

Lunch Menu

Please inform our team if you have any food allergies or dietary restrictions.

Thai Tapas

Half order available with Lunch Menu

Buddha Dumplings	8/4
Steamed chicken pot stickers served with mild green curry sauce topped with parmesan cheese	
Kung Gra Bog	9/4.50
Wonton wrapped marinated whole shrimp, deep fried and served with sweet and spicy aioli sauce	
Golden Triangle	9/5
Panko breaded wontons filled with scallops, shrimp, imitation crab, and scallions deep fried and served with sweet and spicy aioli sauce	
GF Fried Calamari	9
Tapioca breaded calamari deep fried and served with white wine cilantro sauce and sweet and sour sauce	
GF Golden Tofu	8/4
Medium firm tofu deep fried served with sweet and sour sauce and crushed peanuts	

Thai Wonton Soup 5

Homemade wontons stuffed with minced chicken and shrimp with baby bok choy in a hearty chicken broth, topped with fried garlic, scallions, and white pepper

House Specials

Served with Jasmine white rice or Chalit's style brown rice

Combo option: Soup of the day, mixed greens, cucumber salad or spring rolls (add \$3.50)

Thai BBQ Chicken 15

Half chicken marinated in Thai herbs served with sweet and sour sauce and cucumber salad

Grilled Thai Waterfall — Beef or Pork 15

Thin sliced sirloin or pork marinated in Thai herbs, grilled and served with roasted tomato garlic puree sauce and cucumber salad

GF *Crispy Catfish Cha Cha 16

Deep fried Tapioca breaded catfish fillets topped with a house special blend of red curry sauce and served with steamed cabbage, broccoli, and carrots

Crab Fried Rice 16

Gluten Free Option Upon Request

Select crab meat pan fried with Chinese broccoli, egg, onions, scallions, green peas, and carrots
Substitute Chalit's style brown rice (add \$1)

Combination Fried Rice 16

Gluten Free Option Upon Request

Pan fried rice with shrimp, beef, pork, chicken, egg, onions, scallions, green peas, and carrots
Substitute Chalit's style brown rice (add \$1)

Entrées

-Choice of one: chicken, pork, beef, fried tofu, vegetables 12

-Choice of one: shrimp, scallops, squid 14

Combo option: Soup of the day, mixed greens, cucumber salad or spring rolls (add \$3.50)

Homemade Curries

Served with steamed broccoli, cabbage, and carrots and Jasmine white rice or Chalit's style brown rice

GF *Panang Red Curry with coconut milk base with green peas and red bell peppers

GF *Yellow Curry (Kang Karee) with coconut milk base with potatoes and carrots

GF *Green Curry (Kang Kiew Wan) with coconut milk base with eggplant, bamboo shoots, red bell peppers and sweet Thai basil

Thai Stir Fry 16

Gluten Free Option Upon Request

Served with steamed vegetables and Jasmine white rice or Chalit's style brown rice

Mixed Vegetables a mixture of fresh daily vegetables in garlic brown sauce

Broccoli and White Garden Mushrooms in garlic brown sauce

Fresh Asparagus and Black Shiitake Mushrooms in garlic brown sauce

***Chinese Broccoli and Roasted Chili Pepper** in garlic brown sauce

***Eggplant and Sweet Thai Basil** fresh chilies, garlic, red bell peppers, and onions

Traditional Noodles

GF Pad Thai (national dish of Thailand)

Thin rice noodles sautéed in tamarind seasoning, egg, bean sprouts, carrots, scallions, topped with crushed peanuts

Pad See You

Flat rice noodles sautéed in sweet soybean sauce with egg, sprouts, and Chinese broccoli

*Pad Kee Mao (drunken noodle)

Flat rice noodles sautéed in spicy chili sauce with paprika, a mix of fresh daily vegetables, Thai chilies, bean sprouts, red bell peppers, bamboo shoots, and sweet Thai basil

Singapore Noodle

Pan fried flat rice noodles with cumin curry powder, egg, scallions, and bean sprouts, topped with crushed peanuts

Pad Woon Sen

Silver noodles sautéed in sweet soybean sauce with egg, onions, cabbage, carrot, scallions and tomatoes

Spicy Woks

Served with a choice of Jasmine white rice or Chalit's style brown rice

*Roasted Cashews and Chilies

Sautéed dried chilies, cashew nuts, scallions and onions served over steamed broccoli, cabbage, and carrots

*Spicy Garlic and Black Pepper

Sautéed roasted garlic, onions, steamed broccoli, cabbage, and carrots. Topped with fresh cilantro and fried garlic

*Prik King Sauce and String Beans

A blend of house red chili sauce and dried roasted chili paste served with string beans

*Sliced Chili and Sweet Thai Basil (Pad Krah Pow)

Sautéed fresh chilies, garlic, red bell peppers, onions, and sweet Thai basil served over steamed broccoli, cabbage, and carrots

Fresh Ginger and Mushrooms (Pad King Sod)

Sautéed fresh ginger, mushrooms, scallions, onions, and red bell peppers served over steamed broccoli, cabbage and carrots

Fried Rice

Gluten Free Option Upon Request / Chalit's style brown rice (add \$1)

Chalit's Fried Rice with egg, onions, scallions, green peas, and carrots

***Spicy Fried Rice** with sweet Thai basil, red bell peppers, egg, onions, scallions, green peas, carrots, fresh chilies, and Chinese broccoli

Veggie Lover's Fried Rice with egg, onions, scallions, green peas, carrots, and fresh daily vegetables

Chalor's Pineapple Fried Rice with cumin herb seasoning, egg, cashew nuts, raisins, onion, green peas, carrots, red bell peppers, and pineapple

GF = Gluten Free

We use only Canola Oil and Kosher Canola Fry Oil

Side Orders

Jasmine white rice	2.5	Chalit's style brown rice	3
Cucumber Salad	3.5	Mixed Green Salad	3.5
Steamed Vegetables	4	Peanut Sauce	2

Drink Selections - No charge for soda refill

Thai Iced Tea — with cream, soymilk or lime juice	3.5
Thai Iced Coffee — with cream or soymilk	3.5
Regular Iced Tea (Unsweetened Brisk®)	2.5
Hot Tea — Green, Jasmine, Decaf Green, Peppermint, Chamomile, English Breakfast	2.5
Soda — Pepsi, Diet Pepsi, Caffeine Free Mist Twist, Ginger Ale, Lemonade, Orange Crush	2.5
And Caffeine Free Root Beer	
San Pellegrino® Natural Spring Water (Sparkling) — 750 ml	4.5

Gratuuity of 20% may be added to parties of 6 or more.

Maximum of 4 credit cards per party. Thank You!