



TARA'S FAVORITES

BANGKOK SUNSET Colada, mai tai, rum

FRESH FRUIT DAIQUIRI Choice of strawberry, mango, kiwi or lime

BANGKOK MARGARITA Grant Marrier, cointreau, lime mix, pomegranate

FRESH FRUIT MARGARITA Choice of strawberry or mango

OCEAN MARGARITA Splash of Blue Curacao

CLASSIC MOJITO Bacardi Limón, lime mix, soda, fresh mints & sugar cane

LONG ISLAND ICED TEA Five white liquors, lemon juice & cola

SEX ON THE BEACH Chambord, Midori, vodka, pineapple, cranberry

TAHITIAN MAI TAI Rum, fresh orange juice, lime juice

TARA COLADA Choice of strawberry, almond, melon or mango

THE ABYSS Chambord, Blue Curacao, vodka, cranberry, lemon

YOU & ME KAMIKAZE Choice of blue, melon or berry

ZOMBIE Three kinds of rum, orange Curacao, fresh tropical

MARTINI

TARA THAI COSMOPOLITAN Absolut Citron, Cointreau, splash of pomegranate

FRESH FRUIT MARTINI Seasonal fruit

HYPNOTIQ MARTINI Hypnotiq liquor, Malibu rum, pineapple juice

MELON MARTINI Absolut, dry vermouth, splash of Midori

OCEAN SPLASH Bombay Sapphire, Blue Curacao

SUNKEN RUBY Skyy Vodka, Malibu rum, Blue Curacao, cherry

ORANGE MARTINI Absolut Mandarin, Cointreau

CHOCOLATE MARTINI Ketel One, Godiva

VANILLA MARTINI Absolut Vanilla, light cacao

CARAMEL MARTINI Stoli Vanilla, light cacao, Frangelico, caramel syrup

FRENCH MARTINI Absolut Raspberri, Absolut Kurant, Chambord

DREAMTINI Malibu rum, Midori, sour apple liquor, pineapple juice

APPLETINI Gin, sour apple liquor, splash of lime mix

BEER & SAKE

DRAFT (Ask about our seasonal draft selections)

IMPORTED Singha, Heineken, Amstel Lite, Beck's Lite

PREMIUM Sierra-Nevada, Anchor Steam, Yuengling, Corona, Guinness Draught

DOMESTIC 3.25 Budweiser, Coors Lite, Miller Lite

NON-ALCOHOLIC 3.95 Saint Pauli

TARA'S NON-TRADITIONAL BEVERAGES

TROPICAL TREASURE Combination of mango, pineapple, orange & lemon juice with a splash of soda 3.75

FRUIT PUNCH A blend of orange, pineapple, cranberry, lemon & strawberry juice 3.75

COCONUT PUNCH Pineapple juice with piña mix & Grenada 3.75

VIRGIN COLADA 3.95

VIRGIN DAIQUIRI 3.95

FRESH JUICE 3.25

FRESH LEMONADE 2.95

ARNOLD PALMER 3.25

SODA & ICED TEA 2.50

THAI ICED COFFEE 3.00

THAI ICED TEA 3.00

MINERAL WATER 3.00 Small 5.00 Large

APPETIZERS

SATAY Tender chunks of skewered chicken, grilled & served with peanut sauce & fresh cucumber relish. Lunch 4.99 • Dinner 5.99

HEAVENLY WINGS Chicken wings stuffed with crabmeat, fried & served with sweet & sour sauce. Lunch 4.99 • Dinner 5.99

YUM PED YANG Honey-roasted duck tossed with fresh vegetables and a spicy sweet & sour dressing. Lunch 4.99 • Dinner 5.99

SPRING ROLLS Our veggie rolls, deep-fried and served with sweet & sour dipping sauce. Lunch 4.29 • Dinner 4.99

HOI OBB Fresh mussels steamed with lemon grass & basil, served with chili dipping sauce. Lunch 4.99 • Dinner 5.99

SHRIMP CAKES Minced shrimp in light batter deep-fried and served with sweet & sour dipping sauce & fresh pineapple slices. Lunch 5.99 • Dinner 6.99

LARB GAI Tastes a lot better than it sounds...Minced chicken sprinkled with lime juice & exotic spices. Lunch 4.99 • Dinner 5.99

MEE KROB Sweet crispy noodles tossed with minced pork, shrimp & bean sprouts. Lunch 4.99 • Dinner 5.99

KANOM JEEB Crabmeat, minced pork and water chestnuts wrapped in wonton skins, steamed & served with Thai soy sauce. Lunch 5.99 • Dinner 6.99

THAI GARDEN ROLLS Grilled chicken salad wrapped in rice paper with green leaf lettuce, carrot & bean sprouts, served with spicy roasted peanut dipping sauce. Lunch 4.99 • Dinner 5.99

NUA SAWAN Marinated thin slices of beef oven-dried & fried to perfection, served with Thai slaw. Lunch 4.99 • Dinner 5.99

TOD MUN Thai curried fish cake served with peanut-cucumber relish. Lunch 4.99 • Dinner 5.99

MOO YANG Marinated pork grilled on skewers, served with spicy herb sauce. Lunch 4.99 • Dinner 5.99

PAPAYA SALAD DELUXE Julienne green papaya, string beans, tomatoes and roasted peanuts mixed with spicy lime dressing, served with grilled skewered shrimp. Lunch 5.99 • Dinner 6.99

NUM TOK Marinated beef grilled, sliced and tossed with red onions, scallions, cilantro & spicy lime dressing. Lunch 5.99 • Dinner 6.99

YUM WOON SEN Warm cellophane noodle salad with shrimp, minced chicken, peanuts and crispy dried shrimp seasoned with spicy lime dressing. Lunch 5.99 • Dinner 6.99

YUM TALAY Warm shrimp, scallops, squid, mussels and fresh mixed veggies seasoned with spicy lime dressing. Lunch 5.99 • Dinner 6.99

HOUSE SALAD Fresh vegetables, mixed veggie chips and crispy tofu served with peanut dressing. 4.99

NEW! SOFT TOFU SALAD Soft tofu with fresh lettuce, carrots, seaweed & crispy noodles served with wasabi dressing. Lunch 5.99 • Dinner 6.99

SOUPS

TYPHOON SOUP Shrimp, scallops, squid, mussels and mushrooms in a spicy broth with a touch of lemon grass & basil leaves. Lunch 4.99 • Dinner 5.99

TOM KA GAI Slices of tender chicken breast cooked in coconut milk, lemon grass and Galangal. Lunch 3.99 • Dinner 4.99

WONTON SOUP Crabmeat, pork & water chestnut wonton simmered in a light consommé with fresh vegetables and roast pork. Lunch 3.99 • Dinner 4.99

TOM KLONG GOONG Black tiger shrimp, fresh shiitake mushrooms & grilled onions in a lemon grass-Galangal broth, seasoned with tamarind juice and roasted chili. 4.99

TOM KA HED Fresh shiitake mushrooms, white mushrooms, cauliflower and cabbage cooked in coconut milk with lemon grass and galanga. Lunch 3.99 • Dinner 4.99



CATERING AVAILABLE

The Perfect Gift for Any Occasion!
Our uniquely and beautifully designed
gift certificates are available.
Please ask your server.

ENTRÉES

Brown rice available

HOI PIK POW Sweet mussels sautéed with hot chili paste & fresh basil. Lunch 7.99 • Dinner 9.99

BUAB PAD GOONG Shrimp, shiitake mushrooms and zucchini stir-fried in light garlic sauce. Lunch 9.99 • Dinner 12.99

CASHEW CHICKEN Slices of chicken sautéed with cashew nuts & scallions in a savory light brown gravy. Lunch 7.99 • Dinner 9.99

KAPOW Beef, chicken, pork or seafood sautéed in chili & garlic sauce with fresh basil leaves. Lunch 7.99 • Dinner 9.99
(With seafood: Lunch 9.99 • Dinner 15.99)

GINGER PERFECT Beef, chicken or pork sautéed with fresh ginger, onion and hu-nu mushrooms in a tasty bean sauce. Lunch 7.99 • Dinner 9.99

PAD PIK KING Beef, chicken, pork or shrimp sautéed with curry paste & string beans, sprinkled with shredded Kaffir lime leaves. Lunch 7.99 • Dinner 9.99
(With shrimp: Lunch 9.99 • Dinner 15.99)

NUA OBB A homestyle dish! Tender slices of beef braised with exotic spices, served with vegetables and a puree of green onions and chili. 11.99

SIAMESE BEEF Slices of beef marinated in sesame oil & exotic spices, stir fried in a very high heat, sprinkled with fresh julienne ginger & served with pickled veggies. Lunch 8.99 • Dinner 12.99

HONEY ROASTED DUCK Young duck marinated overnight, deboned & served with your choice of crispy noodles & sweet soy sauce or watercress & black bean sauce. Lunch 11.99 • Dinner 12.99

GOONG PHUKET Grilled black tiger shrimp topped with delectable crabmeat & chicken sauce. Lunch 9.99 • Dinner 15.99

DEEP SEA Shrimp, scallops, squid and mussels stir fried with celery, onions and scallions in a delicious curry sauce. Lunch 9.99 • Dinner 15.99

WHOLE ROCKFISH - SEASONAL
Three Choices:

1 Grilled in banana leaves with lemon grass, garlic & pandan leaves, served with spicy dipping sauce.

2 Steamed in plum sauce, served with chili-peanut dipping sauce.

3 Steamed with fresh chili, garlic & lemon juice.

PU NIM - SEASONAL A pair of crispy-fried soft shell crabs served with any of the following sauces:
Chili & garlic, black bean, mushrooms & garlic – Celery, onion & curry.

CRISPY WHOLE FLOUNDER - SEASONAL
Served with your choice of Chili & garlic sauce or black bean, mushroom & ginger sauce.

CURRIES

GREEN CURRY Choice of chicken, beef, pork or shrimp cooked in traditional-style green curry sauce with bamboo shoots, Thai eggplants & fresh basil leaves. Lunch 7.99 • Dinner 9.99 (With shrimp: Lunch 9.99 • Dinner 15.99)

GAENG PED YANG Homemade roasted duck cooked in red curry sauce with pineapple, tomatoes and grapes. Lunch 8.99 • Dinner 10.99

PANANG CURRY Choice of chicken, beef, pork or seafood sautéed with curried peanut sauce & fresh basil leaves. Lunch 7.99 • Dinner 9.99
(With seafood: Lunch 9.99 • Dinner 15.99)

NEW YELLOW CURRY Traditional yellow curry cooked with potatoes, onions and tomatoes. Lunch 7.99 • Dinner 9.99 (With seafood 15.99)

VEGETARIAN

PAD THAI JAE Thin rice noodles stir-fried with mixed fresh vegetables, bean curd and crushed peanuts (egg optional). Lunch 7.99 • Dinner 9.99

GAENG JAE Mixed fresh vegetables and tofu cooked in traditional-style green curry sauce. Lunch 7.99 • Dinner 9.99

VEGGIE FRIED RICE An array of colorful vegetables stir-fried with chef's special fried rice (egg optional). Lunch 7.99 • Dinner 9.99

PAD PAK JAE Sautéed mixed vegetables, mushrooms and tofu in light garlic sauce. Lunch 7.99 • Dinner 9.99

SPICY EGGPLANT Slices of eggplant stir-fried with hot chili, garlic and fresh basil. Lunch 7.99 • Dinner 9.99

WATERCRESS FI DAENG Fresh watercress stir-fried in very high heat with spicy black bean sauce. Lunch 7.99 • Dinner 9.99

KAPOW JAE Tofu, broccoli, mushrooms & onions sautéed in chili and garlic sauce with fresh basil. Lunch 7.99 • Dinner 9.99

PAD PAK KARD KAO Napa cabbage, shiitake mushrooms, tofu and scallions stir-fried in light oyster sauce. Lunch 7.99 • Dinner 9.99

PAD PIK KING JAE String beans, squash and tofu sautéed with curry paste, sprinkled with Kaffir lime leaves. Lunch 7.99 • Dinner 9.99

TARA THAI SPECIALS

HOMEMADE CURRY PUFFS Thai curry puff stuffed with curried chicken & potatoes. Served with fresh cucumber relish. 5.99

SHRIMP & SCALLOPS IN GARLIC SAUCE Jumbo shrimp & fresh scallops sautéed in light garlic sauce. Served with steamed broccoli and carrots. 17.99

SEAFOOD MADNESS Shrimp filet of tilapia and seafood combination sautéed with hot chili paste, mushrooms and sprinkled with crispy basil leaves. 20.99

CRISPY DUCK KAPOW Deep-fried deboned young duck sautéed with spicy basil sauce & onions. 15.99

NEW CRISPY PRAWN ROLL Jumbo shrimp wrapped with sushi rice, seaweed & crispy wonton skin. Served with sesame soy sauce. 6.99

NEW PED GROB NUM DANG Crispy duck breast slices, topped with emulsion gravy sauce with napa cabbage & scallion. 15.99

NEW DRUNKEN NOODLES Wide rice noodles stir-fried with shrimp & chicken in spicy basil sauce. 12.99

NOODLES & FRIED RICE

PAD THAI Thai traditional noodle dish! Thin rice noodles, stir-fried with shrimp, bean curd, crushed peanuts, bean sprouts, scallions & egg. Lunch 7.99 • Dinner 9.99

PAD WOON SEN Cellophane noodles stir-fried with shrimp, pork, hu-nu mushrooms, scallions & egg. Lunch 9.99 • Dinner 9.99

KAO PAD Your choice of beef, pork or chicken stir-fried with chef's special fried rice. Lunch 7.99 • Dinner 9.99

SEAFOOD FRIED RICE A festival of seafood stir-fried rice, fresh basil leaves & hot chili. Lunch 9.99 • Dinner 12.99

PATTAYA NOODLES Shrimp, crabmeat, squid & mussels stir-fried with wide rice noodles & string beans in a spicy roasted chili sauce. Lunch 9.99 • Dinner 12.99

PIKACHU NOODLES Shrimp & chicken stir-fried with wide noodles in scrumptious yellow curry sauce. Lunch 9.99 • Dinner 11.99

PAD SEE EAW Beef, chicken & pork (or seafood) stir-fried with wide noodles, broccoli & Thai Soy. Lunch 7.99 (Seafood 9.99) • Dinner 9.99 (Seafood 12.99)

KEE MAO GOONG GAI Wide rice noodles topped with shrimp & chicken in spicy basil sauce. Lunch 8.99 • Dinner 11.99

POO-GOONG OB WOON SEN Black tiger shrimp stir-fried with cellophane noodles, fresh ginger, shiitake mushrooms, celery, scallions, Napa cabbage & oyster sauce topped with crabmeat & served in a clay pot. Lunch 9.99 • Dinner 15.99

NEW YAWARAT NOODLES Roasted pork, shrimp, crabmeat & egg noodles tossed with roasted garlic oil & set over steamed watercress. Lunch 8.99 • Dinner 10.99

NEW SEN-LEK TOMYUM Thin rice noodles, shrimp, minced chicken & bean sprouts in a spicy lemon grass soup. Finished with crushed peanuts & cilantro. Lunch 8.99 • Dinner 10.99

DESSERTS & COFFEE

COCONUT ICE CREAM
With jackfruit & berry sauce 4.25

THAI COFFEE ICE CREAM
Topped with coffee liqueur 4.25

GREEN TEA ICE CREAM 4.25

MANGO SORBET 4.25

3-LAYERED CHOCOLATE MOUSSE 4.95

YOUNG COCONUT CUSTARD PIE
Homemade Thai-style coconut pie 4.25

CHEESECAKE WITH BERRY SAUCE 4.50

BLACK STICKY RICE PUDDING
With diced taro root & coconut cream 3.95

JASMINE & THAI COFFEE 4.50

CRÈME BRÛLÉE With fresh fruit 4.50

MANGO & STICKY RICE seasonal

FRENCH PRESS COFFEE 3.25

HERBAL TEAS 2.25

Ask for our
gluten-free
menu offerings

♦ Indicates Spicy

All natural ingredients • No MSG
The FDA advises consuming raw or undercooked meats,
poultry, seafood or eggs increases your risk of foodborne illness.