ALL ABOUT Spiciness, Ordering, and Our Rice:

Food is ordered on a 0 to 5 level. 0 stars being not spicy and 5 stars being very spicy.

- A common misconception is that all Thai food is spicy, which we can abide. However most Thai food can be cooked without any spice at all.
- Some dishes listed on the menu have one or two stars by their name. They automatically come prepared slightly spicy and cannot be ordered less than the number indicated.
- Family-style is a Thai tradition. If you are sharing dishes, you can order the dishes mild and then spice up your plate. Ask your server for our Thai spice tray.
- We only use authentic imported Thai Rice. Choices are: White Thai Jasmine, Black & Brown, and White Sticky. We also have dessert rice: White Sticky Rice and Black Sticky Rice Pudding.
- White Thai Jasmine rice is complementary with all entrees before 3pm each day to promote our lunches.
- At dinner time rice is not automatically included with all entrees so you must order it separately. Some dishes like Curries, House Specialties, and Dinner Combos come with the rice listed.

Available Every Day Before 3pm.
Served with Thai Jasmine Rice and a small house soup (Fall & Winter) or a small house salad (Spring & Summer). Phad Thai Noodles do not come with choice of protein or spice level. Second entrée comes with choice of chicken breast or tofu. Soup or salad not available on to-go orders. Substitute Black & Brown Rice for the Thai Jasmine Rice: $1.00. Ask your server for options.

COMBO A: Phad Thai Noodles (#316) & Red Curry (#627) / /
COMBO B: Phad Thai Noodles (#316) & Swimming Rama (#840) / /
COMBO C: Phad Thai Noodles (#316) & Golden Cashew Nut (#838) / /
COMBO D: Phad Thai Noodles (#316) & Pineapple Curry (#630) / /
COMBO E: Phad Thai Noodles (#316) & Thai Super Bowl (#526) / /

TO OUR CUSTOMERS:

A WORD ABOUT Food Allergies:

At Thai Bamboo, we’re committed to making every guest’s dining experience an exceptional one, including our guests with food allergies. The Thai Bamboo menu lists ingredients used in each dish. We rely on our various suppliers’ statements of ingredients for listing certain allergens. Please make sure to inform your server of your specific dietary needs when ordering so that Thai Bamboo can accommodate your requests. Since our dishes are prepared fresh-to-order at Thai Bamboo, our normal kitchen operations may involve shared cooking and preparation areas. Therefore, we cannot guarantee that any menu item can be completely free of allergens.

Gluten Free DINING:

We now offer 2 levels of Gluten Free options for you to choose from so you can easily decide what option is right for you. The Green GF symbol not only contains all gluten free ingredients, but all ingredients are cooked separately to reduce the risk of cross contamination. The Yellow GF symbol contains all gluten free ingredients, but some ingredients share a common cooking method such as a fryer and may contain some gluten. All items are prepped and prepared in a kitchen that contains some gluten; therefore, we cannot guarantee that any item is completely free of gluten. Please let your server know, so we can be extra cautious.

Thai cuisine is the leader in gluten free dining because Thailand was the only country in SE Asia to never colonize, so there is very little wheat. With 90% of Thai Bamboo’s menu being naturally gluten free, you dine at Thai Bamboo naturally and classically without any modern modifications. Also guests never pay extra for requesting a dish be made gluten free. FYI- Thai Bamboo only uses gluten free soy sauce.

TO OUR Vegetarian CUSTOMERS:

Our “Vegetarian Dishes” section is completely free of any ingredients vegetarians might be concerned with including NO shrimp paste and NO fish sauce. We are happy to clearly list ingredients that might be of any concern to our vegetarian friends. Since many of our dishes and sauces are cooked fresh-to-order and our wok cooking is only water based, even more dishes can be enjoyed with small modifications such as no egg or adjusting the sauce to not include fish sauce or shrimp paste. Ask your server for help. The following sauces are vegetarian friendly: “black bean sauce”, “black chili sauce”, “garlic soy sauce”, “ginger dressing”, “jade sauce”, “lemon mustard sauce”, “phad Thai sauce”, “plum sauce”, “house-made dumpling sauce”, “sweet and sour sauce”, “sweet chili sauce”, “Thai hot basil sauce”, “Yellow Massaman Curry”, and Thai Bamboo’s signature “peanut sauce”. Of the condiments in our spice tray, only the “nam pla” isn’t vegetarian friendly: “black bean sauce”, “black chili sauce”, “garlic soy sauce”, “ginger dressing”, “jade sauce”, “lemon mustard sauce”, “phad Thai sauce”, “plum sauce”, “house-made dumpling sauce”, “sweet and sour sauce”, “sweet chili sauce”, “Thai hot basil sauce”, “Yellow Massaman Curry”, and Thai Bamboo’s signature “peanut sauce”. Of the condiments in our spice tray, only the “nam pla” isn’t vegetarian friendly.

Available All Day

Complete meals served in a Bento box. Each meal has 2 entrées and each entrée has a protein choice of chicken breast, beef, pork or tofu unless otherwise noted. Add 2 wild shrimp to your protein choice for one entrée for $3.49. Substitute Black & Brown Rice for the Thai Jasmine Rice for $1.00. Ask your server for options. (GF info: D4, D5 & D6 can be made GF, then you get 6 fried tofu instead of the spring rolls & wontons)

D1: CHINA TOWN
• Lo Mein Noodles in a soybean sauce and vegetables with a choice of protein.
• Sweet & Sour stir-fry with your choice of a fried protein.
• Thai Jasmine Rice, 3 spring rolls and 3 butterfly wontons.

D2: NIGHT IN BANGKOK
• Phad Thai rice noodles with choice of protein.
• Red Curry, choice of chicken, tofu or mixed veggies with bamboo shoots, bell pepper and Thai basil.
• Thai Jasmine Rice, 3 spring rolls and 3 butterfly wontons.

D5: DAY IN SIAM
• Phad Thai rice noodles with choice of protein.
• Golden Cashew Nut, choice of chicken or tofu, sautéed with cashews, bell peppers, onions, green beans and carrots in a chili sauce.
• Thai Jasmine Rice, 3 spring rolls and 3 butterfly wontons.

D6: THAI CHINESE CONNECTION
• Phad Thai rice noodles with choice of protein.
• Mongolian Beef served crispy with fresh ginger in a tangy tangerine sauce, topped with sesame seeds.
• Thai Jasmine Rice, 3 spring rolls and 3 butterfly wontons.

HOURS OPEN
MONDAY-THURSDAY ................................................ 11:30 AM - 9:00PM
FRIDAY .................................................................. 11:30 AM - 9:30PM
SATURDAY .................................................................. 12:00 PM - 9:30PM
SUNDAY .................................................................. 12:00 PM - 9:00PM
Appetizers

101. Chicken Satay (5 pcs) $13.99
Grilled chicken skewers marinated in Thai herbs and spices, served with our signature peanut sauce and a sweet cucumber salad.

102. Crispy Spring Rolls $11.99
(12 pcs) Tasty combination of vegetables and Thai spices hand-rolled in a thin wrapper, deep-fried to a golden brown and served with plum sauce.

103. Fried Tofu (12 pcs) $10.99
Extra-firm organic tofu, deep-fried to a golden brown and served with our signature peanut sauce.

104. Golden Samosas $12.99
A blend of sweet potatoes, carrots, peas, potatoes, cashews and onion with Indian spices stuffed in a wonton wrapper and fried golden. Served with a fresh herb Thai jade sauce.

105. Coconut Shrimp (5 pcs) $14.99
Wild shrimp butterflied and coated in toasted coconut then deep-fried to a golden brown. Served with plum dipping sauce on a bed of salad with our zesty ginger dressing.

106. Two Friends $9.99
Fresh green beans and snow peas sautéed in a Thai Bamboo garlic tangy sauce.

107. Thai Lettuce Wraps $13.99
Finely chopped chicken or pork or tofu sautéed with mild Thai spices, tomatoes, onions, cilantro and crispy rice noodles served with green leaf lettuce.

109. Nua Tod (Thai beef jerky) $12.99
Marinated, tender and delicious beef deep-fried and served with a Thai dipping sauce. Great with Thai sticky rice.

110. Butterfly Wontons (6 pcs) $11.99
Crab meat and cream cheese stuffed wontons, deep-fried to a golden brown and served with plum dipping sauce.

111. Fresh Rolls (4 pcs) $12.99
Fresh vegetables, thin rice noodles and tofu hand-rolled in rice paper. Served with a spicy peanut hoisin sauce.

113. Sriracha Shrimp $14.99
Grilled wild Pacific shrimp seasoned with salt and cracked black pepper. Served in a sizzling skillet with snow peas and a sweet and tangy Thai Sriracha sauce.

114. Potstickers (6 pcs) $11.99
Marinated chicken, pork, herbs and sesame oil wrapped in a shell and deep-fried to a golden brown. Served with our house-made dumpling sauce.

115. Pork Lumpia (4 pcs) $11.99
Pork, vegetables and glass noodles are folded into a lumpia wrapper and fried crispy to a golden brown. Served with a sweet chili dipping sauce.

Salads

210. Thai Larb Salad $13.99
Finely chopped chicken or pork in lime dressing with onions, cilantro and mint. Served on a bed of cabbage with green leaf lettuce.

211. Waterfall $19.99
8oz. USDA Prime tri-tip steak, thin-sliced and tossed with lime dressing, onions, cilantro and mint leaves. Served on a bed of cabbage with green leaf lettuce. Can be cooked to order. Undercooked meats may increase your risk of foodborne illness.

213. Trout Salad $15.99
Whole fried rainbow trout, topped with fresh mango, green apples, spicy lime dressing, carrots, fresh ginger, onions, peanuts and cilantro on a bed of shredded cabbage.

214. Yum Woon Sen $15.99
Ground pork, wild shrimp and glass noodles mixed with onions, toasted peanuts and cilantro in a mildly spicy lime dressing. Served on a bed of cabbage.

Sautéed chicken with mixed greens, cashews, snow peas, mushrooms, red onion, oranges and crispy rice noodles in our house-made ginger-sesame dressing.

216. Som Tum $12.99
Green papaya, diced Thai chilli, fresh green beans, tomatoes, minced fresh garlic and peanuts tossed in a spicy lime dressing on a bed of shredded cabbage and served with green leaf lettuce. Great with Thai sticky rice.

216. Golden Plate Combination $18.99
6 Spring Rolls, 3 Butterfly Wontons, 4 Potstickers and 2 Coconut shrimp. Served with plum and dumpling sauce.

217. Drunken Noodles $15.99
(Phad Kee Mao) Fresh wide rice noodles, egg, Thai basil, bamboo shoots, bell pepper, onion, zucchini, broccoli, spinach, carrot and cabbage stir-fried in a chili sauce.

218. Phad Woon Sen $15.99
Glass noodles sautéed in a garlic sauce with egg, onion, carrots, cabbage, zucchini, mushrooms and broccoli.

219. Thai Teriyaki Noodle $15.99
Stir-fried yakioba noodles with carrots, cabbage, zucchini and broccoli in Thai Bamboo teriyaki sauce topped with toasted sesame seeds.

220. Lo Mein Noodle $15.99
Lo Mein noodles stir-fried with sesame soy sauce, bok choy, carrots, cabbage, shiitake mushrooms and onions.

221. Vietnamese Pho Soup $14.99
Traditional hot and sour soup with tomatoes, mushrooms, galangal, lime juice, lemongrass, onions, sweet chili paste, lime leaves and cilantro.

222. Tom Yum $14.99
Traditional hot and sour soup with tomatoes, mushrooms, galangal, lime juice, lemongrass, onions, sweet chili paste, lime leaves and cilantro.

223. Tom Kha $14.99
Coconut milk, mushrooms, galangal, lime juice, lemongrass, onions, sweet chili paste, lime leaves and cilantro.

224. Curry Kiew Tiew Tom Kha $15.99
Traditional Tom Kha soup with rice noodles, coconut milk, mushrooms, galangal, lime juice, lemongrass, onions, sweet chili paste, lime leaves and cilantro.

Rice Dishes

Choice of protein is: stewed beef, pork, chicken breast, tofu or mixed veggies.
- Substitute 6 wild shrimp for protein choice - additional $3.49.
- Substitute seafood combination, scallops or calamari for protein choice - additional $4.99.
- Add 2 wild shrimp for an additional $3.49.

319. Rice Dishes

Choice of protein is: stewed beef, pork, chicken breast, tofu or mixed veggies.
- Substitute Black & Brown Rice for the Thai Jasmine Rice for $1.00.
- Substitute 6 wild shrimp for an additional $3.49.
- Add 2 wild shrimp for an additional $3.49.

526. Thai Super Bowl $13.99
Choice of chicken, beef, pork or tofu sautéed in a soy peanut sauce with cabbage, zucchini, broccoli and carrots. Topped with sesame seeds and served on Thai Jasmine rice.

527. Crab Fried Rice (Kao Phad Poo) $18.99
Thai Jasmine rice stir-fried with crab meat, eggs, broccoli, carrots, onions, cabbage, Thai classic sauce and snow peas. Garnished with fresh cilantro and cucumber slices.

528. Thai Bamboo Fried Rice $15.99
Choice of chicken, beef or pork. Thai Jasmine rice stir-fried with finely chopped meat, egg, Thai chilli, Thai basil, garlic, bamboo shoots, bell pepper, green beans, Thai classic sauce and onions. Garnished with fresh cilantro and cucumber slices.

530. Curry Fried Rice $14.99
Choice of chicken, beef, pork or tofu. Thai Jasmine rice stir-fried with egg, broccoli, carrots, cabbage, Thai classic sauce and onion. Garnished with fresh cilantro and cucumber slices.

532. Osaka Bowl $13.99
Choice of chicken, beef, pork or tofu. Japanese rice stir-fried with egg, carrots, pineapple, onions, broccoli and Thai classic sauce in an Indian curry powder. Garnished with fresh cilantro and cucumber slices.

534. Teriyaki Bowl $13.99
Choice of chicken, beef, pork or tofu stir-fried with zucchini, broccoli, carrots, cabbage and Thai Bamboo teriyaki sauce. Topped with toasted sesame seeds and served on Thai Jasmine rice.

Curry Dishes

Curry dishes include a choice of: Thai white jasmine rice, rice noodles or lo-mein noodles.
Choice of protein is: stewed beef, pork, chicken breast, tofu or mixed veggies, unless otherwise noted.
- Substitute Thai Black & Brown Rice for an additional $1.00.
Seafood Dishes

731. Phad Cha Pla $17.99
Lightly breaded catfish quick stir-fried with lime leaves, ka-chai, green peppercorns, Thai basil, Thai chili, onions, and bell peppers in a mild Thai chili sauce served on a sizzling skillet.

732. Phad Talay $20.99
Wild shrimp and scallops, calamari rings and tentacles and catfish and scallops sautéed with lemongrass, lime leaves, galangal, ka-chai, Thai chili, basil, bamboo shoots, green beans, carrots, onions and bell peppers in a chili sauce.

734. Curry Salmon $18.99
Grilled salmon topped with red curry, coconut milk, basil, green beans and bell peppers. Served with Thai Jasmine rice and fresh shredded cabbage and carrots.

736. Garlic Shrimp $18.99
Wild shrimp sautéed in a garlic sauce topped with toasted garlic and cilantro. Served on a bed of steamed broccoli, zucchini, carrots and roasted peanuts in our signature Thai Bamboo tangy sauce.

Crispy, sautéed scallops with roasted red chili, carrots, onions, zucchini, and roasted peanuts in our signature Thai Bamboo tangy sauce.

738. Ginger Salmon $19.99
Grilled salmon topped with May’s special ginger sauce. Served with wok fried vegetables and Thai Jasmine rice.

Thai & Chinese Favorites

Choice of protein is: beef, pork, chicken breast, tofu or mixed veggies. 
- Substitute 6 wild shrimp for protein choice - additional $3.49
- Substitute seafood combination, scallops or calamari for protein choice - additional $4.99.
- Add 2 wild shrimp for an additional $3.49.

Your choice of protein sautéed with cashews, bell peppers, onions, green beans and carrots in a chili sauce.

839. Thai Garlic Delight $16.99
Your choice of protein sautéed in our homemade garlic sauce. Served on a bed of steamed broccoli, zucchini, carrots and cabbage. Topped with toasted garlic and fresh cilantro.

840. Swimming Rama $16.99
(chicken or tofu only) Chicken breast or tofu marinated in Thai herbs and spices, sautéed and served on a bed of fresh baby spinach and topped with our signature Thai peanut sauce.

841. Sweet and Sour $16.99
Your choice of protein sautéed with pineapple, tomatoes, carrots, onions, cucumber, zucchini and bell peppers in a tasty sweet and sour sauce.

842. Phad Pheu $16.99
Your choice of protein sautéed with bamboo shoots, green beans, onions, bell peppers and sweet basil in a chili sauce.

843. Phad Khing $16.99
Your choice of protein sautéed with ginger, onions, mushrooms, bell peppers, zucchini and carrots in a soy and Thai classic sauce.

844. Sticky Honey Garlic $16.99
Your choice of protein lightly breaded and fried and tossed with a honey garlic sauce. Served on a bed of shredded cabbage and topped with toasted garlic and cilantro.

847. Crispy Orange Paradise $16.99
Your choice of protein served crispy and tossed with a tangy orange sauce and pineapple. Served on a bed of shredded cabbage.

850. Mongolian Beef $16.99 (beef only) Marinated beef served crispy, with ginger in a tangy tangerine sauce. Served on a bed of steamed broccoli, zucchini, carrots and cabbage topped with toasted sesame seeds.

851. Thai Bamboo Kung Pao $16.99
Tender meat with dried red chili, carrots, onions, zucchini and roasted peanuts in Thai Bamboo tangy sauce.

852. Thai Bamboo’s General Tso’s Chicken $16.99 (chicken only)
Sautéed crispy chicken breast with a sweet Thai Bamboo General Tso sauce and sesame seeds. Served on a bed of steamed broccoli, zucchini, carrots and cabbage.

853. General Tso’s Chicken $16.99
(sweet & sour)
Sautéed crispy chicken breast with a sweet & sour sauce and sesame seeds. Served on a bed of steamed broccoli, zucchini, carrots and cabbage.

Rice, Sides, Extras

Thai White Jasmine Rice
Imported Thai Jasmine rice Complimentary with entrée purchase before 3pm each day.

Small Bowl $1.25
Medium Bowl $2.50
Large Bowl $4.00

Thai White Sticky Rice
Thailand’s famous rice served in a bamboo basket. Roll it into a ball, press it against your food and eat with it!

Thai Black & Brown Rice
Healthy whole grain black and brown rice.

Small bowl $2.00
Medium bowl $4.00
Large bowl $7.00

EXTRA PORTION:
Beef, chicken, pork or tofu with your entrée (only one per entrée).

$4.49

EXTRA PORTION SHRIMP:
2 extra shrimp $3.49

SIDES:
Side order of plain steamed noodles.
Choice of: Rice Noodle, Fresh Wide Rice Noodle, Glass Noodle, Yaki soba or Lo Mein

$3.00

Steamed Mixed Veggies $3.50
(no snow peas or Chinese broccoli)

Side Sauce
2 oz extra of same sauce onside or added in food is free

Phad Thai, Sweet & Sour, Garlic, Oyster, Tangy Orange or Black Bean

2 oz $1.50
8 oz $3.00

Plain Curry Sauce
Red, Dark Red, Green, Yellow or Vegetarian

8 oz $5.00
16 oz $8.00

THAI BAMBOO SIGNATURE PEANUT SAUCE

2 oz $1.50
8 oz $3.00
16 oz $5.00

Drinks

MANGO or STRAWBERRY LEMONADE $2.99
THAI ICED TEA $2.99
APPLE or ORANGE JUICE $2.49
PEPSI PRODUCTS $2.99

Desserts

Premium local Handmade Ice Cream A local “micro creamery.”
Coconut, Banana or Vanilla.
2 scoops $3.99 / 3 scoops for $4.99

Fried Banana (6 pieces) $5.99
Fresh banana hand-rolled in wonton wrappers, deep fried and served with caramel drizzle. With one scoop of ice cream - Add $1.00

Mango White Sticky Rice $6.99
Sweet white sticky rice warmed and topped with fresh cool mango slices, coconut milk, palm sugar and toasted sesame seeds. With one scoop of ice cream - Add $1.00

Black Sticky Rice Pudding $5.99
Warm black Thai sticky rice pudding topped with coconut milk and palm sugar. With one scoop of ice cream - Add $1.00

Warm Brownie Sundae $6.99
House-made brownie warmed and topped with ice cream, choice of vanilla, banana or coconut, finished with caramel sauce.

Coconut Cheesecake $6.99
Fresh baked creamy coconut cheesecake made with a gluten free coconut crust. Served with whipped cream and a coconut crumble topping.