



## Marketplace

<b>Ayara Thai Sauce</b>	<b>9 / BOTTLE</b>	<b>Thai Curry Kit</b>	<b>17</b>
Thai Peanut Sauce, When Tigers Cry Sauce, Thai BBQ Sauce, Thai Chili-Lime Sauce, Creamy House Dressing, Pad Thai Sauce		Includes Ayara Green Curry paste, Ayara Red Curry paste, coconut milk, fish sauce, and palm sugar. Requires meat and veggies.	
<b>Pad Thai Kit</b>	<b>16</b>	<b>Tom Yum/Kha Soup Kit</b>	<b>16</b>
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.		Includes coconut milk, fish sauce, chili paste, Thai chili, lemongrass, galangal, and makrut lime leaves. Requires meat, mushrooms, lime, and cilantro.	

## Makrut Lime Margarita

tequila, Cointreau, makrut lime syrup, lime, and Tajin rim 12

## Drinks

Thai Iced Tea	4
Cha Ma Nao <i>Thai Iced Tea with Lime</i>	4
Whole Fresh Coconut	6
Fentiman's Rose Sparkling Lemonade	4
Saratoga Still / Sparkling Water	4
Fountain Drinks	3
<i>Coke / Diet Coke / Sprite / Seagram's Ginger Ale / Gold Beak Unsweetened Black Iced Tea</i>	
Thai Iced Tea Gallon	20
Cha Ma Nao Gallon	20

### BEERS

Singha 21 oz.	<b>10 / BOTTLE</b>
Singha 11 oz.	<b>6 / BOTTLE</b>
Chang 11 oz.	<b>7 / BOTTLE</b>

### WINES

Sparkling	Caraccioli Brut Cuvée	<b>65</b>
Rosé	Scribe Una Lou 2022	<b>12   30</b>
White	Hammerling "Point Break" Rousanne Blend, 2022	<b>14   35</b>
	Orixe Sotelo "Nebola" Arinto Blend, 2022	<b>16   40</b>
Red	Two Shepherds Carignan, 2020	<b>15   37</b>
	Gail Barbera, 2021	<b>20   50</b>

*corkage fee \$20/bottle*

## Desserts

*cake fee \$20/cake*

**Thai Tea Flan** **GF** **V**  
**8**  
Soft Thai Tea custard with bitter caramel.

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

**Mango Sticky Rice** **GF** **V**  
**12 (seasonal)**  
Ataulfo mango eaten with sweet glutinous rice. Comes with a side of dairy-free coconut cream to drizzle over the rice.

*20% service charge for parties of 6 or more*

**KEY** 🌶️ Choose Spice Level – Mild/Medium/Spicy **GF** Gluten Free **V** Vegetarian Friendly **♥** Vegan Friendly **🍌** Vegetarian or Vegan by Request

# Snacks

## Muay Thai Wings 12

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

## Baby Back Ribs 15

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

## Thai Beef Jerky 12

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

## Fried Tofu GF ♡ ♡ 9

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

## Shrimp Butterfly 13

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

## Ayara's Toast 11

Six elephant-shaped toasts topped with a seasoned ground pork and shrimp spread. Served with our cucumber sauce.

## Chicken Sate GF 14

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

## Veggie Rolls ♡ 12

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

## When Tigers Cry Tri Tip 15

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

## Crispy Calamari 13

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

# Salads

## Classic Papaya Salad 🌶️ GF 12 Plain | 16 Grilled Shrimp

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

## Spicy Beef Salad 🌶️ GF 16

Grilled tri-tip beef, lemongrass, scallion, 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.

## Glass Noodle Salad 🌶️ GF 13

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

## Laab Duck 🌶️ GF 18

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

## Minced Laab 🌶️ GF 13

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

# Soups

## Tom Yum 🌶️ GF 8 Bowl | 12 Hotpot

with Chicken Breast & Oyster Mushroom 8 Bowl | 12 Hotpot

with Mixed Mushrooms 8 Bowl | 12 Hotpot

with Shrimp & Oyster Mushrooms 11 Bowl | 15 Hotpot

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

## Tom Kha 🌶️ GF 8 Bowl | 12 Hotpot

with Chicken Breast & Oyster Mushroom 8 Bowl | 12 Hotpot

with Mixed Mushrooms 8 Bowl | 12 Hotpot

with Shrimp & Oyster Mushrooms 11 Bowl | 15 Hotpot

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

## Not Your Mama's Wonton Soup 16

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

# Seasonal

## Whole Fried Branzino GF

48

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

## Lobster Pad Thai GF

38

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

## Blue Crab Fried Rice GF

29

4 oz. crab meat, organic eggs, onions, and scallions.

### KEY



Choose Spice Level – Mild/Medium/Spicy

GF Gluten Free

♡ Vegetarian Friendly

♡ Vegan Friendly

🍌 Vegetarian or Vegan by Request

## Noodles

Choice of chicken, beef, tofu, vegetables, or shrimp (additional \$4)

### The Original Pad Thai **GF** ① 17

Thai rice noodle, Visoy tofu, Chinese chives and organic eggs served with crushed peanuts and bean sprouts.

### Pad See Ew ① 16

Broad flat rice noodle, organic eggs, garlic and Chinese broccoli in a sweet soy sauce.

### Drunken Noodles 🌶️ ① 16

Broad flat rice noodle, tomatoes, trumpet mushrooms, onions, carrots, and basil in a chili garlic sauce.

### Rad Na ① 18

Broad flat rice noodle stir-fried in a soy sauce, topped with Chinese broccoli and black bean gravy sauce.

### Pad Woon Sen ① 15

Glass noodle stir-fried with organic eggs, onions, tomatoes, carrots, trumpet mushrooms, and napa.

## Rice

### Ayara Fried Rice ① 16

Organic eggs, carrots, peas, white onions, and scallions with choice of chicken, beef, tofu, veggies, or shrimp (additional \$4).

### Shrimp Paste Fried Rice **GF** 20

Rich tomalley shrimp fat, chili, and organic eggs.

### Spicy Basil Fried Rice 🌶️ ① 16

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

### Pineapple Rice **GF** 17

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

Jasmine Rice 3

Brown Rice 3

Sticky Rice 4

## Veggies

Add chicken, beef, or tofu (additional \$2)

Add crispy pork belly (additional \$4)

Add shrimp (additional \$8)

### Chinese Broccoli ① 10

in a garlic soy sauce with dried whole chili.

### Brussel Sprouts & Cauliflower ① 10

with cilantro root sam khler paste.

### Kale & Green Bean 🌶️ ① 10

in a spicy basil-chili sauce.

### Baby Bok Choy ① 10

in garlic soy and oyster sauce.

### Snow Peas & Tomatoes ① 10

in garlic soy sauce.

### Mixed Mushrooms 🌶️ ① 10

Enoki, Oyster, Trumpet, and Wood ear mushrooms in a spicy basil-chili sauce.

## Wok

Served with choice of jasmine or brown rice

### Spicy Basil 🌶️ ① 15

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).

### Kai Jeaw Omelet **GF**

Thai-style omelet made with organic cage-free eggs and scallions.

Plain 12

Pork or Chicken 13

Shrimp or Crab 16

### Prik King **GF** ① 14

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

### Spicy Eggplant 🌶️ ① 15

Chinese eggplant with ground chicken and shrimp, in a spicy onion and basil sauce.

### Kra Tiem ① 16

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

### Ginger ① 14

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

### Cashew Nut ① 14

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

### Thai Sweet & Sour **GF** 14

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

## Curry

Served with choice of jasmine or brown rice

### Khao Soi 17

Our mom's northern Thai dish. Antibiotic-free, free-range chicken drumsticks braised in curry broth over egg noodle, served with shallots and mustard greens — an award-winning recipe. Not served with rice.

### Green Curry **GF** ① 15

Coconut curry made of fresh chili curry paste, Thai eggplants, bamboo and basil. Choice of chicken, beef, tofu, veggies, or shrimp (additional \$4).

### Red Curry **GF** ① 15

Coconut curry made with roasted chili curry paste, Thai eggplants, bamboo and basil. Choice of chicken, beef, tofu, veggies, or shrimp (additional \$4).

### Panang Curry **GF** ① 17

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

### Massaman Curry **GF** ① 16

Coconut curry made with yellow curry, baby dutch potatoes, pearl onions, butternut squash, and topped with peanuts. Choice of chicken, beef, tofu, veggies, or shrimp (additional \$4).

### Chu-Chee Salmon **GF** 19

Poached salmon fillet glazed with a creamy red curry coconut sauce accompanied by steamed veggies.

**KEY**

🌶️ Choose Spice Level – Mild/Medium/Spicy

**GF** Gluten Free

🌿 Vegetarian Friendly

🌱 Vegan Friendly

① Vegetarian or Vegan by Request

# Lunch Set

From 11 a.m.–4 p.m. Daily



## Regular

Small + Large + Drink

20



## Premium

Small + Large + Drink

23

## 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. Two pieces served with sweet and sour sauce.

### Shrimp Butterfly

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

### Papaya Salad 🌶️ GF 🍌

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

### When Tigers Cry

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

### Tom Kha Chicken Soup 🌶️ GF

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

*with Chicken & Oyster Mushrooms*  
*with Mixed Mushrooms 🍌*

## Large Yai

### Pad Thai GF 🍌

Thai rice noodles, Visoy tofu, Chinese chives, and organic eggs served with crushed peanuts and bean sprouts. 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 GF 🍌

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 GF

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 GF 🍌

Farmer's Market vegetables in a coconut red curry. Served with 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 greens — an award-winning recipe.

KEY



Choose Spice Level – Mild/Medium/Spicy



Gluten Free



Vegetarian Friendly



Vegan Friendly



Vegetarian or Vegan by Request

LUNCH SET