

## ร้านตุ๊กตุ๊กไทย อาหารริมทาง









### **Introducing: NOY'S HOUSE**

Private Dining • Reservation Only • Limited Seating

Noy has been cooking since she was 7 years old, learning from her mom, auntie, grandma and all her traveling around SE Asia. She will be serving something new and exciting on her monthly menu in Noy's House. She loves to cook and seeing people enjoying her foods.

Please ask your server for more information.

### Our Philosophy

It is Tuk Tuk Thai's mission to provide our guests with a superior dining experience, offering artistically prepared dishes with only the finest ingredients available, in a way that celebrates the beautiful tastes and culture of Thailand. We see this as Tuk Tuk Thai's guiding principle and our contribution to those who thankfully support us. 



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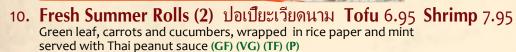


## DINNER MENU

10. Fresh Summer Rolls

**Small Plate & Family Style** 

### Starters to share: อาหารเรียกน้ำย่อย



- 11. Fresh Spring Bites (4) ปอเปียะลุยสวน 7.95 Sautéed shitake, tofu, carrots, basil, water chestnut and lettuce wrapped in rice paper served with chili basil sauce (GF) (TF) (VG)
  - 12. Calamari หมึกทอด 8.95 Lightly battered in rice flour & fried with home-made sweet & sour sauce (GF) (Soy F)
- 13. Hoy Joh (5) ฮอยจือ 10.95 Pork, shrimp, crab meat, water chestnut wrapped in bean-curd skin then fried to golden brown with home-made sweet & sour sauce (GF)
  - 14. Coco Fries Sweet Potato or Pumpkin มันทอด หรือ ฟักทอง ทอด 8.95 Batter with rice flour, sesame, coconut with dipping sauce (GF) (VG) (P) (Soy F)



11. Fresh Spring Bites



20. Som Tum Thai



12. Calamari



13. Hoy Joh



Salad & Spice: ยำ 📄

4 20. \Som Tum Thai ส้มต่า ไทย 9.95 Green papaya salad with green beans, peanuts, tomatoes, carrot and fresh lime

21. Som Tum Pu Pla La ส้มตำปูปลาร้า 10.95

Esan version of papaya salad with fermented fish and pickled crab - strong and distinct flavor (GF)

dressing (GF) (VG) (FS) (P) (Soy F)

Minced pork, red onion, green onions, roasted rice powder and mint leaves tossed in spicy lime dressing (GF) (FS) (Soy F)



31. Tom Yum Goong



22. Larb



23. Yum Kor Mu Yaang



33. Pumkin Curry Chicken



35. Khao Soi Chicken



36. Panang Curry Chicken

### Soup & Curry: ต้ม กับ แกง

- 29. **Tom Kah Gai** (serve 2-3) ต้มข่าไก่ 15.95 Mildly spicy and sour lemongrass soup with chicken, galanga roots, kaffir lime leafs, oyster mushrooms, red onion, tomatoes, cilantro, culantro and coconut milk (GF) (TF)
- 30. **Tom Yum Gai** (serve 2-3) ต้มยำไก่น้ำใส 15.35 Mildly spicy and sour lemongrass soup with chicken, galanga roots, kaffir lime leafs, oyster mushrooms, red onion, tomatoes, cilantro and culantro (GF) (TF)
- 31. Tom Yum Goong ต้มย้ำกุ้งน้ำข้น (serve 2-3) 15.99 Mildly spicy and sour lemongrass soup with shrimps, galanga roots, kaffir lime leafs, oyster mushrooms, red onion, tomatoes, cilantro, culantro & evaporated milk (GF) (TF) (D)
  - 32. Mussamun Curry Chicken มัสมันไก่ 15.95 Served with boneless chicken, sweet potatoes, red onion and peanuts (GF) (TF) (VG) (P)
  - 33. **Pumpkin Curry Chicken** แกงฟักทองไก่ 15.95 Home-made red curry with Thai pumpkin, coconut milk, bell peppers and Thai basil (GF) (TF) (VG) (Soy F)
  - 34. **Jungle Curry Chicken** แกงปาไก่ 15.35 Home-made red curry with minced chicken, holy basil, Thai eggplants, bell peppers and green beans (no-coconut milk) (GF) (TF) (VG)
- 35. Khao Soi Chicken ข้าวซอยไก่ 16.95
  This typical Northern Thai influenced dish is served with egg noodles, in a curry base with a touch of coconut cream, chicken garnish red onion, lime and pickled vegatables (TF)
  - 36. Panang Curry Chicken พะแนงไก่ 15.95 Served with boneless chicken, cocunut milk, bell peppers, Panang curry paste, kaffir lime leafs (GF) (TF) (VG)
    - 7. **Green Curry Beef** แกงเขียวหวานเนื้อ 16.95 Served with Homemade green curry paste, coconut milk, bell paper, eggplant and basil (GF) (TF) (VG)

### Grill & Fried : ย่างและทอด

- 40. Ping (4) Chicken / Pork หมูปึ่ง-ไก่ปึ่ง 12.95 Grilled marinated chicken or pork skewer marinated in evaporated milk (GF) (D)
  - 41. Tod Tofu เต้าหู้ทอด 8.95 Fried Tofu to golden brown, served with our house sweet-sour sauce (GF) (TF) (VG)
- 42. Kor Mu Yaang คอหมูย่าง 12.95 Grilled pork with smoked chili and tamarind sauce (GF)
  - 43. Gai Yaang ไก่ย่าง 11.95 Street Style Grill Chicken, marinated in our house sauce (GF)
  - 44. **Chicken Wings (5)** ปิกไก่ทอดสมุนไพร 10.9 Lightly bathered in rice flour marinade with home made curry paste and coconut milk (GF) (Soy F)



44. Chicken Wings



42. Kor Mu Yaang



43. Gai Yaang

### Wok fried & Seafood: ผัด: อาหารทะเล 🔉

- 50. Spicy Green Bean with Crispy Pork Belly ผัดพริกขึ้งหมู 13.95 Pork belly stir fried w/ home-made red curry paste with bell peppers (GF) (FS)
- 51. Chinese Broccoli with Crispy Pork Belly ผัดคะน้ำหมูกรอบ 13.95 Pork belly stir fried with Chinese broccoli, garlic and chili (GF) (VG)
- 52. **Pad Prik Pow Crispy Chicken** ไก่กรอบน้ำพริกเผา 14.95 Crispy chicken stir fried with red onion, bell pepper, carrots, green onions and roasted peanuts (GF) (FS) (TF) (P)
- 53. **Pad Char Pla** ผัดฉ่าปลา 14.95
  Thai catfish lightly battered in rice flour and deep fried with fresh chili, wild ginger, green beans, Thai eggplants, holy basil and evaporated milk (GF) (D)
- 54. Spicy Crispy Chicken Basil กระเพราไก่กรอบ 13.95
  Lightly battered in rice flour and deep fried then stir fried in our special sauce, bell peppers and Thai basil (GF) (FS) TF)



51. Chinese Broccoli with Crispy Pork Belly



54. Spicy Crispy Chicken Basil



### ิ Rice & Noodle: ข้าว : ก๋วยเตี๋ยว

- 60. Pad Thai Street Style with Shrimp ผัดไหกุ้งสด 14.95 Stir fried rice noodle with shrimp, tofu, bean sprouts, peanuts, egg, sweet radish, culantro and chives in tamarind palm sugar sauce (GF) (TF) (VG) (SH-F) (P)
  - 61. Pad See Eew with Chicken ผัดชื่อวไก่ 14.95 Stir fried chicken w/ wide rice noodles, egg and Chinese broccoli (GF) (TF) (VG)
  - 62. Pad Kee Mao with Beef ผัดขึ้เมาเนื้อ 14.95
    Beef shoulder tender stir fried with wide rice noodles, bean sprouts, egg, bell peppers, fresh chili, and Thai basil (GF) (TF) (VG)
- 63. \Holy Basil Chicken ข้าวกระเพราไก่สับไข่ดาว 14.95 Stir fried minced chicken with garlic chilli, fresh holy basil and fried egg served over premium jasmine rice (GF) (TF) (VG)
  - 64. **Khao Pad Puu** ข้าวผัดปู 18.95 Blue crab meat fried rice with egg, red onion, garlic, tomatoes and Chinese broccoli (GF) (TF) (VG)
  - 65. Crab Noodle เส้นจันทร์ผัดปู 18.95
    Stir fried rice noodle with blue crab meat, bean sprouts, egg, chives, garlic and chilli (GF) (SH-F)
  - 66. Chicken Fried Rice ข้าวผัดไก่ 13.95 Chicken fried rice with egg, red onion, garlic, tomatoes and Chinese broccoli (GF) (TF) (VG)



60. Pad Thai Street Style Shrimp



65. Crab Noodle



## **LUNCH MENU**

11am - 3pm Monday - Friday only



1. Fresh Summer Rolls (2) ปอเปี๊ยะเวียดนาม Tofu 6.95 Shrimp 7.95 Green leaf, carrots and cucumbers, wrapped in rice paper and mint served with Thai peanut sauce (GF) (VG) (TF) (P)

2. Pad Mee Lueng ผัดบะหมีเหลืองไก่ 14.95 Stir fried with chicken, Yaki noodle, Chinese broccoli, red onion, bell pepper, egg and garlic (VG) (TF)

3. \\ Holy Basil Chicken ข้าวกระเพราไก่สับไข่ดาว 14.95 Stir fried minced chicken, fresh holy basil, fried egg served over premium jasmine rice (GF) (TF) (VG)

4. Meekatee Pork (Street Curry Noodle) หมีกะทิหมู 14.95 Served with homemade curry paste, minced pork, Rice noodle, coconut milk, lettuce, carrots, green onion, cilantro, mint, kaffir lime leaf, egg and roast peanut (GF) (VG) (TF) (P)

5. Kuay Thiew Tom Yum Noodle - Chicken ก๋วยเตี๋ยวตัมยำไก่ 14.95 Served with boneless chicken, rice noodle, chili paste, onion, cilantro and bean sprouts (GF) (TF)

6. \Pad Prik Pow Crispy Chicken with Rice ข้าวราดไก่กรอบพริกเผา 15.95 Crispy chicken stir fried with red onion, bell peppers, carrots, green onions, roasted peanuts with rice (GF) (TF) (SH-F) (P)

→ 7. \ Holy Basil Fried Rice with Beef ข้าวผัดกระเพราเนื้อไข่ดาว 14.95

Beef fried rice with chilli, bell peppers, green onions, holy basil and fried egg (GF) (TF) (VG)

8. Garlic Chicken ไก่ทอดกระเทียมราดข้าว 13.95 Stir fried chicken in garlic sauce with rice (GF) (TF) (VG)



2. Pad Mee Lueng



3. Holy Basil Chicken

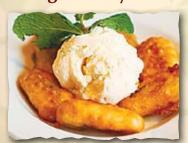


8. Garlic Chicken

### Dessert ขนมหวาน

Fried Banana with Ice Cream กล้วยทอดไอติม 7.95 Peanut on top (P) (D)

Mango Sticky Rice ข้าวเหนียวมะม่วง 7.95 (GF)



Fried Banana with Ice Cream



Mango Sticky Rice

## Sides

**Premium Jasmine Rice 2.55 Premium Jasmine Brown Rice 3.55** 

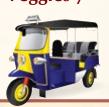
Sticky Rice 3.55

**Side of Mix Steamed Veggies** 7

Peanut Sauce 2.5

Add Veggies 3.5

Add Meat 4





### Drinks Menu

(Free refills, dine in only)

Thai Ice Tea, Thai Ice Coffee,

Soda: Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade, Ginger-ale,

Thai-ger Woods (Arnold Palmer),

Fresh Strawberry Lemonade,

M150 (Thai Energy Drink)

Prices are subject to change without notice

**♦Indicate Spicy** 

(🍎) Popular

(GF) Gluten Free (SH-F) Shell Fish (FS) Fish Sauce (TF) Tofu (VG) Vegan Available (D) Dairy (P) Peanut (Soy F) Soy Free

• Please ONLY 4 credit cards max per table • Table with party of 6+ is subject to 18% automatic gratuity charge

• Consuming raw or undercooked meats, poultry, seafood, shellfish or egg, may increase your risk of foodborne illness, especially if you have certain medical conditions.



Calamari





Kor Mu Yaang





Spicy Crispy Chicken Basil

# Beverage

### Thai Ice Tea, Thai Ice Coffee, Soda,

Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade, Ginger-ale (Free refill, dine in only)

**Thai-ger Woods** (Arnold Palmer) Fresh Strawberry Lemonade M150 (Thai Energy Drink)

# Cocktails

Bangkok Mojito 8 Silver rum, coconut liquor, triple sec and fresh squeezed lime juice muddled with mint leaves and splash with soda water

### Thai Whiskey Bucket 8

M-150 energy, Mekong whiskey and coke served in a steel tumbler with a cherry

Chiang Mai 8 Lemongrass infused vodka, muddled cucumber, Thai basil, fresh squeezed lime juice, and palm syrup shaken and served on the rocks

### Sabai Sabai 8

Mehkong whiskey, muddled Thai basil, fresh squeezed lemon juice, and palm syrup shaken and served on the rocks

### **Lychee Martini** 8

Smirnoff vodka and lychee liqueur shaken and served up with a house made lychee sorbet and cherry

## **Spiked Thai Iced Tea/Coffee** 8 Your choice of thai iced tea or thai iced coffee

Served in a steel tumbler with a shot of stolichanaya vanilla vodka and cream

### **Moscow Mule 8**

Smirnoff vodka, muddled ginger, fresh squeezed lime juice, and ginger ale served on the rocks in a steel tumbler

### Pattaya 8

Muddled basil, lychee liqueur, fresh squeezed lime juice and palm syrup

### Koh Samet 8

Smirnoff vodka, pureed strawberries, fresh squeezed lemon juice, and soursop fruit juice served on the rocks

# Beer & Wine

WHITE WINES	GLASS I	BOTTLE
Prosecco	6	- 1
Riesling	8	27
Chardonnay	8	27
Pinot Gris	8	27
White Blend	8	27
RED WINES		
Sangria	6	23
Pinot Noir	8	27
Malbec	6	23
Red Blend	7	25

### **BOTTLED BEERS**

Leo 5 Singha 5

### **DRAFT SELECTIONS**

### **Rotating Tap**

(please ask your server)



Corkage fee \$10