



AYARA LUK IS A POP-UP THAI EATERY AND A CULINARY PROJECT OF AYARA THAI.

In Thai, 'lük' means child. Our goal is to adopt our parents' recipes and expand on it with dishes inspired by our experiences as first generation Thai-Americans. Our changing menu is small and curated to feature favorites from Ayara Thai, our take on classic Thai dishes, and environmentally-conscious ingredients. To us, these changes mean infusing our contemporary values with the Thai culinary heritage that we have inherited from our parents.

SNACKS

MUAY THAI CHICKEN WINGS

Three whole marinated chicken wings with our Ayara Thai BBQ Sauce - a crowd favorite. 7

KUROBUTA BABY BACK RIBS

4 oz of tender Snake River heritage pork ribs, marinated in cilantro root pesto and served with a street corn on the cob and Tigers Cry Sauce. 14

SHRIMP BUTTERFLY

Five whole shrimp marinated in cilantro root pesto, wrapped in wonton skins, and fried to golden perfection. Served with Ahjad sauce. 8

AUTUMN RICE SALAD

Butterfly pea blue jasmine rice, apples, fennel, brussel sprouts, cranberry, carrots coconut flakes, lemongrass, kaffir lime leaves, and dried shrimp flakes. Vegan option available. 8 GF V

GLASS NOODLE SALAD

Delicately mixed glass noodle with ground chicken, shrimp, shallots, scallion, fresh chili, lime juice, chili paste, and cilantro. 10 MMS GF

SOUP

RUSTIC TOM YUM

Aromatic broth seasoned with lemongrass, kaffir lime, lime juice, and chili. Bowl 7 / Hotpot 12 MMS GF

- with bone-in chicken breast and oyster mushrooms
- with mixed mushrooms V V

NOT YOUR MAMA'S WONTON SOUP

Minced black truffles, shrimp, and chicken stuffed wontons, white meat chicken, and baby bok in a clear seasoned broth. 14

SPICY SEAFOOD HOTPOT

A spicy lemongrass broth of blue prawns, scallops, calamari, mussels, and salmon, served in a flaming pot. 25 MMS GF

jasmine rice | 2 brown rice | 3 sticky rice | 3

WOK

PAD THAI LUK

Thin rice noodles, tofu, and organic eggs served with peanuts.

- with Maine lobster tail and crab meat 19 GF
- with all natural chicken 14 GF
- with Visoy tofu only 13 GF V V

DUNGENESS CRAB FRIED RICE

4 ounces of crab meat, organic eggs, onions, and scallions. 19 GF

TRI-TIP BEEF DRUNKEN NOODLES

Broad rice noodles, tomatoes, trumpet mushrooms, onions, carrots, and basil in a chili garlic sauce. 13 MMS

MORNING GLORY PORK BELLY

Water spinach, garlic, and chili in a soy-based sauce. 13 M

SHRIMP PRIK KING

Chinese long beans sauteed in a spicy red curry paste. 14 GF M

MINCED CHICKEN BASIL

Thai basil, chili, garlic, carrots, and long beans. 13 MMS Add organic, cage-free fried egg \$2.

SPICY EGGPLANT

Baby eggplants stuffed with ground chicken and shrimp, in a spicy onion and basil sauce. Vegan option available. 14 MMS V V

FARMER'S MARKET

Assorted market selected vegetables in a soy-based sauce. Vegan option available. 10 V V

SPECIALS

WHEN TIGERS CRY, "TOMAHAWK!"

32 oz. antibiotic-free, bone-in ribeye steak grilled medium rare. Served our spicy-tamarind Tigers Cry Sauce. Serves two. 68

KHAO MAN GAI

Mary's antibiotic free, free-range half Cornish hen poached and served with rice steamed in chicken broth, garlic, and ginger. Made with our family's secret chili-garlic sauce and a refreshing palate cleansing cup of chicken broth. 16 GF

CURRY

MASSAMAN CHICKEN

Bone-in chicken breast in a tamarind-yellow curry with baby dutch potatoes, pearl onions, butternut squash, and topped with roasted peanuts.

Choice of jasmine or brown rice. 17 M GF

GREEN CURRY BEEF WITH ROTI

Tri-tip simmered with Thai eggplant, bamboo shoots, green peppercorn, and basil. Served with a flaky roti from the woodfire oven. Choice of jasmine or brown rice. 17 M

FARMER'S RED CURRY

Farmers market vegetable in a coconut red curry - ask your server about our market selection vegetables of the day.

Choice of jasmine or brown rice. 12 M GF V V

KHAO SOI CHICKEN NOODLE

Antibiotic-free, free-range chicken drumsticks braised in curry broth over egg noodle, served with shallots and mustard green - an award winning recipe. 17 M

WOOD OVEN

BAKED WHOLE BRANZINO

Whole roasted Branzino stuffed with lemongrass, ginger, garlic, lime and served with vermicelli, fresh vegetables, and our 3-flavored sauce. Available fried upon request. 39 GF

BRIE & PEAR FLATBREAD

Tigers cry chili-tamarind sauce, bacon, arugula, and sweet black vinegar. 14

CLAY POT BAKED PRAWNS

Wood oven baked blue prawns and glass noodles seasoned with ginger, Chinese celery, cilantro root pesto, lardon, and a splash of heavy cream. Served with two sauces. 25

DINNER MENU

4 PM - 10 PM

KEY: MMS Choose spice level - Mild/Medium/Spicy GF Gluten Free V Vegetarian Friendly V Vegan Friendly