



Lunch



Includes salad (no refill) with choice of: warm peanut dressing, ranch or oil and vinegar.

Chicken, Pork, Tofu or Veggies	\$12
Beef	\$14
Shrimp (5) or Calamari (5)	\$15
Seafood: Shrimp (2), Scallops (1), Calamari (2)	\$16

111. Pad Gra Prow*

Sautéed onion, bell pepper, Thai basil & Thai chili pepper, served with steamed rice.

112. Pad Khing Sod*

Sautéed young ginger, scallion, onion, mushroom, bell pepper & bean sauce. Served with steamed rice.

113. Pad Garlic Sauce

Sautéed garlic, ground pepper & mixed veggies, topped with scallion. Served with steamed rice.

114. Pad Pak

Sautéed mixed vegetables in homemade sauce. Served with steamed rice.

115. Green Curry*

Green curry prepared in coconut milk, bamboo shoots, eggplant, bell pepper, string beans & Thai basil. Served with steamed rice and sting beans.

116. Pad Thai*

Sautéed rice noodles with scallion, egg, sweet pickled radish & bean sprouts, served with ground peanuts.

117. Drunken Noodle*

Sautéed flat rice noodles with egg, Napa cabbage, tomatoes, onions, bell pepper & Thai basil.

118. Pad See Ew

Sautéed flat rice noodles with broccoli, egg & black soy sauce.

119. Lad Na

Sautéed flat rice noodles topped with broccoli in gravy sauce.

120. Koa Pad

Traditional Thai fried rice with egg, tomatoes, onion & scallion.

121. Noodle Soup

Rice noodles in clear broth, topped with scallion & cilantro.

122. Pad Prik Khing

Sautéed in Prik Khing curry paste with string beans, bell pepper & kaffir leaves, served with steamed rice.

123. Pad Nam Mun Hoy

Sautéed mushroom, onions, scallion, & broccoli in oyster sauce. Served with steamed rice.

124. Pad Prew Wan

Sautéed in sweet & sour sauce with tomatoes, cucumber, onions, pineapple, bell peppers & scallions, served with steamed rice.

Appetizers



Thai Rolls \$7

Crispy spring rolls filled with bean thread noodles & veggies, served with our Plum Sauce (4).

Chicken Satay (4) \$12 Tofu Satay (4) \$10

Grilled marinated chicken or tofu in Thai herbs, served with peanut sauce & cucumber sauce.

Kanom Jeeb \$10

Steamed wonton shell filled with ground chicken, shrimp, imitation crab, water chestnuts, served with ginger & soy sauce dip (4).

Golden Curry Puff \$11

Golden puff pastry filled with chicken, onion, potatoes & curry powder, served with cucumber salad (4).

Buddha Delight \$10

Fried tofu served with sweet & spicy sauce, topped with crushed peanuts (12).

Crispy Little Mermaid \$11

Shrimp wrapped in bacon in spring roll skin, served with sweet chili sauce (5).

Bangkok Wings \$13

Tasty fried chicken wings tossed with Thai sweet & spicy sauce (8).

Siam Wrap \$10

Minced chicken sautéed with lemon grass, galangal & crushed peanuts in brown sauce, served with lettuce, with plum & Hoisin sauces.

Yupha's Basil \$11

Sautéed New Zealand mussels with onions and diced bell pepper in basil sauce (6).

Kew Krob \$10

Ground chicken seasoned with salt and pepper and egg, wrapped in wonton shells, Served with plum sauce (10).

Crab Puffs \$11

Spring roll shells fill with cream cheese, imitation crab, scallion and garlic, served with Plum sauce (4).

Calamari Strips \$11

Calamari lightly breaded and fried to perfection, served with mayo chili sauce (6).

Sampler \$16

Thai rolls (2), golden curry puff (2), Satay (2) and Kew Krob (6).

Seafood Sampler \$18

Yupha's Basil (3), crab puff (3), Little Mermaid (3) and calamari (3).

Vegetarian Sampler \$14

Thai rolls (3), tofu satay (3) and Buddha delight (6).

Salads



House Salad \$10

with grilled Chicken \$12

with grilled Shrimp (5) \$14

Kale, lettuce, tomato, cucumber, red onions, topped with dried cranberries & select nuts, with Peanut dressing or Ranch dressing.

Yum Ped* \$15

Crispy duck tossed in spicy sauce with ginger, tomatoes, pineapple, red onions, scallions, celery, bell peppers, & cashew nuts.

Yum Nua* \$15

Grilled marinated beef tossed with red onions, scallions, cucumber, tomatoes & mint leaves, dressed in lime dressing.

Pla Goong* \$16

Grilled shrimp (6) tossed with lemon grass, red onions, chili paste & lime dressing.

Lab* \$12

with ground Chicken \$12

with ground Beef \$13

Tossed with red onions, scallions, mint leaves, chili & lime dressing.

Yum Woon Sen* \$12

Bean thread noodles tossed in lime dressing, Thai chili sauce, ground chicken, red onions & tomatoes.

Nam Sod \$12

Ground pork tossed with ginger, red onions & roasted peanuts in spicy chili lime dressing.

Papaya Salad \$11

with grilled Shrimp (5) \$15

Shredded green papaya, tomatoes, string beans, garlic & peanuts in Thai chili & lime dressing.

Soups



Tom Yum

Clear soup with mushroom, seasoned with lemongrass, lemon juice, topped with scallion & cilantro.

	BOWL	POT
Chicken, Pork, Tofu, or Veggies	\$6	\$12
Beef	\$6	\$14
Shrimp (3/6) or Calamari (4/7)	\$9	\$15
Seafood: Shrimp (2/3), Scallops (1/2), Calamari (2/4)	\$9	\$17

Tom Kha

Creamy coconut milk soup with mushroom, seasoned with lemongrass, kaffir leaves, galangal, lemon juice, topped with scallion & cilantro.

	BOWL	POT
Chicken, Pork, Tofu, or Veggies	\$6	\$13
Beef	\$8	\$15
Shrimp (3/6) or Calamari (4/7)	\$9	\$17
Seafood: Shrimp (2/3), Scallops (1/2), Calamari (2/4)	\$9	\$17

Gaeng Chud

Clear soup with bean thread noodles, ground chicken, tofu, Napa cabbage, topped with scallions & cilantro.

BOWL	POT
\$6	\$12

Entrées



Served with steamed jasmine rice, with your choice of:

Chicken, Pork, Tofu or Veggies	\$14
Beef	\$15
Shrimp (6) or Calamari (6)	\$16
Seafood: Shrimp (3), Scallops (2), Calamari (4)	\$18
Crispy Tilapia	\$18

Pad Gra Prow

Sautéed with onions, bell peppers & Thai basil.

Pad Prew Wan

Sautéed in sweet & sour sauce with tomatoes, onions, cucumber, pineapple, bell peppers & scallions.

Pad Prik Khing*

Sautéed in Prik Khing curry paste, string beans, bell peppers & lime leaves.

Pad Garlic Sauce

Sautéed with garlic, ground pepper, served over mixed vegetables.

Pad Khing Sod

Sautéed with fresh ginger, scallions, onions, mushrooms, bell pepper & bean sauce.

Pad Pak

Sautéed mixed vegetables in house sauce.

Pad Woon Sen

Bean thread noodle sautéed with egg, onion, tomato, mushroom, celery & scallion.

Pad Nam Mun Hoy

Sautéed with mushroom, onion, scallion, broccoli & oyster sauce.

Curry



Served with steamed jasmine rice, with your choice of:

Chicken, Pork, Tofu or Veggies	\$15
Beef	\$16
Shrimp (6) or Calamari (6)	\$17
Seafood: Shrimp (3), Scallops (2), Calamari (4)	\$19

Red Curry*

Red curry in coconut milk with bamboo shoots, bell peppers, string beans, eggplant & Thai basil.

Green Curry*

Green curry in coconut milk with bamboo shoots, bell peppers, string beans, eggplant & Thai basil.

Panang Curry*

Panang Curry in coconut milk, string beans, bell peppers & lime leaves.

Massaman Curry*

Rich Massaman curry simmered in coconut milk, potatoes, onions & carrots.

Yellow Curry*

Yellow curry simmered in coconut milk, potatoes, onions & carrots.

Gaeng Kua Supparod*

Red curry simmered in coconut milk, pineapple & lime leaves. We recommend shrimp with this dish.

*Curry is inherently Spicy (order mild, medium, hot or thai-hot)

Noodles & Fried Rice



NOODLES

Prepared with your choice of:
Chicken, Pork, Tofu or Veggies

Beef add	\$2
Shrimp (6) or Calamari (6) add	\$4
Scallops (4) add	\$4
Seafood: Shrimp (3), Scallops (2) & Calamari (4) add	\$6

Lad Na \$14

Flat rice noodles topped with broccoli in gravy sauce.

Pad See Ew \$14

Sautéed flat rice noodles with broccoli, egg & black soy sauce.

Drunken Noodles \$14

Sautéed flat rice noodles with Napa cabbage, tomatoes, bell peppers, onions, egg & Thai basil.

Noodle Soup \$14

Rice noodles in clear broth with bean sprouts, scallion & cilantro.

Pad Thai \$14

Sautéed rice noodles with egg, sweet pickled radish, scallion, bean sprouts & ground peanuts.

Boat Noodles Soup (Beef Only) \$15

Rice Noodles, sliced beef, braised beef in rich beef broth with bean sprouts, scallions, & cilantro.

Long Life Noodles \$15

Egg noodles stir-fried with cabbage, carrot, mushroom, scallion and celery in house sauce.

Evil Jungle Princess \$16

Red curry simmered in coconut milk, broccoli, zucchini, eggplant, bamboo shoot and string beans, served over rice noodles.

Kao Soi \$16

Steamed egg noodle simmered in a blend of red and yellow curry, coconut milk, topped with red onion, pickled mustard green, slice of lime, cilantro and scallion.

FRIED RICE

Prepared with your choice of:

Chicken, Pork, Tofu or Veggies	\$14
Beef	\$15
Shrimp (6) or Calamari (6)	\$16
Seafood: Shrimp (3), Scallops (2), Calamari (4)	\$18
Brown Rice	Add \$2

Thai Fried Rice

Traditional Thai fried rice with egg, tomatoes, onion & scallion.

Yupha's Fried Rice

Thai fried rice with egg, onions, pineapples, scallions, & cashew nuts.

Basil Fried Rice

Thai fried rice, onion, bell pepper, Thai basil and egg.

Chef Specials



Served with steamed Jasmine Rice

Himalai \$15 (Beef add \$2)

Sautéed chicken with cashew nuts, onions, mushroom, celery, scallion & bell peppers.

Pra Ram \$15 (Beef add \$2)

Sautéed chicken with peanut sauce over steamed mixed veggies.

Yupha's Seafood* \$22

Steamed shrimp, scallops, calamari, lemongrass, onions, Napa cabbage, chili & Thai basil.

Eggplant Basil Sauce* \$15 (Beef add \$2)

Sautéed eggplant with chicken, onions & bell pepper in basil sauce.

Pink Diamond* \$18

Lightly battered salmon fingers with Panang curry, bell pepper, string beans, & kaffir leaves.

Salmon Khing Sod \$22

Grilled salmon with ginger, mushroom, onion, bell pepper, bean sauce & scallion.

Ped Gra Prow \$25

Crispy roast duck topped with onion, bell pepper, Thai basil & basil sauce.

Ped Khing Sod \$25

Crispy roast duck with ginger, mushroom, onion, celery, bell pepper, & bean sauce.

Ped Gaeng Daeng* \$25

Crispy roast duck topped in red curry, coconut milk, tomatoes, pineapple, bell pepper & Thai basil.

Roasted Duck \$25

Roasted duck over steamed mixed veggies, served with its own sauce.

Thai Jerky (no steamed rice)

with Pork \$16

with Beef \$18

Deep fried marinated beef or pork, served with papaya salad & sticky rice.

Tofu Song Krung \$15

Lightly fried tofu, ground chicken, with shitake mushroom, carrots & scallions. Served in hot pot.

Crying Tiger \$27

Grilled Rib Eye steak seasoned with our sauce, served with cucumber, tomatoes & Emerald dipping sauce (contains cashew nuts).

Pla Lad Prik \$22

Crispy tilapia served with three flavored sauce, onion, bell pepper, topped with crispy basil leaves.

Goong Ob Woon Sen \$20

Sautéed shrimps (6) with bean thread noodles, mushroom, ginger & celery in homemade sauce served in clay pot.

Side Orders



Sweet sticky rice with coconut topping \$4.50		Small fried rice with egg, onion & scallion \$4.50	
Steamed jasmine rice \$2.50	Cashew nuts \$3.50	Peanut sauce, 3 oz. \$3	
Steamed brown rice \$3.50	Cucumber sauce \$2	Peanut sauce, 16 oz. \$9	
Steamed sticky rice \$3	Hot Sauce or chili sauce \$0.50	Peanut sauce, 32 oz. \$18	

Desserts*



Fried banana \$7	Flaming fried ice cream \$10
Fried banana with ice cream \$9	flambé with rum
Sticky rice with mango \$9	Homemade coconut ice cream \$7
(seasonal)	Homemade coconut ice cream \$9
Sticky rice with Thai Custard \$9	with sticky rice
Thai Custard \$7	

* Desserts could be served with honey, whipped cream or other edible decorations.
Please notify waiting staff should you have any food allergy.

Beverages



Soda \$3.75	Hot Coffee \$4
Thai iced coffee with cream \$4 (no refills)	American iced tea \$3.75
Thai iced tea with cream \$4 (no refills)	Sweetened iced green tea \$4
Hot green or Jasmine tea \$4 (per person)	Sweetened Raspberry iced tea \$4