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

Mango Sticky Rice ©  ✔️ ✔
Ataulfo mango eaten with sweet glutinous rice. Comes with a side of dairy-free coconut cream to drizzle over the rice. A seasonal favorite. 12

DRINKS

Thai Iced Tea  4
Cha Ma Nao (Thai Iced 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
ROSE  (Can) Scribe Una Lou | 12
WHITE  (2021) Brooks Amycas Pinot Gris, Pinot Blanc | 32
RED  (2021) Scribe Nouveau Pinot Noir | 37

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-crusted fried calamari rings topped with grated salted duck egg, garlic, and chili. 12

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 or 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 corinader, 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

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

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

KEY: 🌶️🌶️🌶️ Choose spice level - Mild/Medium/Spicy ⬆️ Gluten Free ⚫ Vegetarian Friendly 🌿 Vegan Friendly 🥗 Vegetarian or Vegan by Request

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
**NOODLES**

**The Original Pad Thai 🌶️**
The Original Pad Thai is made with rice noodles, tofu, chives, peanuts, and a blend of eggs served with peanuts.
With chicken, tofu only, vegetables, or shrimp (additional $3). 15

**Pad See Ew 🌶️**
Wide flat rice noodles, organic eggs, garlic, and Chinese Broccoli in a sweet soy sauce. Choice of chicken, beef, tofu, vegetables, or shrimp (additional $3). 15

**Drunken Noodles 🌶️🌶️**
Wide flat rice noodles, tomatoes, trumpet mushrooms, onions, carrots, and basil in a chili garlic sauce. Choice of chicken, beef, tofu, vegetables, or shrimp (additional $3). 15

**Rad Na 🌶️🌶️**
Wide flat rice noodles stir-fried in a soy sauce, topped with Chinese broccoli and black bean gravy sauce. Choice of chicken, beef, tofu, vegetables, or shrimp (additional $3). 15

**Pad Woon Sen 🌶️🌶️**
Glass noodles stir-fried with organic eggs, onions, tomatoes, carrots, trumpet mushroom and napa. Choice of chicken, beef, tofu, vegetables, or shrimp (additional $3). 15

**RICE**

**Ayara Fried Rice 🌶️**
Organic eggs, carrots, peas, white onions, and scallions with choice of chicken, beef, tofu, vegetables, or shrimp (additional $3). 15

**Shrimp Paste Fried Rice 🌶️**
Tamarind shrimp fat, chili, and organic eggs. 18

**Spicy Basil Fried Rice 🌶️🌶️**
Basil chili, long beans, and carrots. Choice of chicken, beef, tofu, vegetables, or shrimp (additional $3). Insiders like it best with ground chicken. 15

**Pineapple Rice 🌶️**
Fried rice consisting of chicken, shrimp, pineapples, cashews, 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 beans. Choice of crispy pork belly, chicken, beef, tofu, vegetables, 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, vegetables, or shrimp (additional $4). Eaten with rice. 13

**Kra Tiem 🌶️**
Means garlic in Thai. Choice of chicken, beef, tofu, or shrimp (additional $6) stir-fried with garlic, black pepper, and cilantro root. Eaten with rice. 14

**Ginger 🌶️**
Fresh ginger, wood ear mushrooms, carrots, onions, and snow peas. Choice of chicken, beef, tofu, or shrimp (additional $4). Eaten with rice. 13

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

**Thai Sweet & Sour 🌶️**
Fresh pineapples, oranges, cucumber, and carrots in a tomate-chili sauce. Choice of chicken, beef, crispy pork belly, vegetables, 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, vegetables, 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, vegetables, 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, vegetables, 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, vegetables, or shrimp (additional $3). Eaten with rice. 16

**Chu-Chee Salmon 🌶️**
Poached salmon fillet glazed with a creamy red curry coconut sauce with steamed vegetables. Eaten with rice. 18

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

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**NOODLES/RICE/WOK/CURRY**
**LUNCH SET**  
FROM 11AM-4PM DAILY

**REGULAR**  
![Small Plate] + ![Large Plate] + ![Drink] = $19

**PREMIUM**  
![Small Plate] + ![Large Plate] + ![Beer] = $22

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**SMALL LEK**

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

**Veggie Rolls 🥣**  
Cabbage, carrots, shiitake 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 chilli.

- with chicken and oyster mushrooms
- with mixed mushrooms 🍄

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**LARGE YAI**

**Pad Thai 🍜**  
Thai rice noodles, vis-you 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.

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

Anna Asapahu | Owner/Chef