

COVID-19 Dining Guidelines

DC HEALTH AND CDC REQUIRE MASKS MUST BE WORN

at all times unless actively eating or drinking, and especially when communicating to the staff.

Please take in consideration the safety measures of the neighboring guests and staff.

Staff will be wearing masks and gloves.

1 1/2 Hour Dine-In Reservation

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

Each table seats up to 4 guests comfortably and social distanced 6-ft apart

All on premise alcohol purchases and consumptions must end at 10p.m. as per DC COVID Laws

There will be a **20% Service Charge**

included to each order placed that will be shared evenly amongst our staff to make certain they are paid a livable wage.

If you do not want charge added, please ask a member of our staff.

Kob Jai Lai Lai!



1.5 hour strict limit
Tuesday - Sunday 5 - 10p.m.
Be mindful and wear your mask please.
20% Service Charge added to all orders to ensure the team a livable wage.

Potations

cocktails

Green Mango 2.0 - pisco, mango, ginger, honey, lime, thai, thai bird chili, mint **15**

Mr. Vorachith goes to Paris - pineapple rum, mint, dill Pineau des Charentes, Benedictine **15**

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

Year of the Ox - mezcal, strawberry, ginger, galangal, lime, singha soda water **15**

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

white

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

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

red

Polemico - pais, itata - chile **12 | 48**

drafts

House Lager - lager **7**

Palefire Salad Days - saison **8**

Manor Hill - ipa **8**

bottles + cans

Beer Lao Dark - amber **8**

Manor Hill - grisette **7**

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**

Jarritos - grapefruit **3**

Bottled Coke - **3**

Diet Coke - **3**

Ginger Ale - **3**



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Cuisine

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

HUU MUU TOD - 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 cury 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, green lettuce wraps **16**

LAAB - **g-v** - minced salad, toasted rice, chili, lemongrass, galangal, cilantro, rau ram
fried tofu **16** | chicken **16** | crispy catfish **18**

KHAO POON - **g-v** - vermicelli rice noodle, red coconut cury, makrut lime, cabbage, mint, cilantro
fried tofu **16** | chicken **18** | muu som **18** | catfish **20** | shrimp **20**

GAENG PHET - **g-v** - red coconut curry, eggplant, green bean, bamboo, bell pepper, basil
mushroom **16** | chicken **18** | shrimp **20** | confit duck leg **25**

MASSAMAN CURRY - **g-v** - fragrant spiced curry, carrot, potato, onion, scallion
vegetable **18** | chicken leg **18** | confit duck leg **25**

*not all ingredients are listed, please notify your server of any
food allergies / sensitivities
our dishes 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 fryer with dishes containing gluten)
v: some dishes can be made vegetarian or vegan upon request



Thip Khao
Gao cuisine

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Cuisine

KUA MEE - **g** - **v** - wok tossed thin rice noodles, fish sauce caramel, egg omelet, bean sprout, scallion, cilantro
fried tofu 16 | chicken 18 | muu som 18 | shrimp 20

KEE MAO - **g** - **v** - wok tossed flat rice noodles, chili-garlic sauce, fish sauce, basil, tomato, bell peppers, onions
tofu 16 | chicken 18 | shrimp 20

KUA KHAO JAEW BONG - fermented chili fried rice, fish sauce, egg, basil, scallions
fried tofu 16 | chicken 18 | muu som 18 | chinese sweet sausage 18 | shrimp 20

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

KAPAO KOB - **v** - lightly battered, crispy fried, and stir fried with spicy basil sauce, bell pepper, onion
fried tofu 16 | chicken 18

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

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

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

dessert

KHAO LONG - **g** - **v** - kabocha pumpkin sticky rice, salted coconut, crispy mung beans, black sesame **9**

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