

Jasmine Bistro

222 N Lincoln St Suite #111 98362 · +13604526148 · Updated: Jan 14, 2026

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TEASERS 3

Vegetable Spring Rolls (4) **\$9.00**

Mixed vegetables and Thai spices wrapped and deep fried. Served with sweet and sour sauce

Butterflies (8) **\$11.00**

Crab meat, cream cheese, scallions and garlic deep fried in wonton wrappers.

Chicken Sate (5) **\$11.00**

Grilled chicken tenders marinated in coconut milk, yellow curry and coriander. Served with peanut sauce and cucumber relish.

SEDUCERS 10

(GF) Tom Kha Gai **\$16.50**

Chicken soup with coconut milk, mushrooms, fresh galangal, lemongrass, kaffir lime leaves and cilantro

(GF) Tom Yum Goong **\$20.00**

Hot and sour soup with onions, tomatoes, mushrooms, scallions, galangal, lemongrass, kaffir lime leaves and basil

(GF) Thai Bouillabaisse **\$24.00**

Seafood soup with clams, mussels, prawns, scallops, seasonal fish, calamari, onions, tomatoes, mushrooms, galangal, lemongrass, kaffir lime leaves and basil

Cold Remedy SoupLemongrass **\$13.50**

Rice soup with minced chicken, egg, celery, garlic, ginger, Thai spices and cilantro

Wonton Soup **\$13.50**

Wontons stuffed with ground pork, garlic and Thai spices in a mild broth with baby bok choy

(GF) Grilled Beef Salad **\$17.50**

Grilled flank steak with organic spring mix, cucumber, red onion, lemongrass, grape tomatoes, basil and kaffir lime leaves in a chili lime dressing

Prawn Salad **\$19.50**

Grilled prawn salad with red onions, lemongrass, basil, kaffir lime leaves with a chili oil dressing over a bed of romaine

(GF) Cucumber Salad **\$12.00**

Thinly sliced cucumbers, carrots and peanuts in a lime dressing

(GF) Larb Gai **\$13.00**

Minced chicken salad with red onion, lemongrass, bail, and rice powder in a chili lime dressing served on a bed of romaine

(GF) House Salad **\$12.00**

Fresh organic salad mix with cucumber, red onions, grape tomatoes and carrots, topped with fried tofu and peanut sauce

CROWD PLEASERS 10

Lemongrass Pork Chop **\$20.00**

Grilled pork chop marinated with coconut milk and thai spices. Served with sweet chili sauce and a small side of greens

Seafood Mixer **\$24.00**

Prawns, scallops, seasonal fish, clams, mussels, calamari, mushrooms, bell peppers, galangal, basil in a garlic wine sauce and chili oil

Grilled Lemongrass Lamb Chop

Three lamb chops with lemongrass and Thai spices. Grilled to your liking and served over yellow curry shallot rice topped with fried basil

Dungeness Crab Fried Rice

Jasmine rice, onions, fresh Dungeness crab, egg, grape tomatoes and snow peas

Mussel or Clam Hot Pot **\$24.00**

Sauteed with chili in oil, garlic, galangal, lemongrass and basil in a hot clay pot

(GF) Duck Curry **\$27.50**

Half boneless duck in red curry with coconut milk, rambutan, grape tomatoes and basil

King of Garlic **\$16.50**

Stir fried pork or chicken with garlic and black pepper on a bed of romaine

(GF) Red Curry Seafood **\$24.00**

Prawns, scallops, seasonal fish, clams, mussels and calamari in red curry coconut milk with bell peppers and basil

Thai Paella **\$27.50**

Jasmine rice, egg, prawns, scallops, clams, seasonal fish, mussels, calamari, onions, scallions, tomatoes, turmeric and yellow curry

Under the Sea **\$27.50**

Wide rice noodles, prawns, scallops, seasonal fish, clams, mussels, calamari egg, broccoli, onions, mushrooms, tomatoes and basil

USUAL SUSPECTS 25

Spicy Basil Noodle

Wide rice noodles, egg, broccoli, onions, mushrooms, tomatoes and basil

Rad Nah

Wild rice noodles in a traditional gravy with broccoli and mushrooms.

(GF) Pad Thai

Thin rice noodles, eggs and scallions in a traditional sauce. Topped with fresh beansprouts, lime and ground peanuts

Pad See Ew

Wide rice noodles, egg, broccoli, and mushrooms in a black bean sauce

Basil Stir Fry

Onions, garlic, mushrooms, bell peppers and basil

Cashew Stir Fry

Broccoli, snow peas, mushrooms, garlic, bell pepper and cashews

Mixed Vegetable Fan

Seasonal vegetables in a mild sauce

Ginger Lover

Baby bok choy, onions, garlic, scallions, mushrooms, ginger and bell pepper in a mild sauce

Jasmine Fried Rice

Jasmine rice, egg, onions, snow peas, tomatoes, and cilantro

Spicy Fried Rice (Hot & Spicy)

Jasmine rice, egg, mushrooms, basil and scallions

Coconut Fried Rice

Jasmine rice, egg, coconut milk, onions, snow peas, cashews and grape tomatoes, topped with toasted coconut flakes

Yellow Curry Fried Rice (Hot & Spicy)

Jasmine rice, egg, onions, basil, tomatoes, mushrooms, yellow curry and turmeric

Green Curry Fried Rice (Hot & Spicy)

Jasmine rice, egg, zucchini, green beans, tomatoes, and basil with a touch of green curry paste

Spicy Stir Fry (Hot & Spicy)

Bamboo shoots, mushrooms, garlic, bell peppers and basil in a red curry sauce.

Pad Pik King (Hot & Spicy)

Green beans, garlic, bell peppers, and basil in red curry sauce

Spicy Eggplant (Hot & Spicy)

Eggplant, red chili oil, basil and bell pepper

Garlic Broccoli

Broccoli, black pepper and garlic

(GF) Red Curry (Hot & Spicy)

Red curry, coconut milk, bamboo shoots, pineapple, bell peppers and basil

(GF) Yellow Curry (Hot & Spicy)

Yellow curry, coconut milk, onions and potatoes

(GF) Green Curry (Hot & Spicy)

Green curry, coconut milk, basil, eggplant and bell peppers

(GF) Panang Curry (Hot & Spicy)

Panang curry, coconut milk, kaffir lime leaves, topped with ground peanuts

(GF) Massaman Curry (Hot & Spicy)

Massaman curry, coconut milk, onions, potatoes and roasted peanuts

Swimming Rama

Spinach and garlic in a light wine sauce topped with peanut sauce

Pad Pik Pao (Hot & Spicy)

Onions, garlic, mushrooms, bell pepper and basil with chili oil

Eggplant with Black Bean Sauce

Eggplant, bell pepper and basil in a black bean sauce

SIDES 11

White Rice	\$1.50
Brown Rice	\$2.50
Peanut Sauce	\$5.50
Steamed or Fried Tofu	\$5.50
Steamed Vegetables	\$5.50
Plum Sauce	\$1.00
Curry Sauce	\$3.50
Thai Chili Fish Sauce	\$2.00
TO-GO Brown Rice	\$3.50
TO-GO White Rice	\$2.50
TO-GO Side Hot Sauce	\$0.25

SPECIALTY COCKTAILS 19

Muay Thai Kick	\$13.00
Thai whiskey, basil, lime, simple syrup, and soda	
Mekhong Mule	\$13.00
Thai whiskey, ginger beer, and lime	
Thai Moon	\$13.00
Thai whiskey, simple syrup, coconut milk, topped with dark chocolate shavings	
Mekhong Thaipirinha	\$12.00
Thai whiskey muddled with lime and sugar	
Thai Whiskey Sour	\$14.00
Thai whiskey, house tamarind simple syrup, lime, and lemon	
Emerald Drop	\$13.00
Vodka, Midori, orange juice and lime	
Lavender Lemon Drop	\$13.00
Vodka, house lavender simple syrup, triple sec and lemon	
Dark & Stormy Lemon Drop	\$13.00
Vodka, house tamarind simple syrup, triple sec and lemon	

Tongue Thai’d Shaft	\$12.00
Vodka, Thai coffee, and cream (ask to make vegan)	
Gingertini	\$13.00
Ginger infused Vodka, ginger liqueur, triple sec and lemonade, garnished with candied ginger	
gingerTom Yum Martini	\$13.00
Lemongrass Vodka, house lemon grass tea, simple syrup and lime, garnished with thai chili and lemongrass	
lemongrassLycheetini	\$13.00
Vodka, lychee liqueur, lychee juice and lime, garnished with lychees	
Red Lotus	\$13.00
Vodka, lychee liqueur, cranberry juice and soda, garnished with lychees	
Siamese Ruby	\$13.00
Ruby Red Vodka, lime and a splash of soda	
Jasmine Bistro Gin & Tonic	\$15.00
Gin, tonic water, cucumber, lemon and thai basil	
Turmeric Margarita	\$13.00
Tequila, house turmeric simple syrup, triple sec, orange juice and lime	
Lavy Margarita	\$13.00
Tequila, house lavender simple syrup, triple sec and lime	
Captain Thai	\$13.00
Captain Morgan, Thai iced tea and cream (ask to make vegan)	
Banana Coffee Split	\$15.00
Banana Peanut Butter Whiskey, Thai Coffee and cream	

BEER 4

Bottled, Choose from:	\$6.00
Singha Stella Artois Elysian Space Dust Rotating Non-Alcoholic Beer	
21 oz Singha	\$10.00
Rotating Cider	\$7.00
Rotating Draft Beer	\$7.00

WINE 1

Choose from	\$8.00
Harbinger Dynamo Red Harbinger La Petite Fleur Harbinger Chardonnay	

NON ALCOHOLIC 9

Pepsi Products	\$3.00
Pepsi Diet Pepsi Starry Dr. Pepper Brisk Iced Tea	
Bedford Sodas	\$4.00
Ginger Ale Ginger Beer Root Beer Creme Beer Orange Creme	
Hot Coffee or Tea	\$3.00
Lemonade, Orange Juice or Cranberry Juice	\$3.00
San Pellegrino	\$3.00
Thai Tea or Thai Coffee	\$5.00
Organic Coconut Water	\$3.00
Lavender Lemonade	\$6.00
Lemonade with house lavender simple topped with soda. Add gin or vodka for \$6	
Tamarind Pineapple Quencher	\$7.00
Pineapple, house tamarind simple syrup, coconut water.	