

# Patio Guidelines

Please wear masks:

- upon arrival to the host stand
- when not eating or drinking at the table
- using the rest room

## Reservations for Patio and Indoor Seating

Deposit of \$20 per person - will be refunded through Tock  
(separate from the entire bill)

1-Hour Limit

Total of 6 tables on the patio. Each table seats up to 4 guests  
comfortably.

Total of 5 tables indoor

All tables are socially distanced and are 6ft. apart

20% Service Charge added to the entire bill to help pay  
the staff competitive wage. If you do not want the  
charge added, please ask a member of our staff.



**Thip Khao**  
Gao cuisine

1-hour strict limit  
Tuesday - Sunday 5 - 10p.m.  
Be mindful and wear your mask please.  
20% Service Charge added to all checks to help pay the staff competitive wage.

## **DINE-IN MENU**

### **cocktails**

**Columbian Exchange** - mezcal, passionfruit, Campari, galangal **15**

**Seng's Garden** - bourbon, cucumber, bird's eye chili, lime, ginger, honey, mint **15**

**Supreme Fireback** - Appleton 8 yr rum, Campari, lime, ginger - galangal honey, pineapple cider **15**

**War of the Insane** - bourbon, mulberry, dill, black currant bitter, Pineau des Charentes **15**

**Jambu** - Pisco, apple, roselle, lemon **15**

### **white**

**Chateau Musar** - viognier, chardonnay, vermentino - bekaa valley, lebanon **13 | 52**

**Meinklang Burgenland White** - gruner veltliner, welschriesling, muskat - burgenland, austria **12 | 48**

### **red**

**Meinklang Burgenland Red** - zweigelt, blaufrankisch, st. laurent - burgenland, austria **12 | 48**

### **sparkling**

**Fedelle Nero D'Avola** - sicily, italy **52**

### **drafts**

**Lao-Style Lager** - lager **8**

**Pale Fire Salad Days** - saison **8**

**Rar Nanticoke Nectar** - ipa **8**

### **bottles + cans**

**Beer Lao Dark** - amber **8**

**Ace Pineapple** - cider **9**

**Anderson Valley Tropical Haze** - gose **9**

### **non-alcoholic**

**Iced Tea** - unsweetened black tea **4**

**Thai Iced Tea** - sweet thai tea, half + half **4**

**Thai Iced Coffee** - sweet thai coffee, half + half **4**

**Iced Tamarind** - sweet tamarind **5**



# Thip Khao

Gao cuisine

1-hour strict limit

Tuesday - Sunday 5 - 10p.m.

Be mindful and wear your mask please.

20% Service Charge added to all checks to help pay the staff competitive wage.

**SIIN or MUU HAENG** - crispy sesame jerky, ginger, sour chili sauce **15**

**SAI OUA** - herbal pork sausage, peanut, ginger - soybean sauce **15**

**HU MUU TODD** - crispy pig's ears, tamarind salt, fermented chili - fish sauce **15**

**CHUENH TAOHU** - **g-v** - crispy chili - glazed tofu, ginger, scallion **11**

**CHUENH PEEK GAI** - **g** - crispy chili - glazed chicken wings **13**

**KHAONOM MUNG FALANG** - **v** - yellow curry potato puffs, sweet & sour sauce **11**

**TAM MUK HOUNG** - **g** - green papaya, padaek, fermented shellfish, chili, tomato, eggplant, lime, garlic, **14**

**TAM SOM** - **g-v** - green papaya, fish sauce, tamarind, chili, tomato, green bean, lime, palm sugar, peanut **13**

**NAEM KHAO** - **g-v** - crispy coconut rice, peanut, lime, scallion, cilantro **16**

**LAAB** - **g-v** - minced salad, toasted rice, chili, lemongrass, galangal, cilantro, rau ram  
chicken **16** | fried tofu **16**

**MEE KATHI** - **g-v** - rice noodle, red coconut curry, peanut, egg, makrut lime, cabbage, mint, cilantro  
catfish **20** | muu som **18** | chicken **18** | fried tofu **16**

**GAENG PHET** - **g-v** - red coconut curry, eggplant, green bean, bamboo, bell pepper, thai basil  
chicken **18** | mushroom **16**

**KUA MEE** - **g-v** - wok rice noodles, fish sauce caramel, egg, bean sprout, scallion, cilantro  
muu som **18** | chicken **18** | fried tofu **16**

**KUA KHAO JAEW BONG** - fermented chili fried rice, fish sauce, egg, thai basil, scallion  
muu som **18** | chicken **18** | fried tofu **16**

**MOAK** - **v** - steamed inside banana leaves, herbal rice paste, coconut, wood ear  
salmon **21** | tofu & mushroom **16**

**PING KAW MUU** - grilled pork neck with lemongrass, ginger, padaek, spicy toasted rice sauce **19**

**MUU SOM** - rice - cured sour pork belly, makrut lime, ginger, garlic, tomato, wood ear, toasted chili, puffed rice **20**

**CHUENH PAA SA MOUN PAI** - **g** - crispy catfish, spicy fish sauce, lemongrass, mint, cilantro, fried shallot **25**

## dessert

**BUA LOY** - **g-v** - kabocha pumpkin, pumpkin mochi, tapioca, sweetened coconut milk **10**

*not all ingredients are listed, please notify your server of any food allergies / sensitivities  
our dishes are served family style and will be sent to your table once they are made, in no particular order*

**g:** gluten-free (certain dishes are fried in the same oil and fryer with dishes containing gluten)

**v:** some dishes can be made vegetarian or vegan upon request