



MARKETPLACE

Ayara Thai Sauce 9/bottle

Thai Peanut Sauce, When Tigers Cry Sauce, Thai BBQ Sauce, Thai Chili-Lime Sauce
Creamy House Dressing, Pad Thai Sauce

Pad Thai Kit 16

includes Pad Thai sauce, rice noodles, shrimp paste, pickled radish, paprika, crushed
peanuts, and roasted chili powder. Requires meat, tofu, egg, oil, garlic, beansprouts,
chinese chives, lime, and cilantro.

Thai Curry Kit 17

includes Ayara Green Curry paste, Ayara Red Curry paste, coconut milk, fish sauce,
and palm sugar. Requires meat and veggies.

Tom Yum/Kha Soup Kit 16

includes coconut milk, fish sauce, chili paste, Thai chili, lemongrass, galangal, and
kaffir lime leaves. Requires meat, mushrooms, limes, and cilantro.

DESSERTS

Thai Tea Flan

Soft Thai Tea custard with bitter caramel. 7

DRINKS

Thai Iced Tea 4

Cha Ma Nao (Thai Ice Tea w/Lime) 4

Whole Fresh Coconut 5

Saratoga Still Water 4

Saratoga Sparkling Water 4

Fountain Drinks 3

Coke, Diet Coke, Sprite, Seagram's Ginger Ale, and Gold Peak
Unsweetened Black Iced Tea

Thai Tea Gallon 20

Cha Ma Nao Gallon 20

BEERS

Singha (21oz) 7/bottle, 35/6-pack

Chang (11 oz) 5/bottle, 25/6-pack

WINES

SPARKLING (2020) Fausse Piste "Fish Sauce" Muscat | 38

RED (2020) Land of Saint Grenache Nouveau | 32

(2020) La Boutanche - Broc Zinfandel | 32

KEY:  Choose spice level - Mild/Medium/Spicy  Gluten Free  Vegetarian Friendly  Vegan Friendly  Vegetarian or Vegan by Request

SEASONAL/DRINK/DESSERTS

SNACKS

Muay Thai Wings

Five whole marinated antibiotic-free chicken wings with our BBQ sauce. 11

Baby Back Ribs

4oz of tender Salmon Creek Farm pork ribs, served with street corn on the cob and Tigers Cry sauce. 14

When Tigers Cry, "Tri Tip"

7oz of grilled, marinated tri-tip steak that will make even the tigers jealous. Served with our tamarind Tigers Cry sauce. 13

Chicken Sate

Five skewers of thinly-sliced chicken breast, marinated in Thai spices. Served with our curry-based peanut sate sauce and cucumber sauce. 12

Shrimp Butterfly

Six whole shrimp marinated in cilantro root pesto, wrapped in wontons, and fried to golden perfection. Served with our Ahjad sauce. 11

Ayara's Toast

Six elephant shaped toast topped with a seasoned ground pork and shrimp spread. Served with our Cucumber sauce. 10

Fried Tofu

Seasoned crispy silken tofu. Served with our Ahjad sauce. 8

Veggie Rolls

Six crispy egg rolls stuffed with vegetables, mushrooms, and glass noodles. Served with our sweet and sour sauce. 11

Thai Beef Jerky

7oz tender slices of marinated beef, lightly seasoned and deep-fried. Served with our Tigers Cry sauce. 11

Crispy Calamari

Cornmeal-crust fried calamari rings topped with grated salted duck egg, garlic and chili 12

SEASONAL

Whole Fried Branzino

2lb fresh whole fried mediterranean sea bass. Served with vermicelli, fresh veggies, herbs, and our 3-flavor and chili-lime sauce. 46

Lobster Pad Thai

Our popular noodle with a seasonal spin - 7oz wild caught warm water lobster tail crab meat, and green apples. 38

Blue Crab Fried Rice

4oz crab meat, organic eggs, onions, and scallion. 29

SALADS

Classic Papaya Salad

Shredded green papaya, tomatoes, carrots, and long beans mixed traditionally using a wooden mortar and pestle. Topped with peanuts and dried shrimp. Plain | 10 / Grilled Shrimp | 13

Spicy Beef Salad

Grilled tri-tip beef, lemongrass, scallions, shallots, sawtooth coriander, basil, mint, and Thai chili in a lime juice - fish sauce dressing. For the street-food version, ask for the Nam Tok "waterfall" version with roasted chili and toasted rice powder. 14

Glass Noodle Salad

Delicately mixed glass noodles with ground pork, shrimp, shallots, fresh chili, cilantro, lime juice and chili paste. 12

Laab Duck

Roasted duck breast, lemongrass, sawtooth coriander, scallions, shallots, lime, roasted chili, and toasted rice. 17

Minced Laab

Minced chicken or pork, lemongrass, sawtooth coriander, scallions, shallots, lime, roasted chili, and toasted rice. 12

SOUPS

Tom Yum

Aromatic broth seasoned with lemongrass, kaffir lime, lime juice, and chili.

Bowl 7 / Hotpot 12
with Chicken Breast & Oyster Mushroom
with Mixed Mushroom

Bowl 8 / Hotpot 15
with Shrimp & Oyster Mushroom

Tom Kha

A rich coconut soup with lemongrass, kaffir lime, galangal, lime juice, and chili.

Bowl 7 / Hotpot 12
with Chicken Breast & Oyster Mushroom
with Mixed Mushroom

Bowl 8 / Hotpot 15
with Shrimp & Oyster Mushroom

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. 15

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SNACK/SALAD/SOUP/SPECIALS

NOODLES

The Original Pad Thai

Thin rice noodles, tofu, chives, peanuts, and organic eggs served with peanuts. With chicken, tofu only, veggies, or shrimp (additional \$3). 15

Pad See Ew

Broad flat rice noodles, organic eggs, garlic and Chinese Broccoli in a sweet soy sauce. Choice of chicken, beef, tofu, veggies, or shrimp (additional \$3). 15

Drunken Noodles

Broad flat rice noodles, tomatoes, trumpet mushrooms, onions, carrots, and basil in a chili garlic sauce. Choice of chicken, beef, tofu, veggies, or shrimp (additional \$3). 15

Rad Na

Broad flat rice noodles stir-fried in a soy sauce, topped with Chinese Broccoli and black bean gravy sauce. Choice of chicken, beef, tofu, veggies, or shrimp (additional \$3). 16

Pad Woon Sen

Glass noodle stir-fried with organic eggs, onions, tomatoes, carrots, trumpet mushroom and napa. Choice of chicken, beef, tofu, veggies, or shrimp (additional \$3) 15

RICE

Ayara Fried Rice

Organic eggs, carrots, peas, white onions, and scallion with choice of chicken, beef, tofu, veggies, or shrimp (additional \$3). 15

Shrimp Paste Fried Rice

Rich tomalley shrimp fat, chili, and organic eggs. 18

Spicy Basil Fried Rice


Basil, chili, long beans, and carrots. Choice of chicken, beef, tofu, veggies, or shrimp (additional \$3). / Insiders like it best with ground chicken. 15

Pineapple Rice



Fried rice consisting of chicken, shrimp, pineapples, cashew, raisins, bell peppers, carrots, onions, and scallions seasoned with curry powder and tomato-chili sauce. Served in a pineapple shell. 16


Jasmine Rice - 2 Brown Rice - 3 Sticky Rice - 3

EAT YOUR VEGGIES

Chinese Broccoli in a garlic soy sauce with dried whole chili 10 

Brussel Sprouts & Cauliflower with cilantro pesto 10 

Kale & Green Bean in a spicy basil-chili sauce 10  

Baby Bok Choy in garlic soy sauce 10 

Add chicken, beef, or tofu 2

Add crispy pork belly or shrimp 4

WOK

Spicy Basil

Thai basil, chili, garlic, carrots, and long bean. Choice of crispy pork belly, chicken, beef, tofu, veggies, or shrimp (additional \$4). / Insiders like it best with ground chicken or crispy pork belly, topped with an organic cage-free fried egg \$2. Eaten with rice. 14

Spicy Eggplant

Chinese Eggplant with ground chicken and shrimp, in a spicy onion and basil sauce. Served with rice. 14

Prik King

Long beans and carrots sauteed in a sweet red curry paste. Choice of chicken, beef, tofu, veggies, or shrimp (additional \$4). Eaten with rice. 13

Kra Tiem

Means garlic in Thai. Choice of chicken, beef, tofu, or shrimp (additional \$5) stir-fried with garlic, black pepper, and cilantro root. Eaten with rice. 14

Ginger

Fresh ginger, wood ear mushrooms, carrots, onions, and snowpeas. Choice of chicken, beef, tofu, or shrimp (additional \$4). Eaten with rice. 13

Cashew Nut

Cashew nut, wood ear mushrooms, carrots, and onions. Choice of chicken, beef, tofu, or shrimp (additional \$4). Eaten with rice. 13

Thai Sweet & Sour

Fresh pineapples, onions, cucumber, and carrots in a tomato-chili sauce. Choice of chicken, beef, crispy pork belly, veggies, tofu, or shrimp. Eaten with rice. 13

Kai Jeaw Omelet

Thai-style omelet made of organic cage-free eggs and scallions. Plain 10 | Pork or Chicken 11 | Shrimp or Crab 14

CURRY

Khao Soi

Our mom's Northern Thai dish. Antibiotic-free, free-range chicken drumsticks braised in curry broth over egg noodle, served with shallots and mustard green - an award winning recipe. 16

Green Curry

Coconut curry made of fresh chili curry paste, Thai eggplants, bamboo and basil. Choice of chicken, beef, tofu, veggies, or shrimp (additional \$3). Eaten with rice. 15

Red Curry

Coconut curry made of roasted chili curry paste, Thai eggplants, bamboo and basil. Choice of chicken, beef, tofu, veggies, or shrimp (additional \$3). Eaten with rice. 15

Massaman Curry

Coconut curry made of yellow curry, baby dutch potatoes, pearl onions, butternut squash, and topped with peanuts. Choice of chicken, beef, tofu, veggies, or shrimp (additional \$3). Eaten with rice. 15

Panang Curry

Rich red curry, peas, carrots, coconut milk, and kaffir lime leaves. Choice of chicken, beef, tofu, veggies, or shrimp (additional \$3). Eaten with rice. 16

Chu-Chee Salmon

Poached Salmon fillet glazed with a creamy red curry coconut sauce with steamed veggies. Eaten with rice. 18

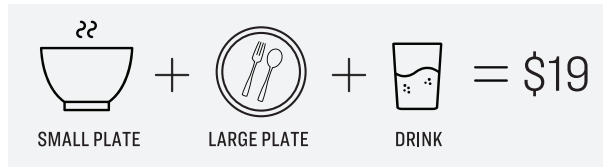
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NOODLES/RICE/WOK/CURRY

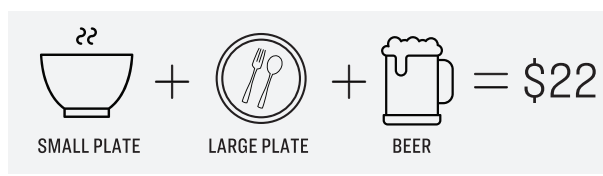
LUNCH SET

FROM 11AM-4PM DAILY

REGULAR



PREMIUM



SMALL LEK

Muay Thai Chicken Wings

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

Veggie Rolls

Cabbage, carrots, shitake mushrooms, and glass noodles wrapped in a crispy egg roll shell. Three pieces served with sweet and sour sauce.

Shrimp Butterfly

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

When Tigers Cry

4oz of grilled, marinated tri-tip steak. Served with our Tigers Cry sauce.

Papaya Salad



Shredded green papaya, carrots, tomatoes, lime, and long beans mixed traditionally using a mortar and pestle. Topped with peanuts and dried shrimp.

Spicy Beef Salad

Grilled beef tri-tip, lemongrass, scallions, shallots, sawtooth coriander, chili, and mint leaves tossed in a lime juice and fish sauce dressing.

Tom Kha Chicken Soup

A bowl of rich coconut soup seasoned with lemongrass, kaffir lime, galangal, lime juice, and chili.

- with chicken and oyster mushrooms
- with mixed mushrooms  

"Food is more delicious when shared with those you love!"

Anna Asapahu | Owner/Chef

LARGE YAI

Pad Thai

Thai rice noodles, visoy tofu, chinese chives and organic eggs served with crushed peanuts and beansprouts -an American favorite. Choice of chicken, tofu only, or vegetables.

Pad See Ew

Broad flat rice noodles, organic eggs, garlic and Chinese Broccoli in a sweet soy sauce. Choice of chicken, beef, tofu, or vegetables.

Ayara Fried Rice

Organic eggs, carrots, peas, white onions, and scallion with choice of chicken, beef, tofu or veggies.

Chinese Broccoli Pork Belly

Crispy pork belly and chinese broccoli in a garlic soy sauce with dried whole chili. Choice of jasmine or brown rice.

Minced Chicken Basil

Antibiotic-free ground chicken, Thai basil, chili, garlic, carrots, and long beans. Choice of jasmine or brown rice.

Green Curry Beef

Tri-tip simmered in green curry with Thai eggplant, bamboo shoots, green peppercorn, and basil. Choice of jasmine or brown rice.

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.

Khao Soi Chicken Noodle

Our mom's Northern Thai dish. Antibiotic-free, free-range chicken drumstick braised in curry broth over egg noodle, served with shallots and mustard green - an award winning recipe.

LUNCH SET