

White Orchids

THAI CUISINE

shareables

Cool & Refreshing Summer Rolls – Po Pia Soht V G

Iceberg and greenleaf lettuce, carrots, rice paper wrap. Made to order. Fresh, not fried. Served with sweet peanut-curry sauce. Chicken and shrimp 9 / Tofu 8

White Orchids' Corn Fritters 12

Plump fritters prepared with sweet corn, minced garlic, and egg. Topped with a sweet plum chutney of julienned red onions, chopped bell peppers, cilantro, mango, chopped scallions, cashews and crispy shallots.

Grilled Prawns 16 G

Four jumbo prawns with a citrus red curry dipping sauce and semi-sweet coconut rice. Add prawns 4 ea.

Crab Cake Croquettes 16

Flash-fried jumbo lump crab meat croquettes served atop a homemade tartar sauce.

Light & Crispy Fried Spring Rolls – Po Pia Tod 9

Clear vermicelli noodles, chicken and mixed vegetables. Served with a light chili & carrot vinegar dipping sauce.

Homemade Potstickers 10

Flash-fried potstickers stuffed with minced chicken, drizzled with sweet chili sauce. Served with a sweet soy dipping sauce.

White Orchids' Calamari 11

Fresh, hand-cut calamari battered in Thai flour and lightly fried, served with a sweet chili dipping sauce.

Traditional Thai Money Bags 10

Crispy, fried golden purses stuffed with minced chicken and shrimp, carrots, peas and sweet corn. Served with a Thai chili dipping sauce.

Sweet Chili Baby Shrimp 13

A dozen and a half baby shrimp battered in Thai flour, flash fried, and tossed in a sweet chili sauce.

Thai Red Curry Wings * 14 G

Crispy wings tossed in our special red curry wing sauce. Served with a side of sweet chili vinegar dipping sauce. (Starts medium spicy.)

Chicken Satay 10 G

Grilled chicken skewers marinated in a soy sauce and curry blend, topped with a sweet peanut sauce.

Pork Belly Satay 20 G

Decadent 12-hour smoked Thai-marinated pork belly pan-seared and served atop a semi-sweet coconut rice garnished with chopped scallions and cilantro and two fried eggs.

Tofu Satay 12 V G

Grilled tofu skewers marinated in a soy sauce and curry blend. Served with a sweet peanut curry and sweet chili dipping sauces.

Chicken Lettuce Wraps - Lahp * 12 G

Minced chicken sautéed in a Thai citrus-lime combination of red and green onions. Served with fresh iceberg lettuce for wrapping and a side of warm sticky rice.

Fresh Tofu Lettuce Wraps - Lahp * 12 V G

Minced tofu sautéed in a Thai citrus-lime combination of red and green onions. Served with fresh iceberg lettuce for wrapping and a side of warm sticky rice.

Baby Shrimp Lettuce Wraps - Lahp * 15 G

Sautéed in a red curry sauce in a combination of bell peppers, green onions, and crispy fried shallots. Served with fresh iceberg lettuce for wrapping and a side of warm sticky rice. (Starts medium spicy.)

soups

Thai Coconut Soup – Tom Kah * V G

Smooth and sweet coconut milk soup flavored with lemongrass, scallions and shiitake mushrooms. Choice of chicken, shrimp or organic tofu. Cup 5 (8 oz.) / Bowl 8 (12 oz.) / Sharing size 18 (32 oz.) Enhance the flavors - add crab, spinach, corn, stewed potatoes. Add 4 (bowl). Add 8 (sharing)

Lemongrass Soup – Tom Yum *

A citrusy, lemongrass broth with aromatic herbs, mushrooms, scallions and cherry tomatoes. Choice of chicken, shrimp or organic tofu. (Starts medium spicy.) Cup 5 (8 oz.) / Bowl 8 (12 oz.) / Sharing size 18 (32 oz.)

White Orchids Potsticker Soup

Homemade potstickers, baby shrimp, hand-cut broccoli, zucchini, carrots, bok choy, chopped scallions, cilantro, bean sprouts, savory clear broth. Bowl 8 (12 oz.) / Sharing size 18 (32 oz.)

salads

Crispy Calamari Salad * 14

Crispy calamari, fried shallots, cucumber, onions and cherry tomatoes atop baby spinach and green leaf lettuce. Topped with scallions and cashews and tossed in a Thai citrus dressing.

Tropical Seafood Salad * 18

Shrimp, scallops and calamari atop green leaf lettuce, fresh mango and pineapple, red onions, cucumber, cilantro, cherry tomatoes and carrots. Tossed with a zesty and sweet citrus house dressing.

Papaya Salad – Som Tum * 12 V G

Fresh shredded green papaya and carrots, cherry tomatoes, and green beans tossed in a Thai dressing with flavors of lime, hints of chilies and garlic and topped with cracked peanuts. Served with a side of sticky rice. Add crispy tofu 15 / Add baby shrimp 17

wine by the glass

Sparkling

Castello Roncade Brut Prosecco, Italy 9

Whites

Angelucci Pecorino, Italy 9

Cielo Pinot Grigio, Italy 9

Fritz's Riesling, Germany 11

Palissade Sauvignon Blanc, France 10

Montsable Chardonnay, France 10

Dreyer Chardonnay, Sonoma, CA 13

Reds

Nero Di Troia blend, Italy 9

Lechthaler Pinot Noir, Italy 11

Recuerdo Malbec, Argentina 13

Skyfall Merlot, Columbia Valley, WA 10

Storypoint Cabernet, Lake County, CA 11

R. Hall Cab Sauvignon, Paso Robles, CA 15

cocktails

Sparkling Pomtini 12

Pomegranate Faber vodka, Stirrings Natural Pomegranate liqueur, Brut Prosecco, cranberry juice

Bee Spritzer 11

The Colony Meadery traditional mead, lychee infused syrup, Brut Prosecco, lime, mint, and lychee garnish

Thai Lemondrop Martini 12

Keystone Rail vodka, Domaine de Canton Ginger Liqueur, lemon, lemongrass infused syrup, sugar rim

Thai Basilini 12

Sauza tequila, Dekuyper triple sec, lemon, Thai basil, cilantro infused syrup

Mango Martini 11

Cruzan mango infused rum, Faber white rum, DeKuyper triple sec, tropical fruit juices

Asian Pear Saketini 12

Keystone Rail vodka, Moonstone Asian pear infused sake, St. Germain Elderflower liqueur

Cucumber Saketini * 11

Keystone Rail vodka, Gekkeikan gold sake, cucumber infused syrup

Cilantro Gimlet * 11

Bombay Sapphire gin, Keystone Rail vodka, cilantro, lime, cilantro infused syrup

Gin Thyme Martini 13

Tanqueray Ten, del Professore Italian Vermouth, thyme infused syrup, thyme sprig

Thai Spicy Bloody Mary * 10

Thai chili infused Keystone Rail vodka, tomato juice, worcestershire sauce, squeeze lemon and lime, dash of bitters

Lychee Sidecar 13

Maker's Mark whiskey, Cointreau, lychee infused syrup, lychee, lemon juice

Rama Sazerac 12

Bulleit Rye Whiskey, Peychaud bitters, basil infused syrup, orange peel, club soda, over rocks

Cider Mule 11

Keystone Rail Vodka, Intense Ginger Liqueur, Austin Eastciders dry hop cider, lime

* Please let our staff know what degree of spiciness you desire (mild, medium, medium-hot, and hot!)

V Can be prepared vegan **upon request.**

G Can be prepared gluten-free **upon request.**

Please alert your server to **allergies** or special requests. Some dishes may contain fish sauce, oyster sauce, crab paste, peanuts, and/or egg.

For parties of 6 or more, a 20% gratuity will be added to the check. All White Orchids' Dishes are free of MSG and trans fat.

our specialties

White Orchids' Mango Curry Roast Duck * (G) 34

Bone-in roasted half duck (dark meat) prepared crispy and topped with our sweet and spicy Red curry, fresh mango, coconut milk, bell peppers, bamboo shoots, and zucchini. Served with a side of semi-sweet coconut rice. (Starts medium spicy.)

Shrimp, Scallops, Crab Pad Thai * (G) 36

Jumbo lump crab, shrimp, and scallops stir-fried with bean sprouts, scallions, and broccoli in our popular Pad Thai sauce. Served with a side of crushed peanuts and topped with fresh bean sprouts.

Crispy Haddock 28

Two 8-10 oz. hearty Icelandic haddock filets lightly battered in a Thai flour and flash-fried. Served with a Thai tangy apple slaw of julienned granny smith apples and red onions, crispy fried shallots, scallions, and cilantro. Paired with hot garlic seafood and homemade tartar sauces.

Paradise Ta-Lay * 35

Wok-fried colossal prawns, crab meat, and calamari stir-fried with cashew nuts, broccoli, onions, carrots, zucchini, and scallions in a sweet and light chili sauce. Served with a side of jasmine rice.

Pineapple Curry Duck * (G) 28

Tender duck breast, fresh pineapple, cherry tomatoes, bell peppers, and sweet basil leaves blended together with homemade red curry sauce. Served with a side of semi-sweet coconut rice. (Starts medium spicy.)

Bangkok Curry Noodles * (G) 29

Jumbo lump crab meat, chicken, shrimp, vermicelli rice noodles, broccoli, green beans, and cherry tomatoes tossed in our spicy green curry. (Starts medium spicy.)

Panang Curry Noodles * (G) 32

Shrimp, scallops, jumbo lump crab meat, Pad Thai noodles, bell peppers, cherry tomatoes, and scallions in our rich and smooth Panang curry. (Starts medium spicy.)

Tropical Fried Rice (V) (G) 28

Semi-sweet coconut rice stir-fried with chicken and shrimp, cucumbers, fresh mango, bean sprouts, cherry tomatoes, chopped scallions and broccoli.

Haw Muk Seafood * (G) 28

Sautéed shrimp, jumbo sea scallops, calamari, bell peppers, egg and Thai basil in a combination of fresh coconut juice and spicy red curry. Served in a coconut shell with a side of semi-sweet coconut rice. (Starts medium spicy.)

White Orchids' Seafood Paella * 30

Our basil fried rice stir-fried with brown rice, Thai pork sausage, shrimp, scallops handcut calamari, egg, bell peppers, zucchini, broccoli, chopped peas, Thai basil and carrots.

Crab Fried Rice (G) 28

Stir-fried jasmine rice topped with lump crab meat, baby shrimp, egg, broccoli, carrots, zucchini, cilantro and scallions. Garnished with sliced cucumbers and cherry tomatoes. (Substitute brown rice 2.)

Pineapple Fried Rice (V) (G) 25

Stir-fried jasmine rice with shrimp, chicken, cashew nuts, light curry powder, raisins, cherry tomatoes, fresh pineapple, peas, and carrots. Served alongside fresh pineapple and shell. (Substitute brown rice 2.)

Pad Gra' Prow (Traditional Basil Stir Fry) * (G) 21

Savory stir-fried holy basil, minced chicken, yellow onions, broccoli, and bell peppers. Served with a side of jasmine rice and topped with two fried eggs.

Pan-Seared Tilapia in Panang Curry and Lump Crab Meat * (G) 27

Pan-seared tilapia in smooth and sweet Panang curry, topped with lump crab meat, bell peppers, broccoli, carrots and cherry tomatoes. Served with a side of semi-sweet coconut rice. (Starts medium spicy.)

classic entrées

Pad Thai 13 * (V) (G)

Stir-fried vermicelli rice noodles, egg, scallions and bean sprouts. Served with crushed peanuts.

Pad See'ew 12 (V)

Pan-fried wide rice noodles, broccoli, egg, garlic and carrots with a light and sweet soybean sauce.

Drunken Noodles - Pad Kee Mao 13 * (V)

Pan-fried wide rice noodles, bell peppers, onions, egg, garlic, and Thai Basil with a light and sweet soybean sauce.

Basil Fried Rice - Khov Pad Prik Pow 13 *

Basil rice stir-fried with bell peppers, egg, broccoli, Thai basil leaves, peas and carrots.

Green Curry 13 * (G)

Fragrant green curry, coconut milk, eggplant, bamboo shoots, bell peppers, hints of garlic.

Masaman Curry 13 * (V) (G)

Hearty masaman curry, coconut milk, potatoes, onions and cashew nuts.

Red Curry 13 * (V) (G)

Savory red curry, coconut milk, bamboo shoots, zucchini and bell peppers.

Panang Curry 12 * (G)

Sweet panang curry, coconut milk, bell peppers, carrots and cherry tomatoes.

flavor additions

Meats:

Sliced chicken breast 3
Sliced top round beef 3
Oven-roasted thinly sliced duck breast 12
Thai pork sausage & crispy cuts of pork belly 8

From the Sea:

Scallops 8
Shrimp 7
Colossal tiger prawns & house cut calamari 15
Jumbo lump crab meat & shrimp 16
Trio of seafood (scallops, shrimp, & calamari) 13

Meat Alternatives:

Organic tofu 3
Two fried eggs 4

House Cut Veggies: 1 each

broccoli, zucchini, yellow onion, bell pepper, baby spinach, bean sprouts, shiitake mushrooms, green beans, chopped scallions

Fresh-Cut Fruit: 4 each

Mango, Pineapple

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(V) Can be prepared vegan **upon request.**

(G) Can be prepared gluten-free **upon request.**

Curry dishes served with a side of jasmine rice. Substitute brown rice or coconut rice \$1. All curries start medium spicy.
Other classic entrees can be prepared upon request - i.e. Rad Nah, Pad Woonsen, Yum Neau, Pad Prik King, Pad Thai Woonsen, Paradise Stir-Fry, etc.

PLEASE ALERT YOUR SERVER TO ALLERGIES OR SPECIAL REQUESTS.

SOME DISHES MAY CONTAIN FISH SAUCE, OYSTER SAUCE, CRAB PASTE, PEANUTS, AND/OR EGG.

FOR PARTIES OF 6 OR MORE, A 20% GRATUITY WILL BE ADDED TO THE CHECK. ALL WHITE ORCHIDS' DISHES ARE FREE OF MSG AND TRANS FAT.