

SOUPS, SNACKS, SMALL PLATES:

TOM YUM GUNG (GF)	7
SOUP OF SHRIMP, GINGER, CHILIES, LEMONGRASS, MUSHROOMS, KAFFIR LIME LEAF	
COCONUT PUMPKIN SOUP (V) (GF)	7
ROASTED SHALLOTS, LIME, CORIANDER	
KOREAN BBQ CHICKEN SLIDERS	9
PICKLED VEG, KEWPIE MAYO	
ROASTED BRUSSEL SPROUTS (GF)	6½
NAM PLA, LIME, THAI HERBS	
EDAMAME	4/5
SALTED (V) (GF) OR “XO” (HOT)	
STEAMED BUNS AKA SALAPAO	9
THAI STYLE STEAMED BUNS WITH ROASTED SWEET PORK , OR MUSHROOMS (V) ; SRIRACHA & HOISIN	
CHICKEN LETTUCE WRAPS (SPICY) (GF)	9
MINCED CHICKEN, ROASTED SHALLOT CHILE DRESSING, SESAME	
FRESH SPRING ROLLS WITH TOFU (V) (GF)	7
MINT & CELLOPHANE NOODLES, HERBS; SWEET CHILI SAUCE (V)	
XO ROASTED SHORT RIB TACOS	8
ROASTED TOMATO SAMBAL, HOUSEMADE KIMCHI	
CRISP SPRING ROLLS OF CHICKEN & CRAB	10
ROASTED GARLIC DIPPING SAUCE	
NONYA GREEN BEANS (V)	9
TOFU, COCONUT MILK	

SALADS & YAMS:

SIMPLE SALAD (V)	7
ASIAN GREENS AND HERBS, ROASTED PEANUTS, THAI VINAIGRETTE	
VIETNAMESE SALAD WITH TOFU (GF)	10
GREEN CABBAGE, MINT, BASIL, CHILIES NAM PLA, LIME, CRISP SHALLOTS, TOASTED PEANUTS	

NOODLES & RICES:

MAMA PHAT (SPICY)	16½
EGG NOODLES, GROUND PORK, CABBAGE, CORIANDER, NAM PLA, OYSTER; SPROUTS, CRISPY SHALLOT	
KIMCHI RAMEN	16½
EGG NOODLES, TOFU, EGG, CABBAGE, SHIITAKES, SHALLOTS, GARLIC, SOY; CILANTRO & GREEN ONION	
LAKSA WITH SHRIMP (GF)	17½
RICE NOODLES, LEMONGRASS, GINGER, CHILIES & GARLIC; COCONUT, YELLOW CURRY; ROASTED CASHEWS	
PHAT THAI WITH SHRIMP & TOFU (GF)	17½
THIN RICE NOODLES, PEANUTS, EGG, DRIED SHRIMP & TURNIPS, TAMARIND, SPROUTS & GREEN ONION	
PHAT SI IEW	12½
FRESH RICE NOODLES, BOK CHOY, EGG, SPROUTS; OYSTER AND SOY, CRISPY SHALLOTS	
BAHMI GORENG (SPICY)	12½
UDON NOODLES, SNOW PEAS, EGG, CUCUMBER, TOMATO, LIME, CHILIES, SOY, CHILE GARLIC SAUCE	
FRIED RICE WITH EGG, PINEAPPLE & SNO PEAS(GF)	12½
CHILIES, SHALLOT, GARLIC, SOY, OYSTER, SPROUTS, BOK CHOY, GREEN ONION	
ADDITIONAL TOFU, VEGGIES, CHICKEN, PORK, BEEF, OR SHRIMP TO ANY DISH...4 EACH	

CURRIES...

KAENG KIEW WAN (GF) (SPICY)	16½
SPICY GREEN CURRY OF CHICKEN	
EGGPLANT, THAI BASIL; COCONUT, BASIL	
SPICY JUNGLE CURRY WITH CRISP TOFU (V) (GF)	16
MARKET VEGETABLES; TAMARI, BASIL	
RED DUCK CURRY (GF)	16½
BAMBOO SHOOTS, WATER CHESTNUTS, GAI LAN, KABOCHA	
KAFFIR LIME, COCONUT, THAI BASIL	
MASSAMAN LAMB (GF)	16½
LAMB CURRY WITH CARDAMOM, PEANUTS, GALANGAL,	
RED CHILIES, LEMONGRASS, SWEET POTATO, COCONUT	
PANAENG SALMON (GF) *	16½
STIR FRY OF MARKET VEGETABLES	
RICE WINE, KAFFIR LIME, ROASTED PEANUTS	
NONYA SHRIMP & PINEAPPLE CURRY (GF)	16½
BOK CHOY, SWEET POTATO, CHERRY TOMATO SAMBAL BELECAN	

SOME VEGETABLES

HOUSEMADE KIMCHI (GF)	4
CUCUMBER SLAW (GF) (V)	4
ROASTED KABOCHA, YELLOW BEAN, CASHEW (V)	4

SOME RICE...

STICKY	2	COCONUT	2½
BROWN	2	JASMINE	1



...ABOUT DINING AT PHAT

THIS ISN’T A TRADITIONAL THAI RESTAURANT. WE’RE NOT THAI. NOT EVEN CLOSE. THE SMELL OF MINT, CILANTRO, PEANUTS AND SHRIMP PASTE, THE RADIATING WARMTH OF CHILIES, THE SATISFYING RICHNESS AND FUNK OF FISH SAUCE, THE ACIDIC SLAP OF LIME...IT’S AS HEARTWARMING TO US AS OUR GRANDMOTHER’S COOKING...EXCEPT, OF COURSE, SHE WASN’T THAI EITHER.

WE ENCOURAGE YOU TO ORDER FOOD FOR YOUR TABLE TO SHARE...EVEN IF YOU DON’T LIKE EVERYONE YOU’RE SITTING WITH. ALL PLATES ARE SERVED WHEN THEY ARE READY. SORRY, AND THANKS FOR UNDERSTANDING.

OUR FOOD IS ROBUSTLY FLAVORED. MOST DISHES CAN BE ORDERED MILD (OR SPICIER) IF YOU PREFER.

ITEMS MARKED WITH (GF) ARE GLUTEN FREE, OR CAN BE PREPARED (GF) UPON REQUEST WITH SOME MODIFICATION.

ITEMS MARKED WITH (V) ARE, OR CAN BE PREPARED VEGETARIAN WITH MODIFICATION, AS WELL.

THE FINE PRINT:

WE CANNOT GUARANTEE ANY DISH TO BE COMPLETELY FREE OF NUT OIL OR SHELLFISH TRACES. WE DO NOT USE MSG. WE USE SUGAR, SALT, WHEAT AND DAIRY PRODUCTS.

WE PREPARE ALL OUR CURRY PASTES IN HOUSE.

WE BUY LOCAL AND NATURAL WHEN POSSIBLE AND PRUDENT.

MORE FINE PRINT*:
THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESSES AND MAY KILL YOU; BUT THEN, SO CAN CROSSING THE STREET.

MORE PHAT LARGE PLATES:

FRIED CHICKEN...THAI STYLE (GF)	17½
½ NATURAL CHICKEN, SWEET CHILI, LIME & GARLIC	
HOUSEMADE KIMCHI, EGG FRIED RICE	
SPICY CHICKEN BASIL (GF)	17½
BOK CHOY, THAI CHILIES, THAI BASIL, FRIED EGG	
BLACK SOY & OYSTER	
SPICY DUCK	17½
THAI CHILIES, PEPPERS, MUSHROOMS & GAI LAN	
SRIRACHA CHILI SAUCE	
CRISP TOFU DUMPLINGS IN COCONUT BROTH (V)	16½
MARKET VEGGIES & SPROUTS, YELLOW BEAN & SOY	
WATERFALL BEEF* (GF)	17½
CHILIES, LIME, MINT, STICKY RICE, FRESH ASIAN VEGETABLES	
PHAT THAI SALMON BOWL	16½
BROWN RICE, MARKET VEGETABLES, SESAME, SOY, GINGER, RICE VINEGAR	
BEEF & CASHEW STIR FRY (GF)	17½
SHROOMS, GAI LAN, SHALLOTS, CHILIES	
OYSTER, SOY, LIME, CRISP GARLIC	
ANGUS BEEF SHORT RIB “XO”	18½
SWEET PEPPERS, SNO PEAS, SHROOMS	
CRISP GARLIC, COCONUT, CORIANDER	
BBQ SLOW ROASTED BERKSHIRE PORK	17½
PORK SHOULDER, FIVE SPICE, SWEET SO	
HOUSEMADE KIMCHI, EGG FRIED RICE; CRISP SHALLOTS	