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homemade shareables

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.

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 10

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

White Orchids' Potstickers 10

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

White Orchids' Crispy Calamari 12

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 * 15 (G)

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

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.

White Orchids' Shishito Peppers 12

Maldon salt, fried shallots, herbs, lime

Chicken Lettuce Wraps - Lahp * 13 (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.

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 * 13 (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

Please inquire about our rotating draft beers

* 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.

cocktails 12

Sober as a Bird

Plantation OFTD rum, Campari, pineapple, lime juice, thai tea demerara

Asian Peartini

Vodka, pear sake, St. Germaine

Thai Lemon Drop

Vodka, ginger, lemongrass, lemon juice

Cilantro Gimlet *

Cilantro infused gin, Green Chartreuse, lime cordial, lime juice

Ramarac

Rittenhouse rye whiskey, Bluecoat Barrel aged gin, Pernod absinthe, demerara, basil infused Peychaud bitters

Lychee Sidecar

Salignac cognac, Giffard Lyche-Li liqueur, Pierre Ferrand dry curacao, lemon juice

Thai Garden

Hendricks Gin, Ty Ku Cucumber Sake, Basil-infused Dolin dry vermouth

Mango Unchained

Bacardi Mango, Plantation 5yr, mango puree, lime juice

The Orchid

Uncle Val's botanical gin, Rothman&Winter crème de violet, house grenadine, lemon juice, Fever Tree elderflower tonic

Juan Bond Double 0 Cinco

Tito's Vodka, Lunazul Blanco Tequila, Lillet Blanc, Bigallet Thyme

Seasonal Mule

*Please ask your server for more details or reference our Daily Specials!

wine by the glass

Sparkling

Castello Roncade Brut Prosecco, Italy 9

Whites

Cielo Pinot Grigio, Italy 9
Essence Riesling, Germany 11
Palissade Sauvignon Blanc, France 10
Montsable Chardonnay, France 10
Dreyer Chardonnay, Sonoma, CA 13

Reds

Nero Di Troia, Italy 9
Carmel Road Pinot Noir, Monterey, CA 11
Altosur Malbec, Tupungato, Argentina 11
Skyfall Merlot, Columbia Valley, WA 10
Lesse-Fitch Cabernet, CA 10
Vina Robles Cabernet, Paso Robles, CA 15

bottled beer

Singha - Pale Lager - \$6

Guinness – Dry Stout - \$6

Yuengling – Lager - \$5

Michelob Ultra – Pale Lager - \$5.5

Heineken – Pale Lager - \$5.5

Avery Liliko'I Kepolo passion fruit – Belgian Wit - \$7

Austin Eastciders – Hop Cider - \$6

spirit-free specialties 8

Coco Grasshopper

House made coconut cream, matcha green tea, vanilla, mint

Tropical Paradise

Mango, pineapple, lime, grenadine, mango boba, club soda

Triple B

Raspberry, lemon juice, basil, strawberry boba, club soda

Thai Iced Tea - \$5

Thai tea, half & half

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.



White Orchids

THAI CUISINE

our specialties

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

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 36 * (G)

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.

Hawaiian Pad Thai 29 * (G)

Thai-marinated pork belly and sliced Thai pork sausage stir-fried with fresh pineapple, cherry tomatoes, bean sprouts, scallions, and broccoli. Dressed with crushed peanuts, crispy shallots, and fresh bean sprouts. (Starts medium spicy.)

Bangkok Curry Noodles 29 * (G)

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 32 * (G)

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 28 (V) (G)

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

Haw Muk Seafood 29 * (G)

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 29 (G)

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 26 (V) (G)

Stir-fried jasmine rice with shrimp, chicken, cashew nuts, egg, 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) 22 * (G)

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 28 * (G)

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 14 * (V) (G)

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

Pad See'ew 13 (V)

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

Drunken Noodles - Pad Kee Mao 14 * (V)

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

Basil Fried Rice - Khow Pad Prik Pow 14 *

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

Green Curry 14 * (G)

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

Masaman Curry 14 * (V) (G)

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

Red Curry 14 * (V) (G)

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

Panang Curry 13 * (G)

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

flavor additions

Meats:

Sliced chicken breast 4
Sliced top round beef 4
Oven-roasted thinly sliced duck breast 12
Thai pork sausage & crispy cuts of pork belly 8

From the Sea:

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

Meat Alternatives:

Organic tofu 4
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.**