

## Appetizers

**Chan's Homemade Egg Rolls (4) - Pork or Veggie** ..... \$10 / \$8  
Handmade fried egg rolls, pork or veggie.

**Crispy Lao Style Fried Chicken Wings (4)** ..... \$13  
Crispy deep fried chicken wings tossed in Southeast Asian spices and seasonings with a sweet and spicy dipping sauce.

**Cheese and Corn Korean Pancakes (4)** ..... \$14  
Korean pancakes filled with molten cheese and corn with an irresistible cheese pull.

**Barbecue Pork Korean Pancakes (4)** ..... \$17  
Korean pancakes filled with barbecue pork.

## Salads

**Mushroom Lao-inspired Larb** ..... \$15  
A vegan version of the traditional Larb using sauteed mushrooms mixture served in baby gem leaves. Served with Jasmine rice.

**Larb Gai** ..... \$18  
A Traditional Lao herb salad made with ground chicken. Served with Jasmine Rice.

**Papaya Salad (Tum Maak Hoong)** ..... \$13  
A popular spicy Laotian Salad. Vingeray, spicy, salty, with a touch of sweetness. Taste is improved with Sticky Rice, for an additional \$2.

**Lao Mixed Salad with Peanuts and Fried Shallots** ..... \$14  
Made with an array of delicious ingredients, mixed greens, shallots, hard boiled eggs, salted peanuts, tomatoes, and cucumbers.

## Entrees

**Southeast Asian Po'boy - Grilled Pork or Crispy Fried Chicken** .. \$18  
Choice of Grilled Pork or Crispy Fried Chicken on a French baguette with lettuce, tomato, and an original maple syrup wasabi aioli.

**Honey Butter Chicken & Rice Cakes** ..... \$18  
Crunchy, savory, fried chicken paired with crispy rice cakes all tossed in a sticky, sweet honey butter sauce.

**Laotian Grilled Chicken (Ping Gai)** ..... \$18  
Grilled chicken marinated with a generous amount of freshly ground pepper and chopped cilantro with a sweet, garlicky dipping sauce. Served with Jasmine rice.

**Lao Style Grilled Steak** ..... \$22  
Charred grilled beef or pork served with Jeow Som (a traditional Lao spicy and sour dipping sauce) served over jasmine rice.



\*Dishes can come Mild, Medium, or Spicy\*

## Entrees

**Fried Egg over Rice** ..... \$11

Hard cooked fried eggs over fresh jasmine rice bowl served with a Cilantro Jeow (Lao dipping sauce)

**Pad Kee Mao - Chicken, Pork, or Vegan** ..... \$16 / \$16 / \$14

Homemade stir-fry rice noodles with garlic, red chilis, kaffir lime leaves, galangal, brown sugar, fish sauce, soy sauce, and topped with holy basil

**Crispy Golden Pork Belly** ..... \$22

Chef Chan's special crackling pork belly, crispy on the out-side tender on the inside. Served with Jasmine Rice and Cilantro Jeow (Lao Dipping Sauce).

## Sides

**Sticky Rice** ..... \$4

**Sticky Rice Substitution** ..... \$2

**Jasmine Rice** ..... \$3

## Desserts

**Cake of the Week by the Slice** ..... \$9

## Handcrafted Bottled Beverages

**Lemonade** ..... \$7

- Classic Lemon
- Maple Syrup
- Ginger
- Lavender

**Iced Lattes** ..... \$7

- Original
- Lavender

**Iced Teas** ..... \$7

- Southern Sweet Tea
- Thai Tea
- Peach Tea



\*Dishes can come Mild, Medium, or Spicy\*