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KHAO YAI

THAI KITCHEN

15035 SW Barrows Road #135
Beaverton, OR 97229

971-228-8358
www.khaoyai thai.com


MON-FRIDAY
11AM-3PM
4PM - 9PM
SAT & SUN 11AM-9PM
HAPPY HOUR MON-THURS 4-6PM






STARTERS

1. SALAD ROLLS(2)   \$9
Rice paper wraps with tofu, two kinds of lettuce, carrot, and sweet basil, served with peanut sauce.

2. MIANG KHAM(6)   \$11
Fresh Cha Pu leaves that are filled with roasted coconut, fresh ginger, peanut, red onion, fresh chili and lime, served with homemade palm sugar sauce.

3. GUI CHAY(3)   \$9
Marinated chives in a dough made from rice flour. Pan fried until a gold brown and served with ginger sauce.

4. CALAMARI  \$11
Crispy fried squid, served with spicy Mayo sauce.

5. POT STICKERS (8) \$10
Stuffed with chicken & vegetable, fried until golden and served with ginger sauce


6. CRAB WONTONS (6) \$10
Handmade, wrapped with real crabmeat and cream cheese and served with a sweet chili sauce.

7. FRIED SWEET POTATO   \$9
Thai style sweet potato fried in a coconut batter. Served with sweet chili sauce.


8. CRISPY FRIED TOFU(6)   \$8
Served with sweet chili sauce.

9. ESAN THAI SAUSAGE \$11
Made with pork and rice combined with herbs. Served with fresh ginger, cucumber, peanut, and fresh thai chili. **RECOMMENDED!**
Add sticky rice \$3 (Pictured on front of menu)



10. CRISPY SPRING ROLLS(4)  \$9
House made with carrot, celery, and cabbage. Served with sweet chili sauce.

11. CURRY PUFFS (3)  \$11
House made with Sweet potato and a savory curry sauce.

12. FRIED OYSTER MUSHROOMS  \$11
Lightly fried, coated with rice flour and served with sweet and sour sauce.



VEGAN



GLUTEN FREE

**KHAO YAI
DOES NOT USE
MSG**

SPICY LEVELS (Thai Spicy- Be Careful!)



MILD



MEDIUM



HOT



THAI SPICY

FAMILY OWNED

18% Gratuity added to party's of 6 or more



KHAO YAI GAI TOD(WINGS)

13. CRISPY WINGS (5) \$13.5
Marinated in a mild chili paste and fried with a Thai herb coating. (not to spicy!)
14. KHAO YAI WINGS (5) \$13.5
Fried chicken wings covered with taramind sweet chilli sauce. **PLEASE INDICATE SPICE LEVEL**

GRILL

15. MOO PING (4) \$16
BBQ pork skewers marinated in a secret sauce that includes lemon grass and fish sauce. Served with sticky rice and Khoa Yai chili dipping sauce. Ertra sauce \$0.50
16. CRYING TIGER \$21
Thai style grilled ribeye steak with Khao Yai Chili dipping sauce. Served with rice. Extra sauce \$0.50

Please inidcate spice level **SALADS**

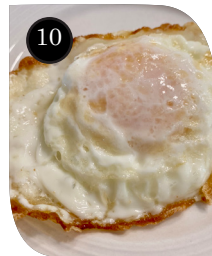
17. SOM TUM THAI \$13
Green Papaya in a lime dressing. Made from shredded unripe papaya, peanut, green bean, and tomato. Add sticky rice(\$3) for an authentic Thai meal.
- VEGAN UPON REQUEST**
18. SOM TUM LAOS \$14
Lao style papaya salad that uses fermented fish sauce and small salted crab. Add sticky rice(\$3)
19. YUM NUA \$16
Thai steak salad sliced then mixed in a spicy dressing with mint, green onion, cilantro and ground roasted rice.
20. LARB (GOUND CHICKEN OR PORK) \$16
Larb is a dish of ground meat, ground roasted rice, mint, red onion, cilantro, lime juice and chili powder.
21. NAM KHAO TOD \$17
A Crispy fried rice ball, thai style pork sausage, peanut, sliced red onion, mint, cilantro, fresh ginger and lime juice. Served with ice berg lettuce. (Lettuce Wraps!)
Extra Lettuce \$1



SOUPS

22. TOM YUM GOONG (SHRIMP) \$19
This popular soup in Thailand is made with fresh herbs such as lemon grass, galangal, and kiffer lime leaves. The creamy broth includes mushroom, tomatos, chili paste and is topped with minced green onion and cilantro. (contains dairy) Chicken, Beef, Tofu- \$17
23. TOM YUM GAI \$16
Slightly sour with a tamarid base soup, mushroom, onion and thai herbs. Chicken, Tofu, Vegi, Beef (+\$2), Shrimp (+\$3)
24. TOM KHA GAI \$16
Made with coconut milk, this soup is a rich and creamy and includes lemon grass, galangal, kaffier lime leaves, tomatos, mushroom and shallots. Chicken, Tofu, Vegi, Beef (+\$2), Shrimp (+\$3)

SIDE DISHES



1. JASMINE RICE \$2
2. STICKY RICE \$3
3. CUCUMBER SALAD \$5
4. STEAMED VEGETABLES \$6
Chinese broccoli, carrot, greenbeans
5. SIDE/EXTRA SHRIMP(6) \$8
6. SIDE/EXTRA CHICKEN \$5
7. SIDE/EXTRA BEEF \$7
8. SIDE OF TOFU \$5

9. BROWN RICE \$3
10. PEANUT SAUCE \$2
11. FRIED EGG \$1.5
12. STEAMED RICE NOODLES \$3
13. ROTI \$5
14. KHAO YAI HOT CHILI OIL (8OZ) \$7
15. KHAO YAI MOO PING SAUCE (8OZ) \$7
This sauce is served as a dipping sauce for our Crying Tiger and Moo Ping. Also is great as a marinade for pork and beef

NOODLES

Chicken, Tofu, Vegi, Beef (+\$2), Shrimp (+\$3), Tempeh (+\$2)

25. PAD THAI \$15
Pan fried rice noodles with egg, fresh bean sprouts, chives, lime, and ground peanuts.

26. PAD SEE EWE \$15
Pan fried with wide rice noodles, egg, and Chinese broccoli.

27. PAD KHE MAO \$15
Pan fried wide rice noodles with egg, bell pepper, sweet basil, bean sprouts, with fresh chili and garlic.



RICE

Chicken, Tofu, Vegi, Beef (+\$2), Shrimp (+\$3), Tempeh (+\$2)



28. CRAB FRIED RICE \$19
Jasmine rice, fried with real crab meat and soft shell crab on top. Chinese broccoli, onion, tomato, and egg.

29. BASIL FRIED RICE \$16
Fried rice with spicy thai basil, bell pepper, fresh chili and a fried egg on top.

30. PINEAPPLE FRIED RICE \$16
Fried rice in curry spice with egg, raisins, cashew nut, pineapple, onion, and Chinese broccoli.

31. FRIED RICE WITH CHINESE SAUSAGE \$16
Chinese sausage with Chinese broccoli, onion, tomato, egg.

32. THAI FRIED RICE \$15
Fried rice with Chinese broccoli, onion, tomato, and egg.


KHAO YAI SPECIALS

SOME ITEMS CAN BE MADE VEGAN UPON REQUEST

33. PAD PRIK KING TEMPEH   \$16
Stir fry with chili paste, green bean, bell pepper.
Served with rice.

34. PAD PRIK KING   \$16
Choice of protein. Stir fry with chili paste, green bean, bell pepper. Served with rice.
Chicken, Tofu, Vegi, Beef (+\$2), Shrimp (+\$3)


35. PORK BELLY WITH CHINESE  \$16
BROCCOLI Served with rice.

36. PORK BELLY WITH BASIL LEAF  \$16
Fried egg on top of pork belly, hot basil, fresh chili, garlic, bell pepper. Served with rice.
Recommended!

37. PAD PRIK POW   \$16
Khao yai stir fry sauce with bell pepper, green onion, and cashew nut. Served with rice. **Vegan upon request.** Chicken, Tofu, Vegi, Beef (+\$2), Shrimp (+\$3), Tempeh (+\$2)

38. CRISPY CHICKEN WITH CRISPY BASIL \$16
Stir fried in Khao yai special stir fry sauce with carrot, sweet basil, and bell pepper. served with rice. **Most popular dish!**

39. PLA PAD CHA  \$21
Fried Talapia fillet, stir fried in traditional herbs, bell pepper, thai eggplant, peppercorn and served with rice. **Authentic Thai dish!**

40. BEEF NOODLE SOUP \$16
Stewed beef tendon, meatballs, rice noodles, bean sprouts, green onion, and cilantro in a beef broth.  -with no meatballs

41. PAD KA POW  \$16
Stir fry with, fresh chili, hot basil, bell pepper, with a fried egg on top. Served with rice.
Choice of ground chicken, pork, or Shrimp(\$3)

42. GARLIC CHICKEN  \$16
Chicken stir fried in a garlic sauce and served on a bed of chinese broccoli, green bean, and carrot.



VEGAN



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THAI SPICY



43

CURRY (MOST WITH CHOICE OF PROTEIN)

43. MASSAMAN CURRY  \$15
 Flavorful curry with cardamon, cinniman, cloves, star anise spice, sweet potato, shallot and peanut. Served with your choice of Roti or Jasmine rice.
 Try it with Stewed beef (+\$3)  -with no Roti


44. KHAO SOI  \$17
 Northern Thai egg noodle soup. Yellow curry, picckled mustard greens. minced onion, lime, with crispy egg noodles on top.  if with Rice Noodles (pictured on front of menu)

45. CRAB KHAO SOI  \$20
 With real crab and a whole soft shell carb on top!

46. PUMPKIN CURRY   \$15
 Homemade Thai curry with fresh pumpkin, bell pepper, sweet basil. Served with Jasmine rice..

47. GREEN CURRY   \$15
 A Thai standard with lime leaves, Thai egg-plant, bell pepper, and sweet basil. Served with Jasmine rice

48. KAENG PA (JUNGLE CURRY)   \$15
 Broth based curry with a slight spice, finger root, basil leaves, thai eggplant, and green-bean. Contains no coconut milk
 Served with Jasmine rice

49. ROASTED DUCK CURRY  \$21
 Roasted duck breast simmered in red curry with pineapple, tomatos, bell peppers and thai basil. Served with Jasmine rice.



46



47

Curry Dishes:

Choice of Chicken, Tofu, Vegi, Beef (\$2), Shrimp (\$3), or Tempeh (\$2)



49

50. YELLOW CURRY  \$15
 Homemade Thai curry with potato, carrot and red onion. Served with Jasmine rice.

DESSERTS

51. SWEET BLACK STICK RICE WITH MANGO \$9
 ADD MANGO ICE-CREAM (\$2)

52. COCONUT ICE-CREAM AND FRIED BANANA \$9

53. SCOOP OF MANGO OR COCONUT ICE-CREAM \$4

54. BOWNIE SUNDAE WITH COCONUT ICE-CREAM AND CARMEL SAUCE. \$10
 MADE WITH FAME'S FAMOUS CHOCOLATEY BROWNIE!

55. FRIED ICECREAM (VANILLA) \$7

56. ROTI WITH CONDENSED MILK \$7
 The kids love this one!

57. COCONUT-LEMON ZEST ICE-CREAM \$9



51



52



54



55

SODA , JUICE, AND TEA

THAI ICE TEA (ONE FREE REFILLS)	\$5
THAI ICE COFFEE (ONE FREE REFILLS)	\$5
THAI ICE COFFEE WITH COCONUT MILK	\$5
THAI ICE TEA WITH COCONUT MILK	\$5
COKE, DIET COKE, SPRITE, ROOT BEER,	
LEMONADE (FREE REFILLS)	\$3.5
STRAWBERRY LEMONADE	\$4.5
MANGO JUICE	\$5
HOT JASMINE TEA- PER PERSON	\$2
UNSWEETENED TEA WITH LEMON	\$3



WINE

HOUSE WINE

PINOT GRIS & PINOT NOIR	\$6
KINGS RIDGE PINOT GRIS	\$7/\$25
STOLLER CHARDONNAY	\$7.5/\$26
KINGS RIDGE PINOT NOIR	\$7.5/\$26
GNARLY HEAD 1924 BURBON BARREL CAB	\$7.5/\$26



SUNRIVER BREWING CITRUS(5%) \$6 (12oz)

PORTLAND PINEAPPLE CIDER (5%) \$7

DRAFT BEER \$7 PINT

SINGHA THAI LAGER (5%)
FORT GEORGE VORTEX IPA (7.2%)
BREAKSIDE WHAT ROUGH BEAST HAZY PALE (6.8%)
HOP VALLEY CITRUS MISTRESS IPA (6.5%)
ZOIGLHAUS PILSNER (4.8%)



COCKTAILS

SERVING THE FOLLOWING:

KETTLE ONE VODKA, AVIATION GIN, 1800 SILVER TEQUILA, BACARDI SILVER, COINTREU, MALIBU CONCONUT RUM, APPLETONS ESTATE RUM, JACK DANIELS OLD NO.7



10



3



6



7

4

2

STANDARDS

AVIATION GIN & TONIC	\$10
KETTLE ONE VODKA & TONIC	\$10
JACK DANIALS & COKE	\$11
BACARDI & COKE	\$10
SCREWDRIVER-KETTLE ONE	\$11
DOUG'S LONG ISLAND ICE TEA	\$15
KETTLE ONE, AVIATION, BACARDI, COINTREU	

KHAO YAI SPECIALS

1. TOP SHELF MAGARITA -ROCKS	\$12
2. COCONUT MARGARITA- ROCKS	\$12
3. PAINKILLER	\$12
4. LIME MOJITO	\$12
5. MANGO MOJITO	\$12
6. BASIL SMASH- ROCKS/UP	\$11
7. PINEAPPLE MARTINI	\$11
8. HAWAII 5-O	\$10
10. SPIC T MANGO MARGARITA	\$12



HAPPY HOUR
MON-THURS
4-6PM
\$1.50 OFF APPS,
BEER, WINE
& COCTAILS

WIFI ACCESS
 NETWORK: KHAO YAI
 PASSWORD: thaifood
 WEBSITE: khaoyai thai.com