AYARA THAI

Snacks

Muay Thai Wings 14
Five whole marinated antibiotic-free chicken wings with our BBQ sauce.

Baby Back Ribs 18
7 oz. of tender Salmon Creek Farm pork ribs, served with street-style corn on the cob and Tigers Cry sauce.

Thai Beef Jerky 15
7 oz. of sliced marinated beef, lightly seasoned and deep-fried. Served with our Tigers Cry sauce.

Fried Tofu GF V ♡ 10
Crispy silken tofu dusted with laab powder. Served with our peanut-Ahjad sauce.

Shrimp Butterfly 15
Six whole shrimp marinated in cilantro root sahm kler paste, wrapped in wontons, and fried to golden perfection. Served with our Ahjad sauce.

Thai Toast 13
Six pieces of toast topped with seasoned ground pork and shrimp spread. Served with our cucumber sauce.

Chicken Sate GF 16
Five skewers of thinly sliced chicken breast, marinated in Thai spices. Served with our curry-based peanut sate sauce and cucumber sauce.

Veggie Rolls V 14
Six crispy egg rolls stuffed with vegetables, mushrooms, and glass noodles. Served with our sweet and sour sauce.

When Tigers Cry Tri Tip 19
7 oz. of grilled, marinated tri-tip steak that will make even the tigers jealous. Served with our tamarind Tigers Cry sauce.

Crispy Calamari 16
Cornmeal-crusted fried calamari rings topped with grated salted duck egg, fried garlic, and laab powder. Served with peanut-Ahjad sauce.

Salads

Classic Papaya Salad 🌶 GF ♡ Plain **16** | Grilled Shrimp **22**
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 **20**
Grilled tri-tip beef, lemongrass, scallions, shallots, sawtooth coriander, basil, mint, and Thai chili in a lime juice and 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 ♡ **16**
Delicately mixed glass noodles with ground pork, shrimp, shallots, fresh chili, cilantro, lime juice, and chili paste.

Duck Nam Tok 🌶 GF **22**
Roasted duck breast, sawtooth coriander, scallions, shallots, lime, roasted chili, and toasted rice. Served with fresh lettuce and herbs.

Minced Laab 🌶 GF **16**
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	**10** Bowl | **15** Hotpot
with Mixed Mushrooms or Mixed Veggies ♡	**10** Bowl | **15** Hotpot
with Shrimp	**13** Bowl | **18** Hotpot

Aromatic broth and Oyster mushrooms seasoned with lemongrass, makrut leaves, lime, chili, and chili paste.

Tom Kha 🌶 GF

with Chicken Breast	**10** Bowl | **15** Hotpot
with Mixed Mushrooms or Mixed Veggies ♡	**10** Bowl | **15** Hotpot
with Shrimp	**13** Bowl | **18** Hotpot

A rich coconut soup and Oyster mushrooms seasoned with lemongrass, makrut leaves, galangal, lime, chili, and chili paste.

Not Your Mama's Wonton Soup 17
Minced shrimp and ground chicken marinated with cilantro root sahm kler paste stuffed in wontons, white meat chicken, and baby bok choy in a clear seasoned broth.

Signature Dishes

Whole Fried Branzino GF
58
2-lb. fresh whole fried Mediterranean sea bass. Served with vermicelli, fresh veggies, herbs, and our 3-flavor and chili-lime sauces.

Lobster Pad Thai GF
49
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
36
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 🌶 Choose spice level - mild/medium/spicy · 🌶 Spice level cannot be adjusted · GF Gluten free · V Vegetarian · ♡ Vegan · ♡ Vegetarian or vegan by request

20% service charge for parties of 6 or more

Noodles

Choice of chicken, tofu, vegetables, beef (+$2), or shrimp (+$4)

The Original Pad Thai GF — 20
Thai rice noodle, Visoy tofu, Chinese chives and organic eggs served with crushed peanuts and beansprouts.

Pad See Ew — 18
Broad flat rice noodle, organic eggs, garlic and Chinese broccoli in a sweet soy sauce.

Drunken Noodles — 19
Broad flat rice noodle, tomatoes, trumpet mushrooms, onions, carrots, and basil in a chili garlic sauce.

Rad Na — 20
Broad flat rice noodle stir-fried in a soy sauce, topped with Chinese broccoli and black bean gravy sauce.

Pad Woon Sen — 19
Glass noodle stir-fried with organic eggs, onions, tomatoes, carrots, trumpet mushrooms, sugar snap peas, and napa.

Rice

Ayara Fried Rice — 18
Organic eggs, carrots, peas, white onions, and scallions with choice of chicken, tofu, veggies, beef (+$2) or shrimp (+$4).

Shrimp Paste Fried Rice GF — 23
Rich tomalley shrimp fat, chili, and organic eggs.

Spicy Basil Fried Rice — 18
Basil, chili, long beans, and carrots. Choice of chicken, tofu, veggies, beef (+$2) or shrimp (+$4). Insiders like it best with ground chicken.

Blue Crab Fried Rice — 36
6 oz. of crab meat, organic eggs, onions, and scallions.

Jasmine Rice	4
Brown Rice	4
Sticky Rice	5

Veggies

Add chicken or tofu (+$2)
Add beef or crispy pork belly (+$4)
Add shrimp (+$8)

Chinese Broccoli — 13
in a garlic soy sauce with dried whole chili.

Brussels Sprouts & Cauliflower — 14
with cilantro root sam khler paste.

Kale & Green Beans — 13
in a spicy basil-chili sauce.

Baby Bok Choy — 13
in garlic soy and oyster sauce.

Sugar Snap Peas & Tomatoes — 15
in garlic soy sauce.

Mixed Mushrooms — 15
Enoki, trumpet, wood ear, and oyster mushrooms in a spicy basil-chili sauce.

Wok

Served with choice of jasmine or brown rice

Spicy Basil — 18
Thai basil, chili, garlic, carrots, and long beans. Choice of crispy pork belly, chicken, tofu, veggies, beef (+$2) or shrimp (+$4). Insiders like it best with ground chicken or crispy pork belly, topped with an organic cage-free fried egg ($4).

Kra Tiem — 20
Means *garlic* in Thai. Choice of chicken, beef, tofu, beef (+$2) or shrimp (+ $4) stir-fried with a sahm kler paste of garlic, white pepper, and cilantro root.

Prik King GF — 18
Long beans and carrots sautéed in a medium-spicy red curry paste. Choice of chicken, tofu, veggies, beef (+$2) or shrimp (+$4).

Spicy Eggplant — 19
Chinese eggplant with ground chicken and shrimp, in a spicy onion and basil sauce.

Ginger — 18
Fresh ginger, wood ear mushrooms, carrots, onions, and sugar snap peas. Choice of chicken, tofu, beef (+$2) or shrimp (+$4).

Cashew Nut — 18
Cashew nuts, wood ear mushrooms, carrots, and onion. Choice of chicken, tofu, beef (+$2) or shrimp (+$4).

Kai Jeaw Omelet GF
Thai-style omelet made with organic cage-free eggs and scallions.

Plain	14
Pork or Chicken	15
Shrimp or Crab	18

Curry

Served with choice of jasmine or brown rice

Khao Soi — 20
Our mom's northern Thai dish. Antibiotic-free, free-range chicken drumsticks braised in mild curry broth over egg noodle, served with shallots and mustard greens — an award-winning recipe. Not served with rice.

Green Curry GF — 18
Coconut curry made of medium-spicy fresh chili curry paste, Thai eggplants, bamboo, and basil. Choice of chicken, tofu, beef (+$2) or shrimp (+$4).

Red Curry GF — 18
Coconut curry made with medium-spicy roasted chili curry paste, Thai eggplants, bamboo, and basil. Choice of chicken, tofu, beef (+$2) or shrimp (+$4).

Panang Curry GF — 20
Rich and mild red curry, peas, carrots, coconut milk, and makrut lime leaves. Choice of chicken, tofu, beef (+$2) or shrimp (+$4).

Massaman Curry GF — 18
Mild coconut curry made with yellow curry, yukon gold potatoes, butternut squash, and topped with peanuts. Choice of chicken, tofu, beef (+$2) or shrimp (+$4).

Chu-Chee Salmon GF — 25
Poached salmon fillet glazed with a creamy mild red curry coconut sauce and accompanied by steamed veggies.

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AYARA THAI

Makrut Lime Margarita 14

Libélula tequila, Cointreau,
makrut lime agave syrup,
fresh lime juice, Tajín rim

BEER

Yod Beer Bearnana Witbier (Thai Craft Beer) **12**
Singha Lager **6**
Chang Lager **7**

NON-ALCOHOLIC

Thai Iced Tea	**5**
Cha Ma Nao *Thai Iced Tea with Lime*	**5**
Cocobear Organic Thai Coconut	**9**
Fentiman's Rose Sparkling Lemonade	**4**
Saratoga Still / Sparkling Water	**4**
Fountain Drinks *Coke / Diet Coke / Sprite* *Seagram's Ginger Ale* *Gold Peak Unsweetened Black Iced Tea*	**3**
Hot Tea *ginger, chrysanthemum, jasmine, green*	**3**

Dessert

Thai Tea Flan GF **9**
Soft Thai Tea custard with
bitter caramel and fresh berries.

Mango Sticky Rice (seasonal) GF ♡ **13**
Ataulfo mango and sweet glutinous rice,
topped with coconut cream.

Mango Sorbet GF ♡ **5**
Single scoop.

cake fee $20/cake

08/19/26

AYARA THAI

Wine

As a small family-owned restaurant, we take pride in thoughtfully curating small-batch wines that complement the flavors of Thai food, while also supporting fellow family-owned wineries and independent winemakers.

Sparkling	**La Perle** Crémant de Bourgogne White Blend: Chardonnay, Aligoté *Bourgogne, France*	21 | 57
White	**Weingut Leitz Dragonstone** Riesling Rheingau, Germany Medium-sweet - RS: 35g/L	17 | 51
	Saint Clair Family Estate Sauvignon Blanc *Marlborough, New Zealand*	15 | 45
	Anne Amie Müller Thurgau *Willamette Valley, Oregon*	15 | 45
Rośe	**Dragonette** Cellars Rosé Grenache & Mourvèdre Santa Ynez, California	15 | 45
Orange	**Clos Vincent Rouselly** Sauvignon Orange Orange Blend: Sauvignon Blanc, Menu Pineau, Chenin Blanc *Loire, France*	15 | 45
Red	**Karim Vionnet 'KV'** Gamay *Beaujolais Village, France*	16 | 48

corkage fee $20/bottle

08/19/26

Lunch Set

From 11 a.m.–4 p.m. Daily

Regular

Small + Large + Drink*

22

*any non-alcoholic drink except fresh coconut

Premium

Small + Large + Singha Beer (11 oz.)

25

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 corinader, chili, and mint leaves tossed in a lime and 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-trip steak. Served with our Tigers Cry sauce.

Tom Kha Chicken Soup GF

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

with Chicken

with Mixed Mushrooms

Large Yai

Pad Thai GF

Thai rice noodles, Visoy tofu, Chinese chives, and organic eggs served with crushed peanuts and beansprouts. Choice of chicken, beef (+$2), 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 (+$2), tofu, or vegetables.

Ayara Fried Rice GF

Organic eggs, carrots, peas, white onions, and scallion with choice of chicken, beef (+$2), tofu, or veggies.

Chinese Broccoli Pork Belly

Chinese broccoli with crispy pork belly 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.

Farmers Red Curry GF

Farmers 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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