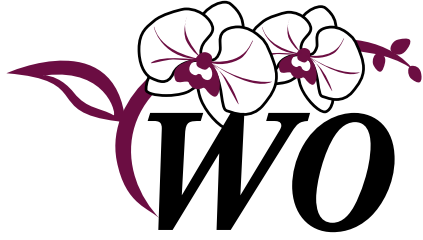


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## homemade shareables

### White Orchids' Corn Fritters 13

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 18

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

### Light & Crispy Fried Spring Rolls – Po Pia Tod 11

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

### Cool & Refreshing Summer Rolls <sup>VG</sup> <sup>GF</sup>

Iceberg and green leaf lettuce, carrots, soft rice paper wrap. Made to order. Served with sweet peanut-curry sauce. Chicken and shrimp 12 / Tofu 10

### White Orchids' Potstickers 11

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

### White Orchids' Crispy Calamari 14

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

### Traditional Thai Money Bags 11

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 14

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

### Thai Red Curry Wings <sup>\*</sup> 16 <sup>GF</sup>

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 22 <sup>GF</sup>

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 13 <sup>GF</sup>

Maldon salt, fried shallots, herbs, lime

### Chicken Lettuce Wraps - Lahp <sup>\*</sup> 15 <sup>GF</sup>

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 <sup>\*</sup> <sup>VG</sup> <sup>GF</sup>

Smooth and sweet coconut milk soup flavored with lemongrass, scallions and shiitake mushrooms. Choice of chicken, shrimp or organic tofu. Cup 6 (8 oz.) / Bowl 9 (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 <sup>\*</sup>

A citrusy, lemongrass broth with aromatic herbs, mushrooms, scallions and cherry tomatoes. Choice of chicken, shrimp or organic tofu. (Starts medium spicy.) Cup 6 (8 oz.) / Bowl 9 (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 9 (12 oz.) / Sharing size 18 (32 oz.)

## salads

### Crispy Calamari Salad <sup>\*</sup> 15

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.

### Shrimp Tempura Salad 16

Tempura shrimp, tangy mango chutney, red onion, cilantro, bell pepper cherry tomato, scallion, green leaf. Tossed in a zesty and sweet citrus house dressing.

### Papaya Salad – Som Tum <sup>\*</sup> 14 <sup>VG</sup> <sup>GF</sup>

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

## cocktails

### Sober as a Bird 13

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

### Asian Peartini 12

Vodka, pear sake, St. Germaine

### Thai Lemon Drop 12

Vodka, ginger, lemongrass, lemon juice

### Cilantro Gimlet <sup>\*</sup> 12

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

### Ramarac 13

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

### Lychee Sidecar 12

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

### Thai Garden 13

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

### Mango Unchained 12

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

### The Orchid 13

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

### Pantera Rosa 12

Lunazul blanco, Aperol, Passion Fruit, Lime, Agave

### Seasonal Mule

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

## wine by the glass

### Sparkling

Castello Roncade Brut Prosecco, Italy

10

### Whites

Cielo Pinot Grigio, Italy

9

Louis Guntrum Riesling, Germany

11

Palissade Sauvignon Blanc, France

10

Montsable Chardonnay, France

11

Dreyer Chardonnay, Sonoma, CA

13

### Reds

Nero Di Troia, Italy

10

Carmel Road Pinot Noir, Monterey, CA

12

Altosur Malbec, Argentina

11

Skyfall Merlot, Columbia Valley, WA

11

Lesse-Fitch Cabernet, CA

12

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

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

<sup>VG</sup> vegan upon request. <sup>GF</sup> 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.



# White Orchids

## THAI CUISINE

### our specialties

#### Pad Thai Ramen 30 \*

Ramen noodles stir fried Pad Thai style with shrimp, mango, bean sprout, scallions, crispy noodle, topped with fried egg and microgreens.

#### Crispy Haddock 30 \*

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.

#### The Clay Pot 29 \*

Shrimp & Thai pork sausage, broccoli crowns, napa cabbage, zucchini, carrots, spinach and ginger stir-fried in a sweet and savory oyster sauce with thin and clear vermicelli glass noodles. Topped with chopped scallions and fried shallots.

#### Hawaiian Pad Thai 30 \* GF

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 30 \* GF

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

#### Panang Carbonara 32 \* GF

Panang curry served over vermicelli noodles with bell pepper, pea, carrots, scallion, shiitake, pork belly and baby shrimp and topped with fried egg.

#### Tropical Fried Rice 28 VG GF

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

#### White Orchids' Mango Curry Roast Duck 37 \* GF

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.)

#### White Orchids' Seafood Paella 32 \*

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 30 GF

Stir-fried jasmine rice topped with 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 29 VG GF

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) 25 \* GF

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 Crab Meat 30 \* GF

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

#### Spring Vegetable Curry 28 VG GF

Zucchini, bell peppers, peas, carrots, broccoli, rice noodles and pineapple in our savory delicious red curry topped with microgreens and served with a side of semi-sweet coconut rice.

## classic entrées

#### Pad Thai 14 \* VG GF

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

#### Pad See'ew 14 VG

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

#### Drunken Noodles - Pad Kee Mao 14 \* VG

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 \* GF

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

#### Masaman Curry 14 \* VG GF

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

#### Red Curry 14 \* VG GF

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

#### Panang Curry 14 \* GF

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

## flavor additions

#### Proteins:

- Sliced chicken breast 6
- Sliced top round beef 6
- Thai pork sausage & crispy cuts of pork belly 10
- Trio of seafood (scallops, shrimp, & calamari) 15
- Shrimp 10
- Organic tofu 6
- Two fried eggs 5

#### Add-ons:

- broccoli, zucchini, yellow onion, bell pepper, baby spinach, bean sprouts, shiitake mushrooms, green beans, chopped scallions 1.50 each
- Mango, Pineapple 4

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

VG vegan upon request.

GF 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.**