

Patio Guidelines

Please wear masks:

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

Reservation-only Patio Seating

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

1-Hour Limit

Total of 7 tables. Each table seats up to 4 guests
comfortably and social distanced 6-ft 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.

PATIO MENU

cocktails

Columbian Exchange - tequila, passionfruit, campari, galangal **15**

Paya Na'a - red dragonfruit-infused vodka, clarified lychee, mint, lime, ginger **15**

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

Pakse Smash - rye whiskey, sour pineapple, coconut honey, cynar, rau ram **15**

Queen Bee (Seng's Apiary) - barr hill gin, makrut- dill honey, lemon, gold dust **15**

white

Chateau Musar - bekaa valley, lebanon **52**

1750 Dry Pedro Gimenez - tarija, bolivia **48**

red

Meinklang Burgenland Red - burgenland, austria **48**

Perraud Pinot - loire valley, france **48**

drafts

Lao-Style Lager - lager **8**

3 Stars Peppercorn - saison **8**

Right Proper Ravaged by Wolves - ipa **8**

bottles + cans

Beer Lao Dark - amber **8**

Cigar City Jai Alai - ipa **8**

Austin East Watermelon - cider **9**

Anderson Valley Tropical Haze - sour ale **9**

non-alcoholic

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

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

Iced Tamarind - sweet tamarind **5**



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

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

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

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

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

TAM MUK HOUNG - **g** - green papaya, padaek, fermented shellfish, chili, tomato, eggplant, lime, garlic, puffed rice **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, banana blossom, lime, scallion, cilantro **16**

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

MEE KATHI - **g-v** - rice noodle, red coconut curry, peanut, egg, makrut lime, cabbage banana blossom, 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, peanut, 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, scallions
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 - riced-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, cashew, 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 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