



# Nakhon Luang

THAI KITCHEN

## House Specials

### Red Curry with Roasted Duck **\$24.95**

Carrots, bell peppers, kabocha squash, basil with roasted duck.

### Red Curry Seafood Combo **\$22.95**

Shrimp, scallops, squid and mussels in a delicious red curry coconut milk with bamboo shoots, peppers, peas, carrots and basil leaves.

### Roasted Duck Drunken Noodles **\$24.95**

Pan-fried wide rice noodles with broccoli, onions, bell peppers, bamboo shoots, and basil leaves in brown sauce served with roasted duck.

### Red Curry with Kabocha Squash **\$18.95**

Carrots, bell peppers, pumpkin, basil and choice for chicken, beef, or pork.

### Phuket Fish **\$20.95**

Breaded and deep-fried tilapia sautéed in a rich Thai-style sweet and sour sauce with onions, carrots, bell peppers, pineapple, and fresh ginger.

### Thai Style Orange Chicken **\$20.95**

Batter-fried chicken, broccoli, carrots, cabbage, Thai style orange sauce.

### Cashew Nut Paradise **\$20.95**

Choice of chicken, beef, pork, tofu, bell pepper, onions, green onions, pineapple, cashew nut, carrot, fresh mango, special brown sauce.

### Sweet and Sour Salmon **\$22.95**

Stir-fried salmon with tomatoes, pineapple, cucumber, carrot, onions, bell peppers, and green onions in sweet and sour sauce.

## Street Food

### Nakhon Luang Signature Stir Fried Noodles (Pad Thai) **\$22.95**

Rice noodles stir fried with egg, lemongrass, bean sprouts and grilled chicken. Topped with ground peanuts and green onion.

### Crispy Chicken Basil **\$20.95**

Batter-fried chicken, basil, mushroom, bell peppers, green beans, green onions and black pepper, in a savory brown sauce.

### Spicy Seafood **\$22.95**

Shrimp, scallop, squid, mussels, with bell peppers, mushrooms, onions, and basil leaves, stir-fried with brown sauce.

### Pad Pong Ka Rhee Seafood **\$22.95**

Shrimp, scallops, mussel, stir-fried bell peppers, celery, onions, and curry powder served with rice.

### Pad Prik Pao Seafood **\$22.95**

Shrimp, scallops, mussels, bell peppers, carrots and onions stir-fried in chili paste and served with rice.

### Pad Gra Pao with egg (Thai Style) **\$22.95**

Stir-fried with basil leaves, onions, fried basil, bell peppers. Choice of ground pork, ground chicken, or ground beef.

### Royal Duck Khao Soi **\$24.95**

A rich Northern Thai curry noodle soup topped with tender duck and a mix of soft and crispy egg noodles, brightened with fresh green onions and tangy pickled mustard greens.

### Duck Noodle Soup **\$23.95**

Rice noodle with bean sprouts, green onions, and topped with garlic.

## Appetizers

**Nakhon Luang Crispy Wings (6) \$13.95**

Lightly battered chicken wings, fried until crispy brown. Served with fried basil and Thai sweet and sour sauce.

**Crispy wings(6) \$11.95**

Lightly battered chicken wings, fried until crispy brown. Served with Thai sweet chili dipping sauce.

**Chicken Satay (4) \$10.95**

Slices of grilled tender chicken on a stick, marinated with Thai herbs. Served with peanut sauce.

**Chicken egg rolls (3) \$8.95**

Crispy, fried rolls with chicken, cabbage, carrots, celery, and clear noodles.

**Vegetable Rolls (3) \$5.95**

Crispy, fried rolls with cabbage, carrots, celery, and glass noodles.

**Fresh Spring Rolls (2) \$9.95**

Shrimp, chicken, lettuce, carrots, bean sprouts, cilantro, noodles, and basil leaves rolled in rice paper. Served with a rich hoisin sauce mixed with ginger and topped with crunchy ground peanuts.

**Crab Rangoon (6) \$8.95**

Imitation crab with cream cheese wrapped in crispy wonton skins. Served with sweet and sour sauce.

**Gyoza (6) \$8.95**

Steamed or pan-fried dumplings with ground chicken and fried garlic, ginger soy sauce and cilantro.

**Crispy Tofu (8) \$7.95**

Deep-fried tofu served with sweet and sour sauce and topped with ground peanuts.

**Shu-mai (6) \$6.95**

Steamed wonton skins stuffed with chicken and vegetables and topped with fried garlic and cilantro.

**Kabocha Squash Tempura \$11.95**

Fresh Kabocha in a light tempura batter, served with sweet and sour sauce.

**Calamari Tempura \$13.95**

Our secret recipe of calamari in a light tempura batter, served with sweet and sour sauce.

**Nakhon Luang Sampler plate (10) \$17.00**

2 vegetable role, 2 chicken egg role, 2 crab rangoon, 2 Shu-Mai, 2 Gyoza.

**Shrimp Tempura (5) \$9.95**

Tempura battered jumbo shrimp, served with sweet and sour sauce.

## Salad

**House Salad \$9.50**

Green leaf lettuce, tomatoes, spinach, cucumbers, carrots with special Thai peanut dressing. + \$2 Tofu + \$5 chicken satay.

**Larb Salad (Ground Chicken, Pork or beef) \$14.95**

Red onions, mint, green onions, lime juice and chillies with toasted rice powder.

**Yum Seafood Salad \$22.95**

Shrimp, scallops, squid, and mussels mixed with carrots, red onions, celery, and Thai sauce.

**Nam Tok Beef Salad \$14.95**

Isaan style warm beef slices marinated in tamarind and lime juice with aromatic toasted rice powder, red onions, cilantro, and green onion drizzled with a zesty chili sauce over a bed of crisp lettuce.

**Yum Nua Beef Salad \$14.95**

Central Thai style cold grilled beef slices marinated in tamarind and lime juice mixed with and abundance of tomato, cucumber, celery, mint and cilantro.

**Papaya Salad \$12.95**

Green papaya, carrot, tomatoes, mixed with garlic, chillies, sugar, fish sauce, lime, and green beans topped with peanuts. Served with lettuce.

## Soup

**Tom Kha (Coconut Soup) \$7.95/15.95**

Mild and delicious soup made with coconut milk, mushrooms, tomatoes, onions, lemongrass, galangal, kaffir lime leaves, and lime juice.

**Tom Yum \$7.95/15.95**

Clear hot and sour soup with mushrooms, tomatoes, onions, lemongrass, galangal, kaffir lime leaves, and lime juice.

**Wonton Soup \$7.95/14.95**

Wontons stuffed with ground chicken, carrot, and broccoli in a clear broth with green onion and garlic.

**Tom Kha Seafood (Coconut Soup) \$22.95**

A flavorful coconut broth with combination of shrimp, mussels, squid, fish and imitation crab meat, green onions.

**Chicken Rice Soup \$7.95/14.95**

A flavorful rice soup with chicken in a clear broth topped with green onions and fried garlic.

## Noodle

Choice of: Pork, Tofu or Mixed Vegetables.  
Chicken or Beef (+\$1) —Shrimp (+\$3.95)  
Combination Seafood or Salmon (+\$7.95) Duck (+\$10.95)

### Pad Thai \$17.00

Stir-fried rice noodles with egg, bean sprout, topped with green onions, and crushed peanuts.

### Drunken Noodles \$17.00

Stir-fried flat rice noodles with onions, bell peppers, bamboo shoots, and basil leaves in a spicy chili sauce.

### Lo Mein \$17.00

Stir fried egg noodles, mixed vegetables with egg in a brown sauce.

### Pad Se-Ew \$17.00

Large rice noodles with egg, carrots and broccoli in soy sauce.

### Pad Woon Sen \$18.00

Vermicelli (glass noodles) fried with egg, chicken, mixed vegetables, and stir-fry sauce on top of green onions.

### Pad Thai Woon Sen \$18.00

Vermicelli (glass noodles) with egg, bean sprout, topped with green onions, and crushed peanuts.

### Drunken Woon Sen \$18.00

Vermicelli (glass noodles) with onions, bell peppers, bamboo shoots, and basil leaves in a spicy chili sauce.

### Noodle Soup \$17.00

Rice noodles in delicious broth and bean sprouts.

### Tom Yum Noodle Soup \$17.00

Rice noodle in Tom Yum broth. Topped with bean sprout and basil.

### Chiang Mai Khao Soi Noodle \$17.00

Northern Thai curry noodle soup and a mix of soft and crispy egg noodles, brightened with green onion and pickled mustard greens.

## Curry

Choice of: Pork, Tofu or Mixed Vegetables.  
Chicken or Beef (+\$1) —Shrimp (+\$3.95)  
Combination Seafood or Salmon (+\$7.95) Duck (+\$10.95)

### Red Curry \$17.00

Red curry paste, bamboo shoots, peppers, peas, carrots and basil leaves in delicious coconut milk.

### Yellow Curry \$17.00

Potatoes, carrot and onion, in yellow curry sauce with coconut milk served with a cucumber salad.

### Green Curry \$17.00

Spicy green curry paste, bell peppers, bamboo shoots, peas carrots, and fresh Thai basil leaves in coconut sauce.

### Pineapple curry \$17.00

Pineapple chunks, carrots, and red curry paste in coconut milk.

### Panang Curry \$17.00

Green bean, carrots, bell peppers and Thai basil in light coconut milk with Panang curry sauce.

### Massaman Curry \$17.00

Potatoes, carrots, onion and roasted peanuts in massaman curry sauce with coconut milk.

### Avocado Green Curry \$18.00

Spicy green curry paste, Avocado, bell peppers, bamboo shoots, carrots, and fresh Thai basil leaves in coconut sauce.

## Entree

Choice of: Pork, Tofu or Mixed Vegetables.  
Chicken or Beef (+\$1) —Shrimp (+\$3.95)  
Combination Seafood or Salmon (+\$7.95) Duck (+\$10.95)

### Sweet and Sour \$17.00

Stir-fried meat with tomatoes, pineapple, cucumber, carrot, onions, bell peppers, and green onions in sweet and sour sauce.

### Pra Ram Chicken or Tofu \$17.00

Steamed broccoli, carrot, green beans, mushroom, bean sprouts and spinach topped with peanut sauce and crushed peanuts.

### Cashew Nut \$17.00

Bell peppers, onions, green onions, pineapple, carrots, and cashews in our special brown sauce.

### Broccoli Stir-fry \$17.00

Broccoli with our special brown sauce and crispy garlic.

### Mixed Vegetable Stir-fry \$17.00

Mixed vegetables stir-fried.

### Ginger Stir-fry \$17.00

Ginger, onions, bell peppers, mushrooms, carrot and green onions in a ginger-garlic sauce.

### Spicy Basil Stir-fry \$17.00

Stir-fried green bean, onions, bell peppers, and basil leaves with a chili sauce.

### Eggplant Delight (Basil and Eggplant Stir-fry) \$17.00

Fresh eggplant with broccoli, carrot, green beans, bell peppers, onions, cabbage, mushroom and basil leaves with chili sauce.

### Garlic Pepper Stir-fry \$17.00

An abundance of garlic stir-fried with your choice of mixed vegetables or protein, seasoned with white and black pepper, then topped with fresh cilantro and crispy garlic. Served with a side of steamed carrots, broccoli, cabbage, and fresh tomato and cucumber.

### Teriyaki Chicken \$17.00

Grilled chicken with teriyaki sauce, cabbage, carrots, broccoli and jasmine rice with green beans.

## Fried Rice

### Basil Fried Rice \$17.50

Stir-fried rice with egg, onions, green bean, bell peppers, and basil leaves in a basil sauce.

### Thai Fried Rice \$17.00

Stir fried rice with egg, onions, tomatoes, peas, carrot.

### Pineapple Fried Rice \$17.50

Stir fried rice with egg, onions, tomatoes, pineapple, cashew nuts, peas, carrot with curry powder.

\* Please let us know of any allergy or dietary needs. All dishes can be made to your desired spice level, just let us know: none, mild, medium, hot, thai hot, double thai hot. There will be a 20% gratuity added to parties of 5 or more. 03/12/2026

## Dessert

<b>Mango Sunset</b>	<b>\$9.00</b>
<i>Mango with black sticky rice topped with coconut milk, sesame seeds and mint.</i>	
<b>Golden Fried Banana</b>	<b>\$8.00</b>
<i>Fried banana with vanilla ice cream.</i>	
<b>Sweet Sticky Rice with Thai Custard</b>	<b>\$8.00</b>
<i>Sweet sticky rice served with coconut milk poured over the top and a traditional Thai custard.</i>	
<b>Ice Cream</b>	<b>\$5.25</b>
<i>Vanilla with chocolate chips</i>	

## Kids Menu

<b>Kid's Pad See Ew</b>	<b>\$11.00</b>
<i>Wide rice noodles with egg, carrots and broccoli in soy sauce served with juice box and 1 crab rangoon.</i>	
<b>Kid's Pad Thai</b>	<b>\$11.00</b>
<i>Stir-fried rice noodles with egg, bean sprout, topped with green onions, and crushed peanuts served with juice box and 1 crab rangoon.</i>	
<b>Kid Fried Rice</b>	<b>\$11.00</b>
<i>Stir-fried rice with egg, onions, tomatoes, peas, carrot served with juice box and 1 crab rangoon.</i>	

## Sides

<b>Side Noodle</b>	<b>\$3.00</b>
<b>Steamed Veggies</b>	<b>\$5.00</b>
<b>Peanut Sauce (2oz)</b>	<b>\$2.00</b>
<b>Peanut Sauce (4oz)</b>	<b>\$4.00</b>
<b>Fresh Roll Sauce (2oz)</b>	<b>\$2.00</b>
<b>Fresh Roll Sauce (4oz)</b>	<b>\$4.00</b>
<b>Steamed Rice</b>	<b>\$2.00</b>
<b>Brown Rice</b>	<b>\$3.00</b>
<b>Sticky Rice</b>	<b>\$3.00</b>
<b>Side of Fried Rice</b>	<b>\$5.00</b>
<b>Extra Combo</b>	<b>\$5.00</b>
<b>Extra Meat to a Meal</b>	<b>\$3.00</b>
<b>Shrimp</b>	<b>\$3.00</b>
<b>Crispy Noodle</b>	<b>\$2.50</b>
<b>Extra Noodle</b>	<b>\$3.00</b>
<b>Peanut Salad Dressing</b>	<b>\$2.00</b>
<b>Extra Bean sprout</b>	<b>\$1.00</b>
<b>Side Curry Sauce</b>	<b>\$5.00</b>
<b>Extra Vegetable To a Meal</b>	<b>\$3.00</b>

## Cold Beverage

<b>Iced Tea</b>	<b>\$2.50</b>
<b>Thai Iced Tea</b>	<b>\$5.00</b>
<i>Large +\$2.00 add Boba +\$1.50 no ice+\$1.00</i>	
<b>Thai Iced Coffee</b>	<b>\$5.00</b>
<i>Large +\$2.00 add Boba +\$1.50 no ice+\$1.00</i>	
<b>Matcha Green Tea</b>	<b>\$7.00</b>
<i>Large +\$2.00 add Boba +\$1.50 no ice+\$1.00</i>	
<b>Strawberry Matcha Green Tea</b>	<b>\$8.00</b>
<i>Large +\$2.00 add Boba +\$1.50 no ice+\$1.00</i>	
<b>House made Strawberry Soda</b>	<b>\$6.50</b>
<i>Large +\$2.00 add Boba +\$1.50 no ice+\$1.00</i>	
<b>House made Strawberry Milky</b>	<b>\$6.50</b>
<i>Large +\$2.00 add Boba +\$1.50 no ice+\$1.00</i>	
<b>Honeydew Boba</b>	<b>\$6.50</b>
<i>Large +\$2.00 no ice+\$1.00</i>	
<b>Taro Boba</b>	<b>\$6.50</b>
<i>Large +\$2.00 no ice+\$1.00</i>	
<b>Thai Tea Float</b>	<b>\$7.50</b>
<b>Ginger Drink</b>	<b>\$4.00</b>
<b>Thai Coconut Drink</b>	<b>\$3.50</b>
<b>Pepsi, Pepsi Zero, Dr Pepper, Pink Lemonade</b>	<b>\$2.50</b>
<b>Sparkling Water</b>	<b>\$2.00</b>

## Hot Beverage

<b>Jasmine Tea</b>	<b>\$2.50</b>
<b>Green Tea</b>	<b>\$2.50</b>
<b>Ginger Drink</b>	<b>\$4.00</b>

## Beer and Wine

White	Glass/Bottle
<b>Sauvignon Blanc</b>	<b>\$10.00/\$32</b>
<b>Chardonnay</b>	<b>\$10.00/\$32</b>
<b>Riesling</b>	<b>\$10.00/\$32</b>
Red	
<b>Cabernet Sauvignon</b>	<b>\$10.00/\$32</b>
<b>Pinot Noir</b>	<b>\$10.00/\$32</b>
<b>Plum Wine</b>	<b>\$9.00</b>
<b>Sake (hot or cold)</b>	<b>\$9.00</b>
Beer	
<b>Chang</b>	<b>\$6.00</b>
<b>Singha</b>	<b>\$6.00</b>
<b>Sapporo</b>	<b>\$6.00</b>
<b>Rotating Craft</b>	<b>\$6.00</b>





# Nakhon Luang

THAI KITCHEN

## *Cocktails*

- |   |             |
|---|-------------|
| <b>Mai Thai</b>   | <b>\$14</b> |
| Gold Rum, Lime Juice, Cointreau,<br>Orgeat Syrup  |             |
| <b>Blue Mai Thai</b>  | <b>\$14</b> |
| White Rum, Lime Juice, Blue Curacao,<br>Orgeat Syrup  |             |
| <b>Lychee Martini</b>   | <b>\$14</b> |
| Vodka, Lemon Juice, Lychee Syrup  |             |
| <b>Bangkok Gin &amp; Tonic</b>  | <b>\$14</b> |
| Gin, Lime Juice, Homemade Lemongrass<br>Ginger Syrup, Tonic Water                                       |             |
| <b>Tamarind Old Fashioned</b>   | <b>\$14</b> |
| Bourbon, Homemade Tamarind Syrup,<br>Cardamom Bitters   |             |
| <b>Tamarind Whiskey Sour</b>  | <b>\$14</b> |
| Bourbon, Lime Juice, Homemade Tamarind<br>Syrup, Egg White  |             |
| <b>Strawberry Cosmo</b>   | <b>\$14</b> |
| Vodka, Homemade Strawberry Syrup,<br>Lime Juice.  |             |
| <b>Lemongrass Ginger Mojito</b>   | <b>\$14</b> |
| White Rum, Homemade Lemongrass<br>Ginger Syrup, Mint and Lime   |             |
| <b>Thai Margarita</b>   | <b>\$14</b> |
| Tequila, Lime Juice, Homemade<br>Lemongrass Ginger Syrup, Cointreau, Thai<br>Basil, and Pineapple Juice |             |