

APPETIZERS

Lao Egg Rolls (Pork, 2 pc)

Enos Farms pork, cabbage, carrot, potato, bean thread noodles, scallion, ginger, garlic, and nước chấm (DF, NF)

\$10

Chèvre Wontons (4 pc)

Cream cheese, Dreamfarm chèvre, scallion, and sweet & sour sauce (V, NF)

\$12

Yum Salat (Lao Salad)

Lettuce, cucumber, cherry tomato, soft boiled egg, shaved onion, radish, mint, scallion, fried shallot, fried garlic, cilantro, peanut and sweet & creamy chili dressing (V, DF, GF)

\$11

Sakoo Yat Sai (5 pc)

Lao style tapioca dumpling filled with caramelized pork, sweet pickled radish, and peanuts. Served with jeow som vanh and mixed greens (GF, DF)

\$13

Laotian Snacks

Spicy lemongrass Lao sausage (pork), Son in Law Eggs (fried hard boiled eggs filled with pork, cabbage, carrot, scallion, vermicelli noodles), Sein Savanh (Lao Heavenly Jerky), jeow som, sweet chili lime dipping sauce, cucumber, radish, lime, and sticky rice (DF, NF)

\$21

Vegetable Egg Rolls (2 pc)

Beet, tofu, cabbage, mushroom, carrot, bean thread noodles, and sweet & sour sauce (V, DF, NF)

\$11

Pork Dumpling (6 pc)

Enos Farm pork, ginger, cabbage, garlic, scallion, and ponzu (DF, NF)

\$14

Khao Tod (6 pc)**

Deep-fried rice, imitation crab, red curry, lemongrass, coconut, scallion, cilantro, and lime aioli (P, GS, DF, NF)

\$14

Galapao (2 pc)

Steamed bun with Chinese sausage, pork, mushroom, garlic, scallion, and hard boiled egg served with ponzu (NF)

\$13

Summer Rolls (2 pc)

Vitruvian Farms micro greens, spring mix, radish, cucumber, carrot, bean sprouts, cilantro, mint, and scallion, wrapped in a rice paper; Nước chấm with crushed peanuts for dipping (P, DF, GF, M-VE, M-NF)

\$10

OUR PURVEYORS

Vitruvian Farms	Indian Farm Mushrooms	Enos Farms
Vindicator Brand	Green Barn Farm Market	Stack Farms
The Bee Charmer	Garden To Be	Viet Hoa
Roots Down Community Farm	Dreamfarm	

ACRONYM KEY

DF: Dairy free	GF: Gluten free
NF: Nut free	GS: Gluten sensitive
P: Pescatarian	V: Vegetarian
VE: Vegan	M-: Modifiable-

**** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness ****

SALADS

Nam Khao Salad

\$19

House-made red curry sausage (pork),
crispy fried rice, mixed greens, radish, mint,
cucumber, pickled papaya, cilantro, shallot,
scallion, lime, chili, garlic, peanuts,
and pea shoots
(GS, DF, M-GF)

Bún (Viet Noodle Salad)

\$19

Choice of shrimp, tofu, or Lao egg roll (+6);
Rice noodles, lettuce, cucumber, radish,
cherry tomato, bean sprouts, mint, cilantro,
scallion, peanuts, and nước chấm
• Add extra dressing! (+\$2) •
(P, M-VE, M-GF, M-NF)

NOODLES

Red Curry Udon

\$18

Choice of chicken or tofu;
Udon noodles, coconut red curry, zucchini,
local mushroom blend, onion, tomato,
toasted coconut, cilantro, scallion, and lime
(P, DF, M-VE, M-NF)

Pad See Ew

\$20

Choice of pork or tofu;
Stir fried wide noodles with broccoli, carrots,
onion, green onion, fried garlic, and a fried egg
(DF, NF, M-VE, M-GF)

Drunken Noodles

\$19

Choice of pork or tofu; Wide noodles, tomato, bok choy, scallion, onion, fried garlic, cilantro, Thai basil, and lime
(P, DF, NF, M-VE (+\$1))

SOUPS

• • • Add meatballs (\$6), tripe (\$5), or shrimp (\$7) • • •

Pho Tai**

\$19

Bone broth, thinly sliced beef, rice noodles,
fried garlic, onion, scallion, cilantro, Thai basil,
bean sprouts, jalapeño, lime, side of chili oil,
sriracha, and hoisin sauce
(GF, DF, NF)

Pho Gai

\$16

Bone broth, roasted chicken, rice noodles,
bean sprouts, shaved onion, scallion, cilantro,
Thai basil, jalapeño, fried garlic, lime, side of
chili oil, sriracha, and hoisin sauce
(GF, DF, NF)

Khao Soi Luang Prabang

\$19

Choice of wide or rice noodles;
Chicken broth, ground pork, tomato, fermented
soybean, chili, cilantro, scallion, bean sprouts,
fried garlic, lime, side of chili oil and crispy rice
(DF, NF, M-GF)

Khao Poon Kathi Dang

\$19

(Coconut Red Curry Soup)
Choice of roasted chicken or fried tofu;
Rice noodles, cabbage, lettuce, bean sprouts,
cilantro, onion, scallion, Thai basil, crispy
shallot, and a side of chili oil and crispy rice
(GS, DF, NF, M-VE, M-GF)

Tom Yum*

\$19

Choice of fried chicken or tofu; Rice noodles, lemongrass, galangal, lime, cilantro, scallion, Thai basil,
bean sprouts, crispy garlic, and a side of chili oil
(NF, DF, M-P, M-GF) *The base for this soup contains shellfish and cannot be modified

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ENTRÉES

Pork Cabbage Rolls (4 pc)

Steamed cabbage rolls with bean thread noodles, pork, ginger, garlic, and scallion served with jeow som vanh, and jasmine rice
(GF, DF, NF)

\$16

Green Curry

Choice of chicken or tofu;
Coconut milk, lemongrass, ginger, garlic, cilantro, onion, bamboo, bok choy, wax beans, sugar snap peas, lime, scallion, pickled pepper, pea shoots, jasmine rice
• Add extra sauce! (+\$5) •
(GS, DF, NF, M-VE, M-GF)

\$20

Mok Pa

Cod steamed in banana leaf with asparagus, Thai eggplant, dill, chili, lemongrass, scallions, shallot served with a wedge of cabbage, pea shoots, radish, cucumber, and sticky rice
(P, GF, DF, NF)

\$24

Laap Nuea (Beef Laap)**

(National Dish of Laos)
Thin sliced rare Vindicator Brand beef, honeycomb tripe, shallot, onion, cilantro, scallion, lime leaf, lemongrass, Thai chili, fish sauce, lime, toasted rice powder. Served with cabbage, lettuce, cucumber, radish, pea shoots, and sticky rice
(GF, DF, NF)

\$26

Lao Platter

Lao style roasted Stack Farms chicken, spicy lemongrass Lao sausage, cabbage, cucumber, cherry tomato, radish, jeow mak len (spicy tomato jam), and sticky rice
(GF, DF, NF)

Market
Price

Sai Oua Fried Rice

Lemongrass Lao sausage (pork), fried egg, scallion, ginger, garlic, green beans, carrots, fried shallot, cucumber, and lime
(GF, DF, NF)

\$20

Praram Long Song

Choice of fried chicken or tofu;
Local mushroom mix, onion, ginger, carrot, seasonal market vegetables, peanuts, cilantro, fried garlic, with a side of peanut sauce and jasmine rice
(DF, M-VE, M-GF)

\$22

Lao Style Thum Mak Hoong*

Lao style papaya salad, lemongrass fried chicken thigh, pork rinds, radish, cabbage, cucumber, and sticky rice
(GS, DF, NF, M-P, M-GF)

\$24

***contains shellfish**

Kung Pao

Choice of sautéed shrimp or fried tofu;
Local mushroom mix, onion, scallion, sweet soy sauce, ginger, jalapeños, local market vegetables, peanuts, chili oil, pea shoots, lime, fried garlic, and jasmine rice
(P, DF, M-VE, M-GF, M-NF)

\$21

Khao Mun Gai Oup

Lao style roasted Stack Farms chicken, jasmine rice steamed in chicken broth, ginger, garlic, cucumber, radish, scallion, cilantro, crispy garlic, jeow som, and a side of chicken broth
(GF, DF, NF)

Market
Price

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LUNCH SPECIALS – \$14

WEDNESDAY • THURSDAY • FRIDAY

12PM - 3PM

Coconut Red Curry

Choice of chicken or tofu;
Carrots, onion, squash, mushroom, bok choy,
bamboo, scallions, fried shallot, lime,
and jasmine rice

• Add extra sauce! (+\$4) •
(GF, DF, NF, M-VE)

Basil Fried Rice

Choice of chicken or tofu;
Jasmine rice, egg, scallion, Thai basil,
ginger, garlic, cucumber,
fried shallot, lime
(GF, DF, NF, M-VE)

Ho Fun

Choice of chicken or tofu;
Crispy or steamed wide noodles;
Onion, scallion, bok choy, sweet soy, and crispy garlic
(DF, NF, M-VE)

Khao Mun Gai Tod

Lemongrass marinated fried chicken thigh,
jasmine rice steamed in chicken broth, ginger, garlic,
cucumber, radish, scallion, cilantro,
crispy garlic, jeow som, and a side of chicken broth
(DF, NF)

SIDES & EXTRAS

Sweet & Sour	\$1	Side Jasmine Rice	\$5
Side Ponzu	\$1	Side Fried Tofu	\$6
Side Nước Chấm	\$1	Side Sticky Rice	\$7
Side Peanut Sauce	\$2	Side Fried Chicken	\$7
Fresh Chili	\$1	Side Steamed Veggies	\$7
Side Crispy Rice	\$1.50	Side Papaya Salad	\$10

A NOTE ABOUT LARGE GROUP DINING

For groups of 6 or more guests, there is an automatic 20% gratuity and we do not offer split checks.
Thank you in advance for your understanding!



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