

APPETIZERS

Egg Rolls (3)

Egg rolls filled with chicken, carrot, cabbage, and bean thread noodles served with a side of sweet & sour sauce.

6.00

Fried Tofu

Deep-fried bean curd with a side of sweet & sour sauce topped with chili paste, cilantro and ground peanuts.

6.00

Spring Rolls (2)

Fresh Thai rolls wrapped with bean sprouts, cucumber, and tofu with sweet tamarind sauce.

7.50

Peanut sauce Spring Rolls (2)

Fresh Thai rolls wrapped with bean sprouts, cucumber, and tofu with peanut sauce.

7.50

Crab Rangoon (8)

Deep-fried wontons filled with cream cheese, celery, and imitation crab served with a side of sweet & sour sauce.

7.50

Fried Shu Mai (8)

Fried shrimp dumplings served with a side of sweet & sour sauce.

7.50

Pot Stickers (8)

Deep-fried chicken and veggie dumplings served with a side of sweet & sour sauce.

7.50

Chicken Satay

Grilled curry marinated chicken strips served with a side of cucumber salad and peanut sauce

10.00

TRADITIONAL APPETIZERS

Thai Grilled

Marinated grilled pork shoulder served with homemade hot dipping sauce.

10.50

Thai Wings

Thai styled deep-fried chicken wings served with homemade dipping sauce.

10.50

Issan Sausage(sour)

Deep-fried fermented rice and pork sausage served with a side of ginger, fresh Thai pepper and peanuts.

10.50

Sai Ua Sausage (spicy)

Deep-fried spicy pork sausages served with a side of ginger, fresh Thai pepper and peanuts.

10.50

Sausage Combination

A combination of both Issan and Sai Ua sausage served with a side of ginger, fresh Thai pepper and peanuts.

13.50

Crying Tiger (Tiger cry)

Grilled rib eye steak served with cucumber salad, sticky rice, and a side of homemade hot dipping sauce.

15.50

SOUPS

Tom Kha Kai

Sliced chicken breast and mushroom in coconut milk broth with lime juice, crushed chili peppers, and galanga root.

6.50

Bangkok Beef Soup

Hot and sour clear soup with broiled tender beef, mushroom, lemon grass and lime juice. Hot and spicy.

6.00

Wonton Soup

Clear broth with Napa cabbage, BBQ pork, and pork-shrimp wonton.

5.50**Tofu & Vegetable soup**

Clear broth soup added with veggies and tofu.

5.50**Tom Yum Goong**

Hot and sour lime broth soup added with shrimp, mushrooms, lemon grass, citrus leaves, chili pepper and cilantro.

6.50**TRADITIONAL SOUPS****Pork Rib Soup**

Tamarind based sour and spicy soup with pork ribs, lemon grass, onion, lime leaves, and galanga root.

11.00**Tom Yum Beef Ball & Tender**

Hot and sour beef tender soup added with beef balls, mushroom, lemon grass, green onion, lime juice and cilantro.

11.00**Spicy & Sour Seafood Soup (Po Taek)**

A seafood medley soup in a citrus broth and basil leaves.

12.00**SALAD****Cucumber Salad**

Fresh sliced cucumber and onions topped with carrots and light sweet & sour dressing.

3.50**Papaya Salad**

Shredded young papaya mixed with tomatoes, green bean, Thai chili and hot and sour dressing.

8.00**Beef Salad**

Sliced beef mixed with onion, cucumber and hot and sour dressing.

11.00**Larb Kai**

Broiled ground chicken mixed with red onion, roasted rice powder, Thai chili, and sour dressing.

10.50**Shrimp**

Shrimp with onion, cilantro, lemon grass, lime leaves, and hot and sour dressing

12.00**Squid Salad**

Squid with onion, cilantro, lemon grass, lime leaves and hot and sour dressing.

12.00**TRADITIONAL SALADS****Shrimp Papaya Salad (Som Tum Thai)**

Shredded young papaya mixed with Thai dried shrimp, tomatoes, green bean, ground peanuts, Thai chili and hot and sour dressing.

10.50**Crab Papaya Salad (Som Tum Pu)**

Shredded young papaya mixed with pickled black crab, tomatoes, green bean, ground peanuts, Thai chili and hot and sour dressing.

11.00**Grilled Pork Neck Salad**

Marinated grilled pork neck mixed with red onion, green onion, roasted rice powder and Thai chili.

11.50**Northern Larb (Larb Khua)**

Minced pork and offal stir-fried with green onion, Thai chili and roasted rice powder.

Grilled Ribeye Salad 11.50
grilled ribeye steak mixed with red onion, green onion, roasted chili powder and thai chili.

Nam Tok Beef 15.00
Marinated grilled beef mixed with red onion ,green onion, roasted rice power and thai chili.

NOODLES 13.00

Pad Thai 11.00
Stir-fried thin rice noodles with bean sprouts, egg, ground peanuts , radish and lime.

Pad Kee Mao 11.00
Stir-fried wide rice noodles with basil leaves, egg, collard greens, bean sprouts, bean sauce, and hot pepper.

Pad See Eiw 11.00
Stir-fried wide rice noodles with egg, collard greens, and bean sauce.

Pad Woon Sen 11.00
Stir-fried bean thread glass noodles with egg, cabbage, carrot, bean sprout, and green onion.

Aroy Noodle 11.50
Thin rice noodle with BBQ pork, green bean, radish, ground peanuts, and homemade sauce

Bamee Noodle 11.50
Steamed egg noodles with BBQ pork, friend wonton, bean sprouts, and ground peanuts.

Duck Bamee Noodle 13.50
Steamed egg noodles with bean sprout, ground peanuts topped with roasted duck.

Cashew Noodle 12.00
Stir-fried wide rice noodles topped with cashews, carrot, onions, and pineapples.

Panang Noodle 12.00
Stir-fried wide rice noodles topped with coconut panang curry, and bell pepper.

Peanut Sauce Noodle Chicken 11.50
Stir-fried noodles topped with chicken, carrot, broccoli, and peanut sauce.

Siracha Sauce Noodle 11.50
Stir-fried wide noodles with egg, collard greens, carrot, bean sauce and siracha chili sauce.

TRADITIONAL NOODLES

Pad Thai Woonsen Shrimp 13.00
Stir-fried bean thread glass noodles with shrimp, egg, bean sprouts, green onion, and ground peanuts.

Kow Soy 12.50
Steamed egg noodles, in a coconut curry soup.

Crab Meat Egg Noodles (Mee Phat Pu) 12.50
Stir-fried egg noodles with carrots, Chinese broccoli, hot pepper, and onions.

Boat Noodle (Beef or Pork) 12.50
Thin rice noodle soup with pork blood, topped with cilantro and crispy pork skin.

	11.50
RICE	
Fried Rice Fried rice with onions, bean sprouts, carrots, and eggs.	11.00
Thai Fried Rice Fried rice with tomatoes, collard greens, onions, and eggs.	11.00
Curry Fried Rice Fried rice with onions, carrots, eggs, and curry powder.	11.00
Pineapple Fried Rice Fried rice with onions, carrots, eggs, cashew nuts and pineapples.	11.00
BBQ Pork Fried Rice Fried rice with BBQ pork, onions, bean sprouts, eggs, and carrots.	11.50
Roasted Duck and Rice Boneless roasted duck over rice with a homemade duck sauce.	13.00
Basil Fried Rice Fried rice with onions, basil leaves, Hot paper and egg.	11.00
TRADITIONAL RICE	
Tom Yum Fried Rice Fried rice in tom yum chili, lemon grass, lime leaves, and shrimp and squid .	14.00
Northern Larb Fried Rice (Kow Pad Larb Khua) Stir-fried rice with ground pork, offal, Northern Larb paste served with Thai spicy sausage on the side.	13.50
Sour Ham Fried Rice (Kow Pad Nam) Fried rice with sour ham, onion, eggs, and Chinese broccoli.	11.50
Crab Meat Fried Rice (Kow Pad Pu) Fried rice with crab meat, onion, eggs, and Chinese broccoli.	13.50
Salted Fish Fried Rice (Kow Pad Pa Kem) Fried rice with salted fish, onion, eggs, and Chinese broccoli.	12.50
CURRY	
COMPLEMENTARY STEAMED WHITE RICE IS INCLUDING WITH CURRY. *NO SUBSTITUTE*	
Red Curry Red curry paste in a coconut milk with bell peppers, basil, green bean and bamboo strips.	12.00
Green Curry Green curry paste in a coconut milk with bell peppers, basil, bamboo strips and green beans.	12.00
Panang Curry Panang curry paste in a coconut milk broth with basil leaves and bell peppers.	12.00
Duck Curry Roasted Duck ,red curry paste in a coconut milk broth, tomatoes, pineapple, and basil leaves.	12.00

Pineapple Curry 15.00
Red curry paste in a coconut milk with bell peppers, basil, pineapple and tomatoes.

14.00

ENTREE

COMPLEMENTARY STEAMED WHITE RICE IS INCLUDING WITH ENTREE. *NO SUBSTITUTE*

Basil Leaves

Your choice of ground meat with basil leaves, chili pepper, and bell peppers.

12.00

Pad Garlic

Your choice of meat in our house favorite garlic sauce.

12.00

Pad Ginger

Your choice of meat with ginger, onions and mushrooms.

12.00

Pad Cashew Nuts

Your choice of meat with cashew nuts, carrots, pineapple and onions.

12.00

Pad Hot Pepper

Your choice of meat with hot peppers and onions.

12.00

Pad Beef and Oyster Sauce

Stir-fried beef with onions, mushrooms and oyster sauce.

13.50

Rama Special

Chicken topped with peanut sauce and carrots on a plate of steamed broccoli

12.00

Pad Vegetable Combo

Stir-fried assorted vegetables in your choice of meat in bean sauce.

12.00

Pad Greens

Stir-fried fresh collard greens in bean sauce with your choice of meat.

12.00

Pad Tuah

Stir-fried fresh green beans with your choice of meat in bean sauce.

12.00

Pad Beef and Broccoli

Stir-fried fresh broccoli, sliced beef in bean sauce.

13.50

Pad Prik Pao

Stir-fried onions, fresh basil leaves, chili paste with soy bean oil, hot peppers, and your choice of meat.

12.00

Pad Sweet & Sour

Stir-fried onions, cucumbers, carrots, pineapples, and tomatoes with your choice of meat.

12.00

SPECIAL ENTREES

COMPLEMENTARY STEAMED WHITE RICE IS INCLUDING WITH SPECIAL ENTREE. *NO SUBSTITUTE*

Spicy Fired Pork

Marinated grilled pork served on a lettuce leaf bed topped with scallion, ginger, and chili pepper sauce.

12.50

Spicy Ginger Chili Paste

Your choice of meat stir-fried with green beans and ginger chili paste.

Spicy Bamboo Chicken Stir-fried chicken with special Thai chili paste, bamboo shoots, and broccoli.	12.50
Eggplant and Basil Stir-fried eggplants, basil leaves, hot peppers, bell peppers, and onion with bean sauce.	12.50
Morning Glory (Pad Pak Boong) Stir-fried morning glory with bean sauce	12.50
Basil Duck Stir-fried roasted duck with basil leaves, chili peppers and bell peppers.	13.00
Nor Noom Thai pickled green bamboo stir-fried with ground pork and green chili paste	14.50
	13.50

TRADITIONAL ENTREE

COMPLEMENTARY STEAMED WHITE RICE IS INCLUDING WITH TRADITIONAL ENTREE. *NO SUBSTITUTE*

Chou Chi Ground Pork Ground pork with creamy chou-chi curry on top with sunny side egg.	14.00
Grilled Rib eye steak with Panang curry sauce Marinated grilled steak served with Panang curry dipping sauce.	16.00
Pra Pad Char Stir-fried catfish with lemon grass, lime leaves, young Thai pepper, bell pepper, and Thai chili in a homemade chili paste.	15.00
Phrik Khing Catfish Crispy catfish with green beans, lime leaves, and ginger chili paste.	15.00
Phrik Khing Crispy Pork Crispy pork with green beans, lime leaves, and a ginger chili paste.	14.50
Chinese Broccoli with Salty Fish (Ka-Na Pa Kem) Stir-fried salted mackerel fish with Chinese broccoli and Thai peppers.	14.50
Chinese Broccoli with Crispy Pork (Ka-Na Moo Krob) Stir-fried crispy pork with Chinese broccoli and Thai peppers.	14.50
Pad Basil Leaves with Crispy Pork and preserved duck egg Stir-fried crispy pork with basil leaves, bell peppers, and preserved duck egg.	15.50
Pad Salted Egg with Squid Stir-fried squid with hot peppers, green onion, bell peppers and salted duct egg.	14.50

SIDE ORDERS

Jasmine rice	2.00
Sticky rice	2.50

Peanut sauce (Small)	1.50
Peanut sauce (Large)	3.00
Steamed noodle	3.00
Steamed vegetables	3.00
Hot Sauce	0.50
Sweet & Sour Sauce	0.50
Dipping Jaew Sauce	0.50
Jaew Sauce (แจ่ว ซอส) 2 oz.	0.75
Jaew Sauce (แจ่ว ซอส) 8 oz.	3.50
Jaew Sauce (แจ่ว ซอส) 16 oz.	7.00

DRINKS

Coke	1.50
Diet Coke	1.50
Sprite	1.50
Thai Iced Tea	4.00
Thai Iced Coffee	4.00
Thai Lemonade Iced Tea	4.00
Hot Jasmine Tea	1.50
Hot Green Tea	1.50

DESSERT

Thai Taro Custard Cake Taro ,coconut milk,eggs,palm sugar.	4.00
Banana with Sweet Sticky Rice Banana,sticky rice ,coconut milk,sugar,black Beans.	4.00
Kanom Tuai Rice flour,coconut milk,palm sugar.	4.00

เมนูสำหรับคนไทย (FOR THAI)

ถ้าต้องการเพิ่มอะไรพิเศษสามารถโทรติดต่อทางร้าน 773-275-8360 และจ่ายเป็นเงินสดได้ที่เคาน์เตอร์

จ๋ออยเล่่น	0.00
จ๋ออยแซ่บ	0.00
จ๋อมจ๋ออย (กั้บซ้าว)	0.00
จ๋ออยอีसान	0.00
จ๋ออยเล่่น	0.00
จ๋ออยจ่านเตี๋ยว	0.00
จ๋ออยเพ่่ม	0.00

CATERING ORDER

FOR A DISK THAT IS NOT LISTED, PLEASE CALL 773-989-8517 AND WE WILL BE HAPPY TO ASSIST YOU.

Crab Rangoon 40 pcs.	35.00
Pot Stickers 40 pcs.	35.00
Egg Rolls 24 pcs.	48.00
Combination A Crab Rangoon 20 pcs. + Pot Stickers 20 pcs.	35.00
Combination B Egg Rolls 15 pcs. + Pot Stickers 20 pcs.	48.00
Combination C Egg Rolls 15 pcs. + Crab Ranggon 20 pcs.	48.00
Chicken Wings 40 pcs.	50.00
Pad Thai (For 5-6 people)	50.00
Fried Rice (For 5-6 people)	50.00
Pad See Eiw (For 5-6 people)	50.00
Pad Kee Mao (For 5-6 people)	50.00
Pad Vegetable Combo (For 5-6 people)	50.00
Pad Cashew Nuts (For 5-6 people)	60.00

Pad Beef and Broccoli (For 5-6 people)	60.00
Basil Chicken (For 5-6 people)	66.00
Green Curry (For 5-6 people)	66.00
Red Curry (For 5-6 people)	66.00
Panang Curry (For 5-6 people)	66.00

AROY THAI CHICAGO