

# Bai Tong

14804 NE 24th St 98052-5533 · +14257478424 · Updated: Jan 14, 2026

[View online menu](#)



## APPETIZERS 15

### Spare Ribs

Crispy-fried pork spare ribs seasoned with garlic and white pepper, and served with a spicy Sriracha chili sauce

#### AVAILABLE OPTIONS

S: \$9.00

L: \$13.95

### Crab Wontons

Crispy-fried wontons stuffed with a combination of imitation crab meat and cream cheese. Served with plum sauce

#### AVAILABLE OPTIONS

S: \$8.45

L: \$11.95

### Satay

Skewered chicken marinated and lathered with curry and coconut milk, and grilled. Served with sides of peanut sauce and a cucumber and onion mix

#### AVAILABLE OPTIONS

S (3 Pieces): \$10.00

L (5 Pieces): \$14.95

For Extra Skewer (Each):

\$4.00

### Chicken Wrap (Gai Hor Bai Toey)

A traditional Thai favorite chicken wrapped in pandan leaves, served with our homemade sweet sauce

#### AVAILABLE OPTIONS

S (3 Pieces): \$11.00

L (5 Pieces): \$15.95

For Extra (Per Piece): \$4.50

### Fried Wontons

Stuffed with flavorful ground pork, these crispy-fried wontons are served with sweet plum sauce

#### AVAILABLE OPTIONS

S: \$8.45

L: \$11.95

### Fried Tofu

Deep-fried tofu, served with a plum-flavored sweet chili dipping sauce and sprinkled with peanuts

#### AVAILABLE OPTIONS

S: \$8.00

L: \$11.95

### Thai Fish Cake (Tod Mun Pla)

Homemade fried fishcakes, served with a cucumber-plum sauce topped with crushed peanuts

#### AVAILABLE OPTIONS

S: \$10.95

L: \$15.95

### Fried Spring Rolls

Miniature fried spring rolls stuffed with glass noodles and vegetables. Served with plum sauce

#### AVAILABLE OPTIONS

S: \$7.50

L: \$10.95

### Appetizer Plate

A delicious trilogy of fried fishcakes, fried wontons and miniature fried spring rolls. Served with a sampling of tasty sauces

**\$17.95**

### Chicken Wings

Our tasty chicken wings are marinated in a garlic and soy sauce. Served with a sweet chilli sauce

#### AVAILABLE OPTIONS

S: \$9.50

L: \$14.50

## Meang Kum

**\$14.95**

A traditional Thai appetizer, this dish is eaten by filling a lettuce leaf and folding it over a mix of ingredients including: shallots, peanuts, toasted coconut, sliced lime, chilies and ginger. Top each filled leaf with our homemade sweet Meang Kum sauce

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## Grilled Beef

**AVAILABLE OPTIONS**

Tender slices of grilled New York strip steak served with our home-made sauce made of crushed dried chilies, ground toasted rice and soy sauce

S: \$12.50

L: \$18.95

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## Fresh Rolls

**\$11.95**

This soft rice roll is filled with fresh crisp vegetables, rice vermicelli, barbeque pork, and prawns. Served with our famous peanut sauce. Gluten-free options available with tofu

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## Thai Pork Jerky (Moo Dade Deaw)

**AVAILABLE OPTIONS**

Succulent pork slices marinated in house made brine

S: \$10.00

L: \$14.95

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## Grilled Pork

**AVAILABLE OPTIONS**

Sliced marinated pork loin grilled to perfection, served with our homemade sauce, made with crushed dried chilies, ground toasted rice, and soy sauce

S: \$10.45

L: \$15.95

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## SOUP 5

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### Tom Yum Coconut

**AVAILABLE OPTIONS**

This dish is very similar to Traditional Tom Yum, but with coconut milk and ground pork for a richer flavor

S: \$11.45

L: \$15.95

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### Tom Yum

**AVAILABLE OPTIONS**

Our spicy-sour soup is served simmering with straw mushrooms, lemongrass, galangal, green onions and cilantro.

S: \$10.45

Available in small and regular size. With Chicken or Tofu

L: \$14.95

With Prawns: \$4.50

With Seafood: \$6.50

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### Tom Kah (Coconut Soup)

**AVAILABLE OPTIONS**

Coconut milk simmered with lemongrass, straw mushroom, green onions, cilantro and galangal. Your choice of Chicken or Tofu

S: \$10.45

L: \$14.95

With Prawns: \$4.50

With Seafood: \$6.50

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### Tofu Soup

**AVAILABLE OPTIONS**

A flavorful soup made with a clear broth, tofu, seasoned ground pork, mushrooms, white onions, cilantro and fresh chopped scallions

S: \$10.45

L: \$14.95

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### Wonton Soup

**AVAILABLE OPTIONS**

Tasty shrimp and pork wontons are featured in a light broth topped with chopped scallions

S: \$11.45

L: \$14.95

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## SALADS 9

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## Papaya Salad (Som Tam)

**\$14.95**

A well-known Thai salad featuring shredded papaya, prawns, tomatoes, fresh chilies, lime juice, dried shrimps and crushed peanuts. Served with cabbage leaves and recommended with sticky rice

## Thai Salad

**AVAILABLE OPTIONS**

Green leaf lettuce carrots, red onions, cucumber, tomato and hard boiled egg served with our famous peanut sauce

S: \$9.00

L: \$12.95

## Corn Salad

**\$14.95**

Sweet corn, shredded carrots, green beans, tomatoes, fresh chilies, coconut, dried shrimp, and peanuts tossed in our flavorful lime juice dressing

## Baitong Yum Salad

**AVAILABLE OPTIONS**

This Thai spicy salad boasts a playful mix of flavor. The natural sweetness of seafood or grilled meat with a tossed salad of cucumbers, tomatoes, red onions, green onions, cilantro, lettuce and a chili-lime dressing. With chicken, pork or tofu

\$15.95

Grilled Beef: \$4.00

Prawns: \$4.50

Seafood: \$6.50

## Glass Noodle Salad

**\$16.95**

This popular Thai noodle salad includes glass noodles (also known as bean-thread noodles), ground pork, shrimp, red onions, green onions, cilantro, straw mushrooms, chili and lime

## Waterfall Beef

**\$19.95**

Sliced grilled steak, chili, lime juice, green onions, cilantro, red onions topped with aromatic crushed toasted rice. Also available with pork

## Spicy Green Bean Salad (Yum Tua Plu)

**\$16.50**

Julienned green beans, ground pork, sliced boiled egg and prawns tossed with toasted coconut, red onions Scallions, cilantro, tossed with our tasty chili paste dressing

## Trout Salad

**\$23.95**

Boneless trout deep-fried and topped With a zesty mixture of shredded green apple fresh ginger, green and red onions, and tossed with cilantro, roasted peanut and a chili-lime dressing

## Larb

**AVAILABLE OPTIONS**

Distinctively Thai, this dish of red onions and green onions, cilantro, chili, lime juice and crushed toasted rice with your choice of ground meat. Fresh lettuce or cabbage leaves served on the side. Your choice of chicken, pork or tofu

\$15.50

Beef: \$3.00

## CURRIES 10

### Roast Duck Curry

**\$27.95**

A sliced roasted half duck in traditional red curry with grape tomatoes, basil, bell peppers, and lychee fruit

### Shrimp Tamarind Curry

**\$16.95**

This light, tangy, and spicy soup cooked with a modest amount of heat, shrimps and Thai veggie omelete. It's an element and satisfying dish

### Pa-Nang Curry

**AVAILABLE OPTIONS**

Named after Penang Island in Malaysia, this curry is known for its concentrated flavor and aroma with coconut milk, basil, bell peppers and kaffir lime leaves. With chicken, pork, or tofu

\$15.50

Stewed Beef: \$3.00

<b>Salmon Curry</b>	<b>\$20.95</b>
We've combined the best of the Northwest and Thailand to create this delectable dish of salmon and red curries	
<b>Jungle Curry (Kang Pa)</b>	<b>\$15.50</b>
This zesty broth is seasoned With Kang-Pa paste, basil leaves, and galangal root, stewed with bamboo shoots, green beans, and eggplants. With your choice of chicken, pork, or tofu	
<b>Mus-Sa-Mun Curry</b>	<b>\$15.95</b>
Well-known in the south of Thailand, this intensely flavorful curry is stewed with coconut milk, onions, potatoes and peanuts. With chicken, pork, or tofu	
<b>Pineapple Prawn Curry</b>	<b>\$18.50</b>
Succulent prawns served with pineapple in our spicy red curry	
<b>Green Curry</b>	<b>\$15.50</b>
Made with green chillies, our green curry emphasizes Kaffir lime peel and palm sugar. Simmered in coconut milk with bamboo shoots, basil, bell peppers and your choice of chicken, pork, or tofu	
<b>Yellow Curry</b>	<b>\$15.50</b>
Our yellow curry is cooked with coconut milk, potatoes and onions. With chicken, pork, or tofu	
<b>Red Curry</b>	<b>\$15.50</b>
Red chili paste, simmered with coconut milk, Kaffir lime leaves, basil, bamboo shoots and bell peppers. With chicken, pork, or tofu	

## ENTREES 17

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<b>Pattaya Grill</b>	<b>\$24.95</b>
New York strip steak. Grilled, sliced and topped with a Phad-Ka-Prau-style sauce of basil, bell peppers and garlic. Served with a side of steamed broccoli and carrots	
<b>Eight Angels</b>	<b>\$17.95</b>
A delectable, stir-fried mix of of glass noodles, (also known as bean-thread noodles), prawns, squid, pork, egg, baby corn, celery, white onions, carrots, broccoli, Napa cabbage, straw mushrooms and bamboo shoots	
<b>Cashew Nut Chicken</b>	<b>\$15.50</b>
Chicken and cashew nuts stir fried with chili paste, red and green bell peppers, onions, carrots, and celery. With chicken, pork or tofu	
<b>Spicy Green Bean</b>	<b>\$15.50</b>
Green beans stir-fried in chili paste, oyster sauce and garlic. Chicken, pork, or tofu	
<b>Spicy Eggplant</b>	<b>\$14.95</b>
Eggplant with basil, garlic, black bean sauce, and green and red bell peppers	
<b>Pad Khing (Ginger Lover)</b>	<b>\$15.50</b>
Ginger slices stir-fried to enhance their natural fragrance, sautéed with slices of your choice of meat, straw mushrooms and a light soy sauce. With chicken, pork or tofu	
<b>Crispy Garlic Chicken</b>	<b>\$17.95</b>
Juicy-on-the- inside and crispy on the-outside chicken stir-fried with a honey-infused mix of garlic and topped with crisped basil leaves and chopped red bell peppers	

**Mixed Vegetable Deluxe** **\$14.95**

A tasty combination of celery, baby corn, broccoli, carrots, Napa cabbage, straw mushrooms and bamboo shoots tossed with oyster sauce in our hot, seasoned wok. With chicken, pork, or tofu

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**Stir Fried Seafood with Curry Powder** **\$20.95**

Prawns, scallops, calamari and mussels stir fried with yellow curry powder, egg, celery, bell peppers, white and green onions

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**Thai Omelet (Kai Jiew)** **\$12.95**

Thai style omlete with minced pork, green onions, fish sauce, and cilantro

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**Swimming Rama** **\$14.50**

Enjoy our famous peanut sauce with sautéed chicken on a bed of spinach. A winning combination. Also available with fried tofu

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**Pad Prik** **\$15.50**

Stir-fried onions, bell peppers, basil and garlic with chili paste and oyster sauce. With chicken, pork, or tofu

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**Savory Garlic Delight** **\$15.95**

This garlic-based dish is made from blended garlic and Thai white pepper, stir-fried with your choice of chicken, pork, or tofu

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**Golden Egg Calamari** **\$18.95**

This dish will make you Come back for more! The squid is tossed in salted duck egg yolk and pan fried, creating a melt in your mouth coating

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**Kana Moo Krob** **\$16.50**

Follwing a traditional Thai Recipe. Crispy pork belly arnd Chinese brocolli tossed with oyster sauce

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**Pad Kra Prau (Best Whena Fried Egg Is Added)** **AVAILABLE OPTIONS**

This dish features your choice of ground chicken, pork, or fried tofu stir-fried with basil and bell peppers

\$15.50  
Add an Over-Easy Egg on the Side for Just:  
\$3.50

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**Angry Ocean (Pad Talay)** **\$20.95**

Salmon, prawns, scallops, green mussels and calamari are stir-fried with crisp onions, bell peppers, chili paste and basil leaves

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**FISHES** 4

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**Deep Fried White Fish** **\$20.95**

Deep-fried for a delicious combination of crispy skin and and tender meat, this whole trout is served with a special Bai Tong sauce on the side made with garlic, fish sauce and fresh Thai chillies

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**Garlic Fish Fry** **\$21.95**

This deep-fried whole trout comes hot to your table with Bai Tong's Signature garlic slurry made from blended garlic cloves and white pepper

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**Crispy Trout Curry** **\$23.95**

Lightly panko-breaded, whole trout deep fried to a crispy golden perfection and topped with Pa-nang curry, sweet basil and bell peppers

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## Deep Fried Trout with Sweet Chili Sauce (Pla Tod Rard Prik)

**\$23.95**

Thai for "fried fish with chili sauce" this deep-fried whole trout is sautéed with a sweet and tangy sauce made with tamarind, chilies, basil, bell peppers and garlic

## NOODLES 11

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### Pad Sei-Lew

**\$14.95**

Stir-fried wide rice noodles, egg, broccoli and soy sauce tossed in a hot, well-seasoned wok. Chicken, pork, or tofu

### Thai Boat Noodle

**\$15.95**

This bowl of wide noodles features meatballs, sliced beef, fresh bean sprouts and cilantro in a perfectly seasoned broth

### Pad Thai

**\$14.95**

Known as one of the most popular Thai noodle dishes, our version features stir-fried thin rice noodles mixed with a tangy tamarind Sauce combined with egg, tofu, bean sprouts and ground peanuts. Chicken, pork, or tofu

### Bai Tong Special Noodle

**\$14.95**

These wide rice noodles are stir-fried with egg. Served on a bed of fresh lettuce topped with preserved cabbage and green onions. With chicken, pork or tofu

### Royal Beef Noodle

**\$15.95**

Stir-fried wide rice noodles with oyster sauce in a hot wok, marinated ground beef, tomatoes, and onions. Served on a bed of fresh lettuce

### Glass Noodle Pad Thai

**\$15.95**

A traditional twist on Pad Thai, this version features low carb bean thread noodles in our house made tamarind pad thai sauce. Chicken, pork, or tofu

### Emperor Noodle (Rard Nah)

**\$15.95**

Wide rice noodles first stir-fried with garlic and light soy sauce and topped with flavorful gravy with broccoli. Chicken, pork, or tofu

### Khao Soi

**\$15.95**

A Burmese-influenced dish popular in Northern Thailand, this dish combines crispy egg noodles, shallots, lime, pickled green mustard, sliced red onion in a yellow curry coconut broth. Chicken, pork, or tofu

### Ba Mee Hang

**\$15.95**

Blanched egg noodles are flavored with fried garlic, fish sauce and a touch of sugar. Fish balls, BBQ pork, and ground pork

### Thai Sukiyaki

**\$15.95**

A popular dish in Bangkok mom and pop restaurants, glass noodles stir-fried with celery, spinach, Napa cabbage, green onion, and your choice of meat. Served dry with Thai-style sukiyaki sauce on the side. Chicken, pork, tofu

### Pad Khi Mao

**\$15.95**

Also known as Drunken Noodles, stir-fried wide rice noodles with egg, fresh basil, bell peppers, broccoli, bamboo shoots, tomatoes and onions. Chicken, pork, or tofu

## SIDE ORDER 7

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### Jasmine Rice

**\$3.00**

Fragrant, long grain white rice of the highest quality from Thailand

<b>Sticky Rice</b>	<b>\$4.50</b>
Common on the Northeastern Thai countryside, sticky rice is typically eaten using your fingers	
<b>Brown Rice</b>	<b>\$3.95</b>
A nutritious, high-fiber choice that may help to lower cholesterol	
<b>Cucumber Salad Sliced</b>	<b>\$5.00</b>
Cucumbers in an extra-light Thai-style vinaigrette That is both slightly sweet and slightly tangy	
<b>Fried Egg</b>	<b>\$3.50</b>
An over-easy egg fried in hot oil. An Excellent, traditional accompaniment to stir-fried dishes like Pad Kra Prau and rice	
<b>Peanut Sauce</b>	<b>\$5.95</b>
A generous portion of our flavorful Bai Tong peanut sauce	
<b>Steamed Vegetables</b>	<b>AVAILABLE OPTIONS</b>
A dish of mixed vegetables to accompany your main order	
	S: \$5.50
	L: \$9.50

## EXTRA MEAT ADD ON 10

<b>Extra Chicken</b>	<b>\$4.95</b>
<b>Extra Pork</b>	<b>\$4.95</b>
<b>Extra Tofu</b>	<b>\$4.95</b>
<b>Extra Veggie</b>	<b>\$4.95</b>
<b>Extra Beef</b>	<b>\$5.95</b>
<b>Extra Pork Belly</b>	<b>\$6.00</b>
<b>Extra Prawns</b>	<b>\$6.00</b>
<b>Extra Seafood</b>	<b>\$8.95</b>
<b>Extra Crab Meat</b>	<b>\$10.95</b>
<b>Extra Salmon</b>	<b>\$8.95</b>

## RICE 7

<b>Crab Fried Rice</b>	<b>\$22.95</b>
A generous portion of succulent crab meat stir-fried in our homemade secret sauce then tossed in our hot wok with jasmine rice, egg, and onion. This crab fried rice has its unique flavor which you cannot find any where els	
<b>Pineapple Fried Rice</b>	<b>\$15.95</b>
This fried rice features pineapples, eggs, tomatoes, and onion. Chicken, pork, or tofu	
<b>Chili Fried Rice</b>	<b>\$15.95</b>
This dish features the essence of Thai chilies, basil and bell peppers, jasmine rice and your choice of chicken, pork, or tofu	

**Fried Rice** **\$14.95**

Our Thai fried rice combines jasmine rice, egg, and a mix of white onions, tomatoes and assorted vegetables stir-fried in a hot wok. Chicken, pork, or tofu

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**Yellow Curry Fried Rice** **\$15.95**

Jasmine rice infused with Indian yellow curry flavor, and adds pineapple, cashew nuts and onions. Chicken, pork, or tofu

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**Salted Egg Fried Rice** **\$15.95**

Loaded with salted egg and vegetable, all stir fried together in our savory sauce. Chicken, pork, or tofu

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**Salmon Garlic Fried Rice** **\$18.95**

Jasmine rice stir-fried in flavorful garlic, red bell pepper, carrot and green onions. Topped with deep fried garlic butter salmon fillet

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**LUNCH** 12

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**Mixed Vegetable Deluxe** **\$12.95**

A combination of celery, baby corn, broccoli, carrots, Napa cabbage, straw mushrooms and bamboo shoots stir fried with oyster sauce. Chicken, pork, or tofu

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**Pad Thai** **\$12.95**

All Time Favorite. Thin rice noodles mixed with a tangy tamarind sauce combined with egg, tofu, bean sprouts and ground peanuts. Chicken, pork, or tofu

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**Pad Sei-Lew** **\$12.95**

Wide rice noodles, egg, broccoli and soy sauce tossed in a hot, well-seasoned wok. Chicken, pork, or tofu

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**Pad Kra Prau (Best with Extra Fried Egg)** **AVAILABLE OPTIONS**

Your choice of ground chicken, pork, or fried tofu stir-fried with basil and bell peppers

\$13.50

Add an Fried Egg for: \$3.00

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**Red Curry** **\$13.95**

Thai red chili paste simmered in coconut milk with Kaffir like leaves, bamboo shoots, and bell peppers. Chicken, pork, tofu

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**Stir Fried Green Bean** **AVAILABLE OPTIONS**

Green beans stir-fried in chili paste, oyster sauce and garlic. Chicken, pork, or tofu

\$16.95

Also Available with Crispy Pork Belly:

\$17.45

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**Crispy Garlic Chicken** **\$15.95**

Juicy-on-the-inside and crispy on the-outside chicken pieces are stir-fried with a honey-infused mix of garlic and topped with crisped basil leaves and chopped red bell peppers

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**Salmon Garlic Fried Rice** **\$16.50**

Jasmine rice stir-fried in flavorful garlic, red bell pepper, carrot and green onions. Topped with grilled garlic butter salmon fillet

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**Fried Rice** **\$12.95**

Jasmine rice stir fried with egg, and a mix of white onions, tomatoes and assorted vegetables. Chicken, pork, or tofu

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## Cashew Nut Chicken

**\$13.50**

Sliced chicken stir fried in chili paste with cashew nuts, red and green bell peppers, onions, carrots and celery

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## Swimming Rama

**\$12.50**

Enjoy a generous serving of this special treat atop sautéed chicken pieces and a bed of spinach. Also available with fried tofu

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## Pa-Nang Curry

**AVAILABLE OPTIONS**

A creamy pan-fried red curry simmered coconut milk, Thai basil and bell peppers. Chicken, pork, tofu

\$14.50

A Signature Style with Stewed Beef: \$16.50

## FEATURED ITEM <sup>1</sup>

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### Crispy Fish with Green Mango Salad

**\$19.95**

A very Popular Dish in Thailand! Minced fish is deep fried to a golden brown and served with a Thai spicy green mango salad

## FOOD <sup>8</sup>

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### Fried Wontons

**\$6.50**

Stuffed with flavorful ground pork, these crispy-fried wontons are served with sweet plum sauce

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### Crab Wontons

**\$6.50**

Crispy-fried wontons stuffed with a combination of imitation crab meat and cream cheese. Served with plum sauce for dipping

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### Spring Rolls

**\$6.50**

Miniature fried spring rolls stuffed with glass noodles and vegetables. Served with plum sauce. Not gluten free

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### Fresh Rolls

**\$5.95**

This soft rice roll is filled with healthy crisp vegetables, rice vermicelli, BBQ pork, and cooked prawns. Served with our famous peanut sauce. Gluten-free options available with tofu

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### Red Curry

**\$8.50**

This rich curry features red chili paste, simmered with coconut milk, Kaffir lime leaves, basil, bamboo shoots and bell peppers. Chicken, pork, or tofu

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### Pad Tha

**\$10.00**

Known as one of the most popular Thai noodle dishes, our version features stir-fried thin rice noodles mixed with a tangy tamarind sauce combined with egg, tofu, bean sprouts and ground peanuts. Chicken or tofu

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### Crispy Garlic Chicken

**\$10.50**

Juicy-on-the-inside and crispy on the-outside chicken pieces are stir-fried with a honey-infused mix of garlic and topped with crisped basil leaves and chopped red bell peppers

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### Satay

**\$7.50**

Skewered chicken strips are curried, lathered with coconut milk, and grilled. Served with sides of peanut sauce and a Cucumber and onion mix

## WINE <sup>3</sup>

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## Bai Tong Chardonnay, Columbia Valley, WA

### AVAILABLE OPTIONS

5oz: \$7.00

8oz: \$10.00

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## Bai Tong Cabernet Sauvignon, Columbia Valley, WA

### AVAILABLE OPTIONS

5oz: \$7.00

8oz: \$10.00

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## Bai Tong Cabernet Sauvignon, Columbia Valley, WA

### AVAILABLE OPTIONS

5oz: \$7.00

8oz: \$10.00

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## BEER <sup>2</sup>

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### Singha Bottle / Thailand

**\$5.00**

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### Singha Draft / Thailand

**\$6.00**

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## SPECIAL COCKTAIL <sup>1</sup>

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### Special Cocktail

Please ask your server for happy hour special cocktails of the day

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## HOT TEA <sup>8</sup>

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### Jasmine Pearl Oolong Tea

**\$5.95**

If you enjoy jasmine tea, we urge you to try the sublime taste of this well-made variety. Jasmine Pearl is an exotic Dragon Phoenix pearl tea comprised of intricate jasmine-infused pearl. One of the best!

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### Genma Cha Green Tea

**\$3.95**

Genmai Cha is an exotic Japanese recipe that combines popped rice and popcorn with tender and delicate green tea leaves

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### White Blueberry Tea

**\$4.95**

Premium white tea from Fujian region of China flavored with sweet blueberries. If you're new to white tea, this would be a good place to start

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### Darjeeling Black Tea

**\$3.95**

Darjeeling Rhapsody is treasured for the rich golden liquor and unique muscatel flavor. It is a superb second-flush summer tea from the highly regarded Risheehat estate

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### Mango Flavored Tea

**\$3.95**

Our best-selling Mango Tea combines the taste of Ceylon tea with the flavor of perfectly ripened mangoes. You will love it

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### Chamomile Herbal Tea

**\$3.95**

Chamomile is one of the oldest garden herbs, whose reputation as a medicinal plant shows little sign of abatement. As a tisane (herbal tea), it is naturally caffeine-free. If you haven't tried it, you'll be pleasantly surprised by its superior flavor

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### Decaf Earl Grey

**\$3.95**

Black tea from Ceylon, decaffeinated using a superior CO-2 process. The latter is all natural and gentle, allowing tea leaves to retain their delicate shape and flavor. Flavored with bergamot, a citrus fruit

**Lemond Grass Herbal Tea****\$4.95**

Dried lemon grass leaves make a zesty, refreshing drink. It has a light lemony taste, with a slight hint of ginger

**BAITONG THAI ICED TEA 1**

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**Thai Iced Coffee****\$4.95****THAI ICED TEA 6**

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**Original****\$4.95****Lychee****\$5.95****Mango****\$5.95****Lemon****\$5.95****Coconut****\$5.95****Thai Ice-Cream Tea****\$6.95****JUICE 6**

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**Coconut****\$6.00****Apple****\$6.00****Mango****\$6.00****Lychee****\$6.00****Cranberry****\$6.00****Fresh Orange Juice****BANGKOK SODA 4**

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**Strawberry****Mango****Watermelon****Pineapple****SOFT DRINK 7**

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**Coke**

free refill

**Diet Coke**

free refill

## Sprite

free refill

## Root Beer

free refill

## Lemonade

free refill

## Ice Tea

free refill

## Sparkling Water

## COCKTAILS 14

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### Spiced Thai Tea

**\$12.00**

Captain Morgan, Malibu Coconut Rum, Thai Tea, Crème

### Tamarind Sour

**\$12.00**

Bulleit Bourbon, Tamarind Syrup, Lemon Juice, Egg Whites, Peychaud Bitters, Rosemary

### Nam Hom

**\$12.00**

Roku Gin, Mitr Nam Hom Syrup, Lime, Soda, Garnished with Toasted Coconut and Mint Sprig

### Pear Kamikaze

**\$12.00**

Absolut Pear Vodka, Orange Liqueur

### Bourbon Basil

**\$12.00**

Bulleit Bourbon, Thai Basil, Fresh Lemon, Angostura Bitters

### Lemongrass Caipirinha

**\$12.00**

Cachaca, Lemongrass Syrup, Lime Wedge, Lime Juice, Pineapple Juice

### Lychee Martini

**\$12.00**

Smirnoff Vodka, Lychee Syrup, Orange Bitters

### Smoky Rye Old Fashioned

**\$14.00**

House Barrel Aged Bulleit Rye, Angostura Bitters, Orange Bitters, Hickory Smoke

### Tamarind Margarita

**\$12.00**

Lunazul Blanco, Orange Liqueur, Tamarind Purée, Lime, Salt Rim

### Bai Tong Tini

**\$12.00**

Thai Chili Pepper Infused Vodka, Blue Curacao, Lemon, Lime, Fresh Orange

### Mango Drop

**\$12.00**

Smirnoff Vodka, Orange Liqueur, Mango Purée, Fresh Lemon, Spicy Salt Rim

### Strawberry Lemongrass Moscow Mule

**\$13.00**

Grey Goose Vodka, Fresh Lime, Ginger Beer

**Jungle Bird****\$13.00**

Ron Zacapa Rum, Campari, Pineapple Juice, Grenadine

**Boulevardier****\$12.00**

Elijah Craig Bourbon, Campari, Sweet Vermouth

**WHITE WINES** 6**Bai Tong Chardonnay, Columbia Valley, WA****AVAILABLE OPTIONS**

5oz: \$9.00

8oz: \$12.00

Bottle: \$30.00

**La Crema Chardonnay, Monterey, CA****AVAILABLE OPTIONS**

5oz: \$12.00

8oz: \$15.00

Bottle: \$45.00

**Oyster Bay Sauvignon Blanc, Marlborough, New Zealand****AVAILABLE OPTIONS**

5oz: \$9.00

8oz: \$12.00

Bottle: \$36.00

**Fess Parker Riesling, Santa Barbara, CA****AVAILABLE OPTIONS**

5oz: \$9.00

8oz: \$12.00

Bottle: \$36.00

**Terlato Friuli Pinot Grigio, Italy****AVAILABLE OPTIONS**

5oz: \$12.00

8oz: \$15.00

Bottle: \$39.00

**Two Vintners Grenache Blanc, WA****\$52.00****SPARKLING WINES** 3**Benvolio Prosecco, Italy****AVAILABLE OPTIONS**

\$8.00

Bottle: \$36.00

**Chandon Rose, Napa Valley, CA****AVAILABLE OPTIONS**

\$10.00

Bottle: \$70.00

**Mumm Brut, Napa Valley, CA****\$12.00****RED WINES** 9

**Bai Tong Cabernet Sauvignon, Columbia Valley, WA****AVAILABLE OPTIONS**

5oz: \$9.00

8oz: \$12.00

Bottle: \$30.00

**Chateau Ste Michelle Limited Release Red Blend, Cascade Mountains, WA****AVAILABLE OPTIONS**

5oz: \$11.00

8oz: \$13.00

Bottle: \$39.00

**Truth Be Told Cabernet Sauvignon, Columbia Valley, WA****AVAILABLE OPTIONS**

5oz: \$13.00

8oz: \$16.00

Bottle: \$49.00

**Canoe Ridge Expedition Merlot, Columbia Valley, WA****AVAILABLE OPTIONS**

5oz: \$9.00

8oz: \$12.00

Bottle: \$34.00

**Educated Guess Pinot Noir, Sonoma Coast, CA****AVAILABLE OPTIONS**

5oz: \$13.00

8oz: \$16.00

Bottle: \$49.00

**Terrazas Malbec Reserva, Mendoza, Argentina****AVAILABLE OPTIONS**

5oz: \$12.00

8oz: \$15.00

Bottle: \$48.00

**Belle Glos, Clarke & Telephone Pinot Noir, CA****\$60.00****Unshackled Red Blend, CA****\$51.00****Two Vintners Syrah, WA****\$52.00****DRAFTS** 5**Singha****\$6.00****Manny's Pale Ale****\$6.00****Mac & Jack****\$6.00****Elysian Space Dust IPA****\$6.50****Rotating Draft****\$6.00****BEERS** 9**Singha, Thailand****\$4.50**

<b>Singha Large, Thailand</b>	<b>\$7.50</b>
<b>Leo, Thailand</b>	<b>\$4.50</b>
<b>Stella Artois, Belgium</b>	<b>\$4.50</b>
<b>Stella Cider, Belgium</b>	<b>\$4.50</b>
<b>Heineken, Holland</b>	<b>\$4.50</b>
<b>Coors Light, USA</b>	<b>\$4.50</b>
<b>Corona Extra, Mexico</b>	<b>\$4.50</b>
<b>Kaliber Non-Alcoholic, Ireland</b>	<b>\$4.50</b>

## SAKE <sup>2</sup>

### Gekkeikan Junmai, Japan

#### AVAILABLE OPTIONS

Hot / Cold

5oz: \$8.00

8oz: \$11.00

### Gekkeikan Kobai Plum Sake, Japan

#### AVAILABLE OPTIONS

Cold

5oz: \$8.00

8oz: \$11.00

Bottle: \$30.00

## FEATURED DRINK <sup>1</sup>

### Sweet Love

**\$12.00**

Vodka, Triple Sec, Strawberry Purée and Fresh Sour Mix Join Together for The Perfect Union in Jhis Month Of Sweet Love