

BEVERAGES

Wine

	Glass	Bottle
Whites:		
Chardonnay, Chateau Souverain – California, USA	\$7.95	\$24.00
Chardonnay, Estancia – California, USA	\$5.95	\$18.00
Chardonnay, Penfolds Rawson Retreat Select - Australia	\$3.95	\$12.00
Pinot Grigio, Montevina – California, USA	\$5.95	\$21.00
Riesling, J. Lohr – California, USA	\$5.95	\$18.00
Sauvignon Blanc, Napa Cellars – California, USA	\$6.95	\$21.00
Sauvignon Blanc, PKNT (Picante) – Chile	\$4.95	\$15.00
Gewürztraminer, Chateau Ste. Michelle(MD) – California, USA	\$4.95	\$15.00
Rosé:		
White Zinfandel, Beringer - Napa Valley, USA	\$3.95	\$12.00
Reds:		
Shiraz, Alice White - Australia	\$4.25	N/A
Shiraz, Jacobs Creek	\$3.95	\$12.00
Cabernet Merlot, Koonunga Hill - Australia	\$6.95	\$21.00
Cabernet Sauvignon, Five Rivers – California,	\$5.95	\$18.00
Pinot Noir, Heron - France	\$6.95	\$21.00
Pinot Noir, Fetzer – California	\$4.95	\$15.00

Beer

Singha from Thailand - \$4.00
 Tiger from Malaysia - \$4.00
 Tsingtao from China - \$4.00
 Sapporo 22 oz from Japan - \$6.00
 Michelob Ultra from USA - \$2.50
 Sam Adams Boston Lager from USA - \$3.25
 Stella Artois \$3.25

Sodas and such

Thai iced tea (contains milk)	\$2.50
Thai iced coffee (contains milk)	\$2.50
Unsweetened iced tea – Free refills	\$1.95
Hot tea – cup - Green or Jasmine tea	\$1.50
Soft drinks - Pepsi, Diet Pepsi, Mt Dew, Dr Pepper, Sierra Mist, Raspberry Tea, Pink Lemonade -- Free soda refills for our dine-in customers	\$1.95
Bottled water	\$1.50
Juice – Mott’s Apple Juice	\$1.25



APPETIZERS & SOUPS

SOFT ROLLS \$3.95

Fresh! Two soft rolls made with leaf lettuce, cilantro, rice noodles (vermicelli), bean sprouts, and basil. Served with our Thai peanut sauce. Shrimp or Vegetable.

SPRING ROLLS \$3.50

Two crunchy deep fried rolls stuffed with julienned vegetables and bean thread noodles, complemented by our sweet chili sauce: Chicken or Vegetable.

RANGOON STICKS \$5

Winner of the Most Creative Recipe and Best Appetizer at Cox's Garlic Shoot Out and Taste of the Valley, Crab or Roasted Garlic and Chive.

COCONUT SHRIMP \$4.95

Tiger shrimp lightly battered in our Stella Artois beer batter, coated with shaved coconut, drizzled with tamarind sauce and served with our sweet chili sauce.

PANANG WINGS (6) \$3.50

Boneless wings made from chicken breast drenched in our homemade Panang curry sauce.

CHICKEN SATAY (4) \$4.95

Skewered chicken marinated in a coconut-based curry flavored sauce grilled and served with peanut sauce.

PANANG SHRIMP \$5.95

Tiger shrimp skewered with a pineapple chunk, deep fried and drizzled with delicious Panang curry sauce.

PAPAYA SALAD \$7.95

A Thai and Laotian specialty-individually made for you, pounded with an old fashioned mortar and pestle, julienned papaya and carrots, tomatoes, freshly squeezed lime juice and roasted peanuts.

KOW TOM – RICE SOUP \$2.95

Chicken and jasmine scented rice soup simmered in chicken broth with garlic, and cilantro drizzled with sautéed garlic oil.

TOM YOM – Hot & Sour Shrimp Soup \$3.95

An aromatic hot and sour soup with tiger shrimp, kaffir limes leaves, lemongrass, tomatoes, mushrooms and onions.

~An 18% gratuity may be added to parties of 6 or more~



Designated items can be made *Gluten Free*. See allergy warning.

*These dishes can be made without fish sauce, but we don't think they taste as good and we can not guarantee the flavor. Please specify gluten free & no fish sauce to your server.


Our food is unique, if you try something and don't like it, we will be happy to make you one other selection, but we can not offer you a credit on your bill, we will charge you for the more expensive of the two items. Trying something is defined as one or two bites.

We will be happy to remove any ingredient from your entrée that you request. Requests for items that are not part of the regular entrée or extra ingredients may be done by request for an additional charge, see the Options section of the menu. We do not allow substitutions. Thank you.

Allergy Warning: We use ingredients such as peanuts, coconut, wheat and eggs that have been listed as foods known to cause serious allergenic responses by the FDA. While these items may be removed upon request, we can not guarantee that traces of the ingredients have been completely removed as we do not have a separate preparatory area for preparing entrees free from the above ingredients.

BAHN MAI HOUSE SPECIALS

All entrees are served with jasmine rice, except of course, noodle dishes. Any entrée can be made spicy at your request, Heat levels are 0-5.

TWICE COOKED FISH – seasonal  **\$14.95**
A local food critic's choice and a customer favorite!
Chunks of savory catfish, deep fried, then stir fried in a mildly spicy sauce with onions and the distinctly flavored kaffir lime leaves served with steamed broccoli, cauliflower, and carrots.

TAMARIND BEEF  * **\$13.95**
A spicy and sour beef dish that is cooked to perfection using a stir fry and steaming method to enhance the flavors of fresh garlic, tomatoes, jalapenos, and onions.


ALLIGATOR PAD KAPOW **\$14.95**
Bahn Mai's signature dish, full of flavors that showcase the epitome of what Thai food is. Garlic, Thai chilies, holy basil, green and red bell peppers, onions and farmed raised alligator!

NOODLES

WINE RECOMMENDATIONS:

For spice levels of 0-2, Chateau Souverain; for spice levels 3-5, Chateau Ste. Michelle

Chicken or tofu **\$12.50**. Beef or vegetables **\$13.00**. Shrimp **\$13.50**, Combo (beef, chicken, & shrimp) **\$15.50**

PAD THAI 
Long thin rice noodles stir fried with egg, green onions, and bean sprouts in our delicately tangy sauce topped with freshly squeezed lime juice, served with fresh bean sprouts and roasted peanuts.

PAD SIEW
Wide rice noodles deliciously cooked in our sweet and tangy sauce, tossed and stir fried with eggs and gailan.

DRUNKEN NOODLES
Flavorful and aromatic! Wide rice noodles stir fried with basil, onions, red and green bell peppers in our sweet brown sauce.

STIR FRIES

WINE RECOMMENDATIONS:

For spice levels of 0-2, Chateau Souverain; for spice levels 3-5, Chateau Ste. Michelle

Chicken or tofu **\$12.50**. Beef or vegetables **\$13.00**. Shrimp **\$13.50**, Combo (beef, chicken, & shrimp) **\$15.50**

PAD KAPOW – BASIL STIR FRY

Bahn Mai’s signature dish, an artful combination of 5 different sauces stir fried with garlic, Thai chilies, basil, carrots, green and red bell peppers, and yellow onions.

Alligator \$14.95

AUTHENTIC-THAI PAD KAPOW

Finely chopped meat allows the flavors of our authentic Thai sauce, garlic, and Thai chilis to soak into the meat. Tossed with basil, yellow onions, red & green bell peppers.

Chicken	\$12.50
Beef	\$13.00
Alligator	\$14.95

GARLIC STIR FRY

Our homemade garlic sauce stir fried with your choice of meat and served on a bed of red-leaf lettuce.

GINGER STIR FRY

Julienned ginger strips blistered in a hot wok to bring out the flavors, stir fried with onions, carrots, and celery.

THAI CASHEW STIR FRY

A sweet and tangy dish that has a touch of spicy flavor with the addition of blistered and blackened cayenne peppers with cashews and seasonal vegetables.

MONGOLIAN STIR FRY *

Broccoli, carrots, zucchini, cauliflower, and onions cooked together in a sweet brown sauce with your choice of meat.

KUNG PAO *

A delicious assortment of fresh vegetables: broccoli, cauliflower, carrots, zucchini, onions, water chestnuts and baby corn; stir fried in our sweet and nutty flavored brown sauce.

THAI SWEET AND SOUR *

A delicious combination of sweet and sour bring out the flavors of baby corn, bell peppers, onions, carrots, tomatoes, and pineapples.

RECOMMENDATION:

Singha Beer compliments the spicy flavors of the curries well

Chicken or tofu **\$10.50**, Beef or vegetable **\$11.00**,
Shrimp **\$11.50**, Combo (beef, chicken, & shrimp)
\$13.50

CURRIES (Right portion, right price), 16 oz

RED CURRY (spice level 2-5)

A perfect balance of coconut milk, bamboo shoots, carrots, zucchini, red and green bell peppers and Thai eggplant slow cooked to allow the flavors to enhance each other.

GREEN CURRY (spice level 2-5)

A vegetable based spicy curry that has an amazing zip with coconut milk, bamboo shoots, carrots, zucchini, red and green bell peppers and Thai eggplant.

MASSAMAN CURRY (spice level 2-5)

Delicious red curry with a peanutty flavor cooked with potatoes, yellow onions, and carrots, topped with roasted peanuts.

PANANG CURRY (spice level 2-5)

Fantastic spicy curry cooked with potatoes, yellow onions, and carrots, and pineapples topped with roasted peanuts.

WINE RECOMMENDATIONS:

For spice levels of 0-2, Chateau Souverain; for spice levels 3-5, Chateau Ste. Michelle

Chicken or tofu **\$12.50**, Beef or Vegetable **\$13.00**,
Shrimp **\$13.50**, Combo (beef, chicken, & shrimp)
\$15.50

FRIED RICE

HOUSE FRIED RICE *

Jasmine-scented rice, fresh tomatoes, onions, cilantro, and eggs stir fried in a lightly sweet red sauce.

THAI FRIED RICE *

A sensational combination of flavors! Fresh tomatoes, onions, garlic, and eggs tossed and stir fried with jasmine-scented rice over high heat.

BASIL FRIED RICE *

Basil gives this fried rice dish an amazing flavor. Basil, Thai chilies, fresh tomatoes, onions, garlic, and eggs tossed and stir fried with jasmine-scented rice over high heat.

YELLOW CURRY FRIED RICE *

An Indian based fried-rice dish with a delicious curry flavor. Your choice of meat, fresh tomatoes, onions, garlic, and eggs tossed and stir fried with jasmine rice over high heat

OPTIONS-Extra meat and vegetables may be added to any entrée upon request.

CHICKEN OR TOFU	\$1.95 per serving
BEEF	\$2.50 per serving
SHRIMP	\$2.95 per serving
VEGETABLES & FRUITS & NUTS	\$0.50 per item, per serving
STEAMED JASMINE SCENTED RICE	\$1.95 per serving

KIDS 12 and UNDER

Chicken strips & Fries & Small drink	\$4.95
Chicken strips	\$3.50
Fries	\$2.50

DESSERTS

BANANA WRAPS **\$4**
Golden brown fried banana wraps smothered with honey and topped with sesame seeds.

APPLE CINNAMON WONTONS **\$4**
Apple cinnamon wontons drizzled with caramel sauce and sprinkled with powdered sugar.

MANGO and SWEET RICE - seasonal **\$5**
Warm sweet rice drizzled with coconut milk served with sweet ripe mango slices.

SWEET RICE with Coconut Milk **\$2.50**

*******Lunch prices are from 11:00 am – 2:30 pm, Mon. – Fri. only*******
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*These dishes can be made without fishsauce. Please specify gluten free soysauce & no fishsauce to your server.

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