

Lao meals consist of many dishes served together and eaten family style

STARTERS

BEER NUTS \$6

Tua Din A fun & addictive snack to keep you drinking. Red peanuts roasted with makrut lime leaves, chilies, garlic, & salt.

CRISPY RICE BALL SALAD \$16

Nam Khao Tod - A Lao classic: Jasmine rice is seasoned with coconut meat & red curry paste; the rice is then formed into balls, fried, broken apart & tossed with fermented pork, peanuts, cilantro, dried Thai chilies, fish sauce, & lime juice. Served with a bouquet of herbs & lettuce. option available.

FRIED CHICKEN \$16

Gai Tod Isaan-style: boneless chicken thighs marinated, fried in a rice flour batter & served with Nam Prik Pao charred chili jam.

FRIED PIG EARS \$10

Deep fried pig ears tossed in chili, makrut lime leaf, tamarind salt.

THAI PAPAYA SALAD \$15

Som Tum Thai - A quintessential dish of Thai food: green papaya pounded with dried shrimp, palm sugar, tomatoes, fish sauce, chilies, & lime, topped with crushed peanuts. Mildly spiced.

BLISTERED GREEN BEANS \$15

My mother's original recipe: tender beans tossed in homemade Prik Khing curry paste with smoked bacon. Can be made without bacon.

SHARE PLATES

RED CURRY RICE VERMICELLI NOODLES \$16

Khao Poon Nahm Prik - Lao noodle dish of rice vermicelli noodles in a spicy coconut milk curry broth with minced chicken and bamboo shoots. Spiced with our homemade red curry paste & enriched with chicken broth, finished with bean sprouts, shaved cabbage, & herbs....available with catfish..... \$19

"CHICKEN & RICE" \$16

Khao Mun Gai -Hainanese style chicken & rice made the Hawker Fare way. Poached chicken thigh served with a ginger & fermented bean sauce, with cucumbers & cilantro over chicken fat rice. A hugely popular one dish meal found at most street vendors & shophouses, every vendor & household has their own original recipe, ours is no different in spirit & celebrates a classic. Gluten Free when served with sweet chili sauce.

SPICY AROMATIC SALADS

Laab -Minced & tossed with shallots, mint, cilantro, green onions, rice powder, dried Thai chilies, & seasoned with fish sauce & lime. Served with lettuce & cucumber.

- Laab Seen (Hand Chopped Ribeye Beef) **\$18**
- Laab Cauliflower & Lemongrass (vegan, made with soy sauce) **\$15**

TAMARIND EGG DROP CURRY NOODLES WITH PEANUTS \$15

Mee Kati - Flat rice noodles in a rich egg drop curry broth seasoned with peanuts, fermented bean paste & tamarind, garnished with bean sprouts, green onions, cilantro , & fried shallots. Vegetarian when served regular or with Tofu. Vegan when served without egg.

Add | Tofu \$2 | Shrimp \$3

BRUSSELS SPROUTS IN BEAN SAUCE \$15

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Phat Pak Talat Fai Dang - Wok-tossed with fermented yellow bean, garlic, & Thai chilies. A common, simple preparation of vegetables found at street vendors & in shophouses throughout Thailand & Laos.

BRAISED PORK BELLY \$18

Dtom Kiem - Tender pork belly, tofu and a hard-boiled egg. We braise the belly in a rich broth that's made by first making a caramel, then adding garlic, ginger, "seasoning sauce," fish sauce and star anise. Topped with house-fermented mustard greens, Chinese celery, & cilantro. We recommend pouring the side of Sriracha over every single bite.

HOMEMADE PENANG CURRY

Gaeng Penang - A rich, homemade red coconut milk curry spiced with nutmeg & mace, with makrut lime leaves. Sweetened with palm sugar, then simmered with pumpkin, cabbage, & basil. Your choice of fried tofu, chicken, or Shrimp. With | Tofu \$16 | Chicken \$16 | Shrimp \$19 Vegan when served regular or with Tofu.

DRIED FRIED LAO NOODLES

Kua mee - is the signature Lao dry noodle dish. Wide rice noodles, oyster sauce, mung bean sprouts, sweet soy, & burnt palm sugar. Regular \$14 With | Tofu \$16 | Chicken \$16 | Shrimp \$19 (Gluten Free)

GRILLED

ISAAN BBQ CHICKEN \$18

Gai Yang - An Isaan staple. BBQ chicken is found everywhere in Isaan: cooking along roadsides, in shophouses...even on bikes! Our half-chicken is brined for 24 hours (the meat can look a little pink) & then rubbed with spices, lemongrass, & turmeric. This dish is served with two sauces: Nam Jim Waan, a sweet chili garlic sauce & Jaew Makham, a tart tamarind dip. Quantities are limited.

ISAAN HERBED PORK SAUSAGE \$17

Sai Oua - Made in-house, this aromatic Northern-style spicy pork sausage is made with braised pig's skin, garlic, shallots, fresh yellow turmeric, makrut lime leaves, & sun-dried Thai chilies. The sausage is grilled & served with pork rinds, cucumber slices, & Nam Prik Noom, a roasted green chili relish.

BBQ PORK RIBS \$19

Kra-toog Moo Ping - Schmitz Ranch natural baby back ribs marinated in whisky, white pepper, coriander root, & garlic, brushed with honey while grilling. Served with Jaew Mak Len, a charred tomato chili dip.

SATAY BEEF SHORT RIBS \$19

Satay Neur - Satay are typically on skewers, but this original recipe by my mother allows the bones to be the natural skewers. Natural Angus beef ribs are marinated in coconut milk & turmeric, lemongrass & garlic, then grilled & served with a tangy cucumber relish & homemade mildly spiced peanut sauce.

RICE & SIDES

JASMINE RICE (Khao Jao) \$6

STICKY RICE (Khao Niao) eat with your hands \$5

Sticky rice is staple in Lao food and is eaten for breakfast, lunch and dinner. Roll it into a ball and used to scoop up other dishes and spicy dips.

GRILLED STICKY RICE (Khao Jee) \$6

Considered as the bread of Laos. Grilled with a cilantro base.

CHICKEN FAT RICE (Khao Mun) \$5

Rice that has been cooked in lemongrass, ginger, galangal roots, and chicken fat

AJAT (Cucumber Relish) \$3

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HOUSE MADE PEANUT SAUCE \$3

FERMENTED MUSTARD GREENS \$5