

Snacks

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| <p>Muay Thai Wings 12</p> <p>Five whole marinated antibiotic-free chicken wings with our BBQ sauce.</p> <p>Baby Back Ribs 15</p> <p>7 oz. of tender Salmon Creek Farm pork ribs, served with street-style corn on the cob and Tigers Cry sauce.</p> <p>Thai Beef Jerky 12</p> <p>7 oz. of sliced marinated beef, lightly seasoned and deep-fried. Served with our Tigers Cry sauce.</p> <p>Fried Tofu GF 9</p> <p>Seasoned crispy silken tofu dusted with laab powder. Served with our Ahjad sauce.</p> | <p>Shrimp Butterfly 13</p> <p>Six whole shrimp marinated in cilantro root sahm kler paste, wrapped in wontons, and fried to golden perfection. Served with our Ahjad sauce.</p> <p>Ayara's Toast 11</p> <p>Six elephant-shaped toasts topped with a seasoned ground pork and shrimp spread. Served with our cucumber sauce.</p> <p>Chicken Sate GF 14</p> <p>Five skewers of thinly-sliced chicken breast, marinated in Thai spices. Served with our curry-based peanut sate sauce and cucumber sauce.</p> | <p>Veggie Rolls 12</p> <p>Six crispy egg rolls stuffed with vegetables, mushrooms, and glass noodles. Served with our sweet and sour sauce.</p> <p>When Tigers Cry Tri Tip 15</p> <p>7 oz. of grilled, marinated tri-tip steak that will make even the tigers jealous. Served with our tamarind Tigers Cry sauce.</p> <p>Crispy Calamari 13</p> <p>Cornmeal-crust fried calamari rings topped with grated salted duck egg, fried garlic, and laab powder.</p> |
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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.
- Duck Nam Tok** **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**
- 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**
- 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.

Signature Dishes

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 lobster tail, crab meat, and thinly sliced green apples.

Shrimp Pad Pong Kari

32

Succulent shrimp stir-fried in curry powder, chili paste, cream, egg, white onion, green onion, red bell pepper, and Chinese celery. Served with choice of jasmine or brown rice.

KEY

GF Choose Spice Level – Mild/Medium/Spicy

GF Gluten Free

V Vegetarian Friendly

V 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 beansprouts.

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.

Blue Crab Fried Rice 34

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

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).

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.

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.

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).

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

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, yukon gold potatoes, 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 and accompanied by steamed veggies.

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🌿 Vegetarian Friendly

♥️ Vegan Friendly

① Vegetarian or Vegan by Request

Drinks

Makrut Lime Margarita 12

Libelula Tequila, Cointreau, makrut lime syrup,
fresh lime juice, Tajin rim

BEER

Singha 21 oz.	10
Singha 11 oz.	6
Chang 11 oz.	7

WINE

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

Sparkling	La Perle Cremant de Bourgogne	21 49
Rosé	Scribe Una Lou 2022	12 27
White	Trail Maker Kid Sister, Kerner, 2021	20 45
Red	Two Shepherds Carignan, 2021	17 38

corkage fee \$20/bottle

NON-ALCOHOLIC

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 Peak Unsweetened Black Iced Tea</i>	
Hot Tea	3
<i>Ginger, Chrysanthemum, Jasmine, Green</i>	

Dessert

Thai Tea Flan GF ♡

8

Soft Thai Tea custard with bitter caramel and fresh berries.

Passionfruit Chocolate ♡

14

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

Coconut Lemongrass Sorbat GF ♡

5

single scoop

Mango Sticky Rice GF ♡

12

(seasonal)

Ataulfo mango and sweet glutinous rice,
topped with coconut cream.

cake fee \$20/cake

Lunch Set

From 11 a.m.–4 p.m. Daily



Regular

Small + Large + Drink*

20

*any non-alcoholic drink except fresh coconut



Premium

Small + Large + Singha Beer (11 oz.)

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.

Spicy Beef Salad 🌶️ GF

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

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-tip 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. 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.

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LUNCH SET