THIP KHAO

LAO CUISINE

3462 14th St NW, Washington, DC 20010

Please be mindful and wear your mask.

Outdoor Patio & Indoor Dine-In Wednesday–Sunday 5–10 PM
(1.5 hour strict dining limit)
Carryout & Delivery : Wednesday–Sunday, 5–9 PM

20% Service Charge added to all orders to ensure the team a livable wage.

COVID POLICY

Effective Saturday, July 31st: per CDC and Mayor Bowser's orders, due to growing concerns around the COVID-19 Delta Variant, both vaccinated and unvaccinated guests who choose to dine indoors will be required to wear masks when not actively eating, drinking, and seated at the tables. For safety measures, all of our team members will continue to wear masks throughout the daily operations, a protocol we have been committed to since the beginning of the pandemic.

This is a complicated and difficult time but we at Thip Khao will continue to abide by the guidelines and monitor further updates. In order for all of us to get through this, we must work together to slow the virus and prevent any more closures or issues with small businesses. We appreciate your support, understanding, and cooperation for the health and safety of everyone. We want to continue caring for those sharing meals with us and we ask all of you to care for us.

We love you!

POTATIONS

COCKTAILS

Indigo Old Fashioned 15
mezcal, rum, butterfly pea, clarified tamarind, angostura bitters

Hanumanh's Revenge 15
Don Q rum, strawberrery, passionfruit, vanilla, guava

Paia Naa 15
tequila, shochu, ginger, mint, lime,lychee

Golden Triangle 15
wheated bourbon, dark rum, banana, Cardamaro, angostura bitters

Green Mango 2.0 15
Pisco, mango, lime, ginger, honey, mint

WHITE

Kiona 12 | 48
Riesling - Columbia Valley, Washington

Domaine de l'Hemoniere 12 | 48
Sauvignon Blanc - Touraine, France

RED

Field Recordings 12 | 48
Cabernet Franc - Paso Robles, California

Chavrier a Chene 12 | 48
Gamay - Beaujolais-Villages, France

ORANGE

Maurer Oszkar 12 | 48
Furmint - Vojvidina, Serbia

DRAFTS

Lao Style Lager 8
Port City Monumental 8
IPA

NON-ALCOHOLIC

Iced Tea 4
Unsweetened black tea

Thai Iced Tea 4
Sweet Thai tea, half + half

Thai Iced Coffee 4
Sweet Thai coffee, half + half

Iced Tamarind 5
Sweet tamarind juice

Mexican Coke 4
Diet Coke 4

CUISINE

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
Not all ingredients are listed, please notify your server of any food allergies / sensitivities

APPETIZERS

Siin Or Muu Haeng **15**
Crispy Sesame Jerky, Ginger, Sour Chili Sauce

Beef | Pork

Hu Muu Todd G **15**
Crispy Pig's Ears, Tamarind Salt, Jaew Bong Jam

Sai Oua **15**
Spicy Herbal Pork Sausage, Charred Green Chili Sauce, Cucumber

Chuenh Taohu GV **12**
Crispy Tamarind-Glazed Tofu, Scallion, Puffed Rice

Chuenh Peek Gai G **15**
Crispy Tamarind-Glazed Chicken Wings, Scallion, Puffed Rice

Piing Hua Jai Gai **13**
Marinated and Grilled Chicken Hearts with Lemongrass, Ginger, Fermented Fish, Lime

SALADS

Tam Muk Houng G **14**
Green Papaya Salad, Unfiltered Fish Sauce, Fermented Shellfish, Chili, Tomato, Eggplant, Lime, Garlic

Tam Som GV **13**
Green Papaya Salad, Fish Sauce, Tamarind, Chili, Tomato, Green Bean, Lime, Palm Sugar, Peanut

Pak Nam V **15**
Crispy Fried Watercress Salad, Dried Baby Shrimp, Tamarind-Lychee Sauce, Cashew, Green Apple

Naem Khao GV **16**
Crispy Coconut Rice Salad, Peanut, Lime, Scallion, Cilantro, Green Lettuce Wraps

Sour Pork +**2**

Nahm Tok **19**
Grilled Pork Shoulder Salad, Spicy Chili Lime Sauce, Cilantro, Mint, Onion, Toasted Rice

Laab GV
Minced Salad, Toasted Rice, Chili, Lemongrass, Galangal, Cilantro, Rau Ram

Fried Tofu **16** | Chicken **16** | Pork With Pig Ears and Chicken Liver **16** | Jungle Duck With Liver & Heart **20** | Alligator **20**

SOUPS/NOODLES

Gaeng Phet GV
Rich Red Coconut Curry, Bamboo, Basil, Eggplant

Tofu **18** | Chicken Thigh **18** | Duck Leg **20** | Shrimp **20**

Mee Kathi GV
Thin Rice Noodle, Red Coconut Curry, Whisked Egg, Peanut, Cabbage, Bean Sprout, Mint, Cilantro

Fried Tofu **16** | Braised Pork Belly **18** | Chicken Thigh **18** | Shrimp **20** | Fried Catfish **20**

Khao Soi V
Wide Rice Noodle Soup, Fermented Soybean-Tomato Sauce, Watercress, Cilantro, Lettuce, Fried Garlic

Vegan **16** | Braised Pork Belly **18**

Khao Piek Sen GV

Homeade Rice Noodle, Ginger, Crispy Garlic, Crispy Shallot, Scallion, Beansprout, Cilantro

Fried Tofu **16** | Chicken Thigh **18** | Pork Belly **18** | Shrimp **20**

Kua Mee GV
Wok-Tossed Thin Rice Noodles, Fish Sauce Caramel, Egg Omelet, Bean Sprout, Scallion, Cilantro

Fried Tofu **16** | Chicken **18** | Pork Belly **18** | Shrimp **20**

Kee Mao GV
Wok-Tossed Flat Rice Noodles, Chili-Garlic Sauce, Fish Sauce, Basil, Tomato, Bell Peppers, Onions

Fried Tofu **17** | Chicken **19** | Pork Belly **19** | Shrimp **21**

MAINS

Khao Siin or Muu Haeng **18**
Crispy Sesame Jerky, Coconut Sticky Rice, Jaew Bong Jam, Cucumber

Beef | Pork

Piing Kaw Muu **18**
Pork Shoulder Marinated and Grilled with Lemongrass, Ginger, Fermented Fish, Spicy Toasted Rice Sauce

Kua Khao Jaew Bong
Fermented Chili Fried Rice, Fish Sauce, Egg, Basil, Scallion

Fried Tofu **16** | Chicken **18** | Pork Belly **18** | Shrimp **20**

Moak V
Steamed Inside Banana Leaves, Herbal Green Curry Sauce, Coconut, Wood Ear Mushroom, Dill, Onion

Tofu **17** | Catfish **19** | Salmon **22**

Kapao Kob V
Crispy Fried, And Stir-Fried With Spicy Basil Sauce, Bell Pepper, Onion

Fried Tofu **16** | Chicken **18** | Shrimp **22**

Muu Som **20**
Riced-Cured Sour Pork Belly, Makrut Lime, Ginger, Garlic, Cherry Tomato, Wood Ear Mushroom, Toasted Chili, Puffed Rice

Awk Bae **21**
Goat Curry Stew, Fragrant Herb, Eggplant, Onion, Wood Ear Mushroom, Dill

Chuenh Paa Sa Moun Pai G **25**
10 oz. Crispy Catfish, Spicy Fish Sauce, Lemongrass, Mint, Cilantro, Fried Shallot

Pun Mieng Paa V
Collard Green Wraps, Lemongrass, Cherry Tomato, Rice Vermicelli Noodles, Peanut, Green Eggplant, Ginger, Pineapple Sauce

Fried Tofu **17** | Crispy Catfish **25**

SPECIALS

Naem Khao Huu Muu G **20**
Crispy Coconut Rice Salad, Peanut, Sour Pork, Pig Ears, Lime, Scallion, Cilantro, Green Lettuce Wraps

Thom Khem Kha Muu **27**
Braised Pork Shank, Daikon Radish, Lychee, Pickled Cucumber, Coconut Jasmine Rice

DESSERTS

Khao Long GV **9**
Kabocha Pumpkin Sticky Rice, Salted Coconut, Crispy Mung Bean, Black Sesame