

## STARTERS

<b>NEAU SAWAN - SALTY BEEF JERKY</b>	6
<b>PAD MED - FRIED CASHEWS</b> GF *	7
bird's eye chili, scallion	
<b>KHAI LUK KEUY - SON IN LAW EGG</b>	6
deep-fried hard boiled egg, tamarind jam	
<b>POH PIA SOD - THAI FRESH SPRING ROLL</b>	6/9
crispy tofu or poached shrimp, glass noodle, mango, cucumber, peanut sauce, house-made soy	
<b>CRAB AND TOFU RANGOONS</b>	11
fresh lump crab, crispy shallot, thai sriracha	
<b>PEEK GAI NAM DAENG - HOT &amp; SPICY CHICKEN WINGS</b> *	8
marinated wings/drumettes, sweet & spicy tamarind jam	
<b>SATAY GAI - CHICKEN SATAY</b> GF	8
grilled chicken, coconut milk, curry, lemongrass, served with peanut sauce & cucumber relish	
<b>HOI OBH - STEAMED MUSSELS</b> GF *	15
steamed p.e.i. mussels, lemongrass, thai basil, chili	
<b>MOU POW LORW - BRAISED PORK BELLY</b>	11
pork belly, pickled daikon, mustard green, cinnamon, star anise, soy	
<b>SIU MAI - PORK &amp; SHRIMP DUMPLINGS</b>	9
ground pork & shrimp, scallion, crispy garlic	
<b>PAO PAO SHRIMP</b>	10
tempura battered popcorn shrimp, thai chili remoulade	
<b>FIVE SPICE BEEF WONTONS</b>	8
braised short rib, glass noodle, sweet & sour nam prik	
<b>SAM NEUA SAWAN - BEEF JERKY &amp; BEER FLIGHT</b>	14
salty beef jerky, spicy bbq jerky, massaman curry jerky, 3 local brews	

## SOUPS

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

**We would LOVE to Cater Your Event!**  
 Email [events@ARGconcepts.com](mailto:events@ARGconcepts.com)

 Follow Us on Instagram @pakpaothai and #EATpakpao

## SALADS

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

## NOODLES

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

## RICE

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

GF = GLUTEN FREE

\* = SPICY

WE ARE AN MSG-FREE ZONE

## ENTREES

<b>PAD PAK - WOK FRIED MIXED VEGETABLES</b>	12
bok choy, chinese broccoli, apple eggplant, onion, squash, long bean	
<b>GAI YANG - GRILLED CHICKEN</b>	15
grilled chicken, coconut milk, turmeric, garlic, cilantro, sweet chili	
<b>GAENG KAREE GAI - CHICKEN WITH YELLOW CURRY</b> *	14
chicken, bell pepper, onion, yellow curry, roti flatbread	
<b>GAI TOD KAREE - CRISPY FRIED CHICKEN CURRY</b>	17
battered chicken, root vegetables, northern style pumpkin curry	
<b>PAD KRA POW MOU - HOLY BASIL GROUND PORK</b> *	14
ground pork, apple eggplant, holy basil, garlic, onion, jasmine rice	
add wok fried egg +2	
<b>PED SARM ROD - CRISPY TAMARIND DUCK</b>	19
roast duck, holy basil, tamarind, garlic, bok choy, squash, jasmine rice	
<b>NEUA MASSAMAN - SHORT RIB WITH MASSAMAN CURRY</b>	19
braised short rib, onion, sweet potato, peanut, tamarind	
massaman curry, jasmine rice	
<b>SUEA RONG HAI - GRILLED WAGYU STEAK</b>	19
wagyu beef, potato, onion, eggplant nam prik noom	
<b>GAANG KEAU WANN PLA - SALMON WITH GREEN CURRY</b> *	18
salmon, bamboo shoot, apple eggplant, chili, holy basil, green curry	
<b>PLA YANG - PAN SEARED STRIPED BASS</b> GF *	18
chinese sausage, roasted brussels sprout, soy bean, nim jim puree	
<b>GOONG YANG - GRILLED PRAWNS</b> GF	21
golden beets, sorrel, sweet rice, rhubarb nam pla prik	
<b>HOI CHAEHN YANG - SEARED DIVER SCALLOPS</b> GF	22
brussels sprout, mushroom, oyster sauce, red curry, tomato broth	

## 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



### DFW LOCATIONS

Design District  
 214.749.7002  
 Preston Hollow  
 214.484.8772  
 Coming Soon  
 FORT WORTH  
 WEST 7TH

## 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

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

## SKINNY COCKTAILS

<b>HIBISCUS LEMON DROP</b> grey goose vodka, cointreau, lemon juice, hibiscus syrup	10
<b>WATERMELON SLIM</b> ketel one vodka, fresh watermelon, cranberry juice	9
<b>SKINNY CHULARITA</b> 901 sauza tequila, lemongrass water, cointreau, lime	10
<b>GINGER PISCO</b> pisco porton, cointreau noir, lemon, lime, ginger	9

## THE PAKPAO CHULARITA

### A PAKPAO SIGNATURE FROZEN COCKTAIL

We infuse premium 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

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



## JOIN US DURING THE WEEK



PAD THAI MONDAYS - \$8 PAD THAI/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

Check Out Our Website at [PAKPAOTHAI.com](http://PAKPAOTHAI.com)