



WINES

As a small, family-owned and operated restaurant, we are proud to support small, family-owned wineries, making small-batch wine.

ROSÉ (Can) **Scribe Una Lou** | 12

WHITE (2022) **Hammerling** "Point Break"
Roussane, Grenache Blanc 14 | 35
(2022) **Orixe Sotelo** "Nebola" Arinto, Albariño 16 | 40

RED (2020) **Two Shepherds** Carignan 15 | 37
(2021) **Gail Barbera** 20 | 50
Corkage fee \$20

BEERS

Singha (21 oz) 10/bottle

Singha (11 oz) 6/bottle

Chang (11 oz) 7/bottle

MAKRUT LIME MARGARITA

tequila, cointreau, makrut lime syrup,
lime, and tajin rim 12

DRINKS

Thai Iced Tea 4

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

Whole Fresh Coconut 6

Saratoga Still Water 4

Saratoga Sparkling Water 4

Fentiman's Rose Lemonade 4

Fountain Drinks 3

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

Thai Tea Gallon 30

Cha Ma Nao Gallon 30

DESSERTS

Thai Tea Flan  

Soft Thai tea custard with bitter caramel. 8

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

Passionfruit Chocolate 

Devil's Food Cake, Kad Kokoa Thai dark chocolate mousse, passionfruit-coconut gelée, cocoa nib rocher 14

20% service charge for parties of 6 or more

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. 12

Baby Back Ribs

4oz of Salmon Creek Farm pork ribs, street-style corn on the cob, Tigers Cry sauce. 15

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. 15

Chicken Sate

Five skewers of thinly-sliced chicken breast, marinated in Thai spices. Served with our curry-based peanut sate sauce and cucumber sauce. 14

Shrimp Butterfly

Six whole shrimp marinated in cilantro root sahm kler paste, wrapped in wontons, and fried to golden perfection. Served with our Ahjad sauce. 13

Ayara's Toast

Six elephant-shaped toast topped with a seasoned ground pork and shrimp spread. Served with our Cucumber sauce. 11

Fried Tofu

Seasoned crispy silken tofu, dusted with laab powder. Served with our Ahjad sauce. 9

Veggie Rolls

Six crispy egg rolls stuffed with vegetables, mushrooms, and glass noodles. Served with our sweet and sour sauce. 12

Thai Beef Jerky

7oz of sliced, tender, marinated beef, lightly seasoned and deep-fried. Served with our Tigers Cry sauce. 12

Crispy Calamari

Cornmeal-crusting fried calamari rings topped with grated salted duck egg, fried garlic and laab powder. 13

SEASONAL

Whole Fried Branzino

2lb fresh whole fried Mediterranean sea bass. Served with vermicelli, fresh veggies, herbs, and our 3-flavor sauce and chili-lime sauce. 48

Lobster Pad Thai

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

Blue Crab Fried Rice

4oz crab meat, organic eggs, onions, and scallions. 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 | 12 / Grilled Shrimp | 16

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. 16

Glass Noodle Salad

Delicately mixed glass noodles with ground pork, shrimp, shallots, fresh chili, cilantro, lime juice and chili paste. 13

Laab Duck

Roasted duck breast, lemongrass, sawtooth coriander, scallions, shallots, lime, roasted chili, and toasted rice. Served with fresh lettuce and herbs. 18

Minced Laab

Minced chicken or pork, lemongrass, sawtooth coriander, scallions, shallots, lime, roasted chili, and toasted rice. Served with fresh lettuce and herbs. 13

SOUPS

Tom Yum

Aromatic broth seasoned with lemongrass, makrut leaves, lime juice, and chili.

Bowl 8 / Hotpot 12
with Chicken Breast & Oyster Mushroom
with Mixed Mushroom

Bowl 11 / Hotpot 15
with Shrimp & Oyster Mushroom

Tom Kha

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

Bowl 8 / Hotpot 12
with Chicken Breast & Oyster Mushroom
with Mixed Mushrooms

Bowl 11 / 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 choy in a clear seasoned broth. 16

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SNACK/SALAD/SOUP/SPECIALS

NOODLES

The Original Pad Thai

Thai rice noodles, Visoy tofu, Chinese chives and eggs served with crushed peanuts and beansprouts. Choice of chicken, tofu only, vegetables, or shrimp (additional \$4). 17

Pad See Ew

Broad flat rice noodles, eggs, garlic, and Chinese broccoli in a sweet soy sauce. Choice of chicken, beef, tofu, veggies, or shrimp (additional \$4). 16

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 \$4). 16

Rad Na

Broad flat rice noodles stir-fried in soy sauce, topped with Chinese broccoli and black bean gravy sauce. Choice of chicken, beef, tofu, veggies, or shrimp (additional \$4). 18

Pad Woon Sen

Glass noodles stir-fried with eggs, onions, tomatoes, carrots, trumpet mushroom, and napa cabbage. Choice of chicken, beef, tofu, veggies, or shrimp (additional \$4) 15

RICE

Ayara Fried Rice

Eggs, carrots, peas, white onions, and scallions with choice of chicken, beef, tofu, veggies, or shrimp (additional \$3). 16

Shrimp Paste Fried Rice

An Ayara team favorite - Rich tomalley shrimp fat, chili, and eggs. 20

Spicy Basil Fried Rice


Basil, chili, long beans, and carrots. Choice of chicken, beef, tofu, veggies, or shrimp (additional \$4). / Insiders like it best with ground chicken. 16


Pineapple Rice




Fried rice with chicken, shrimp, pineapple, cashews, raisins, bell peppers, carrots, onions, and scallions seasoned with curry powder and tomato-chili sauce. 17


Jasmine Rice - 3 Brown Rice - 3 Sticky Rice - 4

EAT YOUR VEGGIES

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

Brussel Sprouts & Cauliflower in a sahm kler paste of cilantro root, white pepper, and garlic 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 (additional \$2). Served with rice. 15

Spicy Eggplant

Chinese eggplant with shrimp and ground chicken in a spicy onion and basil sauce. Served with rice. 15

Prik King

Long beans and carrots sauteed in a sweet red curry paste. Choice of chicken, beef, tofu, veggies, or shrimp (additional \$4). Served with rice 14

Kra Tiem

Means garlic in Thai. Choice of chicken, beef, tofu, or shrimp (additional \$4) stir-fried with a sahm kler paste of cilantro root, white pepper, and garlic. Served with rice. 16

Ginger

Fresh ginger, wood ear mushrooms, carrots, onions, and snowpeas. Choice of chicken, beef, tofu, or shrimp (additional \$4). Served with rice. 14

Cashew Nut

Cashew nut, wood ear mushrooms, carrots, and onions. Choice of chicken, beef, tofu, or shrimp (additional \$4). Served rice. 14

Thai Sweet & Sour

Fresh pineapple, onions, cucumber, and carrots in a tomato-chili sauce. Choice of chicken, beef, veggies, tofu, or shrimp (additional \$4). Served with rice. 14

Kai Jeaw Omelet

Thai-style omelet made with organic cage-free eggs and scallions.
Plain 12 | Pork or Chicken 13 | Shrimp or Crab 16

CURRY

Khao Soi

Our mom's Northern Thai dish. Antibiotic-free, free-range chicken drumsticks braised in curry broth over egg noodles, served with shallots and mustard greens - An award winning recipe. 17

Green Curry

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

Red Curry

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

Massaman Curry

Coconut curry made with yellow curry, yukon gold potatoes, butternut squash, and topped with peanuts. Choice of chicken, beef, tofu, veggies, or shrimp (additional \$3). Served with rice. 16

Panang Curry

Rich red curry with peas, carrots, coconut milk, and makrut lime leaves. Choice of chicken, beef, tofu, veggies, or shrimp (additional \$4). Served with rice. 17

Chu-Chee Salmon

Poached Salmon fillet glazed in a creamy red curry coconut sauce accompanied with steamed veggies. Served with rice. 19

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NOODLES/RICE/WOK/CURRY

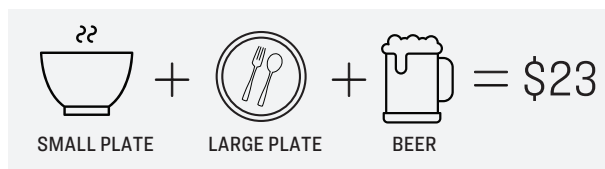
LUNCH SET

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. Two pieces served with sweet and sour sauce.

Shrimp Butterfly

Three whole shrimp marinated in cilantro root sahm kler paste, wrapped in wonton skins, and fried to golden perfection. Served with our 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, makrut 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. 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. Served with rice.

Minced Chicken Basil

Antibiotic-free ground chicken, Thai basil, chili, garlic, carrots, and long beans. Served with rice.

Green Curry Beef

Tri-tip simmered in green curry with Thai eggplant, bamboo shoots, green peppercorn, and basil. Served with rice.

Farmer's Red Curry

Farmers Market vegetables in a coconut red curry. Served with 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 greens - an award winning recipe.

LUNCH SET