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## SPECIALTIES

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### NORTHERN THAI SPECIALTIES

- SP1** 🍴 **Thom Ma Khua** 7.00  
Crushed grilled eggplant appetizer made with chili, garlic, and shallots, served with sliced boiled egg and topped with mint and fried shallots
- SP2** 🍴 **Larb Muang** 13.00  
Northern Thai ground beef salad made with special Chiang Mai spices, cilantro, and green onion, topped with fried garlic. Served with a side of fresh vegetables and fish sauce tomato
- SP3** 🍴 **Sai Oua** 12.50  
Northern-style pork sausage made with chili, lemongrass, ginger, galangal root, kaffir leaf, and turmeric, sliced and served with roasted peanuts, fresh ginger, shallots, mint, and a side of sticky rice
- SP4** 🍴 **Nam Prik Num** 13.50  
Roasted green chili dip served with Chiang Mai pork loaf, fried chicken, crispy pork rinds, steamed vegetables, and a side of sticky rice
- SP5** 🍴 **Nam Prik Ong** 13.50  
Marinated ground pork in a house curry made with tomato and chili, topped with green onion and cilantro. Served with steamed vegetables, cucumber, and crispy pork rinds for dipping
- SP6** 🍴 **Ock Pla** 16.50  
Whole trout in a spicy northern-style sauce with Thai eggplant, kaffir leaf, Thai basil, and Thai herbs, topped with green onion and cilantro
- SP7** 🍴 **Pad Naem Woon Sen** 12.50  
Naem sour pork sausage and marinated ground pork stir-fried with woon sen noodles, egg, tomato, garlic, Thai chili, onion, and green onion, topped with cilantro
- SP8** 🍴 **Khao Soi Gai / Nua** 13.00  
Slow-cooked chicken drumsticks or slow-cooked beef in a northern-style curry noodle soup topped with crispy egg noodles and served with a side of pickled mustard greens, shallots, and lime
- SP9** 🍴 **Khanom Jeen Nam Ngiauw** 13.00  
Nam ngiauw curry and vermicelli rice noodle soup with tender pork rib, ground pork, tomato, and pork blood cubes, topped with green onion and cilantro. Served with a side of crispy pork rinds, pickled mustard greens, bean sprouts, and lime
- SP10** 🍴 **Gang Hoh** 14.00  
Northern-style curry noodle stir-fry made with slow-cooked pork and pork belly, chicken, woon sen noodles, pickled bamboo shoots, Thai eggplant, green bean, cabbage, chinese broccoli, and red peppers, topped with fresh sliced lemongrass
- SP11** 🍴 **Gang Hung Lay** 13.00  
Tender slow-cooked pork and pork belly in a northern-style curry with pineapple, garlic, ginger, and peanuts
- SP12** 🍴 **Gang Om** 13.00  
Tender slow-cooked beef in gang om curry, lemongrass, kaffir leaf, galangal root, green onion, cilantro, and Thai herbs
- SP13** 🍴 **Yum Jeen Gai / Hed** 12.50  
Chicken or mushrooms in an aromatic northern-style curry broth, banana blossom, chili, lemongrass, galangal root, garlic, shallots, Thai herbs, and green onion, topped with cilantro. Served room temperature

### ADDITIONAL SPECIALTIES

- AS1** 🍴 **Khao Tod Naem Kook** 14.50  
Naem sour pork sausage and marinated ground pork, crispy rice, shallots, chili, peanuts, and onion, tossed with a chili lime sauce and served with lettuce for wrapping
- AS2** 🍴 **Yum Pla Tod** 16.50  
Crispy whole trout salad with shallots, carrot, cashews, green onion, and mint, served with a house special sauce
- AS3** 🍴 **Ho Mok Talay** 17.00  
Mixed seafood in a house special curry prepared with meat from a fresh young coconut, napa cabbage, egg, kaffir leaf, and green onion
- AS4** 🍴 **Palo Moo** 13.00  
Tender slow-cooked pork and pork belly, tofu, shiitake mushroom, and boiled egg, in a house special savory and sweet aromatic herbal broth



## APPETIZERS • SOUPS • SALADS

### APPETIZERS

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| <p><b>1 Miang Kam</b> 8.50<br/>Create your own bites. Fresh ginger, roasted coconut, Thai chili, lime, shallots, and dried shrimp, served with traditional miang kam sauce and a side of cha plu leaves for wrapping</p> <p><b>2 Roti Mataba</b> 8.50<br/>Roti stuffed with yellow curry, potato, carrot, and onion, served with cucumber sauce</p> <p><b>3 Pla Muk Tod</b> 8.50<br/>Lightly breaded fried calamari topped with green onion and served with a sweet chili sauce</p> <p><b>4 Khai Luk Koei</b> 7.00<br/>Deep fried boiled eggs, fried onion, and roasted chili, topped with tamarind sauce</p> <p><b>5 Tao Hoo Ma Praw</b> 7.50<br/>Deep fried tofu coated with roasted coconut served with panang curry sauce</p> | <p><b>6 Giew Tod</b> 7.00<br/>Fried wontons filled with marinated ground chicken served with a sweet chili sauce with peanuts</p> <p><b>7 Po Pia Tod</b> 5.50<br/>Crispy Thai spring rolls filled with mixed vegetables and woon sen noodles, served with a sweet chili sauce with peanuts</p> <p><b>8 Kuay Tiew Lui Suan</b> 5.50<br/>Fresh salad rolls made with tofu, carrot, shiitake mushroom, lettuce, basil, cilantro, and mint, wrapped in soft rice paper and served with a sweet chili sauce</p> <p><b>9 Moo Satay</b> 9.00<br/>Turmeric and coconut milk-marinated pork grilled and served with a side of grilled bread, peanut sauce, and cucumber sauce</p> |
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### SOUPS

Tofu, Chicken, Beef or Pork	Small	6.50	Large	11.00
Shrimp or Squid	Small	7.50	Large	12.50
Seafood	Small	8.50	Large	14.00

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| <p><b>10 Tom Kha Gai</b><br/>Spicy and sour coconut soup with chicken, mushroom, onion, lemongrass, galangal root, and kaffir leaf, topped with cilantro</p> <p><b>11 Tom Yum Goong</b><br/>Spicy and sour soup with shrimp, mushroom, onion, tomato, lemongrass, galangal root, and kaffir leaf, topped with cilantro</p> | <p><b>12 Tom Jued Salai</b><br/>Fresh tofu or ground pork with seaweed, napa cabbage, green onion, and chinese celery, in a light broth soup</p> <p><b>13 Khao Tom</b><br/>Rice soup with your choice of meat made with a light broth, topped with fried garlic, green onion, and chinese celery</p> |
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### SALADS

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| <p><b>14 Yum Pak Boong Goong Sod</b> 12.50<br/>Lightly breaded morning glory, shrimp, ground pork, shallots, green onion, and chili, topped with a spicy lime sauce</p> <p><b>15 Som Tom</b> 9.50<br/>Green papaya salad, green beans, tomato, carrot, and peanuts, tossed with som tom dressing</p> <ul style="list-style-type: none"> <li>• with Dried Shrimp, add 1.00</li> <li>• with Pickled Black Crab, add 1.50</li> <li>• with Sticky Rice, add 2.50</li> <li>• with Coconut Rice, add 3.00</li> </ul> <p><b>16 Pla Goong</b> 12.50<br/>Shrimp, carrot, lemongrass, kaffir leaf, mint, shallots, and green onion, tossed with a house spicy sauce and served with lettuce</p> | <p><b>17 Yum Ruam Mit</b> 14.00<br/>Shrimp, squid, Chiang Mai pork loaf, fish meat balls, chinese celery, tomato, onion, carrot, and woon sen noodles, tossed with a house chili lime sauce</p> <ul style="list-style-type: none"> <li>• add Naem Sour Pork, 3.00</li> </ul> <p><b>18 Larb</b> 12.00<br/>Ground chicken or pork, shallots, mint, and green onion, tossed with a spicy roasted rice and lime sauce. Served with cabbage, tomato, and cucumber</p> <ul style="list-style-type: none"> <li>• with Sticky Rice, add 2.50</li> </ul> <p><b>19 Num Tok</b> 12.00<br/>Grilled beef or pork, shallots, mint, and green onion, tossed with a spicy roasted rice and lime sauce. Served with lettuce, tomato, and cucumber</p> <ul style="list-style-type: none"> <li>• with Sticky Rice, add 2.50</li> </ul> |
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# LUNCH SPECIALS

## MONDAY - FRIDAY

11AM - 3PM

[excluding holidays]

Tofu, Chicken, Beef or Pork	9.00
Shrimp or Squid	10.50
Seafood	12.00

### NOODLES

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|----|---|-------|----|--|-------|
| 20 | <b>Pad Thai / Pad Thai Woon Sen</b>   | 10.00 | 24 | <b>Kuay Tiew Nua Sap Kai Dao</b>   | 10.50 |
|    | Rice noodles or woon sen noodles stir-fried with shrimp, fried tofu, egg, bean sprouts, and garlic chives, served with chopped peanuts  |       |    | Fresh wide rice noodles stir-fried with ground beef, onion, tomato, lettuce, and sweet and sour sauce, topped with a crispy fried egg  |       |
|    | • with Dried Shrimp, add 1.00   |       | 25 | <b>Suki Haeng / Suki Nam</b>   |       |
|    | • Omelet Wrapped, add 3.00  |       |    | Your choice of pork or seafood with woon sen noodles, morning glory, napa cabbage, egg, chinese celery, and green onion  |       |
| 21 | <b>Pad See-ew Moo</b>   |       |    | • Served as a Stirfry or Soup  |       |
|    | Fresh wide rice noodles stir-fried with pork, chinese broccoli, and egg, in a sweet soy sauce   |       | 26 | <b>Khanom Jeen Gang Keow Wan Luk Chin Pla Grai</b>   | 14.00 |
| 22 | <b>Pad Kee Mao Goong</b>  |       |    | Green curry with coconut milk, house-made fish dumplings, eggplant, bamboo shoots, bell peppers, sweet basil, and fingerroot, served with vermicelli rice noodles and sides of chopped green beans, bean sprouts, pickled mustard greens, and lime |       |
|    | Fresh wide rice noodles stir-fried with shrimp, green beans, egg, basil, bell peppers, onion, and fresh peppercorns   |       | 27 | <b>Khanom Jeen Nam Ya</b>  | 14.00 |
| 23 | <b>Rad Nah</b>  |       |    | Coconut curry with fish and fish meat balls served with vermicelli rice noodles and sides of chopped green beans, boiled egg, bean sprouts, pickled mustard greens, basil, and lime  |       |
|    | Your choice of wide rice noodles, sen mee rice noodles or crispy egg noodles stir-fried with your choice of pork or seafood, chinese broccoli, and egg, topped with a gravy sauce |       |    |  |       |
|    | • with Omelet or Fried Egg, add 1.50  |       |    |  |       |

### NOODLE CHOICES

Thin rice noodles • Egg noodles • Wide rice noodles  
Sen mee rice noodles • Woon sen noodles

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|----|--|-------|----|--|-------|
| 28 | <b>Yen Ta Fo</b>   | 12.00 | 31 | <b>Kuay Tiew Rua</b>   | 11.00 |
|    | Your choice of noodles with shrimp, squid, fish meat balls, fried tofu, fried wonton, and morning glory, in a house yen ta fo soup   |       |    | Your choice of noodles with pork or beef, pork meat balls, morning glory, chili, bean sprouts, and green onion, in a dark rich broth. Served with a side of crispy pork rinds, bean sprouts, and basil |       |
|    | • with Extra Fried Wontons, add 2.00   |       | 32 | <b>Kuay Tiew Ped Yang</b>  | 11.00 |
| 29 | <b>Kuay Tiew Tom Yum</b>   | 11.00 |    | Roasted duck with your choice of noodles in a light broth with chinese broccoli, chinese celery, and bean sprouts  |       |
|    | Your choice of noodles with ground chicken or pork, shrimp, fried wonton, bean sprouts, green onion, and peanuts, in a house tom yum soup  |       | 33 | <b>Kuay Tiew Haeng</b>   | 10.00 |
|    | • with Extra Fried Wontons, add 2.00   |       |    | Your choice of noodles with pork or beef, pork meat balls, bean sprouts, chinese celery, chili, and green onion, tossed with sweet soy sauce   |       |
| 30 | <b>Kuay Tiew Palo Moo</b>  | 12.00 |    |  |       |
|    | Your choice of noodles with slow-cooked pork and pork belly, tofu, chinese broccoli, boiled egg, bean sprouts, chinese celery, and green onion, served in a house special aromatic herbal soup |       |    |  |       |

### STIR-FRIES

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|----|---|-------|----|--|-------|
| 34 | <b>Pad Ga Prao Khai Dao</b>   | 10.50 | 37 | <b>Pad Himmapan</b>  | 10.00 |
|    | Ground chicken or pork stir-fried with chopped green beans, basil, onion, garlic, and fresh chili, topped with a crispy fried egg |       |    | Lightly breaded chicken stir-fried with sweet chili paste, onion, cashews, roasted chili, and green onion                            |       |
| 35 | <b>Moo Kratiem Prik Thai Khai Dao</b>   | 10.50 | 38 | <b>Pad Prik Khing</b>  |       |
|    | Pork stir-fried with garlic and pepper topped with a crispy fried egg and served with cucumber                                    |       |    | Your choice of meat with chili paste, green beans, bell peppers, and kaffir leaf   |       |
|    |   |       |    | • with Fried Egg, add 1.50   |       |
| 36 | <b>Pad Khing</b>  |       | 39 | <b>Pad Keow Wan</b>  | 10.00 |
|    | Chicken or pork, fresh ginger, onion, black fungus mushroom, green onion, and bell peppers  |       |    | Your choice of meat stir-fried with green curry paste, fish meat balls, bamboo shoots, eggplant, bell peppers, basil, and fingerroot |       |

### CURRIES

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|----|---|-------|----|---|-------|
| 40 | <b>Gang Keow Wan</b>  |       | 42 | <b>Gang Ped Yang</b>  | 11.00 |
|    | Green curry with coconut milk, your choice of meat, bamboo shoots, eggplant, bell peppers, basil, and fingerroot        |       |    | Roasted duck in red curry with coconut milk, tomato, pineapple, eggplant, bell peppers, and basil |       |
|    | • with Fish Dumplings, 14.00  |       | 43 | <b>Gang Panang</b>  | 10.00 |
|    | • with Roti, add 2.00   |       |    | Panang curry with pork or beef, bell peppers, and kaffir leaf, topped with fresh coconut milk     |       |
| 41 | <b>Gang Karee Gai</b>   | 11.00 | 44 | <b>Gang Massaman Nua</b>  | 11.00 |
|    | Slow-cooked chicken drumsticks in yellow curry with coconut milk, potato, carrot, and onion, served with cucumber sauce |       |    | Slow-cooked beef in massaman curry with coconut milk, potato, carrot, onion, and peanuts          |       |
|    | • with Roti, add 2.00   |       |    | • with Roti, add 2.00   |       |

### FRIED RICE

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|----|---|--|----|--|--|
| 45 | <b>Khao Pad</b>   |  | 47 | <b>Khao Pad Ga Prao</b>  |  |
|    | Fried rice with your choice of meat, egg, chinese broccoli, onion, and tomato                 |  |    | Fried rice with your choice of meat, egg, basil, onion, and bell peppers                   |  |
|    | • add Naem Sour Pork, 3.00  |  | 48 | <b>Khao Pad Tom Yum Goong</b>  |  |
| 46 | <b>Khao Pad Sapparod</b>  |  |    | Tom yum fried rice with shrimp, egg, tomato, mushroom, kaffir leaf, onion, and green onion |  |
|    | Pineapple fried rice with your choice of meat, egg, onion, carrot, peas, raisins, and cashews |  |    |  |  |



## BEVERAGES • SIDE ORDERS

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### BEVERAGES

Thai Iced Tea	3.50	Mango Juice	3.00
Thai Iced Coffee	3.50	Lychee Juice	3.00
Thai Iced Tea with Lime	3.50	Tamarind Juice	3.00
Regular Iced Tea	2.50	Smith Tea	3.00
Fresh Coconut Juice	6.00	Heart Roasters Coffee	3.00
Soda	1.50		

### AVAILABLE TEA VARIETIES

White Petal - white tea	Peppermint Leaves - herbal infusion
Mao Feng Shui - green tea	Brahmin - black tea
Jasmine Silver Tip - green tea	Masala Chai - black tea
Meadow - herbal infusion	Thai Tea - black tea

### SIDE ORDERS

Steamed Rice	2.00	Fried Egg	1.50
Sticky Rice	2.50	Steamed Vegetables	2.00
Brown Rice	2.50	Chicken, Pork, Beef, or Tofu	4.00
Coconut Rice	3.00	Shrimp or Squid	5.00
Roti	2.00	Fish or Pork Meat Balls	4.50
Noodles	2.00	Pork Rinds	2.00
Peanut Sauce	2.00		

🌶️ Item contains chili and adjustments to spice level may be limited

- Most dishes can be prepared: 0 - 4 stars  
(No Additional Spice, Mild, Medium, Hot, or Extra Hot)
- We use natural, hormone and antibiotic-free meats and poultry, and sustainably-raised and responsible fish and seafood sources. Our purveyors include: Carlton Farms, Draper Valley Farms, Pacific Seafood, Columbia Empire Meat Company, and Bui Natural Tofu
- Most dishes can be made vegetarian, vegan, and gluten free. Please let your server know if you have any special preparation requests. We use peanuts, fish, shellfish, meat, egg, soy, wheat, and dairy in many of our preparations
- Brown Rice or Sticky Rice substitution available for an additional 1.00 per order.  
Coconut Rice substitution 2.00 per order
- 18% gratuity added for parties of 6 or more. In our effort to serve the highest quality food at the lowest prices possible, we limit credit cards to two per table with an 8.50 minimum.  
Thank you!

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