

KHAO SOI

11am - 9pm everyday | thaikhaosoi.com | 360.373.3431

APPETIZER

Betel Wraps **GF** **V**

Chopped ginger, lemongrass, celery, onion, cilantro mixed in lime dressing. Side peanut, cashew and betel leaves 10

Fried Shrimp Rolls

Marinated shrimp rolled in wrapper then deep fried. Sweet and sour dip 9

Grilled Calamari **GFR**

Spicy lime dip 8

* Crying Tiger

Marinated 8oz steak, spicy tamarind dip, sticky rice 16

+ while these dishes are gluten-free by ingredients, we use the same deep fryer (oil) that we cook items which contain gluten products.

Crab Wontons

Deep-fried creamcheese, imitation crab, prawn wrapped in wonton sheets. Plum dip 8

+ Deep Fried Tofu **GF** **V**

Sweet chili dip 8

+ Chicken Wings **GF**

Lemongrass marinade, crispy basil, fried whole chillies 10

Tomato Dip **GF** **V**

Garlic, red onion. Comes with side steamed vegetables and sticky rice 8

SALAD

Papaya Salad **GF** **VR**

Shredded green papaya pounded with long beans, tomato, garlic, peanuts and lime dressing. Side of sticky rice 12

Northern Laab **GF**

Ground pork with roasted chili pepper, onion, mint cilantro, ground roasted rice and lime dressing. Comes with sticky rice 15

* Beef Salad

Grilled marinated steak with onion tomato, cucumber, Thai eggplant and lime dressing. 18

Seafood Salad with Glass Noodles **GF**

Mixed seafood with bean glass noodle, cashew nut, onion, tomato, cucumber, celery, cilantro and lime dressing. 17

Laab **GF**

Ground chicken or pork with roasted chili pepper, onion, mint, cilantro, ground roasted rice and lime dressing. Comes with sticky rice 13

SOUP

Seaweed Soup **GFR**

Tofu, ground chicken, shiitake mushroom, seaweed, onion, carrot, sesame oil 11

Tom Yum Goong **GF**


Hot and sour soup with prawns, lemongrass, chilli paste, lime leaf, tomato, sawtooth coriander, galanga and fresh cilantro. Contains dairy 15

Tom Ka **GF**

Hot and sour soup with coconut cream, lemongrass, chili paste, lime leaf, onion, mushroom, galanga and fresh cilantro

Chicken 12

Seafood 15

 Starts at mild spice (1-3)

GF Gluten-Free by default

V Vegan by default

GFR Gluten-Free upon request

VR Vegan upon request

* consuming raw or undercooked foods may increase your risk of foodborne illness.

we cannot guarantee any of our products are free from allergens or animal products as we use same equipments to prepare and serve

ENTREE

(entrees that are not fried rice or noodles come with jasmine rice)

Stir-fried Basil **GFR** **VR**

Basil, onion, green bean, garlic
Ground chicken, ground pork, tofu
cubes or sliced beef 13
Prawn 16

Stir-fried Vegetables **GFR** **VR**

Cabbage, broccoli, chinese broccoli
carrot, baby corn, cauliflower, garlic 13

Stir-fried Eggplant  **VR**

Eggplant, green bean, basil, bell
pepper, garlic 13

Garlic Broccoli **GFR** **VR**

Chicken, pork, tofu or beef 13
Prawn 16

Panang Curry  **GF**

Bell pepper, basil
Chicken, pork, tofu or beef 13
Seafood 16

Green Curry  **GF**

Thai eggplant, zucchini, bell pepper,
kaffir lime leaf
Chicken, pork, tofu or beef 13
Seafood 16

NEW! **Stir-fried Yellow Curry Tofu**  **GF** **V**

Chinese celery, bell pepper, white
onion, green onion, coconut milk,
yellow curry powder 13

SIDE**Peanut Sauce 4****White Rice / Sticky Rice 2****Steamed Veggies 4****DESSERT****Black Sticky Rice Pudding**

Sweet black sticky rice, topped with
coconut cream, coconut ice cream
and peanuts 7

Not recommended for take-home. Ice cream will melt!

Crab Fried Rice **GFR** **VR**

Egg, onion, green onion, tomato, spicy
lime sauce 19

Khao Soi 

Red curry with egg noodle, chicken
drumsticks, onion, pickled mustard 15

Pad Thai Goong **GF**

Prawn, egg, chive, onion, dried shrimp,
fried tofu, beansprout, peanut 16

Spaghetti Kee Mao Seafood

Stir-fried spaghetti with prawn, scallop,
calamari, basil, bell pepper, bamboo,
broccoli, onion, tomato 16

Pad See Ew **VR**

Stir-fried wide rice noodle, egg, chinese
broccoli, broccoli and brown sauce
Chicken, pork, beef or tofu 13
Prawn 16

Massaman Curry  **GF** **VR**

Beef, potato, onion, carrot, peanut 15

Pineapple Fried Rice **GFR**

Prawn, chicken, cashew, raisin,
pineapple, egg onion, green onion, curry
powder 18

Angry Ocean Fried Rice 

Prawn, scallop, calamari, chinese
broccoli, lime leaf, onion, bell peppers
sweet chili paste 18

NEW! **Roasted Duck Curry**  **GF**

Red curry, pineapple, lime leaf, red grape,
cherry tomato 26

NEW! **Sweet & Sour Tofu** **GF** **V**

Cucumber, bell pepper, white onion,
green onion, tomato, pineapple 13

NEW! **Tamarind Egg Tofu** **GF**

Fried egg tofu topped with tamarind
sauce, crispy shallots and cilantro 13

 Starts at mild spice (mild, medium, hot)

VR Vegan upon request

GF Gluten-Free by default

GFR Gluten-Free upon request

Current Beverages

Fresh Whole Coconut 6

Thai Iced Tea or Coffee 4

Thai Iced Lemon Tea 4

Coke, Diet Coke or Sprite (can) 2

Hot jasmine or green tea 2



\$5 Lager

Chang

Singha

\$6 Draft

Tropic Haze IPA

Hefeweizen

Ridgetop Red Ale

Mac & Jack's Amber



\$7 / \$21 Wines (WA)

Two Vines Cabernet

Aromas of strawberry, cherry and cola accompanied by notes of luscious berry sweetness on the soft palate. Moderate tannins and ends with a long silky finish.

Columbia Winery Chardonnay

Bright aromas of pear, apple and hints of tropical fruits that extend to the palate. A balanced acidity and integrated sweet vanilla oak notes create an elegant Chardonnay that is distinctly Northwest.