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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 ^{VG} ^{GF}

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 15

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 ^{*} 17 ^{GF}

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 ^{GF}

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 ^{GF}

Maldon salt, fried shallots, herbs, lime

Chicken Lettuce Wraps - Lahp ^{*} 16 ^{GF}

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 ^{*} ^{VG} ^{GF}

Smooth and sweet coconut milk soup flavored with lemongrass, scallions and shiitake mushrooms. Choice of chicken, shrimp or organic tofu. Cup 7 (8 oz.) / Bowl 10 (12 oz.) / Sharing size 24 (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 7 (8 oz.) / Bowl 10 (12 oz.) / Sharing size 24 (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 10 (12 oz.) / Sharing size 24 (32 oz.)

salads

Crispy Calamari Salad ^{*} 16

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 ^{*} 15 ^{VG} ^{GF}

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!)

^{VG} vegan upon request. ^{GF} gluten-free upon request.

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 ^{*} 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

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

Pad Thai Ramen 32 *

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

Crispy Haddock 32 *

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 31 * 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 29 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 39 * 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) 26 * 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 31 * 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 15 * VG GF

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

Pad See'ew 15 VG

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

Drunken Noodles - Pad Kee Mao 15 * 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 7
- Sliced top round beef 8
- 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.**