

WINE LIST

	Glass	Bottle
Whites:		
Chardonnay, Chateau Souverain – Sonoma County	\$7.95	\$28.00
Chardonnay, Reynolds - Australia	\$5.95	\$21.00
Chardonnay, Penfolds Rawson Retreat Select - Australia	\$3.95	\$14.00
Pinot Grigio, Luna – Napa Valley	N/A	\$28.00
Pinot Grigio, Montevina - California	\$6.95	\$25.00
Pinot Grigio, Bolla – Italy	\$4.95	\$18.00
Riesling, J. Lohr – Monterey county	\$5.95	\$21.00
Sauvignon Blanc, Drylands – New Zealand	N/A	\$28.00
Sauvignon Blanc, Lindemans Bin 95 - Australia	\$4.95	\$18.00
Gewürztraminer, Chateau Ste. Michelle (MD) – California	\$4.95	\$18.00
Rosé:		
White Zinfandel, Beringer - Napa Valley, USA	\$3.95	\$14.00
Reds:		
Shiraz, Alice White - Australia	\$4.25	N/A
Shiraz, Jacobs Creek	\$3.95	\$14.00
Cabernet Merlot, Koonunga Hill - Australia	\$6.95	\$25.00
Cabernet Sauvignon, Canyon Road – California,	\$5.95	\$21.00
Pinot Noir, Kim Crawford – New Zealand	N/A	\$28.00
Pinot Noir, Heron - France	\$6.95	\$25.00
Pinot Noir, Fetzer – California	\$4.95	\$18.00

BOTTLED BEER

Singha from Thailand - \$4.00
 Tiger from Malaysia - \$4.00
 Tsingtao from China - \$4.00
 Sapporo from Japan - \$4.00
 Michelob Ultra from USA - \$3.00
 Sam Adams Boston Lager from USA - \$3.75

DRAFT BEER

Kronenberg, France - \$4.00 16 oz / \$5.00 22 oz
 Stella Artois, Belgium - \$4.00 16 oz / \$5.00 22oz
 Hoegaarden, Belgium - \$4.00 16 oz / \$5.00 22 oz

BEVERAGES

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 box, 100% juice	\$1.25

MENU

APPETIZERS & SOUPS

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.

SHRIMP TEMPURA \$6

Deep fried tiger shrimp complemented by our ginger flavored tempura sauce.

COCONUT SHRIMP \$6

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.

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. \$7.95

TOM YUM – Hot & Sour Shrimp Soup \$5

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

RICE SOUP – KOW TOM \$3.95

Jasmine scented rice soup simmered in chicken broth with garlic, and cilantro drizzled with sautéed garlic oil. With or without chicken.

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



Designated items can be made *Gluten Free*, please ask your server. These items, with the exception of Pad Thai, may be made without Fish Sauce.

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.

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 **\$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.

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!

ROCK SALT SHRIMP **\$13.95**

Mouth watering flavors of jalapenos, fresh garlic, tiger shrimp (shell on-they're tenderly crunchy because of the high heat), cooked at a high temp to harness the flavors of the ingredients.

THAI "SUKI" SUKIYAKI **\$10.95**

A ramen noodle style Japanese influenced dish that has been "Thailanized". Vermicelli noodles in a chicken and beaten egg broth served with napa and morning glory. Succulent shrimp, calamari, and fish balls are added to make this a top seller in Bangkok. Green onions and cilantro and an abundance of our homemade spicy tofu red sauce finish off this tasty soup.

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.


NOODLES

WINE RECOMMENDATIONS:

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

Chicken, pork, tofu or vegetable **\$11.95**, Beef **\$12.50**, Shrimp **\$12.95**, Combo (beef, chicken, & shrimp) **\$14.95**

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

Thick 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, pork, tofu or vegetable **\$11.95**, Beef **\$12.50**, Shrimp **\$12.95**, Combo (beef, chicken, & shrimp) **\$14.95**

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

THE ORIGINAL PAD KAPOW

A traditional Thai sauce that brings the flavors of garlic, Thai chilies, basil, green & red bell peppers, and yellow onions to life.

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 SWEET AND SOUR

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

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.

VEGETABLE STIR FRY

Seasonal vegetables stir fried in our house brown sauce.

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.

GENERAL TSO'S CHICKEN

Chicken breast (unbattered) stir fried over high heat with broccoli in our thick, sweet, lemony flavored sauce.

RECOMMENDATION:

Singha Beer compliments the spicy flavors of the curries well

Chicken, pork, tofu or vegetable **\$11.95**, Beef **\$12.50**, Shrimp **\$12.95**, Combo (beef, chicken, & shrimp) **\$14.95**

CURRIES

RED CURRY

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

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

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

YELLOW CURRY

A fantastic yellow coconut curry from the Southern Muslim regions of Thailand, cooked with potatoes, carrots, onions.

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

GREEN CURRY FRIED RICE

Green curry gives this fried-rice dish a spicy vegetable flavor. Fresh tomatoes, onions, garlic, Thai eggplant, and eggs tossed and stir fried over high heat.

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

CHICKEN, PORK OR TOFU	\$1.50 per serving
BEEF	\$2.00 per serving
SHRIMP	\$2.50 per serving
VEGETABLES and FRUITS	\$0.50 per item, per serving
CASHEWS	\$0.50 per serving
STEAMED JASMINE SCENTED RICE	\$1.50 per serving

KIDS 12 and UNDER

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

DESSERTS

BANANA WRAPS	\$5
Golden brown fried banana wraps smothered with honey and topped with sesame seeds.	
APPLE CINNAMON WONTONS	\$5
Apple cinnamon wontons drizzled with caramel sauce and sprinkled with powdered sugar.	
MANGO and SWEET RICE	\$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*****
~An 18% gratuity may be added to parties of 6 or more~



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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.