



YUPHA'S  
THAI KITCHEN

# 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, green beans & Thai basil. Served with steamed rice.

## 116. Pad Thai\*

Sautéed rice noodles with scallion, egg, sweet pickled radish, bean sprouts, and 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. Kao 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 green 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.

\*Spicy Level

No Spice, Mild, Medium, Hot, Thai Hot, Double Thai Hot, Triple Thai Hot

# 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, galanga & 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 filled 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

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.

**Labb\***

with ground Chicken \$12

with ground Beef \$14

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, green beans, garlic & peanuts in Thai chili & lime dressing.

\*Spicy Level

No Spice, Mild, Medium, Hot, Thai Hot, Double Thai Hot, Triple Thai Hot

# 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	\$8	\$16
Shrimp (3/6) or Calamari (4/7)	\$9	\$18
Seafood: Shrimp (2/3), Scallops (1/2), Calamari (2/4)	\$10	\$20

## Tom Kha

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

	BOWL	POT
Chicken, Pork, Tofu, or Veggies	\$6	\$13
Beef	\$8	\$16
Shrimp (3/6) or Calamari (4/7)	\$9	\$18
Seafood: Shrimp (2/3), Scallops (1/2), Calamari (2/4)	\$10	\$20

## Gaeng Chud

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

	BOWL	POT
	\$6	\$12

\*Spicy Level

No Spice, Mild, Medium, Hot, Thai Hot, Double Thai Hot, Triple Thai Hot

# Entrées



Served with steamed jasmine rice, with your choice of:

Chicken, Pork, Tofu or Veggies	\$14
Beef	\$16
Shrimp (6) or Calamari (6)	\$18
Seafood: Shrimp (3), Scallops (2), Calamari (4)	\$19
Crispy Tilapia	\$20

## **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, green beans, bell peppers & kaffir 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.

\*Spicy Level

No Spice, Mild, Medium, Hot, Thai Hot, Double Thai Hot, Triple Thai Hot

# Curry



Served with steamed jasmine rice, with your choice of:

Chicken, Pork, Tofu or Veggies	\$15
Beef	\$17
Shrimp (6) or Calamari (6)	\$19
Seafood: Shrimp (3), Scallops (2), Calamari (4)	\$20

## Red Curry\*

Red curry in coconut milk with bamboo shoots, bell peppers, green 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, green beans, bell peppers & kaffir 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 & kaffir leaves. We recommend shrimp with this dish.

\*Spicy Level

No Spice, Mild, Medium, Hot, Thai Hot, Double Thai Hot, Triple 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, shitake mushroom, scallion and celery in house sauce.

### Evil Jungle Princess\* \$16

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

### Kao Soi\* \$16

Steamed egg noodle simmered in a blend of red and yellow curry, coconut milk, topped with crispy egg noodle, 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	\$16
Shrimp (6) or Calamari (6)	\$18
Seafood: Shrimp (3), Scallops (2), Calamari (4)	\$19
Brown Rice	Add \$3

### Thai Fried Rice

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

### Yupha's Fried Rice

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

### Basil Fried Rice

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

\*Spicy Level

No Spice, Mild, Medium, Hot, Thai Hot, Double Thai Hot, Triple Thai Hot



# 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, tilapia, 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, green beans, & kaffir leaves.

**Salmon Khing Sod** \$22

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

**Ped Gra Prow** \$25

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

**Ped Khing Sod** \$25

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

**Ped Gaeng Daeng\*** \$25

Crispy roasted 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 clay 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, diced onion and bell peppers, 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.

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## Side Orders



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

## Desserts\*



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

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

## Beverages



<b>Soda (Coke, Sprite, Diet Coke, Mr Pibbs)</b> \$3.75	<b>Hot Coffee</b> \$4
<b>Thai iced coffee with cream</b> \$5 (no refills)	<b>American iced tea</b> \$3.75
<b>Thai iced tea with cream</b> \$5 (no refills)	<b>Sweetened iced green tea</b> \$4
<b>Hot green or Jasmine tea</b> \$4 (per person)	<b>Sweetened Raspberry iced tea</b> \$4