

Esan Classic Special

001 Seur Rong Hai | Grilled top sirloin Beef | เสือร้องไห้ 16.95

Grilled top sirloin beef with chili powder, rice powder, tamarind sauce

002 Pla Muk Haeng | Sun dried Calamari | ปลาหมึกแดดเดียว 14.95

Fried sun dried calamari with seasoning

003 Keawn Wan Pad Heang | Stir-fried Green Curry | แกงเขียวหวานผัดแห้ง

Stir-fried green curry sauce with Thai eggplant, kefir lime leaves, galangal

Fish Cake 16.95

Beef 16.95

004 Pad Phed | Chili Paste & Young Peppercorn | ผัดเผ็ด

Stir-fried with a house made chili paste, young pepper corn and galangal

Alligator 24.95

Venison 24.95

Beef 15.95

Boar 17.95

Catfish 16.95

Sparerib 17.95

005 Kaeng Pa Kwang | Thai Spicy Curry with Venison | แกงป่ากวางพริกสด 24.95

New Zealand Venison in a broth made from house made chili paste, young pepper corn and galangal

006 Prik Sod Kai Ban | Thai Spicy Curry with Organic Chicken | แกงป่าพริกสดไก่บ้าน 14.95

Organic chicken in broth made from house made chili paste, young pepper corn and galangal

007 Pad Kra Pow Nuer | Beef with Basil | ผัดกระเพราเนื้อติดมัน 15.95

Stir-fried chili, garlic, basil, and ground beef

008 Pad Kra Pow Kai Ban | Organic Chicken with Basil | ผัดกระเพราไก่บ้าน 14.95

Stir-fried chili, garlic, basil, and bone in organic chicken

009 Sturgeon Pad Cha | Sturgeon with young peppercorn | ผัดฉ่าปลาสเตอร์เจียนท์ 18.95

Sustainably raised sturgeon stir fried with young peppercorn, striped galangal, chili

010 Pla Luak Jim | Steamed sturgeon with house made sauce | ปลาสเตอร์เจียนท์ลวกจิ้ม 18.95

Quick boiled sustainably raised with Esan special seafood sauce

011 Pla Prik Thai | Steamed stir-fried with black pepper | ปลาสเตอร์เจียนท์ผัดพริกไทยดำ 18.95

Sustainably raised sturgeon stir-fried with Thai Black Peppers, Yellow & Green Onion

012 Pad Kra Prow Krueng Nai Kai | Chicken Innards with Basil | ผัดกระเพราเครื่องในไก่ 13.95

Stir-fried chili, garlic, basil, and chicken liver, gizzard, and heart

013 Kra Pow Kob | Frog with Basil | ผัดกระเพรากบ 16.95

Frog Leg (bone-in) stir-fried fresh chili, young pepper corn and galangale

014 Kwang Pad Prik Thai | Venison with Black Pepper | กวางผัดพริกไทยดำ 24.95

Stir-fried New Zealand Venison with Thai Black Peppers, Yellow onion and green onion

015 Beef Pad Prik Thai | Beef with Black Pepper | เนื้อผัดพริกไทยดำ 18.95

Stir-fried Top sirloin Beef with Thai Black Peppers, Yellow & Green Onion

016 Prik Khing Pla Dook Fu | Crispy Catfish with Chili Paste | พริกขิงปลาตุ๋นฟู 18.95

Stir-fried crispy catfish with chili paste and kefir leaves

017 Pad Cha Pla Kao | Black Cod with young peppercorn | ผัดข่าปลาเก๋า 18.95

Sustainably caught black cod de-boned stir fried with young peppercorn, striped galangal, chili

018 Hoy Lai Pad Prik Pao | Clam with Sweet Chili Paste | หอยลายผัดพริกเผา 18.95

Clam stir-fried with sweet chili paste and basil leaves

019 Or Suan Hoy | Oyster Pancake | ออส่วนหอยนางรม 17.95

Thai seasoned batter, fried with oysters at a low temperature

020 Pla Muk Nueng Manow | Steamed Calamari | ปลาหมึกนึ่งมะนาว 18.95

Steamed calamari with lime dressing, crushed garlic, lemongrass, and chili

021 Pla Kra Pong Lui Suan | Fried Bass with herbs | ปลากระพงลุยสวน 35.95

Fresh whole fried bass (bone-in) with kefir lime leaves, onion, cilantro, lemongrass, chili oil, shallot

022 Pae Sae Pla Kra Pong | Tamarind Soup with Bass | แป๊ะชะปลากระพง 35.95

Fresh whole fried bass (bone-in) in tamarind soup and vegetables

Esan Salad

023 Som Tam | Papaya Salad | ส้มตำ

Shredded green papaya with lime juice, fish sauce, tomato, fresh chili, garlic

Plain (carrot & peanut) 11.95

Raw blue crab 12.95

Raw shrimp 12.95

Grilled shrimp	12.95
Salted duck egg (peanut)	12.95
Esan Fermented fish	12.95

024 Larb | Ground Meat Salad | ลาบ

Rice powder, chili powder in lime based salad dressing, green onion, shallot, cilantro

Chicken	12.95
Pork	12.95
Beef	13.95
Duck	13.95

025 Nam Tok | Grilled Meat Salad | ยำน้ำตก

Grilled sliced meat with chili powder in lime based salad dressing, green onion, shallot, cilantro, fresh basil

Beef	13.95
Pork	13.95

026 Tub Waan | Pork Liver Salad | ตับหวาน 12.95

Pork liver medium rare with chili powder in lime based salad dressing, green onion, shallot, cilantro

027 Yum Ma-muang | Mango Salad | ยำมะม่วง 15.95

Assorted seafood (calamari, shrimp, fish ball and blue crab) with shredded mango, fresh chili mixed in fresh lime dressing

028 Yum Ma-ra Koong Sod | Bitter Melon Salad | ยำมะระกึ่งสด 14.95

Quickly boiled bitter melon with shrimp mixed in fresh lime based dressing

029 Koong Chae Nam Pla | Raw Shrimp Salad | กุ้งแช่น้ำปลา 13.95

Raw shrimp salad with lemongrass and crushed fresh chili, sliced garlic

030 Yum Sa-dao Koong Sod | Neem Salad | ยำสะเดากึ่งสด 13.95

Boiled Neem leaves (Indian Lilac), shrimp, fresh chili, fried shallot, palm sugar, chili oil

031 Yum Pla Muk | Calamari Salad | ยำปลาหมึก 13.95

Calamari, white onion, Chinese celery, fresh chili, fresh lime dressing

032 Yum Pla Dook Foo | Catfish Salad | ยำปลาดุกฟู 17.95

Crispy minced catfish, lettuce, fresh lime dressing, green mango, cashew nut, red bell peppers, green onion, cilantro

033 Yum Makuer Yao | Grilled Eggplant Salad | ยำมะเขือยาว 13.95

Shrimp, ground pork, shallot, and green onion in a fresh lime dressing served over grilled eggplant

034 Hoy Nang Rom Som | Fresh oyster with House Special Sauce | หอยนางรมสด 9.95

Three fresh oysters served with fried shallots and our Esan special seafood sauce

035 Yum Woon Sen | Silver Noodle Salad | ยำวุ้นเส้น 12.95

Silver noodle with lime based dressing, chili, shallot, green onion, cilantro, wood ear (black) mushroom

036 Yum Nham | Sour Raw Sausage Salad | ยำแหนม 12.95

Fermented pork sausage with ginger, roasted peanut, chili, green onion, shallot, cilantro in lime dressing

037 Yum Koh Moo Yang | Pork Shoulder Salad | ยำคอหมูย่าง 14.95

Quickly grilled marinated pork shoulder, rice powder, chili powder, green onion, shallot, cilantro in lime dressing, fresh basil

038 Yum Moo Yor | Pork Loaf Salad | ยำหมูยอ 12.95

Boiled pork loaf with fresh chili, green onion, shallot, cilantro in lime dressing

039 Sup Nor Mai | Esan Bamboo Salad | ซุปหน่อไม้ 10.95

Shredded bamboo mixed with chili powder, rice powder, onion and cilantro

Starter

040 Por Tod | Fried Roll | ปอเปี๊ยะทอด 9.95

Taro, silver noodle, mushroom, carrot in a fried roll

041 Hu Tod | Fried Tofu | เต้าหู้ทอด 8.95

Fried tofu serve with sweet chili sauce

042 Hor Mok Phing | Grilled Fish Custard | ห่อหมกปลิง (Price per piece) 6.95

Smooth taste of red chili paste with coconut milk, sliced rock fish, basil grilled in a banana leaf

043 Esan Sai Ua | Esan Sausage | ไส้จู้ 10.95

Herb sausage, ground pork, lemongrass, mildly spicy

044 Ka Min Sai Ua | Turmeric Sausage | ไส้จู้ขมิ้น 10.95

Turmeric powder, chili, ground pork, lemongrass, spicy sausage

045 Koh Moo Yang | Pork Shoulder | คอหมูย่าง 12.95

Quickly grilled marinated pork shoulder serve with chili powder and rice powder sauce

046 Nuer Tod | Sun-dried beef | เนื้อทอดแดดเดียว 12.95

Fried sun-dried beef with chili powder and rice powder sauce

047 Kob Tod | Fried Garlic Frog | กบทอดกระเทียม 12.95

Rich flavor of garlic with (bone-in) frog leg

048 Nok Tod | Fried Garlic Quail | นกทอดกระเทียม 12.95

Rich flavor of garlic with (bone-in) quail

049 Kra Dook Moo Tod | Fried Garlic Sparerib | กระดูกหมูทอดกระเทียม 11.95

Rich flavor of garlic with (bone-in) spareribs

050 Sai On Tod Kratiem | Garlic Pork Intestine | ใส่อ่อนทอดกระเทียม 11.95

Rich flavor of garlic with pork intestines

051 Kreng Nai Kai Tod Kratiem | Garlic Chicken heart & gizzard | เครื่องในไก่ทอดกระเทียม 11.95

Rich flavor of garlic with Chicken heart & gizzard

052 Kai Tod Prik Kluer | Chicken Wing | ปีกไก่ทอดพริกเกลือ 11.95

Esan style marinated fried chicken wings with chili and garlic

053 Kai Yang | Grilled Chicken | ไก่ย่าง 14.95

Esan style grilled marinated chicken

054 Pla Muk Tod | Fried Calamari | ปลาหมึกทอด 13.95

Fried calamari with light seasoning and house special batter

055 Tod Mun Pla Krai | Fish Cake | ทอดมันปลากราย 12.95

Thai red chili paste with ground fish, kefir lime leaves, sliced green bean

056 Hoy Jor | Crab Roll Cake | หอยจืด 13.95

Crab Meat, water chestnut, seasoned ground pork filled in bean curd sheet; served with sides of homemade plum sauce, sliced cucumber and tomato

057 Pla Muk Yang | Grilled Calamari | ปลาหมึกย่าง 13.95

Grilled fresh calamari, serve with Esan special seafood sauce

058 Nuer Peuay | Stewed Beef Plate | เนื้อเปื่อยจิ้มแจ่ว 14.95

Stewed beef in a Thai-esan herbal broth. Served with a chili powder, rice powder, tamarind sauce

059 Nuer Nong Lai | Beef Shank Plate | เนื้อน่องลายจิ้มแจ่ว 14.95

Beef shank in a Thai-esan herbal broth. Served with chili powder, rice powder, tamarind sauce

060 Moo Manow | Pork & Lime Dressing | หมูมะนาว 12.95

Sliced pork with fresh lime dressing, chili

Soup

061 Tom Yum Koong | Hot & Sour Soup with Shrimp | ต้มยำกุ้ง 15.95

Shrimp in hot and sour (tom yum) broth, lemongrass, chili, oyster mushroom

062 Tom Yum Ruam Mitr | Combination Seafood hot & Sour Soup | ต้มยำรวมมิตร 15.95

Shrimp, calamari, black cod in hot and sour (tom yum) broth, lemongrass, chili, oyster mushroom

063 Poh - Tak | Seafood Soup with Basil | โป๊ะแตก 15.95

Traditional spicy and sour soup with assorted seafood, lemongrass, basil and kaffir lime leaves

064 Tom Juerd | Egg Tofu Soup | ต้มจืดเต้าหู้หมูสับ 14.95

Lightly seasoned ground pork in house made simple broth, vegetable, black mushroom and egg tofu

065 Tom Sabb Nong Lai | Beef Shank Soup | ต้มแซ่บเนื้อน่องลาย 15.95

Medium spicy soup with chili powder and rice powder, lemongrass, galangal, and beef shank

066 Tom Sabb Nuer Peuay | Beef Stewed Chili Powder Soup | ต้มแซ่บเนื้อเปื่อย 15.95

Medium spicy soup with chili powder and rice powder, lemongrass, galangal

067 Tom Sabb Kra Dook Moo | Spareribs Chili Powder Soup | ต้มแซ่บกระดูกหมูตุ๋น 15.95

Medium spicy soup with chili powder and rice powder, lemongrass, galangal, stewed pork spareribs

068 Kao Lao Nuer Peuay | Stewed Beef Soup | เกาเหลาเนื้อเปื่อย 14.95

Well stewed beef in tender broth with Thai spices

069 Kao Lao En Toon | Beef Tendon Soup | เกาเหลาเอ็นตุ๋น 14.95

Well stewed beef tendon in Thai spices broth

070 Tom Yum Kai Baan | Hot & Sour Soup with Organic Chicken | ต้มยำไก่บ้าน 14.95

Organic chicken (bone-in) in hot and sour (tom yum) broth, lemongrass, chili, oyster mushroom

071 Tom Yum Ma Kham On | Organic Chicken Hot Soup & tamarind leaves | ต้มยำไก่บ้านใบมะขามอ่อน 14.95

Organic chicken (bone-in) in a hot and sour (tom yum) broth, lemongrass, chili, oyster mushroom, young tamarind leaves

072 Tom Yum Hua Pla | Hot & Sour Soup with Fish Head | ต้มยำหัวปลาหม้อไฟ 14.95

Fish head in a hot and sour (tom yum) broth, lemongrass, chili, oyster mushroom

073 Tom Yum Pla Kao | Hot & Sour Soup with Black Cod | ต้มยำปลาเก๋าดำ 15.95

Black cod slices (bone-in) in hot and sour (tom yum) broth, lemongrass, chili, oyster mushroom

Thai – Esan Stir Fried

074 Pad Kra Pow | Stir-fried Basil | ผัดกระเพรา

Stir-fried chili, garlic, and basil

Tofu	12.95
Pork	13.95
Chicken	13.95
Beef	15.95
Calamari	16.95
Shrimp	16.95

075 Kao Pad | Fried Rice | ข้าวผัด

Fried rice with egg, tomato, onion

Egg and Vegetable	12.95
Pork	13.95
Chicken	13.95
Beef	15.95
Shrimp	15.95

Crab Meat	16.95
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076 Pad Khing | Stir-fried Ginger | ผัดขิง

Stir-fried with fresh ginger, green and yellow onion, and dried black mushrooms

Tofu	12.95
Pork	13.95
Chicken	13.95
Beef	15.95
Shrimp	16.95

077 Kai Jeaw | Omelette | ไข่เจียวหมูสับ, ไข่เจียวกุ้งสับ, ไข่เจียวเนื้อปู, ไข่เจียวหอยนางรม

Thai omelette with onion and shallot

Ground Pork	11.95
Minced shrimp	12.95
Crab meat	13.95
Oyster	15.95
Plain	10.95

078 Moo Ka Pi | Pork with Shrimp Paste | หมูผัดกะปิ 13.95

Stir-fried pork with shrimp paste and garlic

079 Kai Himmapharn | Cashew Nut Chicken | ไก่ผัดมะม่วงหิมพานต์

14.95

Quickly stir fried, fried chicken with sweet chili oil, Cashew nut and onion

Pan-fry Noodle

080 Pad Thai | ผัดไทย

Thin rice noodle stir-fried with egg, tofu, peanut, green chive, bean sprout

Vegetable and Egg	11.95
Pork	12.95
Chicken	12.95
Beef	13.95
Shrimp	13.95
Seafood	14.95

081 Pad See Ew | ผัดซีอิ๊ว

Soft flat rice noodle stir-fried with egg, Chinese broccoli, white pepper

Vegetable and Egg	11.95
Pork	12.95
Chicken	12.95
Beef	13.95
Shrimp	13.95

Seafood	14.95
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082 Pad Kee Mow | ผัดซี๊เม้า

Medium spicy flat rice noodle stir-fried with basil, garlic, bean sprout, bell peppers

Vegetable	11.95
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Pork	12.95
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Chicken	12.95
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Beef	13.95
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Shrimp	13.95
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Seafood	14.95
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Special Curry

083 Panang Nuer | Beef Panang | พะแนงเนื้อ 15.95

Panang curry, kefir lime leave, beef

Vegetable and Tofu	13.95
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Pork	14.95
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Chicken	14.95
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Shrimp	15.95
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Seafood	16.95
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084 Massaman Kai | Chicken Massaman Curry | มีต้นไก่ 15.95

Chicken in Massaman curry, peanut, potato

Vegetable and Tofu	13.95
Pork	14.95
Beef	15.95
Shrimp	15.95
Seafood	16.95

085 Kang Keaw Wan | Green Curry | แกงเขียวหวาน

Medium spicy green curry, bamboo shoot, bell peppers, Thai eggplant, basil

Vegetable and Tofu	13.95
Pork	14.95
Beef	15.95
Shrimp	15.95
Seafood	16.95

Vegetable

086 Pak Boong Fai Daeng | Stir-fried Morning Glory | ผักบุ้งไฟแดง 10.95

Stir-fried morning glory (also known as Kangkong or water spinach), with fresh chili and garlic

087 Ka Lum Pee Nam Pla | Cabbage with fish sauce | กะหล่ำปลีผัดน้ำปลา 9.95

Stir-fried fresh cabbage, with garlic and fish sauce

088 Pad Pak Ruam Mitr | Stir-fried mixed Vegetable | ผัดผักรวมมิตร 10.95

Stir-fried carrot, broccoli, cabbage, spinach with tofu in bean sauce

089 Pad Toh Meaw | Stir-fried Pea Sprout | ใต้เหมี่ยวผัดน้ำมันหอย 10.95

Stir-fried pea sprout in bean sauce and garlic

090 Ka Na Nam Mun Hoy | Stir-fried Chinese Broccoli | คะน้าน้ำมันหอย 11.95

Stir-fried Chinese broccoli in bean sauce and garlic

091 Pad Tua Ngo | Stir-fried Bean sprout | ผัดถั่วงอก 10.95

Stir-fried bean sprouts, tofu, ginger, white pepper

Seafood

092 Pla Sam Ros | Black Bass Sweet and Sour | ปลากระพงสามรส 35.95

Sustainably caught whole black bass with sweet and sour sauce on top and crispy basil leaves

093 Pla Kao Pad | Black Cod with Chinese Celery | ปลาเก๋าตำผัดจีนช่าย 18.95

Sustainably caught black cod de-boned stir fried with ginger and Chinese celery

094 Pad Buab | Stir-fried Gourd | ผัดบวบกุ้ง 17.95

Thai seasoned style stir-fried gourd and shrimp

095 Koong Pad Asparagus | Shrimp with Asparagus | กุ้งผัดหน่อไม้ฝรั่ง 17.95

Stir-fried shrimp with Fresh Asparagus, Red Bell Peppers, Basil Leaves in Chili & Garlic Sauce

096 Koong Prik Kluea | Salt and Pepper Shrimp | กุ้งผัดพริกเกลือ 17.95

Stir-fried shrimp with fresh chili peppers and light salt

097 Koong Kratiem | Garlic Shrimp | กุ้งผัดกระเทียม 17.95

Stir-fried shrimp with fresh garlic, white pepper powder

098 Koong Pad Hed | Shrimp with Mushroom | กุ้งผัดเห็ดญี่ปุ่น 17.95

Stir-fried shrimp with fresh garlic and fresh Japanese enoki mushroom

099 Prawns Pad Sator | Prawns with Stinky Bean | กุ้งผัดสะตอ 17.95

Stir-fried Prawns with Sator (Stinky-Flat-Oval & Crunchy Bean), ground pork in Red House Chili Oil Paste

100 Scallop Pad Cha | Young Peppercorn with Scallop | หอยเอ็นผัดฉ่ำ 21.95

Sliced fresh galangal, young peppercorn with Scallops

101 Pla Kra Pong Nueng Manow | Steamed Bass | ปลากระพงนึ่งมะนาว 35.95

Fresh whole steamed bass (bone-in) with lime dressing, crunch garlic, lemongrass, and chili

102 Pla Kra Pong Pao | Grilled Bass | ปลากระพงเผา 35.95

Fresh whole grilled bass (bone-in) with Esan special seafood sauce on side

103 Pla Trout Tod Nam Pla | Fried Trout with Mango Sauce | ปลาเทร้าทอดน้ำปลา 21.95

Fried whole trout (bone-in) with mango sauce on side

104 Pla Rad Prik | Tilapia with Basil Sauce | ปลานิลทอดราดพริก 20.95

Whole fried Tilapia with house chili basil sauce on top

Thai Meal Soup

105 Kaeng Som Koong Pak Ruam | Tamarind Soup with Shrimp | แกงส้มกุ้งผักรวม 17.95

Shrimp and assorted vegetables in house made tamarind & chili broth

106 Kaeng Som Cha-Om Khai Tod | Tamarind Soup with Shrimp & Egg | แกงส้มชะอมไข่ทอด 17.95

Shrimp and Fried egg with acacia in house made tamarind & chili broth

107 Kaeng Som Pla | Tamarind Soup with Fish & Preserved Bamboo | แกงส้มปลาหน่อไม้ดอง 17.95

Black cod slices (bone-in) and sour bamboo in house made tamarind & chili broth

108 Kaeng Som Dok Kae | Tamarind Soup with Shrimp & Sesbania grandiflora | แกงส้มดอกแค 17.95

Shrimp and Sesbania grandiflora (native Esan plant) with house made tamarind & chili broth

109 Kaeng Som Sai Bua | Tamarind Soup with Water Lily | แกงส้มสายบัว 17.95

Shrimp and water lily (lotus stem) with house made tamarind & chili broth

110 Tom Yum Pla Tu | Hot and Soup with Indian Mackerel | ต้มยำปลาทูน้าไต้ 17.95

Hot and sour soup win Indian mackerel, lemongrass, fresh chili, and kefir lime leave

Side

111 Sticky Rice	3
112 Brown Rice	3
113 Jasmine White Rice	2
114 Garlic and Ginger Rice	4
115 Steamed Egg Noodle with Garlic	4
116 Steamed Rice Noodle (Flat or Thin Noodle)	3
117 House Green Salad (peanut dressing & tofu)	9

Dessert

118 Sweet Sticky Rice with Mango (Seasonal, please ask)	7
119 Sweet Sticky Rice with Ice-cream	7
120 Sweet Sticky Rice with Durian	7
121 Fried Banana with Honey and Peanut	5
122 Fried Banana with Ice-cream, Honey, Peanut	7
123 Ice cream : Vanilla, Coconut, Cantaloupe, Mango	5
