

MONSOON SIAM

LUNCH MENU

choice of: chicken/ beef/ pork/ veggies/ tofu \$8/ seafood \$9.99
served with a side of house salad or soup

entree

PAD THAI

Thai traditional noodle dish. Thin rice noodles stir-fried with choice of meat, crushed peanuts, bean sprouts, scallions, and egg.

PAD SEE EAW

Wide rice noodles stir-fried with egg, choice of meat, and Chinese broccoli in a sweet Thai soy sauce.

TOM YUM NOODLE SOUP**

Steamed noodles, bean sprouts, and mushrooms in a spicy Thai soup with a touch of lemon grass broth topped with scallions and cilantro

NOODLE BEEF SOUP

Steamed noodles, beef and bean sprouts, topped with scallions and cilantro in a tasty soup.

KA POW***

Choice of meat sautéed with chili, garlic, fresh basil, and bell peppers in a spicy basil sauce.

KAPOW MINCED CHICKEN WITH FRIED EGGS***

Original Thai style minced chicken sautéed with chili, garlic, onions, string beans, fresh basil, and bell peppers in a spicy basil sauce, topped with fried egg. 9.99

PAD GARLIC

Choice of meat sautéed with a light garlic sauce, served with steamed broccoli on the side.

FRESH GINGER

Choice of meat stir-fried with fresh ginger, mushrooms, onions, scallions, and bell peppers in a light black bean sauce.

CASHEW NUT*

Choice of meat sautéed with cashew nuts and scallions in a sweet chili paste sauce.

PIK SOD**

Choice of meat sautéed with fresh chili, onions, scallions and red peppers in a tasty brown sauce.

PAD PAK

Sautéed mixed vegetables and fried tofu in a light garlic sauce.

KAO PAD

Jasmine rice stir-fried with egg, onions, carrots, peas, scallions, tomatoes

KAO PAD KA POW***

Jasmine rice stir-fried in a spicy basil sauce with onions, chili, bell peppers and basil leaves.

SPICY EGGPLANT***

Slices of eggplant and tofu stir-fried in a spicy black bean sauce with chili, red peppers, garlic and fresh basil leaves.

curry

GREEN ****OR RED CURRY***

Traditional style green/red curry with bamboo shoots, basil, green chili, and red bell peppers.

PANANG CURRY**

Special Panang sauce cooked with basil, bell pepper and shredded kaffir lime leaves.

starter

SPRING ROLL

Our crispy veggie rolls served with sweet and sour sauce
4

KANOM JEEB

Minced pork, chicken and water chestnuts wrapped in wonton skin, steamed, topped with crabmeat and served with sweet Thai soy sauce. 8

CIGAR ROLLS

Peas, potatoes and onions seasoned with curry powder, deep-fried, and served with sweet and sour sauce. 4

FRIED TOFU

Deep fried tofu served with sweet chili sauce and crushed peanuts 5

SUN-DRIED BEEF

Thai-style cured beef, marinated and fried, on a bed of julienne cabbage, served with sriracha. 7

dinner plate

DRUNKEN NOODLE***

Wide rice noodles stir-fried with string beans, bamboo shoots, tomatoes, basil, red peppers, and chili, in a spicy garlic sauce. 11
Seafood 14

*If you have food allergies or sensitivities, please ask for complete list of the ingredients in your order.

*We do not take personal check or Amex. 20% Gratuity included for parties of 6 or more.

MONSOON SIAM

DRINK MENU

NON-ALCOHOL

THAI ICE TEA/ THAI ICE COFFEE/
THAI LEMON TEA 2.75

MANGO TREASURE/ COCONUT JUICE 3.25

PINEAPPLE/ CRANBERRY 2.75

LEMONADE/ STRAWBERRY LEMONADE 3.25

POMEGRANATE JUICE 3.25

SHIRLEY TEMPLE 2.75

ARNOLD PALMER 2.75

HORIZON ORGANIC CHOCOLATE MILK 2.75

PERRIER 330ML. 3

BOTTLE WATER 1.25

PEPSI PRODUCTS (20 OZ) 1.75

UNSWEETENED ICE TEA (REFILLABLE) 2

HOT THAI TEA 2

HOT COFFEE (REFILLABLE)
From Local Roaster 2

CUP OF TEA (REFILLABLE)
Choice of: Jasmine, Green, Gen-mai, Earl Gray, Decaf 2

GINGER DRINK (MAINE ROOT) 3.5

BOTTLED BEER

SINGHA 4.50

CHANG 4.50

FLYING DOG IPA 4.50

SUPPORO
22 oz 8

DRAFT BEER \$5/ PITCHER \$18

Please ask server for seasonal beer

STELLA ARTOIS

BLUE MOUNTAIN (SEASONAL)

STAR HILL (SEASONAL)

DEVILS BACKBONE (SEASONAL)

CHAMPION BREWERY (SEASONAL)

THREE NOTCH'D (SEASONAL)

SOUTH STREET (SEASONAL)

SMART MOUTH (SEASONAL)

WHITE WINE

PROCHAINE CHARDONNAY
2014 (Loire, France-Organic) 7/ 28

WILLIAM HILL CHARDONAY
2013 (CA) 8/ 33

CANYON ROAD PINOT GRIGIO
2013 (CA) 6.95/ 27

ROSE`
House Selection 7/ 28

OXFORD LANDING VIOGNIER
2014 (South Australia) 8/ 33

DOMAIN DE BELLEMARE, SAUVIGNON BLANC
2013 (France) 7/ 28

TOCCO PROSECCO
(Italy) 7/ 28

RED WINE

GASCON MALBEC
2013 (Argentina) 8/ 33

J. MOURAT FIEFS VENDEENS MAREUIL
2013 (France) 7/ 28

PENNYWISE, PINOT NOIR
2012 (CA) 8/ 33

EARLY MOUNTAIN, FOOT HILLS
(Merlot 64%/Cabernet Franc 36%) 2013 (Virginia)
8.5/ 35

SAKE`

OZEKI
Cold/ Warm, 180 ml. 5.95

NIKORI SAKE
Unfiltered, 375ml. 9.50

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MONSOON SIAM

CHICKEN/PORK/BEEF/TOFU/VEGGIES \$10

TOFU BALL +\$2/ SEAFOOD \$14

MOST DISHES CAN BE MADE VEGETARIAN, VEGAN AND GLUTEN FREE

STARTERS

CHICKEN SATAY

Marinated chicken, grilled and served with peanut sauce and cucumber relish. 7

KANOM JEEB

Minced pork, chicken and water chestnuts wrapped in wonton skin, steamed, topped with lump crabmeat and served with black sweet Thai soy sauce. 8

SPRING ROLLS

Veggie rolls deep-fried and served with sweet and sour sauce. 4

FRESH ROLLS

Lettuce, avocado and carrots wrapped with rice paper, served with special Tamarind peanut sauce. 5

CALAMARI

Fried squid served with sweet chili sauce. 8

CIGAR ROLLS

Peas, carrot, potatoes and onions seasoned with curry powder, deep-fried and served with sweet and sour sauce. 4

NUM TOK**

Grilled flank beef, sliced and tossed with red onions, scallions, cilantro and spicy lime dressing 8

HOUSE SALAD

Fresh vegetables served with our house ginger dressing on the side. 5

PAPAYA SALAD**

Julienne green papaya, string beans, tomatoes, and peanuts mixed with spicy lime dressing, served with skewered shrimp. 8

SUN-DRIED BEEF

Thai-style cured beef, marinated and fried, on a bed of julienne cabbage served with Sriracha sauce. 7

EGGPLANT SHRIMP SALAD***

Fresh, sweet Chinese eggplant, sliced and quick fried, topped with steamed shrimp tossed with red onions, cashew, scallions and cilantro in a spicy lime 12

ENTREES

KA POW***

Choice of meat sautéed with chili, garlic, fresh basil, and red peppers in a spicy garlic sauce.

PAD GARLIC

Choice of meat sautéed with garlic sauce, served with steamed broccoli on the side.

FRESH GINGER

Choice of meat stir-fried with fresh ginger, mushrooms, onions, scallions, and bell peppers in a light soy bean paste sauce.

PAD CASHEW NUT*

Choice of meat sautéed with cashew nuts and onions, sprinkled with scallions in a sweet chili paste sauce.

PAD PIK SOD*

Choice of meat sautéed with fresh chili, onions, scallions and red peppers in a tasty brown sauce.

PIK POW**

Choice of meat sautéed with fresh chili, onions, scallions, mushroom, basil and red peppers in a tasty chili paste sauce.

KAPOW CRISPY SQUID***

Fried crispy squid sautéed with green chili, red peppers, onions and fresh basil in a spicy basil sauce topped with crispy basil. 14

GAREE SEAFOOD

Stir-fried shrimp, squid, scallops, mussels, and eggs, with fresh ginger, onions, scallions and basil in a light yellow curry sauce. 15

PLA PAD PED****

Deep-fried Tilapia filets sautéed with bamboo shoots, string beans, green chili, young peppercorn, red peppers and exotic spices in a special chili paste sauce, topped with crispy basil. 15

CRYING TIGER

Marinated flank steak Thai style, pan grilled and served with a spicy dipping sauce bedded with mix greens. 15

SOUTHERN HEAT*****

Thai style hot and spicy minced chicken stir-fried with Thai herbs, Thai chili, black peppers and young green peppercorns. Served with steamed veggies and jasmine rice. 10

PAD PAK

Sautéed mixed vegetables and tofu in a light garlic sauce. 9

MY NOODLES

PAD THAI

Thailand's traditional noodle dish. Stir-fried thin rice noodles with crushed peanuts, bean sprouts, scallions, and egg.

DRUNKEN NOODLE***

Wide rice noodles stir-fried with string beans, bamboo shoots, tomatoes, basil, red peppers, and chili, in a spicy garlic sauce. 11

PAD SEE EAW

Wide rice noodles stir-fried with egg and Chinese broccoli in a sweet Thai soy sauce.

SUKI YAKI*

Stir-fried cellophane noodles, carrots, Napa cabbage, snow pea, scallions and egg in a special spicy sesame sauce. 11

KAO SOI*

Egg noodles in Northern style yellow curry sauce, topped with crispy noodles, red onions, cilantro, scallions and pickled cabbage. 12

ANDAMAN NOODLE*

Wide rice noodles stir-fried with seafood, onions, scallions, ginger, red peppers, basil and egg in a special light yellow curry powder, topped with crabmeat. 14

POO GOONG OB

Cellophane noodles stir-fried with shrimp, fresh ginger, Shiitake mushrooms, scallions and Napa cabbage, served in a clay pot topped with crabmeat. 14

TOM YUM NOODLE BOWL**

Steamed noodles, chicken, bean sprouts, and mushrooms, in a spicy broth with a touch of lemon grass, topped with scallions and cilantro 9
With Seafood 14

SOUP

**Seafood \$6.5/ Shrimp \$6
Chicken/ Veggies/ Tofu/
Mushroom \$5**

TOM YUM**

Spicy broth with a touch of lemon grass, mushrooms, sprinkled with cilantro and scallions.

TOM KA

Coconut milk broth with mushrooms, sprinkled with cilantro and scallions.

TOFU SOUP

Vegetable broth with soft tofu and Napa cabbage, sprinkled with cilantro and scallions. 5

We love our local farmers!

Whenever possible, we try to use fresh produce sourced from local farms.

****If you have food allergies or sensitivities, please ask your server for a complete list of ingredients used in your order.***

MONSOON SIAM

CHICKEN/PORK/BEEF/TOFU/VEGGIES \$10

TOFU BALL +\$2/ SEAFOOD \$14

MOST DISHES CAN BE MADE VEGETARIAN, VEGAN AND GLUTEN FREE

CHEF'S SPECIAL

BIG BELLY BOWL ***

Chinese broccoli stir fried with crispy pork belly in bean sauce over jasmine rice, sprinkled with fried garlic 14

KAPOW CRISPY PORK BELLY & SHRIMP ***

Crispy pork belly and shrimp stir fried with string bean, onions, chili, pepper, basil in spicy basil sauce. Served with jasmine rice 16

TOASTED CHEESE TOFU ***

Simmered soft tofu, topped with spicy toasted cheese, hot chili oil, pea and carrot, scallions, dried shallot and garlic. 9

KHAO SAN RD. NOODLE

Egg noodle, bean sprout, seasoning with chili pepper, soy sauce, flavorful, topped with crispy pork belly, crab meat, sprinkled with scallions, cilantro, dry garlic and crushed peanut. (served cold) 12

BRAISED BEEF NOODLE SOUP

(Organic Beef) Braised beef, tender and flavorful in a tasty rich beef broth, Steamed noodles, bean sprouts and Chinese broccoli, sprinkled with scallions and cilantro. 13

SOFT SHELL CRAB *

Deep fried soft shell crabs with light yellow curry sauce, egg, bell peppers, fresh ginger, onions, scallions and basil. 19

MASSAMAN CURRY **

(antibiotic-free chicken) Slow cooked, meltingly tender chicken thighs in warm and wonderful curry sauce, potato, onion and cherry tomato, sprinkling of crunchy peanut served with jasmine rice. 13

SPINACH SALAD

Baby spinach (organic), avocado, pine nuts, red onions, dried cranberry, with home made mango dressing, sprinkle black sesame seed. 7

CURRY

RED OR GREEN CURRY ***

Traditional style curry with bamboo shoots, basil, green chili, and red bell peppers.

PANANG **

Special Panang curry sauce cooked with bell peppers and basil.

DESSERT

MANGO WITH SWEET STICKY RICE 5

FRIED ICE CREAM 5

ICE CREAM (SEASONAL) 5

SPECIAL DESSERT OF THE DAY 6

FRIED RICE

KAO PAD

Thai fried rice. Jasmine rice stir-fried with egg, onions, carrots, peas, scallions, tomatoes
With Crab meat +3

KAO PAD KA POW ***

Jasmine rice stir-fried in spicy garlic sauce, basil leaves, bell peppers, onions and chili.

PINEAPPLE FRIED RICE

Jasmine rice stir-fried with yellow curry powder, egg pineapple, peas, tomatoes, onions, carrots, and cashew nuts. 11

WITHOUT MEAT

SPICY ROASTED TOFU BASIL ***

Deep fried roasted tofu sautéed in spicy basil sauce with red pepper, onions, green chili, fresh basil. Served with steamed veggies on the side. 13

SPICY EGGPLANT ***

Slices of eggplant and tofu stir-fried in spicy black bean sauce with chili, red peppers, garlic and fresh basil leaves. 9

KAPOW JAE ***

Stir-fried broccoli, carrots, mushrooms, onions, red peppers, green chili, basil and tofu with spicy basil sauce. 9

RAMA TOFU *

Deep fried tofu topped with peanut sauce on a bed of steamed broccoli. Sprinkled with fried onions. 10

ROASTED TOFU CURRY ***

Steamed roasted tofu, bamboo shoots, pineapple, string beans, tomatoes, bell peppers, chili and fresh basil in red curry sauce. 13

SIDE ORDER

EXTRA RICE 1.50

BROWN RICE 2

STEAMED VEGGIES 2

STEAMED NOODLE 2

PEANUT SAUCE 3

FRIED EGG 3

STEAMED CHICKEN 4

TOFU BALLS 6

STEAMED TOFU 3

20% gratuity included for parties of 6 or more.

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DRINK MENU

MONSOON SIAM

REFRESH

non-alcoholic

Thai Iced Tea/ Thai Iced Coffee 2.75

Thai Lemon Iced Tea 2.75

Arnold Palmer 2.75

Mango Treasure/ Lemonade/ Strawberry Lemonade/
Coconut Juice/ Pom Juice 3.25

Shirley Temple 2.5

Unsweetened Ice Tea (Refillable) 2

Hot Thai Tea 2

Hot Coffee (Local Roaster) 2

Cup of hot tea (Refillable)
Choice of: Jasmine, Green, Gen-mai, Decaf 2

Ginger Drink (Maine Root) 3.5

Perrier (16.9 oz) 3

Bottled Water 1.25

BOTTLED BEER \$4.5

Singha Beer (Thai)

Chang Beer (Thai)

Frying Dog IPA

Sapporo (22oz) \$8

DRAFT BEER \$5/ PITCHER \$18

*BEER TOWER 3 LITTER \$35

**for table of 3pp or more*

-Stella Artois

Please ask server for the our current selection local beer

LOCAL BEER:

- Blue Mountain (Seasonal)

- Star Hill (Seasonal)

- Devils Backbone (Seasonal)

- South Street (Seasonal)

- Champion Brewery (Seasonal)

- Smart Mouth (Seasonal)

WHITE WINE

Prochaine, Chardonnay

2014 (Loire, France-Organic) 7/ 28

William Hill, Chardonnay

2013 (CA) 8/ 33

Canyon Road, Pinot Grigio

2013 (CA) 6.95/ 27

Domain de Bellemare, Sauvignon Blanc

2013 (CA) 7/ 28

Rose

House selection 7/ 28

Oxford Landing, Viognier

South Australia, 2014 8/ 33

Tocco, Prosecco

Italy 7/ 28

RED WINE

Gascon, Malbec

2013, (Argentina) 8/ 33

Early Mountain, Foothills

(Merlot 64%/Cabernet Franc 36%) 2013, VA 8.5/ 35

J.Mourat, Fiefs Vendeens Mareuil

2013 (France) 7/ 28

Pennywise, Pinot Noir

2012 (CA) 8/ 33

SAKE

OZEKI

Cold/ Warm, 180ml. 5.50

NIGORI SAKE

Unfiltered, 375ml. 9.50

High call +2, Double high call +4, Double House +3

DRINK MENU

MONSOON SIAM

BUBBLY 8

MIMOSA

Prosecco, OJ

BANGKOK BELLINI

Prosecco, Peach Schnapps, Mango Puree (served in wine glass)

SPRITZ

Prosecco, Aperol, Club Soda. (served in wine glass)

MOSCOW MULE

Vodka, Sour mix, Ginger Beer, Mint.(served in copper mug)

THAI MULE

Gold Rum, House Sour, Ginger Beer, Basil.(served in copper mug)

MOON WALK

Prosecco, Rose Water, Pom Juice, OJ

COCKTAIL 8

GOD FATHER

Whiskey, Amaretto, House Sour.

MARGARITA

Gold/ Ocean/ Melon.

MAI THAI

Rum, House Mai Thai mix, OJ, House Sour.

ZOMBIE

Vodka, Fruit punch, Splash Bacardi 151.

SAKE SCREWDRIVER

Vodka, Sake, OJ.

KISS ON THE LIP

Vodka, Peach Schnapps, Malibu, Mango mix, Orange juice, Grenadine.

LONG ISLAND ICE TEA

Tequila, Rum, Gin, Vodka, Triple Sec, House Sour, Splash of Coke.

SEX ON THE BEACH

Vodka, Chambord, Midori, Pineapple juice, Cranberry Juice.

SIAM'S MOJITO (Seasonal)

MONSOON'S BLOODY

MARTINI 9

CLASSIC

Tanqueray or Absolut, Dry Vermouth

COSMOPOLITAN

Absolut Citron, House Sour, Cranberry

SAKE COSMO

Sake, Cointreau, House Sour, Cranberry

LEMON DROP

Citron, House Sour, Squeeze Lemon (Sugar Rim)

VODKA/ GIN GIMLET

Absolut/ Tanqueray, Lime Rose, Splash of House Sour.

WHITE EVIL

Absolut, Sake, Orange Curacao

POMETINI

Citron, Cointreau, Pomegranate Juice, House Sour, Sugar on the rim

BERRYTINI

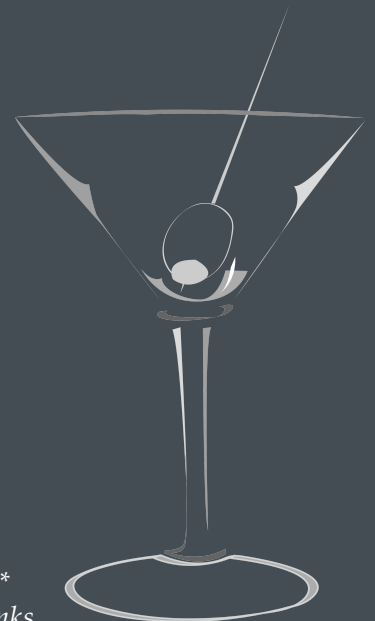
Stoli Cran, Stoli Bluberry, Chambord, Splash Cranberry, House Sour.

MANGOTINI

Tito's, Peach Schnapps, Midori, Mango Juice, House Sour.

COFFEE LOVER

Tito's, Kahlua, Bailey, Amaretto



HAPPY HOUR 5PM-6.30PM**DRAFT BEER \$3, MARTINI \$5**
We use rail liquor for mixed drinks. \$2 will be added for high call drinks.

