

Dinner A La Carte

Chef's Special (seasonal)

Entree (Gluten Free by request)

Served with free Jasmine Rice
(Coconut rice and Brown Rice Add \$2)

Kabocha Pumpkins Curry

*soft shell Crab 21 *shrimp 18 *chicken or tofu 16
Kabocha Pumpkin, red curry sauce, red bell pepper and sweet basil

Kho Soi Kai (noodles) 15

Northern Style Noodles Curry sauce, Egg noodles, shredded Chicken, hard-boiled egg, bean sprout, red onion, crunchy onion and topped with green onion

Volcanic Beef 17

wok-fried grilled beef tender shoulder with basil, black pepper, garlic, and red bell peppers in a lava sauce garnished with rings of onion.

Roti -Duck Green Curry 22

Maple leaf duck confit, Thai eggplant, bamboo slices, cherry tomatoes, pineapple and crispy basil, peas, red bell, green beans served with sliced Roti puffs

Lychee Lamb Massaman Curry 22

Marinated rack of grilled lamb with potatoes, cherry tomatoes, peanuts, and crispy shallots served with sweet lychee Massaman curry sauce served with sliced Roti puffs

Angel Pad Thai with

*soft shell Crab 17 *shrimp 16 *chicken or tofu 14
Silver noodle with tofu, egg, bean sprouts, chives, peanuts in Pad Thai sauce

Salmon Pineapple Curry 17

Crispy diced salmon (antibiotic-free), eggplant, basil, red bell pepper green bean in pineapple red curry sauce

Appetizer (Gluten Free by request)

Heavenly Beef Rolls (4 pieces) 11

Marinated, grilled beef rolled with mango, carrot, celery and mint served in Thai wasabi dressing

Bangkok Ribs (2 piece) 9

Stewed Bangkok-style ribs with glazed honey palm sugar black soy sauce

Citizen Vegetarian Crispy Roll 7

Silver noodles, dried shitake mushrooms, carrot, cabbage served with sweet & sour sauce

Fried Wonton 7

Marinated ground prawns, ground chicken, green onions wrapped in wonton skin served with sweet & sour sauce

Thai Street Chicken Satay 12

Marinated chicken with Thai curry powder served with peanut sauce and fresh cucumber salad

Thai Roti Curry Puff Rolls 9

Thai Roti puff wrapped homemade Thai spiced potatoes, onion, peas in Thai curry powder served with fresh cucumber salad

Sweet Mango Prawn Salad 10

Prawns prepared with chopped mango, red bell pepper, red onions, carrots and mint topped with sweet & sour plum sauce and crushed cashew nuts

Bun Bow Poo (2 piece) 12

Steam Chinese bun, crispy soft shell crab, cucumber and Hojimin sauce

Soup and Salad (Gluten Free by request)

*Choice of Chicken or Organic Tofu

*Choice of Shrimp (add \$2)

Som Tum Thai Salad

*Choice of Tofu or Shrimp 12 /14

Shredded fresh papaya and carrot, cherry, tomatoes, peanut, green bean, garlic and spicy lime sauce

Tom Yum 11

Hot & sour soup with lemongrass tomatoes, mushroom onion, cabbage, garnished with green onions and cilantro

Tom Kha 13

Creamy coconut soup with lemongrass, galanga, kaffir lime leaf, onion, tomatoes, cabbage, and mushrooms topped with green onions and cilantro

Noodles Soup

Citizen Thai Boat Noodles 13
(Choice of thin sliced beef, beef balls, tender stewed beef, or combination)
Small rice noodles in homemade Thai herbs dark beef soup, bean sprouts, Chinese broccoli topped with garlic oil, green onions and cilantro

Ancient Thai Tom Yum Noodles 13
Small rice noodles in delicate homemade clear soup, ground pork, BBQ pork, dried shrimp, pork ball, bean sprouts, Chinese broccoli, peanuts and seasoning with Tom yum sauce.

Shredded Thai Chicken Noodles 12
Small rice noodles in homemade clear soup with shredded chicken breast, bean sprouts topped with garlic oil, green onions, and cilantro

Egg Noodles with Wonton Soup 14
Marinated chopped shrimp, ground chicken wrapped in wonton. BBQ pork, long stem Chinese Bok Choy topped with garlic oil, green onions

Duck Noodles 16
Egg noodles in brown Thai herb soup, Maple leaf duck confit, bean sprouts, Chinese Bok Choy topped with garlic oil, green onions, and cilantro

Woks (Gluten Free by request)

served with free Jasmine Rice ,
(Coconut rice and Brown Rice Add \$2)

*Choice of Chicken or Organic Tofu

*Choice of Beef (add \$1) *Choice of Shrimp (add \$2)

Chicken cashew nut 15
Stir-fried battered chicken, sweet Thai chili paste, cashew nuts, red bell and onions, carrots, and green onions

Spicy Sweet Basil 13
Wok-fried Thai fresh chili, basil, green beans, red bell, broccoli, bamboo, onion slices in brown garlic sauce

Spicy Eggplant 13
Stir-fried with eggplant, basil, red bell peppers, onion, carrot and chili garlic sauce

Stir Fried Noodles (Gluten Free by request)

*Choice of Chicken or Organic Tofu

*Choice of Beef (add \$1) *Choice of Shrimp (add \$2)

Pad Thai 13
Stir-fried rice stick noodles with egg, bean sprouts chives, ground peanuts

Pad See You 13
Flat rice noodles pan-fried with broccoli, carrots and egg, garlic in black soy bean sauce

Pad Kea Moea [Drunken Noodles] 14
Flat rice noodles stir-fried with tomatoes, bamboo shoots, broccoli, red bell peppers, green beans, basil, chili, and garlic

Fried Rice Place (Gluten Free by request)

*Choice of chicken, organic tofu

*Choice of beef (add \$1) *Choice of shrimp (add \$2)

Thai Fried Rice 12
Fried rice with egg, tomatoes, onions, carrots, peas, and green onions

Basil Thai Fried Rice 13
Fried rice with house brown roasted chili garlic sauce, onion, egg, peas and carrot and sweet basil

Fried Chicken over Fried Rice 14
Deep fried battered chicken fillet served over egg fried rice

Pineapple Fried Rice 16
Fried rice with chicken, shrimp, yellow curry powder, pineapple, egg, cashew nuts, raisins, green onions, and garlic

Curry (Gluten Free by request)

served with free Jasmine Rice

Coconut rice and Brown Rice Add \$2

*Choice of Chicken or Organic Tofu

*Choice of Beef (add \$1) *Choice of Shrimp (add \$2)

Yellow Curry 13
With onions, potatoes, carrot, and crispy egg noodles

Green Curry 13
Thai eggplant, bamboo shoots, green beans, red peppers, peas, and basil

Red Curry 13
Bamboo shoots, green beans, red peppers, broccoli and basil

Sides

Thai Jasmine Rice	1.5
Peanut Sauce	3
Brown Rice	2.5
Coconut Rice	3
Roti	3
Noodles	2.5
Stir Fried Mix Veggies	9
Egg Fried rice	7

Add ons

Chicken, Tofu, or Veggies	2.5
Beef	3.5
Shrimp (3)	4
Fried egg	2
Duck confit	12
Crispy soft-shell crab	9
Lamb (2 racks)	12

Drinks

Thai Ice Tea	4
Citizen Thai Ice Green Tea	4
Soft Drink (free refill)	2.5
Fresh Coconut	<i>(seasonal)</i>
Pot of Hot Tea)	4
<i>Choice of Jasmine tea, Oolong tea, Green tea</i>	
<i>Ginger tea (sweet and Caffeine free)</i>	
<i>Chrysanthemum tea (sweet and Caffeine free)</i>	
<i>Lemongrass tea (sweet and Caffeine free)</i>	

 **Choose how spicy;**
None, Mild, Medium, Spicy, Thai spicy

 **Gluten-Free Choice**

Better Choice:
We use the freshest ingredients
from local suppliers.
Natural Beef Tenderloin
100% Natural Chicken Breast

CITIZEN THAI
 **bistro** 