



Zen Bistro

AUTHENTIC THAI CUISINE

appetizers

- Fried Tofu** – Crispy triangles of tender tofu, served with crushed peanuts and sweet and sour sauce. 5.00
- Thai Rolls** – Crispy wontons filled with glass noodles, carrots, and cabbage, served with sweet and sour sauce. 4.00
- Fresh Rolls** – Rice noodles, tofu, lettuce, and Thai basil or cilantro leaves wrapped in rice paper, served with Thai peanut sauce. 5.00
- Chicken Satay** – Marinated chicken skewered and served with Thai peanut sauce. 8.00
- Shrimp in a Blanket** – Marinated shrimp wrapped with wonton skin, fried, and served with sweet and sour sauce. 9.00
- Edamame** – Steamed soybeans in pods with sea salt flakes. 5.00
- Gyoza** – Chicken and vegetable dumplings fried and served with ponzu sauce. 7.00
- Fried Calamari** – Tender pieces of calamari, lightly floured, deep fried, and served with sweet and sour sauce. 9.00
- Mussels Basil** – Large steamed mussels cooked in our basil sauce and topped with chopped onions, bell peppers, and fresh Thai basil. 9.00

Salads

- House Salad** – Lettuce, carrots, and red cabbage served with ginger dressing or Thai peanut sauce. 4.00
- Cucumber Salad** – Fresh sliced cucumbers topped with crushed peanuts and a sweet vinegar dressing. 4.00

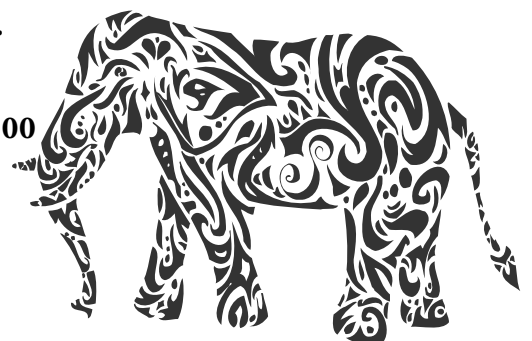
Each salad listed below can be served mild, medium, hot, or Thai hot.

- Papaya** – Shredded green papaya, tomato, peanuts, and carrots topped with peanuts and Thai special dressing, served over lettuce. 9.00
- Larb Gai** – Chopped chicken, lemongrass, cilantro, scallions, red onion, and rice powder topped with Thai special dressing, served over lettuce. 9.00
- Beef** – Sliced beef tenderloin mixed with cilantro, lemongrass, cucumber, tomato, red onion, scallions, rice powder, and special Thai dressing, served over lettuce. 10.00
- Shrimp** – Shrimp hand-tossed with red onion, tomato, cilantro, lemongrass, scallions, and special Thai dressing, served over lettuce. 12.00
- Squid Salad** – Calamari with red onion, tomato, cilantro, lemongrass, scallions, and special Thai dressing, served over lettuce. 12.00

Soups

All soups can be served mild, medium, hot, or Thai hot.

- Tom Kha Gai** – Chicken, mushrooms, onions, tamarind powder in coconut broth. cup 5.00 • bowl 8.00
- Tom Yum Goong** – Shrimp, lemongrass, galangal, mushrooms, onions, and tomato, in a chicken broth. cup 6.00 • bowl 10.00
- Vegetable Soup** – Mixed vegetables and fresh tofu in vegetable broth. cup 4.00 • bowl 7.00



ENTRÉES

All curry and sautéed dishes come with a side of steamed jasmine or brown rice.

Dishes can be prepared mild, medium, hot, or Thai hot. Ask your server for even milder choices.

Vegetable 11.95, Chicken or Tofu 13.95, Beef or Pork 14.95, Fish or Shrimp 15.95

Curries

Red – Red curry paste cooked with coconut milk, green beans, zucchini, peas, bell pepper, and Thai basil.

Green – Green curry paste cooked with coconut milk, green beans, carrots, peas, bell peppers, zucchini, and Thai basil.

Yellow – Yellow curry paste cooked with coconut milk, onions, and potatoes.

Masaman – Masaman curry paste cooked with coconut milk, potato, onion, carrot, peanuts, and tamarind sauce.

Panang – Panang curry paste cooked with coconut milk, peas, Thai basil, and sprinkled with lime leaves.

Pineapple – Red curry paste cooked with coconut milk, pineapple, bell pepper, green beans, peas, zucchini, and Thai basil.

Pumpkin – Red curry paste cooked with coconut milk, pumpkin, green beans, peas, bell pepper, Thai basil.

Jungle Curry – Spicy! Red curry paste, green beans, zucchini, mushrooms, bell pepper, and Thai basil.

Red Curry without Coconut Milk - Spicy! Ginger, green beans, bell pepper, lime leaves, and red curry.

Noodles

All noodle dishes can be made mild, medium, hot, or Thai hot.

Pad Thai – Stir-fried rice noodles with egg, bean sprouts, green onion, and topped with crushed peanuts and cabbage.

Pad See Eew – Stir-fried flat rice noodles with egg, broccoli, carrot, and sweet soy sauce.

Spicy Noodles – Stir-fried flat rice noodles with egg, garlic, bell peppers, onion, and Thai basil.

Wai Wai Noodles – Stir-fried Thai noodles with egg, onion, carrots, and mushrooms.

Pad Woon Sen - Stir-fried glass noodles, scallions, and bean sprouts.

Thai Noodle Soup – Fresh cilantro, garlic, bean sprouts, and onion, served in a beef broth.

Fried Rice

All rice dishes can be made mild, medium, hot, or Thai hot.

Fried Rice – Stir-fried rice with egg, onion, and carrots.

Spicy Fried Rice – Stir-fried rice with egg, garlic, bell peppers, onion, and Thai basil.

Pineapple Fried Rice – Stir-fried rice, egg, carrots, cashew nuts, raisins, onion, and a touch of curry powder.

Sautéed dishes

Pepper Steak – Marinated beef tenderloin mixed with bell peppers, green beans, and onions.

Vegetable – Broccoli, zucchini, carrots, mushrooms, green beans, onions, napa cabbage, and bean sprouts.

Ginger – Sautéed with fresh ginger, onions, carrots, bell pepper, and mushrooms.

Cashew Nut – Sautéed bell peppers, onions, carrots, and cashew nuts.

Garlic – Sautéed garlic and black pepper on a bed of steamed broccoli, topped with dried garlic.

Basil – Sautéed garlic, green beans, onions, bell peppers, carrots, and Thai basil.

Eggplant – Stir-fried eggplant, bell peppers, onions, green beans, and Thai basil.

Sweet & Sour – Sautéed cucumbers, tomatoes, bell peppers, carrots, onions, and pineapple with sweet tomato sauce.

Sweet & Spicy Peanut Sauce Dish - Thai peanut sauce and honey, served over a bed of broccoli.

Crispy Fish - Fried fish, sweet chili sauce, chopped onions, bell pepper, and Thai basil. 15.95

Seafood Basil – Sautéed garlic, calamari, mussels, fish, green beans, onions, bell peppers, carrots, and Thai basil. 19.95

*Most items are prepared with fish or oyster sauce.
Please inform your server if you would like a vegetarian or vegan option.*

desserts

Fried Banana – Bananas fried in wonton skin, served with honey and sesame seeds. 3.95

Fried Banana with Ice Cream - Bananas fried in wonton skin, served with two scoops of vanilla ice cream, topped with honey, sesame seeds, and cherries. 4.95

Sweet Sticky Rice with Mango – Sticky rice topped with sweet coconut milk and sesame seeds, complimented by fresh champagne mango. *Seasonal.* 5.95

Pumpkin Delight – Soft cubes of pumpkin set in coconut milk. 3.95

Vanilla Ice Cream 2.50



For parties of six or more, 20% gratuity is included.