coconut milk, bamboo shoots, bell peppers and fresh Thai basil.

Green Curry

Green curry paste with coconut milk, bamboo shoots, bell peppers, green beans, eggplant, sweet peas and fresh Thai basil.

Yellow Curry

Yellow curry paste with coconut milk, potatoes, bell peppers and red onions.

Pannang Curry

Pannang curry paste with coconut milk, Thai basil, fresh roasted peanuts bell peppers and kaffir lime leaves.

Massaman Curry

Massaman curry paste with coconut milk, peanut sauce, potatoes, yellow onions and roasted cashews.

Jungle Curry

Red curry paste with green beans, bamboo shoots, bell peppers, carrots, baby corn, zucchini, mushrooms, fresh Thai basil and krachai roots. (no coconut milk)

Pineapple Curry

Red curry paste with coconut milk, pineapple, yellow onions, bell peppers, Thai basil and kaffir lime leaves.



Red Curry



Green Curry



Yellow Curry



Massaman Curry

From the Grill

Thai Barbecued Chicken 11.95

Marinated in Thai herbs and spices, served on a bed of lettuce with sweet chili sauce and vegetable

Thai Barbecued Pork 11.95

Marinated in Thai herbs and spices, served with selected vegetable and dipping sauce.

Thai Barbecued Beef 12.95

USDA Top Sirloin marinated in Thai herbs and spices, accompanied with lettuce, cucumbers, tomatoes and selected vegetables.

Pacific Teriyaki Beef 12.95 Chicken 11.95

Choice of tender broiled chicken or beef, topped with sensational home made teriyaki sauce and accompanied by broccoli and onions.



Barbecued Chicken



Barbecued Beef



Chicken Teriyaki

Vegetable Dishes

Mixed Vegetables 8.95

Stir-fried assorted vegetables.

Snap Peas with Garlic Sauce 9.50

Fresh snap peas, carrots and onions stir-fried in a delicate garlic sauce.

Broccoli with Oyster Sauce 9.50

Fresh broccoli, shitake mushrooms and sweet onions in a oyster sauce.

Asparagus with Black Bean Sauce 9.95

Fresh asparagus, carrots, onions, stir-fried with flavorful black bean sauce.

Green Beans Garlic 9.95

Sautéed fresh green beans and fresh garlic.

Emerald Green Beans 9.95

Fresh crisp green beans and shitake mushrooms stir-fried with chili garlic sauce.



Asparagus & Black Bean Sauce



Snap Peas & Garlic Sauce



Broccoli & Oyster Sauce



Emerald Green Beans

Chef's Specialties

Served with green salad and steamed rice

Emerald Salmon	16.25
Fresh grilled salmon topped with our famous home made green curry sauce. Accompanied by Japanese eggplant, broccoli and asparagus.	
Sizzling Duck	16.95
Marinated in Thai herbs and spices, fried until golden brown and served on a sizzling hot plate and topped with home made ginger sauce.	
Tamarind Prawns	16.95
Lightly breaded and fried prawns, smothered with an original tamarind sauce, cashew nuts, bell peppers, carrots and onions.	
Happy Family	16.95
Prawns, scallops, mussels and squid sautéed with a delicious garlic sauce, curry powder, Japanese eggplant, broccoli, bamboo shoots, carrots, onions and bell peppers.	
Orange Duck	16.95
Slow roasted duck, glazed with a homemade orange sauce. On a bed of fresh steamed vegetables.	
Teriyaki Salmon	15.95
Grilled salmon smothered in homemade teriyaki sauce and served with broccoli, onion and ginger.	
Hula Halibut	17.95
Fresh grilled halibut smothered in a homemade coconut lemon grass sauce. Served with selected steamed vegetables.	
Bangkok Ribs	16.95
Baby back ribs marinated in a house special sauce accompanied with shrimp fried rice.	



Side Orders

Rice (per person)	1.50
Brown Rice (per person)	2.00
Peanut Sauce (5 oz.)	2.50
Sticky Rice (per order)	2.00
Small Dipping Sauce (4 oz.)	.75
Side of Steamed Noodles (5 oz.)	3.25
Side of Vegetables (6 oz.) Variety of steamed vegetables	3.50
Extra Vegetables (In dish, 4 oz.)	1.50
Extra Meat (In dish, 3 oz.)	2.50
Extra Seafood (In dish, 3 oz.)	3.50

Beverages

Pepsi, Diet Pepsi, Root Beer, Sunkist and Sierra mist	2.25
Lemonade or Strawberry Lemonade	2.50
Shirley Temple & Roy Rogers	2.50
Thai Iced Tea	3.50
Thai Iced Coffee	3.50
Jasmin, Green or Herb Tea	1.75
Tropical Paradise Ice Tea Unsweetened light and fruity flavor	2.00
Japanese Green Ice Tea Unsweetened and fresh brewed	2.00
Coffee Columbian dark roasted.	2.00
Bottled Water	1.50

**Gluten-free
items available**



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Also available:

- **Party trays**
- **Gift certificates**