

STARTERS

NEAU SAWAN - SALTY BEEF JERKY	6
New! CHIANG MAI CURRY FRIES	7
fried shallot, fresh herbs	
New! LOTUS CHIPS	7
crispy lotus root, tamarind aioli	
New! PRAWN CRACKERS	7
jaew style yogurt	
PAD MED - FRIED CASHEWS *	7
bird's eye chili, scallion	
KHAI LUK KEUY - SON IN LAW EGG	6
deep-fried hard boiled egg, tamarind jam	
POH PIA SOD - THAI FRESH SPRING ROLL	6/9
crispy tofu or poached shrimp, glass noodle, mango, cucumber, peanut sauce, house-made soy	
CRAB AND TOFU RANGOONS	11
fresh lump crab, crispy shallot, thai sriracha	
PEEK GAI NAM DAENG - HOT & SPICY CHICKEN WINGS *	8
marinated wings/drumettes, sweet & spicy tamarind jam	
SATAY GAI - CHICKEN SATAY GF	8
grilled chicken, coconut milk, curry, lemongrass, served with peanut sauce & cucumber relish	
SIU MAI - PORK & SHRIMP DUMPLINGS	9
ground pork & shrimp, scallion, crispy garlic	
PAO PAO SHRIMP	10
tempura battered popcorn shrimp, thai chili remoulade	
SAM NEUA SAWAN - BEEF JERKY & BEER FLIGHT	14
salty beef jerky, spicy bbq jerky, massaman curry jerky, 3 local brews	

SOUPS

TOM KHA GAI - CHICKEN COCONUT SOUP GF V	CUP/BOWL	5/12
lemongrass poached chicken, coconut milk, straw mushroom, galangal, kaffir lime leaf		
TOM YUM GOONG - SPICY HOT & SOUR SHRIMP SOUP GF *	6/14	
poached shrimp, roasted chili, lime juice, kaffir lime leaf, galangal		

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Text 'PAKPAO' to 33733



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SALADS

SOM TUM - GREEN PAPAYA SALAD GF *	8
green papaya, tomato, long bean, peanut, dried shrimp, bird's eye chili, fresh lime juice	
LAAB GAI - MINCED CHICKEN SALAD GF	10
minced chicken, shallot, mint, cilantro, fresh lime juice	
NEUA NAM TOK - WATERFALL STEAK SALAD *	14
wagyu beef, cucumber, red onion, bird's eye chili, fresh lime juice	
YUM PAK BOONG KROB - CRISPY FRIED SPINACH SALAD	12
fried thai water spinach, shrimp, shallot, cucumber relish, yum dressing	
YUM GAI YANG - THAI GRILLED CHICKEN SALAD	13
marinated chicken breast, cherry tomato, thai basil, kaffir lime leaf, ginger soy vinaigrette	
<i>sub shrimp +2/grilled salmon +4</i>	

NOODLES

KUAY TIEW PED - DUCK NOODLE SOUP	14
thin rice noodle, bean sprout, star anise, cinnamon, fried garlic, duck, broth	
PAD THAI - RICE NOODLE STIR FRY GF V	
thin rice noodle, egg, bean sprout, scallion, peanut, tamarind	
<i>VEGAN 12 - TOFU 12 - CHICKEN 12 - STEAK 16 - SHRIMP 16 - COMBO 18</i>	
PAD KEE MAO - DRUNKEN NOODLES V	
wide rice noodle, onion, bell pepper, thai basil, egg, cherry tomato	
<i>VEGAN 12 - TOFU 12 - CHICKEN 12 - STEAK 16 - SHRIMP 16 - COMBO 18</i>	
PAD SEE EW - FLAT RICE NOODLE	
wide rice noodle, chinese broccoli, egg, garlic, sweet soy	
<i>TOFU 12 - CHICKEN 12 - STEAK 16 - SHRIMP 16 - COMBO 18</i>	

***Try your favorite noodle dish with GLASS NOODLES! (+2)**

RICE

KHAO PAD - FRIED RICE
egg, onion, bell pepper, scallion, fresh cucumber slices
<i>TOFU 12 - CHICKEN 12 - STEAK 16 - SHRIMP 16 - COMBO 18</i>
KHAO PAD SAPPAROD - PINEAPPLE FRIED RICE
chinese sausage, dried shrimp, pineapple, curry powder, cashew
<i>CHICKEN 16 - SHRIMP 20</i>

V = VEGAN OPTION AVAILABLE GF = GLUTEN FREE * = SPICY

Items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness.
Please notify your server of any and all allergies.

ENTREES

PAD PAK - WOK FRIED MIXED VEGETABLES	12
bok choy, chinese broccoli, apple eggplant, onion, squash, long bean	
New! HONEY TAMARIND CHICKEN	16
crispy marinated chicken, thai water spinach, fresh citrus, fried garlic	
GAENG KAREE GAI - CHICKEN WITH YELLOW CURRY V	14
chicken, bell pepper, onion, yellow curry, roti flatbread	
PAD KRA POW MOU - HOLY BASIL GROUND PORK *	14
ground pork, apple eggplant, holy basil, garlic, onion, jasmine rice	
add wok fried egg +2	
New! SHRIMP WITH GINGER & COCONUT RED CURRY	16
wild gulf shrimp, long bean, chinese broccoli	
GAI TOD KAREE - CRISPY FRIED CHICKEN CURRY	17
battered chicken, root vegetables, northern style pumpkin curry	
NEUA MASSAMAN - SHORT RIB WITH MASSAMAN CURRY	19
braised short rib, onion, sweet potato, peanut, tamarind	
massaman curry, jasmine rice	
GAANG KEAU WANN PLA - SALMON WITH GREEN CURRY *	18
salmon, bamboo shoot, apple eggplant, chili, holy basil, green curry	
GAI YANG - GRILLED CHICKEN	15
grilled chicken, coconut milk, turmeric, garlic, cilantro, sweet chili	
SUEA RONG HAI - GRILLED WAGYU STEAK	19
wagyu beef, potato, onion, eggplant nam prik noom	
PED SARM ROD - CRISPY TAMARIND DUCK	19
roast duck, holy basil, tamarind, garlic, bok choy, squash, jasmine rice	
New! GOONG YANG - GRILLED PRAWNS GF	21
green birds eye chili, grilled spring onion, cucumber nam chim thale	
New! PORTERHOUSE STEAK (serves 2 people)	60
32oz certified angus steak with jaew style dipping sauce & steamed buns	

SIDES

PEANUT SAUCE	2	STICKY RICE	3
JASMINE RICE	2	BROWN RICE	3
COCONUT RICE	5	CURRY RICE	5
WOK FRIED VEGGIE	6	ROTI FLATBREAD	3

*choice of chinese broccoli, baby bok choy, or apple eggplant



PAKPAO
THAI FOOD

A MEMBER OF
APHELEIA RESTAURANT GROUP
WWW.ARGCONCEPTS.COM

DFW LOCATIONS

Design District
214.749.7002
Preston Hollow
214.484.8772
Coming Soon
FORT WORTH
CROCKETT ROW

THE PAKPAO CHULARITA

A PAKPAO SIGNATURE FROZEN COCKTAIL

We infuse Sauze Blue Silver tequila with lemongrass for TEN days.



Have it Regular Style	8
Swirl It With Prickly Pear or Stone Fruit	9
Float It With Cointreau Noir	10
The Ultimate Swirl + Float	12
Splurge on a Flavor Trio	12

COCKTAILS

TAKSIN	12
deep eddy vodka, pineapple, palm simple, basil, coconut	
BUDDHA'S PUNCH	11
aviation gin, orange juice, thai basil simple, mango juice, bitters	
SAIREE SOUR	11
knob creek rye whiskey, lemon juice, honey clove, tamarind simple	
GIRL WITH A GOLDEN GUN	12
codigo tequila, kaffir simple, pandanus juice, vanilla	
GARUDA'S FURY	12
patron silver, mandarine napoleon, st. germaine, lime, chili	
PHUKET FASHIONED	11
maker's mark 46, housemade honey clove syrup, simple, bitters	
BANGKOK SNOW	10
effen vodka, lemongrass, coconut, kaffir lime, palm simple	
THAICHELADA	9
tiger beer, lime juice, tamarind, spicy thai bloody mary mix	
KO PHI PHI MOJITO	11
stoli blackberry vodka, thai basil simple, meyer lemon	
THE WARRIOR	11
flor de cana rum, campari, pineapple juice, dragon fruit	
SONGKRAN	10
champagne, st. germaine, elderflower, strawberry	
JACK TALK THAI	11
thai basil sake, effen vodka, kaffir simple, yuzu bitters	

CHECK OUT OUR WEEKLY SPECIALS!

PAD THAI MONDAYS - \$8 PAD THAI & \$4 CHULARITAS/DINE-IN ONLY

THURSDAYS - HALF PRICE WINE BOTTLES/SKINNY COCKTAILS

HAPPY HOUR - MONDAY THRU FRIDAY 5 FOR \$5 MENU

WEEKEND BRUNCH - \$3 LYCHEE BELLINIS/\$4 MIMOSAS

FAMILY SUNDAYS - KIDS EAT FREE WITH ADULT PURCHASE

WINE

WHITE WINES

Cadonini - Pinot Grigio - Veneto, Italy	9/36
Wine by Joe - Pinot Gris - Willamette, OR	40 bottle
Rudi Wiest - Riesling - Rheinhessen, Germany	9/36
A by Acacia - Unoaked Chardonnay - Sonoma, CA	10/40
Laguna - Chardonnay - Russian River, CA	12/48
Stags' Leap - Chardonnay - Napa Valley, CA	60 bottle
Kunde - Sauvignon Blanc - Sonoma, CA	9/36
Prophecy - Sauvignon Blanc - New Zealand	11/44

SPARKLING AND ROSE

G.H. Mumm - Champagne 187ml - France - NV	22 bottle
Chandon Delice - Demi Sec - Napa Valley, CA	49 bottle
Novecento - Extra Brut - Mendoza, Argentina	8/32

RED WINES

Mercer - Dry Rose - Prosser, WA	9/36
Lyric - Pinot Noir - Santa Barbara, CA	12/48
Van Duzer - Pinot Noir - Willamette Valley, OR	14/56
Sand Point - Cabernet Sauvignon - Lodi, CA	10/40
Joseph Carr - Cabernet Sauvignon - Napa Valley, CA	12/48
BV - Cabernet Sauvignon - Napa Valley, CA	80 bottle
Caricature - Red Blend - Lodi, CA	10/40
Reckless Love - Red Blend, CA	56 bottle
Astica - Malbec - Mendoza, Argentina	8/32

BEERS

THAI

Singha - German Style Lager - Thailand	5
Chang - American Style Lager - Thailand	5

OTHER

Miller Light - Fine Pilsner - Milwaukee, WI	4
Michelob Ultra - Light Lager - St Louis, MO	5
Shiner - Bock - Shiner, TX	5
Tiger - Pale Lager - Singapore	5
Lucky Buddha - Pale Lager - China	6
Amstel XLight - Light Lager - The Netherlands	5
Stella Artois - Cidre - Belgium	5

DRAFT

Ask your server for current draft beer selections

SKINNY COCKTAILS

HIBISCUS LEMON DROP	10
grey goose vodka, oz orange liqueur, lemon juice, hibiscus syrup	
WATERMELON SLIM	9
ketel one vodka, fresh watermelon, cranberry juice	
SKINNY CHULARITA	10
sauza blue silver tequila, lemongrass water, cointreau, lime	
GINGER PISCO	9
pisco porton, cointreau noir, lemon, lime, ginger	

NON-ALCOHOLIC REFRESHMENTS

HAND-MADE FRESH JUICES

Watermelon Mint (Watermelon, Mint, Lime)	5.50
Cucumber Basil (Cucumber, Thai Basil, Mint, Cilantro, Lemon)	5.50

HAND-MADE FRESH LEMONADES

Regular, Lemongrass Kaffir Lime, Lychee, Tamarind, Fresh Mango, Basil Mint	4.75
<i>Spike it with Tito's Vodka +\$5.25</i>	

COLD TEAS & COFFEE

House-made Thai Iced Tea	3.50
House-made Thai Iced Coffee	3.50
Tropical Flavored Iced Tea	2.50

HOT TEAS & COFFEE

Regular or Decaf Hot Coffee	4
Hot Tea	4
<i>Gunpowder Green, Orchid Oolong, Herbal Chrysanthemum</i>	

SIGNATURE MOCKTAILS

SACRED TREE	6.50
pandanus juice, mint, lemon juice, vanilla	
THE SOOTHER	6.50
mango juice, mint, cinnamon, orange, passion fruit	
DRAGON'S LAIR	6.25
dragonfruit, mint, apple juice, vanilla, cranberry	
THE PANACEA	6.25
sweet & sour, mint, elderflower	

Find us at www.PAKPAOTHAI.com