

# Pima County Clerk of the Board

Melissa Manriquez

**Katrina Martinez**  
Deputy Clerk

**Administration Division**  
130 W. Congress, 1st Floor  
Tucson, AZ 85701  
Phone: (520)724-8449 • Fax: (520)222-0448

**Management of Information & Records Division**  
1640 East Benson Highway  
Tucson, Arizona 85714  
Phone: (520) 351-8454 • Fax: (520) 791-6666

June 16, 2022

Kevin Arnold Kramber  
Tuk Tuk Thai  
536 E. Wagon Bluff Drive  
Tucson, AZ 85704

RE: Arizona Liquor License Job No.: 196137  
d.b.a. Tuk Tuk Thai

Dear Mr. Kramber:

Enclosed is a copy of the Affidavit of Posting relative to your Liquor License Application for a Series 12, Restaurant, which was received in our office on May 24, 2022. The Hearing before the Pima County Board of Supervisors has been scheduled for Tuesday, July 5, 2022, at 9:00 a.m. or thereafter, at the following location:

Pima County Administration Building  
Board of Supervisors Hearing Room  
130 W. Congress, 1st Floor  
Tucson, AZ 85701

Should you have any questions pertaining to this matter, please contact this office at (520)724-8449.

Sincerely,

  
Melissa Manriquez  
Clerk of the Board

Enclosure



Arizona Department of Liquor Licenses and Control  
800 W Washington 5th Floor  
Phoenix, AZ 85007-2934  
www.azliquor.gov  
(602) 542-5141

AFFIDAVIT OF POSTING

Date of Posting: 05/25/22

Date of Posting Removal: 06/14/22

Applicant's Name: Tuk Tuk Thai  
Kramber Kevin Arnold  
Last First Middle

Business Address: 6878 E. Sunrise Drive, No. 160 Tucson 85750  
Street City Zip

License #: 196137

I hereby certify that pursuant to A.R.S. 4-201, I posted notice in a conspicuous place on the premises proposed to be licensed by the above applicant and said notice was posted for at least twenty (20) days.

DR M Kelly PCSD 520-286-1358  
Print Name of City/County Official Title Phone Number  
Process Server 520-286-4813

DR M Kelly 06/14/22  
Signature Date Signed

Return this affidavit with your recommendations (i.e., Minutes of Meeting, Verbatim, etc.) or any other related documents.  
If you have any questions please call (602) 542-5141 and ask for the Licensing Division.

JUN 15 22 PM 03:57 PCLK OF BD  
mm



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TO: Development Services, Zoning Division  
FROM: Melissa Whitney  
Administrative Support Specialist Senior  
DATE: 5/24/2022  
RE: Zoning Report - Application for Liquor License

Attached is the application of:

Kevin Arnold Kramber  
d.b.a. Tuk Tuk Thai  
6878 E. Sunrise Drive, No. 160  
Tucson, AZ 85750

Arizona Liquor License Job No. 196137  
Series 12, Restaurant  
New License ☒  
Person Transfer  
Location Transfer

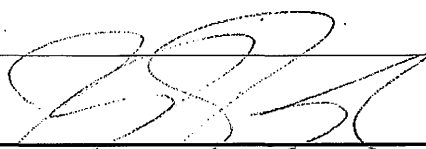
ZONING REPORT

DATE: 5/25/22

Will current zoning regulations permit the issuance of the license at this location?

Yes ☒ No ☐

If No, please explain:

  
Pima County Zoning Inspector

When complete, please return to cob\_mail@pima.gov

MAY 25 22PM 12:05 PC CLK OF BD

State of Arizona  
Department of Liquor Licenses and Control

22-17-9461

Created 05/23/2022 @ 02:51:31 PM

Local Governing Body Report

**LICENSE**

Number: Type: 012 RESTAURANT  
Name: TUK TUK THAI  
State: Pending  
Issue Date: Expiration Date:  
Original Issue Date:  
Location: 6878 E SUNRISE  
#160  
TUCSON, AZ 85750  
USA  
Mailing Address: 536 E WAGON BLUFF DRIVE  
TUCSON, AZ 85704  
USA  
Phone: (000)000-0000  
Alt. Phone: (520)235-5684  
Email: KKRAMBER75@GMAIL.COM

MAY 24 22PM 03:05 PC CLK OF BD  
rlm

**AGENT**

Name: KEVIN ARNOLD KRAMBER  
Gender: Male  
Correspondence Address: 536 E WAGON BLUFF DRIVE  
TUCSON, AZ 85704  
USA  
Phone: (520)235-5684  
Alt. Phone:  
Email: KKRAMBER75@GMAIL.COM

**OWNER**

Name: SAYSO TTT LLC  
Contact Name: KEVIN ARNOLD KRAMBER  
Type: LIMITED LIABILITY COMPANY  
AZ CC File Number: 23352992 State of Incorporation: AZ  
Incorporation Date: 03/29/2022  
Correspondence Address: 536 E WAGON BLUFF DRIVE  
TUCSON, AZ 85704  
USA  
Phone: (520)235-5684  
Alt. Phone:  
Email: KKRAMBER75@GMAIL.COM

Officers / Stockholders

Name:  
PHONESANITH PHANDOLACK  
POUNONG SAYSOURIYOSACK

Title:  
MEMBER  
MEMBER

% Interest:  
100.00

### **SAYSO TTT LLC - MEMBER**

Name: POUNONG SAYSOURIYOSACK  
Gender: Male  
Correspondence Address: 536 E WAGON BLUFF DRIVE  
TUCSON, AZ 85704  
USA  
Phone: (503)998-6411  
Alt. Phone:  
Email: KHAOSANTOO@GMAIL.COM

### **SAYSO TTT LLC - MEMBER**

Name: PHONESANITH PHANDOLACK  
Gender: Female  
Correspondence Address: 536 E WAGON BLUFF DRIVE  
TUCSON, AZ 85704  
USA  
Phone: (423)817-8709  
Alt. Phone:  
Email: NTASNITH@YAHOO.COM

## **APPLICATION INFORMATION**

Application Number: 196137  
Application Type: New Application  
Created Date: 04/22/2022 *Chay*

## **QUESTIONS & ANSWERS**

### **012 Restaurant**

- 1) Are you applying for an Interim Permit (INP)?  
No
- 2) Are you one of the following? Please indicate below.  
Property Tenant  
Subtenant  
Property Owner  
Property Purchaser  
Property Management Company  
Property Tenant
- 3) Is there a penalty if lease is not fulfilled?  
Yes  
What is the penalty?  
Loss of \$3,703.40 security deposit and Landlord lockout
- 4) Is the Business located within the incorporated limits of the city or town of which it is located?  
No  
If no, in what City, Town, County or Tribal/Indian Community is this business located?  
Pima County

- 5) What is the total money borrowed for the business not including the lease?  
Please list each amount owed to lenders/individuals.  
None-Capital Contribution
- 6) Is there a drive through window on the premises?  
No
- 7) Does the establishment have a patio?  
Yes  
Is the patio contiguous or non-contiguous (within 30 feet)?  
Contiguous
- 8) Is your licensed premises now closed due to construction, renovation or redesign or rebuild?  
Yes  
If yes, what is your estimated completion date?  
08/01/2022

## DOCUMENTS

DOCUMENT TYPE	FILE NAME	UPLOADED DATE
DIAGRAM/FLOOR PLAN	Floor Plan.pdf	04/22/2022
QUESTIONNAIRE	Kevin Q & Attach.pdf	04/22/2022
MENU	Menu.pdf	04/22/2022
QUESTIONNAIRE	Phonesanith Q.pdf	04/22/2022
QUESTIONNAIRE	Pounong Q Basic & Mgt Certs.pdf	04/22/2022
RESTAURANT OPERATION PLAN	Rest Op Plan.pdf	04/22/2022
RECORDS REQUIRED FOR AUDIT	RRFA.pdf	04/22/2022

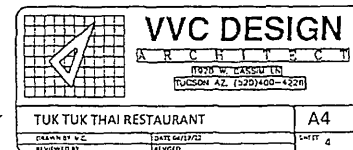
LIQUOR  
STORAGE



NORTH

	EQUIP.#	QTY.	DESCRIPTION	MANUFACTURER	MODEL NUMBER	BTU/VOLTAGE	COMMENTS
N	1	1	MILLWORK BEVERAGE COUNTER 24" X 48"	BY OWNER	CUSTOM		
N	2	1	BEVERAGE DISPENSER	LANCER	CED 1500 STD		UL AND NSF APPROVED
N	3	1	8 BURNER RANGE - GAS	VULCAN	48SS-8B-N	286,000BTUH	UL AND NSF APPROVED
N	4	1	12" S/S WORK TABLE	ADVANCE TABCO	FT-3012		NSF APPROVED
N	5	1	6 BURNER RANGE - GAS	VULCAN	36S-6B-N	215,000BTUH	UL AND NSF APPROVED
N	6	2	FRYER - GAS	PITCO	SSHS5-0	115/60/1-6.2A 80,000BTUH	UL AND NSF APPROVED
N	7	1	DOUBLE SOCKET POT - GAS	MIGALI	C-5PS-2-18	160,000BTUH	UL AND NSF APPROVED
N	8	1	COMBI OVEN / STEAMER	RATIONAL	COMBI PRO 10 E/C	157,000BTUH 208/60/1 - 15A	UL AND NSF APPROVED
N	9	1	48 CHEFS BASE	TRUE	TRC3-48	115/60/1 - 5.6A	UL AND NSF APPROVED
N	10	1	3 DOOR REFRIGERATOR	TRUE	T-72-HC	115/60/1 - 6.9A	UL AND NSF APPROVED
N	11	1	TYPE II HOOD - 48" X 48"	CUSTOM			UL AND NSF APPROVED
N	12	1	TYPE I HOOD - 48" X 14'-0"	CUSTOM			UL AND NSF APPROVED
N	13	1	2 COMP SINK - SOAK SINK W/ WALL MOUNTED SHELVES ABOVE	ADVANCE TABCO	94-2-36-24RL		NSF APPROVED
N	14	1	LOW TEMP DISH MACHINE	CMA	C	208/60/3-40A	UL AND NSF APPROVED
N	15	1	3 COMP SINK W/ WALL MOUNTED SHELVES ABOVE	ADVANCE TABCO	94-K5-21D		NSF APPROVED
N	16	2	WALL MOUNTED HAND SINK	ADVANCE TABCO	7-PS-20		NSF APPROVED
N	17	1	1 COMP PREP SINK W/ WALL MOUNTED SHELVES ABOVE	ADVANCE TABCO	FE-1-1812-18R-X		NSF APPROVED
N	18	1	48" WORK TOP FREEZER	TURBO AIR	TWF-48SD-N	115/60/2-2.4A	UL AND NSF APPROVED
N	19	1	ICE MACHINE	HOSHIZAKI ICE MACHINE	E-450XJAF	115/60/1-11.5A	UL AND NSF APPROVED
N	20	1	WALL MOUNTED HAND SINK	ADVANCE TABCO	7-PS-20		NSF APPROVED
N	21	1	MOP SINK	MUSTEE	63M		NSF APPROVED
N	22	1	REACH IN FREEZER - 2 DOOR	TRUE	T-49F	115/60/1-9.6A	UL AND NSF APPROVED
N	23	1	WALK IN COOLER - 7'-6" X 10'-0"	CUSTOM	CUSTOM		UL AND NSF APPROVED
N	24	6	WIRE SHELVING	METRO	2448BR		NSF APPROVED
N	25	1	48" COMMERCIAL GRADE OUTDOOR GAS GRILL	BY OWNER			UL AND NSF APPROVED
N	26	2	SANDWICH PREP TABLE	TRUE	TSSU-72-18	120/60/1-10.3A	UL AND NSF APPROVED
N	27	1	S/S WORK TABLE 30 X 36	ADVANCE TABCO	TSS-303		NSF APPROVED
N	28	1	WIRE SHELVING	METRO	2430BR		NSF APPROVED
N	29	1	CLEAN DISH TABLE	EAGLE	CDTR-30-16/4		NSF APPROVED
N	30	1	SOILED DISH TABLE	EAGLE	CDTL-36-16/4		NSF APPROVED
N	31	1	DROP IN HAND SINK	ADVANCE TABCO	DI-1-SSP		NSF APPROVED

22 4 28 Lq Admin PM 4:29





Arizona Department of Liquor Licenses and Control  
800 W Washington 5th Floor  
Phoenix, AZ, 85007-2934  
www.azliquor.gov  
(602) 542-5141

DLIC USE ONLY

Job #: 196137

RESTAURANT OPERATION PLAN

- Name of restaurant (Please print): Tuk Tuk Thai
- List equipment below by Make, Model, and Capacity : (PROVIDE THE FOLLOWING ITEMS ONLY, NO ATTACHMENTS)

Grill	1-SS 48" Gas Grill
Oven	1-SS OVEN/STEAMER COMBO
Freezer	1-48" SS WORK TOP FREEZER, 1-7' SS UPRIGHT 2 DOOR
Refrigerator	1-10' x 7 1/2' WALK IN COOLER, 1-7' SS 3 DOOR UPRIGHT, 2-SS REFR. SAND. PREP
Sink	1-SS 2 COMP. VES. SINK, 3-SS HAND, 1-SS SINGLE COMP., 1-MOP SINK
Dish Washing Facilities	1-Comm. Dishwasher
Food Preparation Counter (Dimensions)	1-12" SS PREP, 1-30" x 36" SS PREP
Other	1-MICROWAVE, 1-Comm. ELET. TOAST MAKER, 1-Comm. ELET. CHOPPER, 1-B

- Attach a copy of your full menu including prices (examples: Breakfast, Lunch, Dinner, and Nonalcoholic beverages). BURNER GAS RANGE STOVETOP, 1-6 BURNER GAS RANGE STOVETOP, 2-SS 2 BASKET FAT FRYER, 1-GAS DOUBLE STOCK POT, 1-48" x 48" SS HOOD w/ANSUL, 1-48" x 14' SS HOOD w/ANSUL, 1-Comm. ICE MACHINE
- List the seating capacity for:
  - Restaurant dining area of your premises: (Do not include patio seating) 35
  - Bar area of your premises: 0
  - Total dining and bar seating capacity of your premises: 35
- What Type of dinnerware and utensils are utilized within your restaurant?
 

☒ Reusable ☐ Disposable ☐ Both
- Does your restaurant have a bar area that is distinct and separate from the dining area? ☐ YES ☒ No  
(If yes, what percentage of the public floor space does this area cover?) \_\_\_\_\_%
- What percentage of your public premises is used primarily for restaurant dining?  
(Do not include kitchen, bar, hi-top tables, or game area.) 100 %



8. Does your restaurant contain any games, televisions, or any other entertainment? ☒ YES ☐ No  
(If yes, specify what types and how many (examples: 4-TV's, 2-Pool Tables, 1-Video Game, etc.)

1 - 45" Flat Screen TV ✓

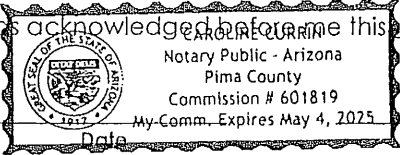
9. Do you have live entertainment or dancing? ☐ YES ☒ No  
(If yes, what type and how often 8.5  
example: DJ-2 x a week, Karaoke-2 x a month, Live Band-1 x a month, etc.)

10. Use space below to list how many employees for each position to fully staff your business.

Position	How many
Cooks	7
Bartenders	0
Hostesses	0
Managers	1/2
Servers	10
Other ( Dishwashers )	2
Other ( )	
Other ( )	

I, Levin Lando Lando, hereby declare that I am the APPLICANT filing this application.  
I have read this application and the contents and all statements true, correct and complete.

X [Signature]  
(Signature of APPLICANT)

<b>NOTARY</b>	
State of <u>Arizona</u> County of <u>Pima</u>	
The foregoing instrument was acknowledged before me this <u>22</u> day of <u>April</u> 2022	
My Commission Expires on: <u>May 4, 2025</u>	
	<u>Caroline Curran</u> Signature of Notary Public



Arizona Department of Liquor Licenses and  
Control  
800 W Washington 5th Floor  
Phoenix, AZ 85007-2934  
[www.azliquor.gov](http://www.azliquor.gov)  
(602) 542-5141

**RECORDS REQUIRED FOR AUDIT**  
Applies to Series 11 (Hotel/Motel W/Restaurant) & Series 12 (Restaurant) Only

**MAKE A COPY OF THIS DOCUMENT AND KEEP IT WITH YOUR DLLC RECORDS**

In the event of an audit, you will be asked to provide to the Department any documents necessary to determine compliance with A.R.S. §4-205.02(G). Such documents requested may include however, are not limited to:

1. All invoices and receipts for the purchase of food and spirituous liquor for the licensed premises.
2. A list of *all* food and liquor vendors
3. The restaurant menu used during the audit period
4. A price list for alcoholic beverages during the audit period
5. Mark-up figures on food and alcoholic products during the audit period
6. A recent, **accurate** inventory of food and liquor (taken within two weeks of the Audit Interview Appointment)
7. Monthly Inventory Figures - beginning and ending figures for food and liquor
8. Chart of accounts (copy)
9. Financial Statements-Income Statements-Balance Sheets
10. General Ledger
  - A. Sales Journals/Monthly Sales Schedules
    - 1) Daily sales Reports (to include the name of each waitress/waiter, bartender, etc. with sales for that day)
    - 2) Daily Cash Register Tapes - Journal Tapes and Z-tapes
    - 3) Dated Guest Checks
    - 4) Coupons/Specials/Discounts
    - 5) Any other evidence to support income from food and liquor sales
  - B. Cash Receipts/Disbursement Journals
    - 1) Daily Bank Deposit Slips
    - 2) Bank Statements and canceled checks
11. Tax Records
  - A. Transaction Privilege Sales, Use and Severance Tax Return (copies)
  - B. Income Tax Return - city, state and federal (copies)
  - C. Any supporting books, records, schedules or documents used in preparation of tax returns
12. Payroll Records
  - A. Copies of all reports required by the State and Federal Government
  - B. Employee Log (A.R.S. §4-119)
  - C. Employee time cards (actual document used to sign in and out each work day)
  - D. Payroll records for all employees showing hours worked each week and hourly wages

13. Off-site Catering Records (must be complete and separate from restaurant records)

- A. All documents which support the income derived from the sale of food off the license premises.
- B. All documents which support purchases made for food to be sold off the licensed premises.
- C. All coupons/specials/discounts

The sophistication of record keeping varies from establishment to establishment. Regardless of each licensee's accounting methods, the amount of gross revenue derived from the sale of food and liquor must be substantially documented.

**REVOCATION OF YOUR LIQUOR LICENSE MAY OCCUR IF YOU FAIL TO COMPLY WITH**

**A.R.S. §4-210(A)7 AND A.R.S. §4-205.02(G).**

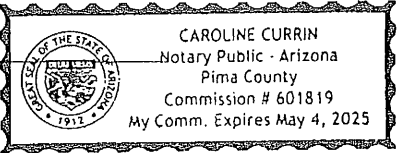
**A.R.S. §4-210(A)7**

The licensee fails to keep for two years and make available to the department upon reasonable request all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of spirituous liquors and, in the case of a restaurant or hotel-motel licensee, all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of food.

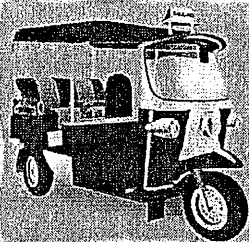
**A.R.S. §4-205.02(G)**

For the purpose of this section:

1. "Restaurant" means an establishment which derives at least forty percent (40%) of its gross revenue from the sale of food
2. "Gross revenue" means the revenue derived from all sales of food and spirituous liquor on the licensed premises, regardless of whether the sales of spirituous liquor are made under a restaurant license issued pursuant to this section or under any other license that has been issued for the premises pursuant to this article.

NOTARY	
<p>I, (Print Full Name) <u>David Andrew Lambert</u>, have read and understand all aspects of this statement</p> <p>X (Signature) <u>[Signature]</u></p> <p style="text-align: center; margin-left: 100px;">Controlling Person / Agent</p>	<p>State of <u>Arizona</u> County of <u>Pima</u></p> <p style="text-align: center;">the foregoing instrument was acknowledged before me this</p> <p style="text-align: right; margin-right: 50px;"><u>2022</u></p> <p style="text-align: center;">Day _____ of _____ Month _____ Year _____</p>
<p>My commission expires on: _____</p>	<div style="text-align: center;">  <p>CAROLINE CURRIN Notary Public - Arizona Pima County Commission # 601819 My Comm. Expires May 4, 2025</p> </div> <p style="text-align: center; margin-top: 20px;"><u>[Signature]</u> Signature of NOTARY PUBLIC</p>

**MAKE A COPY OF THIS DOCUMENT AND KEEP IT WITH RECORDS REQUIRED BY THE STATE**

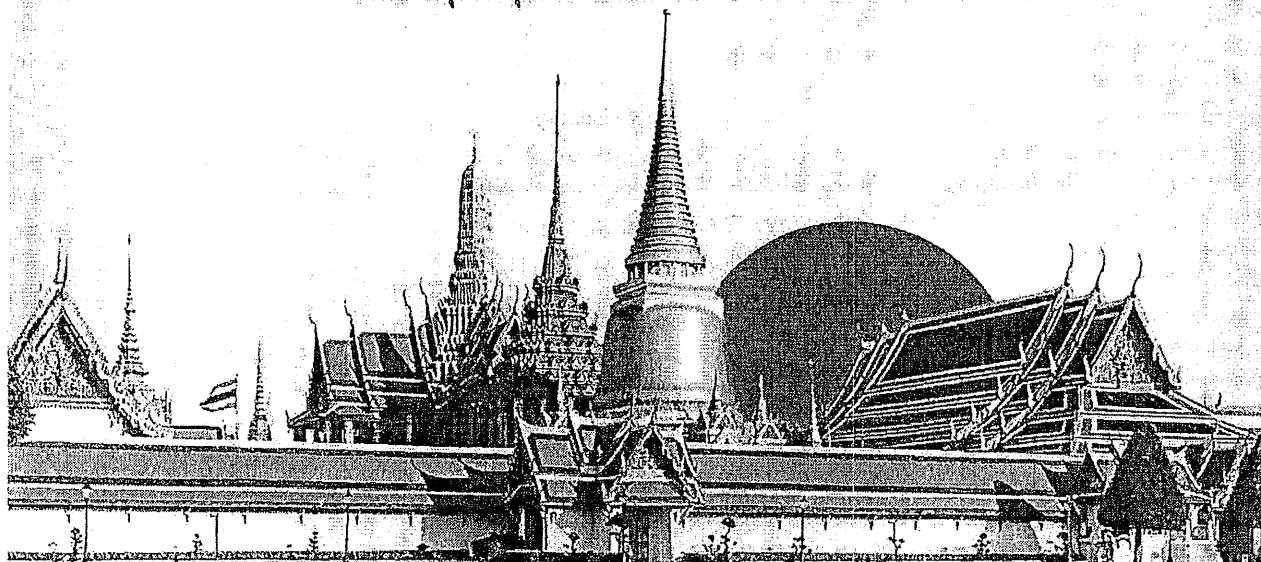


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## Tuk Tuk Thai

Thai Street Food

ร้านตึกตึกไทย อาหารริมทาง



VISIT THAILAND

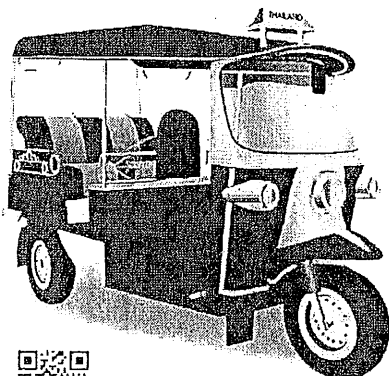


### Introducing: NOY'S HOUSE

Private Dining • Reservation Only • Limited Seating

Noy has been cooking since she was 7 years old, learning from her mom, auntie, grandma and all her traveling around SE Asia. She will be serving something new and exciting on her monthly menu in Noy's House. She loves to cook and seeing people enjoying her foods.

*Please ask your server for more information.*



tuktukthai2990.com

### Our Philosophy

It is Tuk Tuk Thai's mission to provide our guests with a superior dining experience, offering artistically prepared dishes with only the finest ingredients available, in a way that celebrates the beautiful tastes and culture of Thailand. We see this as Tuk Tuk Thai's guiding principle and our contribution to those who thankfully support us.

1

2990 N Campbell Ave., Suite 130  
Tucson, AZ 85719  
520.777.7888

#### Business Hours:

Open 11:00am to 9:00pm 7 Days a Week

12125 N Oracle Road #169  
Oro Valley, AZ 85737  
520.655.3999

2

Prices are subject to change without notice

Rev. 05/21



# DINNER MENU

Small Plate & Family Style

10. Fresh Summer Rolls

\*22 4 28 Lih-mah 11-130

## Starters to share: อาหารเรียกน้ำย่อย

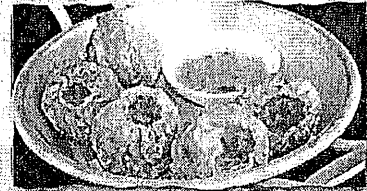
10. Fresh Summer Rolls (2) ปอเปี๊ยะเวียดนาม Tofu 6.45 Shrimp 7.45  
Green leaf, carrots and cucumbers, wrapped in rice paper and mint served with Thai peanut sauce (GF) (VG) (TF) (P)
11. Fresh Spring Bites (4) ปอเปี๊ยะลุยสวน 6.75  
Sautéed shitake, tofu, carrots, basil, water chestnut and lettuce wrapped in rice paper served with chili basil sauce (GF) (TF) (VG)
12. Calamari หมึกทอด 8.75  
Lightly battered in rice flour & fried with home-made sweet & sour sauce (GF) (Soy F)
13. Hoy Joh (5) ฮอยจ้อ 9.50  
Pork, shrimp, crab meat, water chestnut wrapped in bean-curd skin then fried to golden brown with home-made sweet & sour sauce (GF)
14. Coco Fries Sweet Potato or Pumpkin มันทอด 8.25  
Batter with rice flour, sesame, coconut with dipping sauce (GF) (VG) (P) (Soy F)



11. Fresh Spring Bites



12. Calamari



13. Hoy Joh

## Salad & Spice: ยำ

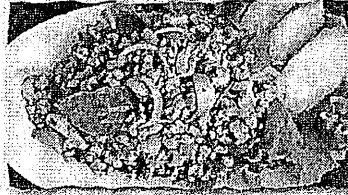
20. Som Tum Thai ส้มตำไทย 9.75  
Green papaya salad with green beans, peanuts, tomatoes, carrot and fresh lime dressing (GF) (VG) (FS) (P) (Soy F)
21. Som Tum Pu Pla La ส้มตำปลาร้า 9.75  
Esan version of papaya salad with fermented fish and pickled crab - strong and distinct flavor (GF)
22. Larb ลาบ 10.75  
Minced pork, shallots, green onions, roasted rice powder and mint leaves tossed in spicy lime dressing (GF) (FS) (Soy F)
23. Yum Near ยำเนื้อ 11.75  
Beef char-grilled, fresh spring mix, tomatoes, cucumbers, carrot, onions, shallots, mint leaves, roasted rice powder and fresh chili (GF) (FS) (Soy F)



20. Som Tum Thai



31. Tom Yum Goong



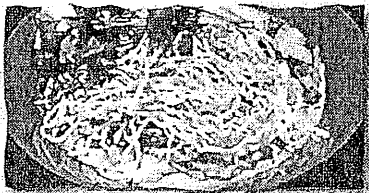
22. Larb



23. Yum Near



33. Pumpkin Curry Chicken



35. Khao Soi Chicken



36. Panang Curry Chicken

## Soup & Curry: ต้ม กับ แกง

29. Tom Kah Kai (serve 2-3) ต้มข่าไก่ 13.75  
Mildly spicy and sour lemongrass soup with chicken, galanga roots, kaffir lime leaves, oyster mushrooms, shallots, tomatoes, cilantro and coconut milk (GF) (TF)
30. Tom Yum Gai (serve 2-3) ต้มยำไก่น้ำใส 12.50  
Mildly spicy and sour lemongrass soup with chicken, galanga roots, kaffir lime leaves, oyster mushrooms, shallots, tomatoes and cilantro (GF) (TF)
31. Tom Yum Goong ต้มยำกุ้งน้ำข้น (serve 2-3) 13.75  
Mildly spicy and sour lemongrass soup with shrimps, galanga roots, kaffir lime leaves, oyster mushrooms, shallots, tomatoes, cilantro and evaporated milk (GF) (TF) (D)
32. Mussamun Curry Chicken มัสมันไก่ 11.75  
Served with boneless chicken, sweet potatoes, shallots and peanuts (GF) (TF) (VG) (P)
33. Pumpkin Curry Chicken แกงฟักทองไก่ 11.75  
Home-made red curry with Thai pumpkin, coconut milk, bell peppers and Thai basil (GF) (TF) (VG) (Soy F)
34. Jungle Curry Chicken แกงป่าไก่ 11.75  
Home-made red curry with minced chicken, holy basil, Thai eggplants, bell peppers and green beans (no-coconut milk) (GF) (TF) (VG)
35. Khao Soi Chicken ข้าวซอยไก่ 15.50  
This typical Northern Thai influenced dish is served with egg noodles, in a curry base with a touch of coconut cream, chicken garnish with sliced shallots, lime and pickled vegetables (TF)
36. Panang Curry Chicken พะแนงไก่ 11.75  
Served with boneless chicken, coconut milk, bell peppers, Panang curry paste, kaffir lime leaves (GF) (TF) (VG)
37. Green Curry Beef แกงเขียวหวานเนื้อ 12.50  
Served with Homemade green curry paste, coconut milk, bell pepper, eggplant and basil (GF) (TF) (VG)

Indicate Spicy

(๑๒) Popular

(GF) Gluten Free (SF) Shell Fish (FS) Fish Sauce (TF) Tofu (VG) Vegan Available (D) Dairy (P) Peanut (Soy F) Soy Free

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## Grill & Fried : ย่างและทอด

### 40. Ping (4) Chicken/Pork หมูโป๊ว-ไก่โป๊ว 10.25

Char-grilled marinated pork and/or chicken skewer marinated in evaporated milk (GF) (D)

### 41. Tod Tofu เต้าหู้ทอด 7.75

Fried Tofu to golden brown, served with our house sweet-sour sauce (GF) (TF) (VG)

### 42. Kor Mu Yaang กอหมูย่าง 9.75

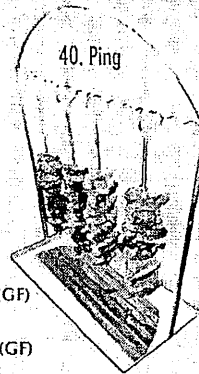
Char-grilled pork with smoked chili and tamarind sauce (GF)

### 43. Gai Yaang ไก่ย่าง 10.25

Street Style Grill Chicken, marinated in our house sauce (GF)

### 44. Chicken Wings (5) ปีกไก่ทอดสมุนไพรมะพร้าว 8.75

Lightly battered in rice flour marinade with home made curry paste and coconut milk (GF) (Soy F)



44. Chicken Wings



42. Kor Mu Yaang



43. Gai Yaang



## Wok fried & Seafood: ผัด อาหารทะเล

### 50. Spicy Green Bean with Crispy Pork Belly ผัดพริกขิงหมู 11.50

Pork belly stir fried w/ home-made red curry paste with bell peppers (GF) (TF) (FS) (VG)

### 51. Chinese Broccoli with Crispy Pork Belly ผัดคะน้าหมูกรอบ 11.50

Pork belly stir fried w/ Chinese broccoli, garlic and chili (GF) (VG)

### 52. Pad Prik Pow Crispy Chicken ไก่กรอบน้ำพริกเผา 11.50

Crispy chicken stir fried w/ shallots, bell pepper, carrots, green onions and roasted peanuts (GF) (FS) (TF) (P)

### 53. Pad Char Pla ปลาผัดฉา 13.75

Thai catfish lightly battered in rice flour and deep fried with fresh chili, wild ginger, green beans, Thai eggplants, holy basil and evaporated milk (GF) (D)

### 54. Spicy Crispy Chicken Basil กระเพราไก่กรอบ 11.95

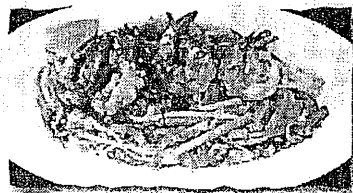
Lightly battered in rice flour and deep fried then stir fried in our special sauce, bell peppers and Thai basil (GF) (FS) (TF)



51. Chinese Broccoli with Crispy Pork Belly



54. Spicy Crispy Chicken Basil



60. Pad Thai Street Style Shrimp



## Rice & Noodle: ข้าว - ถั่วเขียว

### 60. Pad Thai Street Style with Shrimp ผัดไทกุ้งสด 12.50

Stir fried rice noodle with shrimp, bean sprouts, peanuts, egg and chives in tamarind palm sugar sauce (GF) (TF) (VG) (SF) (P)

### 61. Pad See Eew with Chicken ผัดซีอิ๊วไก่ 11.50

Stir fried chicken w/ wide rice noodles, egg and Chinese broccoli (GF) (TF) (VG)

### 62. Pad Kee Mao with Beef ผัดขี้เมาเนื้อ 11.50

Beef shoulder tender stir fried with wide rice noodles, bean sprouts, egg, bell peppers, fresh chili, and Thai basil (GF) (TF) (VG)

### 63. Holy Basil Chicken ข้าวกระเพราไก่สับไข่ดาว 12.50

Stir fried minced chicken with garlic chilli, fresh holy basil and fried egg served over premium jasmine rice (GF) (TF) (VG)

### 64. Khao Pad Puu ข้าวผัดปู 14.50

Blue crab meat fried rice with egg, shallots, garlic, tomatoes and Chinese broccoli (GF) (TF) (VG)

### 65. Crab Noodle เส้นจันทร์ผัดปู 16.95

Stir fried rice noodle with blue crab meat, bean sprouts, egg, chives, garlic and chilli (GF) (SF)

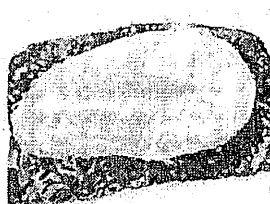
## Dessert: ของหวาน

### Fried Banana with Ice Cream กล้วยทอดไอติม 6.75 Peanut on top (P) (D)

### Mango Sticky Rice ข้าวเหนียวมะม่วง 6.95 (GF) (D)



Fried Banana with Ice Cream



Mango Sticky Rice

## Sides

Premium Jasmine Rice 1.75  
Premium Jasmine Brown Rice 2.5  
Sticky Rice 2.75  
Side of Mix Steamed Veggies 5  
Peanut Sauce 2.5  
Add Veggies 3  
Add Meat 3



Indicate Spicy

(๑๕) Popular

(GF) Gluten Free (SF) Shell Fish (FS) Fish Sauce (TF) Tofu (VG) Vegan Available (D) Dairy (P) Peanut (Soy F) Soy Free

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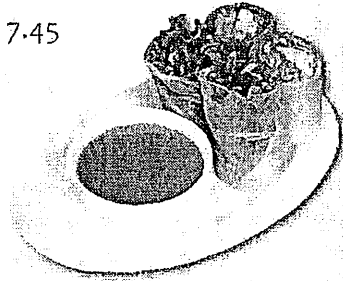
# LUNCH MENU

11am - 3pm Monday - Friday only

\*22/4 26 min PM



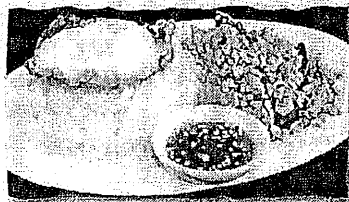
1. **Fresh Summer Rolls (2)** ปอเปี๊ยะเวียดนาม Tofu 6.45 Shrimp 7.45  
Green leaf, carrots and cucumbers, wrapped in rice paper and mint served with Thai peanut sauce (GF) (VG) (TF) (P)
2. **Pad Mee Lueng** ผัดบะหมี่เหลืองไก่ 12.50  
Stir fried with chicken, Yaki noodle, Chinese broccoli, shallot, bell pepper, egg and garlic (VG) (TF)
3. **Holy Basil Chicken** ข้าวกระเพราไก่สับไข่ดาว 12.50  
Stir fried minced chicken, fresh holy basil, fried egg served over premium jasmine rice (GF) (TF) (VG)
4. **Meekatee Pork (Street Curry Noodle)** หมี่กะทิหมู 12.75  
Served with homemade curry paste, minced pork, Rice noodle, coconut milk, lettuce, carrots, green onion, cilantro, mint, kaffir lime leaf, egg and roast peanut (GF) (VG) (TF) (P)
5. **Kuay Thiew Tom Yum Noodle - Chicken** ก๋วยเตี๋ยวต้มยำไก่ 12.50  
Served with boneless chicken, rice noodle, chili paste, onion, cilantro and bean sprouts (GF) (TF)
6. **Pad Prik Pow Crispy Chicken w/ Rice** ข้าวราดไก่กรอบพริกเผา 12.50  
Crispy chicken stir fried with shallots, bell peppers, carrots, green onions, roasted peanuts with rice (GF) (TF) (SF) (P)
7. **Holy Basil Fried Rice with Beef** ข้าวผัดกระเพราเนื้อไข่ดาว 12.50  
Beef fried rice with chilli, bell peppers, green onions, holy basil and fried egg (GF) (TF) (VG)
8. **Garlic Chicken** ไก่กระเทียมราดข้าว 11.50  
Stir fried chicken in garlic sauce with rice (GF) (TF) (VG)



1. Fresh Summer Rolls



2. Pad Mee Lueng



3. Holy Basil Chicken



8. Garlic Chicken

( Popular



Served with premium jasmine rice, spring mix tossed with sesame mango dressing and Thai iced tea (with free refills) (no substitution)

Please pick one:

- B1 **Mussamun Curry Chicken** มัสมันไก่ (GF) (P)
- B2 **Spicy Crispy Chicken Basil** กระเพราไก่กรอบ (GF) (TF) (FS)
- B3 **Spicy Green Bean w/ Crispy Pork Belly** ผัดพริกขิงหมู (GF) (SF) (TF)
- B4 **Jungle Curry with Minced Chicken** แกงป่าไก่ (GF) (TF) (VG)
- B5 **Chinese Broccoli with Crispy Pork Belly** ผัดคะน้าหมูกรอบ (GF) (TF) (VG)



B1. Mussamun Curry



B2. Spicy Crispy Chicken Basil



B4. Jungle Curry with Minced Chicken



B5. Chinese Broccoli with Crispy Pork

Indicate Spicy  
(GF) Gluten Free (SF) Shell Fish  
(FS) Fish Sauce (TF) Tofu (VG) Vegan Available  
(D) Dairy (P) Peanut (Soy F) Soy Free



## Drinks Menu

Thai Ice Tea, Thai Ice Coffee, Soda (Free refill, dine in only)  
Thai-ger Woods (Arnold Palmer)  
Fresh Strawberry Lemonade,  
M150 (Thai Energy Drink)

Indicate Spicy

( Popular

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