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homemade shareables

White Orchids’ Corn Fritters 14

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. (tofu option available)

Crab Cake Croquettes 18

Flash-fried crab meat croquettes served atop a homemade tartar sauce and green apple slaw.

Light & Crispy Fried Spring Rolls – Po Pia Tod 12

Chicken, clear noodles, and mixed vegetables. Served with a light chili & carrot vinegar dipping sauce.

White Orchids’ Potstickers 12

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 12

Crispy, fried golden purses stuffed with minced chicken and shrimp, carrots, peas and sweet corn. Served with Thai garlic Sriracha.

Bobby’s Veggie Curry Dip * 16 VG V

House yellow curry, seasonal vegetable & potatoes, crispy wonton chips.

Sweet Chili Baby Shrimp 15

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

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 14 GF

Thai tempura, shishito peppers, Thai chili aioli dipping sauce.

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. (tofu option available)

Thai Cauliflower * 15 VG GF

Thai tempura cauliflower, WO red curry sauce, curry powder seasoning, cucumber, sweet chili sauce.

Confit Chicken Wings * 17

Decadent slow braised in duck confit and flash fried.
Choice of: naked with red curry wing sauce or Thai flour battered.
Served with a Thai chili 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. Choice of: chicken 13 or tofu 11.

soups

Thai Coconut Soup – Tom Kah * VG GF

Smooth and sweet coconut milk soup flavored with lemongrass, scallions and shiitake mushrooms. Choice of chicken, beef, shrimp or organic tofu. Cup 8 (8 oz.) / Bowl 11 (12 oz.)

Lemongrass Soup – Tom Yum *

A citrusy, lemongrass broth with aromatic herbs, mushrooms, scallions and cherry tomatoes. Choice of chicken, beef, shrimp or organic tofu. (Starts medium spicy.)
Cup 8 (8 oz.) / Bowl 11 (12 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 11 (12 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.

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 3 / Add baby shrimp 4

Waterfall Salad 16 GF

Thin sliced top round beef flash-fried and flavored with a tangy-sweet, Thai citrus sauce. Served atop crisp greens, cucumbers, cherry tomatoes, julienned carrots, and red onions. Garnished with crispy fried shallots and chopped scallions.

cocktails

Lychee Daquiri 14

OFTD rum , Lychee infused 3 Star Plantation Rum, Lichi-li liqueur, lime

Memento Mori 13

Mint infused Roku gin, Gold Sake, maraschino liqueur, Dragon fruit, lime

Ginger Elixir 14

Elijah Craig WO private barrel, lime, basil, Domaine de canton

Mango Unchained 13

Malibu Mango, Plantation 5yr, mango puree, lime

The Orchid 13

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

Pantera Rosa 13

Casco Viejo tequila, Aperol, Passion Fruit, Lime, Agave

Tokyo Drip 15

Uncle Vals gin, Libelula tequila, Forthave Marseille, hibiscus, Kiuchi umeshu sour plum

Jamrok 14

Elijah Craig WO private barrel, Montenegro Amaro, bruto Americano, Jamaican no.1 bitters

Seasonal Mule 13

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

Asian Peartini 13

Helix Vodka, pear sake, St. Germaine

Thai Lemon Drop 13

Helix Vodka, ginger, lemongrass, lemon

wine by the glass

Castello Di Roncade 11

Pinot Grigio, Italy

Spy Valley 12

Sauvignon Blanc, NZ

Kalls Kabinet 11

Riesling, Germany

Barnard Griffin 13

Chardonnay, WA

Rotating Rose (Ask Your Server)

Rose, France

Roshambo 13

Pinot Noir, CA

Nero Di Troia 11

Other Red, Italy

Almarada 12

Malbec, Mendoza

Metier 13

Cab Sav, WA

Castello Di Roncade 10

Prosecco Brut, Italy

bottled beer

Singha Pale Lager 6

Guinness Dry Stout 6

Yuengling Lager 5

Michelob Ultra Pale Lager 5.5

Downeast Cider 6

Athletic Hazy IPA NA 6

Guinness NA 5

spirit-free specialties 8

Coco Grasshopper

House made coconut cream, matcha green tea, vanilla

Tropical Paradise

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

Butterfly Pea Lavender Lemonade

Club soda, lavender sprig

Thai Coffee

Rich, dark Thai coffee, half & half

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.

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.**

V **vegetarian**



White Orchids

THAI CUISINE

our specialties

Pad Thai Ramen 32 🌸

Ramen egg noodles stir fried Pad Thai style with shrimp, mango, bean sprouts, 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.

Hawaiian Pad Thai 31 🌸 GF

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

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 semi-sweet coconut rice. (Starts medium spicy.)

Bangkok Curry Noodles 32 🌸 GF

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

Notch Brisket Chow Mein 28 🌸

Beef brisket, secret sauce, green beans, broccoli, herb, egg noodles, egg, bell pepper, onions, sesame seeds.

White Orchids’ Seafood Paella 33 🌸

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.

Pad Gra’ Prow 28 🌸 GF

Savory stir-fried Holy basil, minced chicken, yellow onions, broccoli, and bell peppers, served with jasmine rice and topped with two fried eggs.

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, bell peppers, bamboo shoots, and zucchini. Served with a side of semi-sweet coconut rice. (Starts medium spicy.)

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 30 🌸 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.)

Tropical Fried Rice 30 🌸 VG GF

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

Slow-Roasted Brisket Pad Prik King 28 🌸 GF

Beef brisket, bell peppers, green beans, bamboo shoots, in our deliciously savory red curry. Served with semi-sweet coconut rice.

Bobby’s Vegetable Curry 28 🌸 VG GF

Zucchini, bell peppers, carrots, broccoli, potatoes, bamboo shoots, and rice noodles tossed in Bobby’s vegetarian curry.

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 GF

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

Drunken Noodles - Pad Kee Mao 15 🌸 VG GF

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

Basil Fried Rice - Khow Pad Prik Pow 15 🌸

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

Paradise Cashew Nut Stir-Fry 15 🌸 VG GF

Broccoli, yellow onions, carrots, zucchini, cashew nuts, and scallions in a sweet and light chili sauce. Served with a side of jasmine rice.

Masaman Curry 15 🌸 VG GF

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

Panang Curry 15 🌸 GF

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

Green Curry 15 🌸 GF

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

Red Curry 15 🌸 VG GF

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

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 7
- Two fried eggs 6

Add-ons:

- broccoli, zucchini, yellow onion, bell pepper,
- baby spinach, bean sprouts, shiitake mushrooms, green beans,
- chopped scallions, eggplant, bok choy 1.50 each
- Mango, Pineapple 5

🌸 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.**

V vegetarian

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.