

Beau Thai

730 NW 21st Ave (503) 223-2182

Monday-Friday 11:00 AM – 2:30 PM & 4:00 PM – 9:30 PM

Saturday Noon – 9:30 PM Sunday Noon – 9:00 PM

Starters

1. **FRIED CURRY PUFFS** **\$6.50**
Fried crispy pastry stuffed with diced potato, onion, ground chicken or tofu in yellow curry powder. Served with plum sauce.
2. **MIANG KHAO (Asian Taco)** **\$8.50**
A blend of crunchy rice, toasted coconut, coconut milk, mixed with ground chicken or tofu, shredded cilantro ground peanuts and lime juice. Topped with whole peanuts and served with greens and cilantro.
3. **GIEW TOD** **\$7.00**
Seasoned ground chicken and shrimp wrapped in wonton skin, deep-fried until golden brown. Served with sweet & sour sauce.
4. **FRIED TOFU** **\$5.50**
Deep-fried lightly battered tofu. Served with honey-sweet & sour sauce and ground peanuts.
5. **STEAMED MUSSEL** **\$8.50**
Steamed green mussel topped with lemon grass sauce, fresh cilantro, onion, and bell pepper.
6. **SATAY** **\$7.50**
Marinated chicken or prawn skewers. Served with warm peanut sauce, cucumber salad, and prawn chips.
7. **SPRING ROLLS** **\$5.50**
Deep-fried egg rolls stuffed with transparent noodles, black mushrooms and assorted vegetables wrapped in thin wheat paper. Served with sweet & sour sauce.
8. **SALAD ROLLS** **\$6.50**
A mix of fresh shredded lettuce, cilantro, carrot and rice vermicelli noodles in soft rice paper wrap. Choice of chicken, tofu or shrimp (\$1.00 extra for shrimp). Served with a special homemade peanut sauce.
- 9. **TOD MUN PLA (Fish Cake)** **\$8.00**
Deep-fried spicy fish cakes, served with sweet & sour sauce and cucumber salad.
10. **MEAT BALLS** **\$8.00**
Fried beef balls in lightly battered mix. Served with shredded carrot, cabbage, cilantro and sweet & sour sauce.
11. **COMBINATION PLATE** **\$11.50**
A combination platter of satay (chicken & prawn skewers), spring rolls and fried curry puffs (chicken).

Salad

- 12. **YUM GAI (Chicken Salad) or YUM NEAU (Beef Salad)** **\$9.50**
Slices of steamed chicken or grilled beef and mixed vegetables topped with spicy lime-lemon grass dressing.
- 13. **YUM GOONG (Shrimp Salad) or YUM PLA MUK (Squid Salad)** **\$10.50**
Grilled shrimp or squid and mixed vegetables topped with spicy lime-lemon grass dressing.
- 14. **YUM PLA DUK FU (Catfish Salad)** **\$11.50**
Deep-fried catfish, mixed vegetables and cashew nuts topped with spicy lime-lemon grass dressing.
- 15. **YUM TALAY (Seafood Salad)** **\$13.50**
Mixture of shrimp, squid and mussel, mixed vegetables and ground peanuts topped with spicy lime-lemon grass dressing.
- 16. **YUM WOON SEN** **\$10.50**
Tossed bean thread noodles, prawns, onion, cilantro, carrot and bell pepper mixed with lime-lemon grass dressing.
17. **SOM TUM (Papaya Salad)** **\$8.50**
Shredded green papaya, carrot, and tomato mixed with lime juice and house ingredients. Served with cabbage and cucumber.
- 18. **LARB** **\$9.50**
Ground chicken, pork or tofu with toasted ground rice, cilantro, and onion in lime juice, and house spices. Served with cabbage, cucumber, and sticky rice.
19. **THAI SALAD** **\$8.50**
Mixed vegetables topped with steamed fried tofu and slices of boiled egg. Served with peanut sauce dressing.
20. **GIEW TOD SALAD** **\$9.50**
Mixed vegetables topped with crispy fried wontons and lime-lemon grass special dressing.

Soup

- 21. **TOM YUM GOONG, TOM YUM GAI or TOM YUM TOFU** (\$1.00 extra for shrimp) **\$8.50**
Hot and sour soup with choice of shrimp, chicken, or tofu, mushroom, tomato, onion, lemon grass and kaffir leaves.
- 22. **TOM KHA GAI or TOM KHATOFU** **\$8.50**
Famous creamy coconut base soup with chicken or tofu, mushroom, onion, lemon grass, kaffir leaves and galanga.
- 23. **KWAY TIEW TOM YUM** **\$9.50**
Steamed rice noodles in hot and sour broth with shrimp and mixed vegetables.
24. **NOODLE SOUP** **\$8.50**
Steamed rice noodles with chicken, pork, beef or tofu in house special mild broth. Served with fresh bean sprout and basil.
25. **THAI WONTON SOUP** **\$8.50**
Ground chicken and shrimp wontons, egg noodles, spinach and shrimp in house special mild broth.

Fish & Seafood

- **26. CHILI SALMON** **\$12.00**
Broiled fillet salmon, topped with stir-fried onion, bell pepper and basil leaves, in house chili sauce.
- **27. PLA RAD PRIK** **\$12.95**
Deep-fried whole tilapia topped with stir-fried onion, bell pepper and basil leaves in house chili sauce.
- **28. GOONG KRA THIEM (Garlic Prawns)** **\$10.50**
Prawns, onion and mushrooms sautéed with house special garlic sauce and served with steamed mixed vegetables.
- **29. HOA MOK TALAY** **\$15.95**
Mixed seafood sautéed with red curry paste, coconut milk, egg, onion bell pepper, and basil leaves wrapped in foil container.
- **30. SEA WORLD** **\$15.95**
A stir-fried seafood combination with onion, bell pepper, and basil leaves in house spicy chili sauce.
- **31. PLA MUCK PUD KRAPRAO (Basil Squid)** **\$10.50**
Squid, mushroom, onion, bell pepper, and basil leaves stir-fried with house spicy chili paste.
- **32. PRAWNS WITH LOBSTER SAUCE** **\$10.50**
Prawns and ground chicken sautéed with egg, mushroom, onion, bell pepper and basil, house spices, and lobster sauce.
- **33. PLA PAD PED** **\$11.50**
Deep fried catfish topped with stir-fried onion, bell pepper, basil, eggplant, bamboo shoots, and house chili sauce.
- **34. BUBBLING OCEAN** **\$15.95**
Seafood combination simmered with red curry sauce, coconut milk, bell pepper, mushroom, and basil. Served in a clay pot.

Special Dishes

- **35. NEAU SAWAN (Heavenly Beef)** **\$9.50**
House marinated tenderloin beef thinly sliced and grilled crispy. Served with sweet chili sauce, papaya salad, and sticky rice.
- **36. GAI YANG** **\$9.00**
Thai BBQ chicken marinated with house herbs. Served over lettuce and cucumber salad, and a side of sweet chili sauce.
- **37. AMAZING EGGPLANT** **\$12.95**
Fried slices of egg-battered eggplant topped with sautéed prawns, ground chicken, onion, bell pepper, basil, soybean oil, and house special mild sauce.
- **38. BAN SEO (Crispy Crepe)** **\$9.50**
A famous Asian Crepe. A mixture of rice flour, yellow curry powder and coconut milk filled with bean sprouts, onion, chicken, and shrimp. Served with green leaves, cilantro, shredded carrot, and sweet sauce.
- **39. ROASTED EGGPLANT** **\$9.50**
Tenderly roasted eggplant topped with boiled egg, shrimp, onion, bell pepper, and basil leaves in house special sauce.
- **40. KHAO SOI (Traditional Salad)** **\$9.00**
Shredded fresh lettuce, cucumber, cilantro, carrot and rice vermicelli noodles topped with ground peanut, choice of BBQ chicken or pork, and prawns. Served with house special dressing.
- **41. SEN LEK SPICY NOODLE SOUP** **\$9.00**
Rice vermicelli noodles in spicy ground chicken broth and coconut milk topped with shrimp. Served with fresh mixed vegetable.
- **42. NEAU KROB PRIK THAI DUM** **\$12.95**
Beef and ginger fried crispy, then stir-fried with black pepper, garlic and oyster sauce. Served on bed of steamed vegetables.
- **43. PUD WOON SEN** **\$10.50**
Pan fried bean thread noodles with chicken, shrimp, egg, onion, bok choy, tomato, mushroom, baby corn, broccoli and carrot.

Curries

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| | Choices: Vegetable & tofu or tempeh | \$8.50 |
| | Chicken, pork or beef | \$9.00 |
| | Duck \$10.50, prawns or squid | \$9.95 |
| | Mixed seafood | \$15.95 |
- **44. MUSMUN CURRY**
Thai beef curry simmered with Musmun curry sauce, coconut milk, potato, carrot, and whole peanuts.
 - **45. KAENG DANG (Red Curry)**
Red curry sauce and coconut milk simmered with bamboo shoots, sweet basil leaves, and bell pepper.
 - **46. KAENG KIEW WAN (Green Curry)**
Green curry sauce and coconut milk simmered with green beans, eggplant, bamboo shoots, and sweet basil leaves.
 - **47. SPECIAL CURRY (Yellow Curry)**
Yellow curry sauce and coconut milk simmered with potato, carrot, and onion.
 - **48. PANANG CURRY**
Panang curry sauce and coconut milk simmered with green beans, and sweet basil leaves
 - **49. DUCK WITH PANANG CURRY SAUCE**
Marinated boneless duck simmered with Panang curry sauce, coconut milk, green beans, sweet peas, pineapple, sweet basil leaves, and bell pepper.
 - **50. PRAWN CURRY WITH RED CHILI**
Prawns simmered with red curry sauce, coconut milk, bamboo shoots, basil leaves, bell pepper, and pineapple.

Peanut Sauce Dishes

- **51. CHICKEN WITH PEANUT SAUCE** **\$9.00**
Steamed white meat chicken topped with warm peanut sauce and ground peanuts.
- **52. SWIMMING ANGELS** **\$9.00**
Steamed chicken and mixed vegetables topped with warm peanut sauce and ground peanuts.

Stir-Fried

Choices: Vegetable & tofu or tempeh	\$8.50
Chicken, pork or beef	\$9.00
Prawns or squid	\$9.95
Mixed sea food	\$15.95

- 53. **PAD LEMON GRASS (Vegetable &tofu/tempeh, meat or seafood)**
Stir-fried carrot, onion, mushroom, and bell pepper with house special lemon grass paste.
- 54. **PAD KRA TIEM (Garlic Sauce with vegetable &tofu/tempeh, meat or seafood)**
Stir-fried onion and mushroom with garlic sauce. Served with steamed mixed vegetable.
- 55. **PAD BAI KRAPRAO (Vegetable &tofu/tempeh, meat or seafood)**
Stir-fried sweet basil leaves, onion, bell pepper, and mushroom with house spicy chili paste.
- 56. **PAD PRIEW WAN (Sweet & Sour Sauce with vegetable & tofu/tempeh, meat or tofu)**
Stir-fried pineapple, cucumber, tomato, onion, sweet peas, and bell pepper with sweet & sour sauce.
- 57. **PAD PRIK (Vegetable &tofu/tempeh, meat or seafood)**
Stir-fried bamboo shoots, sweet basil leaves, onion, and bell pepper with house chili sauce.
- 58. **PAD MAMUANG HIMMAPAN (Cashew nuts with vegetable & tofu/tempeh, meat or seafood)**
Stir-fried cashews, mushroom, onion, and bell pepper with house special mild sauce.
- 59. **PAD GINGER (Vegetable & tofu/tempeh, meat or seafood)**
Stir-fried ginger, onion, mushroom, bell pepper, and bok choy with house special mild sauce.
- 60. **PAD PRIK KHING (Vegetable &tofu/tempeh, meat or seafood)**
Sautéed green beans, sweet basil leaves, bell pepper, and onion with house special Prik Khing sauce.
- 61. **PAD BABY CORN (Vegetable & tofu/tempeh, meat or seafood)**
Stir-fried baby corn, mushroom, bell pepper, and onion with house special mild sauce.
- 62. **PAD EGGPLANT (Vegetable & tofu/tempeh, meat or seafood)**
Stir-fried eggplant, onion, bell pepper, and basil leaves with house special mild sauce.
- 63. **PAD BROCCOLI (Vegetable & tofu/tempeh, meat or seafood)**
Stir-fried broccoli, carrot, onion, bell pepper, and garlic with house special mild sauce.
- 64. **PAD SPINACH (Vegetable & tofu/tempeh, meat or seafood)**
Stir-fried fresh spinach, onion, bell pepper, and mixed vegetables with house special mild sauce.
- 65. **PAD PUG RUAMMIT (Vegetable & tofu/tempeh, meat or seafood)**
Stir-fried broccoli, cauliflower, carrot, bok choy, mushroom, baby corn, onion and bell pepper with house special mild sauce.

Noodles

Choices: Vegetable & tofu or tempeh	\$8.50
Chicken, pork or beef	\$9.00
Prawns or squid	\$9.95
Mixed sea food	\$15.95

- 66. **PAD THAI**
Thai rice noodles stir fried with egg, bean sprouts and green onion. Topped with ground peanuts, a wedge of lime, and a side of peanut sauce.
- 67. **PAD SEE EW**
Stir fried wide-flat rice noodles with egg, broccoli, carrot and black soy sauce.
- 68. **PAD RAD NA**
Stir fried wide-flat rice noodles with broccoli and carrot in gravy sauce.
- 69. **PAD KEE MOW (Chili Noodles)**
Stir fried wide-flat rice noodles with egg, onion, bell pepper, basil leaves, broccoli, carrot, and chili sauce served over fresh lettuce.
- 70. **DRUNKEN NOODLE**
Stir fried wide-flat rice noodles with mixed vegetables, onion, bell pepper, sweet basil leaves in light sauce.
- 71. **CURRY NOODLE**
Stir fried rice noodles with bell pepper, onion, mixed vegetables and yellow curry powder.
- 72. **CRISPY NOODLE WITH PEANUT SAUCE**
Steamed fried tofu and mixed vegetables topped with warm peanut sauce and ground peanut. Served with crispy noodles.
- 73. **WHOLE EARTH VEGETARIAN NOODLE**
Rice vermicelli noodles stir-fried with mixed vegetables, onion, bell pepper and tofu in light sauce.

- Indicates a spicy dish

How spicy do you like it?



Fried Rice

- **74. BASIL FRIED RICE** **\$8.50**
Stir-fried jasmine rice with meat or tofu, egg, onion, bell pepper, garlic, basil, mixed vegetables, and house spices.
- 75. PINAPPLE FRIED RICE** **\$9.00**
Stir-fried jasmine rice with pineapple, chicken, egg, onion, tomato, and mixed vegetables.
- 76. SIMPLY THAI FRIED RICE** **\$8.50**
Stir-fried jasmine rice with meat or tofu, egg, onion, tomato, and mixed vegetables.
- 77. KHAO PUD POO (Crab Fried Rice in Thai omelet)** **\$12.95**
Stir-fried jasmine rice with minced shrimp, egg, onion, and mixed vegetables. Topped with Thai omelet and crab claws.
- 78. BAKED RICE WITH PINEAPPLE AND CASHEW NUTS** **\$10.50**
Stir fried jasmine rice with chicken, shrimp, pineapple, cashew nuts, egg, onion, bell pepper, and mixed vegetables.
- **79. GREEN RICE** **\$8.50**
Stir-fried jasmine rice with tofu, egg, onion, mixed vegetables and green curry paste.
- **80. YELLOW RICE** **\$8.50**
Stir-fried jasmine rice with tofu, egg, onion, mushroom, mixed vegetables and yellow curry powder.
- 81. HOUSE COMBINATION FRIED RICE** **\$12.95**
A combination of chicken, pork, beef, and shrimp stirfried with jasmine rice, egg, onion, tomato, and mixed vegetables.

Side Orders

STEAMED JASMINE RICE	\$1.00
STICKY RICE	\$2.00
STEAMED BROWN RICE	\$2.00
A SIDE OF PEANUT SAUCE OR DIPPING SAUCE	\$1.00

Desserts

HOME MADE ICE CREAM: Coconut or Mango	\$3.95
BLACK RICE PUDDING	\$3.00
SWEET RICE with MANGO (Seasonal)	\$5.50
FRIED BANANA served with Chocolate Sauce	\$4.95

Beverages

HOT TEA	\$1.00
ICED TEA	\$1.50
THAI ICED TEA or THAI ICED COFFEE	\$2.00
LEMONADE	\$2.00
STRAWBERRY LEMONADE	\$2.50
SOFT DRINKS	\$1.50
(SPRITE, COKE, DIET COKE & ROOT BEER)	

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