

SALAD

Bambu House Salad *GF*
Crispy iceberg lettuce, carrot, tomato, cucumber and onion; served with homemade peanut dressing and crushed peanut

Papaya Salad * *GF*
Shredded green papaya, tomato, carrot, peanut and Thai chili pepper in zesty lime-citrus fish sauce dressing

Esan Waterfall Beef Salad
Grilled beef tossed with cilantro, scallion, fresh mint, red onion and crushed toasted rice in lime-citrus dressing

Thai Seafood Salad * *GF*
Shrimp, squid, mussel, scallop, tomato, cucumber, celery, scallion, onion, fresh mint and Thai chili pepper in lime-citrus dressing; served on bed of iceberg lettuce

Shrimp Glass Noodle Salad * *GF*
Glass noodles with shrimp, tomato, scallion, celery, cilantro, onion, fresh mint and Thai chili pepper in lime-citrus dressing

Larb Kai *GF*
Esan style chicken salad made with minced meat, tossed with scallion, cilantro, fresh mint, red onion, crushed toasted rice, fish sauce and lime juice

CURRY

Choices of Tofu, Chicken or Beef; Add \$3 for Shrimp or \$4 for Seafood Served with Jasmine rice (No Substitutions)

Massaman Curry * *GF*
Thick sweet mild curry with peanut, carrot, potato and onion

Panang Curry ** *GF*
Medium spicy curry with bell pepper, Kaffir lime leaves and Thai basil

Red Curry ** *GF*
Spicy curry with bamboo shoot, bell pepper, zucchini and Thai basil

Green Curry ** *GF*
Spicy curry with eggplant, bamboo shoot, green bean, bell pepper and Thai basil

Yellow Curry * *GF*
Rich and creamy curry with carrot, potato, pineapple and onion

Jungle Curry ** *GF*
Red curry with bamboo shoot, zucchini, mushroom, green bean, bell pepper, Kaffir lime leaves and Thai basil

Lamb Curry *
Yellow curry with lamb, carrot, potato and onion

Duck Curry ** *GF*
Red curry with roasted duck, pineapple, bell pepper, tomato, bamboo shoot, onion, zucchini, Kaffir lime leaves and Thai basil

FRIED RICE

Choices of Tofu, Chicken or Beef; Add \$3 for Shrimp or \$4 for Seafood (No Substitutions)

Bambu Specialty Crab Fried Rice
Lump crab meat, egg, tomato, garlic, onion and scallion

Pineapple Fried Rice *
Yellow curry paste, egg, pineapple, tomato, onion and scallion

Curry Fried Rice *
Green curry paste, egg, bell pepper, Thai basil and onion

Thai Fried Rice
Egg, tomato, garlic, onion and scallion

Basil Fried Rice
Egg, Thai basil, bell pepper, garlic and onion

- Menu subject to changes without prior notices.
- Some items may contain nuts, inform server of allergies when ordering.
- 18% gratuity is automatically added for party of 6 or more.
- Only 2 credit cards can be used per table. No checks accepted.
- We reserve the RIGHTS to refuse service to any person.

Spicy Level: *Mild **Medium *Hot ****Thai Style *****Light Me Up!**
GF: Gluten Free

ENTRÉE

6 Served with Jasmine rice (No Substitutions)

Chicken Basil 10
Stir-fried white meat chicken with green bean, bell pepper, Thai basil, garlic and onion

Cashew Chicken 10
Stir-fried white meat chicken with cashew nut, carrot, mushroom, water chestnut, bell pepper, garlic and onion

Sweet and Sour Chicken *GF* 10
Stir-fried white meat chicken with tomato, cucumber, pineapple, onion, bell pepper, garlic and scallion in sweet-sour sauce

Beef Broccoli 10
Stir-fried beef with broccoli, carrot and garlic

Ginger Beef 10
Stir-fried beef with ginger, carrot, bell pepper, mushroom, garlic, onion and scallion

Peanut Chicken *GF* 13
Stir-fried white meat chicken with homemade peanut sauce; served over carrot, broccoli and bean sprout

Crying Tiger Beef with Sticky Rice 15
Grilled tender beef slices served with sticky rice and citrus chili sauce; topped with scallion and crushed toasted rice

Pad Prik Khing ** *GF* 12
Stir-fried white meat chicken with green bean, bell pepper, spicy homemade curry paste and shredded Kaffir lime leaves

Garlic Shrimp 12
Sautéed shrimp with broccoli, carrot and garlic

Chu Chee Catfish ** *GF* 12
Catfish fillet cooked in special Thai red curry sauce, Thai basil and bell pepper; finished with shredded Kaffir lime leaves

Stir-Fried Seafood 15
Stir-fried shrimp, squid, mussel, scallop, garlic, onion, green bean, bell pepper and Thai basil

Chilean Sea Bass with Green Curry * *GF* 18
Grilled Chilean sea bass topped with cream of green curry, eggplant, bamboo shoot, green bean, bell pepper, zucchini and Thai basil; served with brown rice

Salmon with Red Curry * *GF* 16
Grilled salmon topped with cream of red curry, eggplant, bamboo shoot, bell pepper, zucchini and Thai basil; served with brown rice

Whole Basil Fish MKT
Whole red snapper, flash fried; topped with bell pepper, Thai basil, garlic and onion sauce.

STIR—FRIED NOODLES

Choices of Tofu, Chicken or Beef; Add \$3 for Shrimp or \$4 for Seafood (No Substitutions)

Pad Thai *GF* 10
Stir-fried thin rice noodles with egg and scallion in sweet and tangy tamarind sauce; topped with bean sprout and crushed peanut

Pad See Eew 10
Stir-fried broad rice noodles with egg, broccoli and garlic

Pad Kee Mao 10
Stir-fried broad rice noodles with egg, Thai basil, bell pepper, tomato, garlic and onion; served on bed of iceberg lettuce

Pad Woon Sen 11
Stir-fried glass noodles with egg, celery, bell pepper, carrot, Napa cabbage, mushroom, garlic and onion

Pad Suki ** 12
Stir-fried glass noodles with egg, celery, carrot, baby bak choy, garlic, onion and scallion; in pickled garlic and bean curd sauce

Laad Na 12
Stir-fried broad rice noodles, topped with Chinese broccoli in bean paste gravy; finished with black pepper

APPETIZERS

- Edamame *GF***
Steamed soy beans, sprinkle of kosher salt
- Fried Tofu *GF***
Deep-fried silken tofu
- Corn Patties (4)**
Crispy corn patties marinated with Thai spices
- Crispy Spring Roll (4)**
Carrot, celery, cabbage, glass noodles and onion wrapped in rice paper; deep-fried
- Fresh Summer Roll (2) *GF***
Carrot, lettuce, Thai basil and rice noodles wrapped in rice paper; served with homemade peanut sauce
- Homemade Steamed Dumplings (6)**
Homemade chicken, shrimp, water chestnut, mushroom, onion and cilantro dumpling; served with sweet black soy
- Satay (4) *GF***
(Choice of Chicken or Tofu)
Our home-style grilled Satay; served with diced cucumber Achar and homemade peanut sauce
- Fried Quail**
Deep-fried Texas quail
- Esan Beef Jerky**
Signature dried beef strips; served with Siracha hot chili sauce
- Thai Style Shrimp Cerviche * *GF***
Shrimp poached in lime juice; served with caramelized onion, fresh mint and cilantro in spicy lime-citrus dressing
- Grilled Calamari**
Tender whole calamari; served with spicy lime-citrus dipping sauce and soy reduction sauce

SOUP

- Po-Thak *GF***
Clear, spicy and sour broth with shrimp, scallop, mussel, squid, Thai basil, Galangal and lemongrass
- Tom Yum Goong * *GF***
Clear, spicy and sour broth with shrimp, tomato, mushroom, tamarind, Kaffir lime leaves, Galangal, lemongrass and Thai chili paste
- Tom Kha Gai * *GF***
Spicy and sour broth with chicken, coconut milk, mushroom, Kaffir lime leaves, Galangal, lemongrass and Thai chili paste

NOODLE SOUP

- Yen Ta Fo Seafood *GF***
Broad rice noodles with shrimp, squid, mussel, scallop, tofu, baby bak choy and scallion in spicy broth made from pickled garlic, tomato paste and bean curd sauce
- Esan Chicken Noodle Soup**
Thick rice noodles in chicken broth with shredded chicken, scallion, cilantro, celery, onion, garlic oil and black pepper
- Beef Noodle Soup**
Thin rice noodles, bean sprout and beef slices, in savory beef broth

BEVERAGE

- Ice Tea | Hot Coffee | Hot Tea (Refills)
- Ice Thai Tea
- Soda Pop - Coke | Diet Coke | Sprite
- Tonic Water | Soda Water
- Juice | Milk
- Evian Natural Spring Water | San Pellegrino Sparkling Water

LUNCH MENU

DINE IN ONLY ~ Monday to Friday from 11AM to 2:30PM

ENTRÉE

Served with Jasmine rice and soup of the day (No Substitutions)

- Chicken Basil** 9
Stir-fried white meat chicken with green bean, bell pepper, Thai basil, garlic and onion
- Cashew Chicken** 9
Stir-fried white meat chicken with cashew nut, carrot, mushroom, water chestnut, bell pepper, garlic and onion
- Sweet and Sour Chicken *GF*** 9
Stir-fried white meat chicken with tomato, cucumber, pineapple, onion, bell pepper, garlic and scallion in sweet-sour sauce
- Beef Broccoli** 9
Stir-fried beef with broccoli, carrot and garlic
- Ginger Beef** 9
Stir-fried beef with ginger, carrot, bell pepper, mushroom, garlic, onion and scallion

CURRY

Choices of Tofu, Chicken or Beef; Add \$3 for Shrimp or \$4 for Seafood Served with Jasmine rice and soup of the day (No Substitutions)

- Red Curry ** *GF*** 9
Spicy curry with bamboo shoot, bell pepper, zucchini and Thai basil
- Panang Curry ** *GF*** 9
Medium spicy curry with bell pepper, Kaffir lime leaves and Thai basil
- Green Curry ** *GF*** 9
Spicy curry with eggplant, bamboo shoot, green bean, bell pepper and Thai basil

FRIED RICE

Choices of Tofu, Chicken or Beef; Add \$3 for Shrimp or \$4 for Seafood Served with soup of the day (No Substitutions)

- Curry Fried Rice *** 9
Green curry paste, egg, bell pepper, onion and Thai basil
- Thai Fried Rice** 9
Egg, tomato, garlic, onion and scallion
- Basil Fried Rice** 9
Egg, Thai basil, bell pepper, garlic and onion

STIR-FRIED NOODLES

Choices of Tofu, Chicken or Beef; Add \$3 for Shrimp or \$4 for Seafood Served with soup of the day (No Substitutions)

- Pad Thai *GF*** 9
Stir-fried thin rice noodles with egg and scallion in sweet and tangy tamarind sauce; topped with bean sprout and crushed peanut
- Pad See Eew** 9
Stir-fried broad rice noodles with egg, broccoli and garlic
- Pad Kee Mao** 9
Stir-fried broad rice noodles with egg, Thai basil, bell pepper, tomato, garlic and onion; served on bed of iceberg lettuce

SIDES

- Jasmine Rice 2
- Brown Rice | Sticky Rice 3
- Roti Sheet 2
- House Specialty Sauce 2
- Steamed Vegetables | Steamed Noodles 3

DESSERT

- Sweet Sticky Rice with Mango (Seasonal) 6
- Black Rice Pudding with Coconut Milk 5

Spicy Level: *Mild **Medium *Hot ****Thai Style *****Light Me Up!**
GF : Gluten Free