



WARM UP

Nua Dadd Deaw / 9 GF

fried sun-dried beef, sriracha sauce

Goong Pao / 8 65

grilled shrimp, fresh chili and lime sauce

Kor Moo Yang / 8

grilled pork neck, fresh lime, chili sauce

Satay / 8

grilled chicken, white toast, Thai peanut sauce

Moo Yang Kati Sod / 9

grilled marinated pork belly, spicy lime sauce

Pla Muk Yang / 9 6

grilled squid, chili, fresh-squeezed lime juice

Prik Tod / 8

crispy green chili stuffed with chicken and shrimp, creamy sriracha

ROLLS

Ped Roti / 8

slow-roasted duck, cucumber, scallions, roti shell

Poh Pia Tod / 7 V

crispy spring roll, fresh veggies, mushrooms

Kuay Tiew Lui Suan / 7 GF 🔪

rice paper roll, minced shrimp and chicken, carrots, cucumber, fresh basil

SMALL BOWL / HOT POT

Tum Yum Goong / 7 (small) / 17 (large) GF

spicy lemongrass soup, shrimp, roasted chili paste

Tom Ka Gai / 6 (small) / 15 (large) GF V

chicken, coconut milk, roasted chili paste

YUM

Yum Goong Fu / 9

fried chopped shrimp, roasted cashews, red onions, lime, chili, fresh juilienned mango

Larb / 8 GF V

minced chicken or tofu, rice powder, scallions, fresh mint, red onions

Yum Ped Yang / 9 GF 🔪

roasted duck, lettuce, carrots, onions, scallions, celery, chili lime juice, sriracha sauce

Som Tum / 8 GF 🔪

green papaya, dried shrimp, string beans, cherry tomatoes

Yum Pla Muk / 9 GF 🔪

squid, onions, scallions, carrots, fresh chili, celery, lime juice

CHEF MITCHAI'S **EXCLUSIVES**

Pla Pao / Market Price

Thai style grilled catch of the day, lemongrass, fresh chili and lime sauce

Pla Neung Manow / Market Price 65

steamed catch of the day, lemongrass, chili, garlic

fried catch of the day, Thai spicy chili sauce, jasmine rice

Nam Prik Ong / 18 GF 🔪

northern Thai spicy pork and tomato dip (minced pork, tomatoes, Thai shrimp paste, chili, garlic), steamed fresh vegetables, hard-boiled egg, pork rinds, sticky rice

Ped Krob / 18 🔪

crispy roasted duck, basil, fresh chili, garlic sauce

Gaeng Hang Lay / 16 GF 🔪

slow-roasted pork belly, hang lay curry, fresh ginger, sticky rice

Seua Rong Hai / 19 6 🔌

grilled flank steak, spicy green papaya salad, sticky rice, chili and lime sauce

Pad Cha Talay / 19

fresh seafood, young peppercorns, rhizome, red chili sauce

SOI 38 SPECIALTIES

Gai Tod / 16

fried chicken, lemongrass, Thai chili and sriracha sauce

Kua Kling / 16 GF

southern style dried curry of Thailand, ground pork, fresh chili, lemongrass, garlic

Kana Moo Krob / 16 🔪

flash-fried pork belly, Chinese broccoli, garlic, oyster sauce

Som Tum Gai Yang / 16

herb-grilled chicken, spicy green papaya salad, sticky rice

Ped Aob Nam Pueng / 19

honey-roasted duck, fresh ginger sauce, Chinese broccoli

Goong Aob Woon Sen / 18

baked shrimp, shiitake, fresh ginger, cellophane noodles

Khao Pad Sapparod / 18

pineapple fried rice, shrimp, cashews, carrots, egg served in a pineapple shell

Khao Soi / 16 🔪

chicken legs, egg noodles, khao soi curry, pickled mustard greens

Pik Kuar / 18 🔪

crispy shirmp, Thai chili, fresh garlic, scallions, bell peppers

Kha Moo / 16

stewed pork leg, Chinese broccoli, pickled mustard greens, chili-garlic vinegar sauce

NIGHT MARKET EATS

Pad Thai / 14 6F V

shrimp, rice noodles, egg, bean sprouts, scallions, peanuts

Pad See Eew / 12 V

stir-fried pork loin, wide rice noodles, Chinese broccoli, egg, sweet soy sauce

Kuay Tiew Kee Mao / 14 🔍

fresh seafood, wide rice noodles, onions, tomatoes, basil

Khao Pad / 14 V

shrimp fried rice, egg, onions, scallions

Khao Pad Kee Mao / 12

sriracha fried rice, chicken thigh, basil, bell peppers

Kra Prow / 12

minced chicken, Thai chili, garlic, fresh basil

Pad Med Mamuang / 12

chicken breast, cashews, bell peppers, water chestnuts

Panang / 14 GF V

grilled shrimp, panang curry, fresh chili, kaffir lime leaves

Gaeng Kiew Wan / 12 GF V

chicken thigh, green curry, eggplant, bamboo shoots

Massamun / 12 GF 🔪

chicken, massamun curry, potatoes, onions, roasted peanuts

Kanom Jeen / 12 🔪

steamed noodles, spicy chicken green curry, bamboo shoots, eggplant, chili

Pad Khing / 12 $\sqrt{}$

chicken, fresh young ginger, mushrooms, onions, scallions, carrots, bell peppers

SIDES

Jasmine, Sticky, Natural Brown Rice / 3 € 7

Steamed Noodles / 3.5 $^{\mathsf{GF}}$ $^{\mathsf{V}}$

Roti / 3.5 V

Sesame Chinese Broccoli / 6 🗸

Eggplant with Ginger / 6 V

SWEET

Khao Neaw Mamuang / 7 GF

fresh mango, sweet sticky rice, coconut milk

Khao Neaw Saungkaya / 6 GF

egg custard, sweet sticky rice, coconut milk

Kluay Roti / 7

fresh banana, fried roti, condensed milk

Bua Loy / 6 GF

three flavors of sticky rice flour dumplings, coconut milk

Ice Cream / 6 GF

homemade coconut, ginger, mango, green tea





COLD BEVERAGES

Thai Iced Tea / 4

Thai tea paste, cream, with or without Thai chili honey

Thai Iced Coffee / 4

Thai coffee paste, cream, black coffee

Lime Coconut Fizz / 5

fresh lime, housemade coconut orgeat syrup, pineapple syrup, soda water

Lime Ginger Fizz / 5

fresh lime, housemade ginger spiced syrup, lemongrass syrup, soda water

Lemon Lemongrass Fizz / 5

fresh lemon, housemade lemongrass syrup, soda water

Fresh Brewed Iced Tea / 3

black tea freshly brewed every day

Voss/6

still, sparkling

HOT BEVERAGES

Hot Tea / 3.5

jasmine tea, green tea

herbal decaf teas - chamomile, wild raspberry, lemon ginger black teas - chai spice, earl grey, orange spice

Fresh Brewed Coffee / 3

fresh roasted colombian coffee in regular or decaf

DRAFT BEERS

Singha / 7

Thailand's favorite beer on draft, a pale lager with more flavorful body than most lagers

Sapporo / 7

with lush use of aroma hops, Sapporo Premium has an amazingly crisp taste, refreshing flavor, and refined bitterness to leave a clean finish

Fat Tire / 7

perfectly balanced biscuit-like malt flavors with hoppy freshness, named in honor of a storied bike ride through Europe

Allagash White / 7

a traditional Belgian wheat beer, brewed with a generous portion of wheat and spiced with coriander and curacao orange peel, this beer is fruity, refreshing and slightly cloudy in appearance

Sam Seasonal / 7

seasoning yourself with a perfectly seasonal craft beer

Estralla Damm / 7

Barcelona's best selling beer with medium bodied pale malt lager, a crisp fading finish and a wave of bitering hops

Dogfish Head 60 Minute IPA / 7

60 minute brewed with a slew of great northwest hops, powerful balanced east coast IPA with a lot of citrusy hop character

HOUSE CRAFTED BOTTLES

Thai Manhattan / 13

rittenhouse rye, pu'erh tea infused sweet vermouth, chili aromatic bitters

Pretty Little Lime / 13

fords gin, kaffir lime infused dry vermouth, orange bitters

Matcha Green Tea Old Fashioned / 13

four roses bourbon, matcha green tea syrup, angostura bitters, lemon bitters

DRAFT COCKTAIL

Singapore Sling / 11

beefeater gin, luxardo cherry, benedictine, clarified lime, chili aromatic bitters, sloe gin, pineapple juice

SOI 38 SIGNATURE CRAFTED COCKTAILS

The Emperor's Punch / 35 (serves two to four) monkey shoulder whiskey, fresh lemon, housemade tamarind syrup, Thai herbal tea, chili aromatic bitters Menehunes's Painkiller / 12 / 22 (single / double) mount gay black barrel rum, la favorite agricole rhum, housemade coconut orgeat syrup, pineapple juice, orange juice, yuzu juice

Lemon Lotus / 12

Thai basil & cilantro infused tito's vodka, patron citronge, fresh lemon, housemade strawberry syrup

Lemongrass Yuzu Fizz / 12

bacardi rum, lemongrass coriander syrup, yuzu juice, soda water

Som Tum Sling / 12

fresh green papaya, bombay sapphire east gin, Thai bird chili, black pepper syrup, fresh lime juice

Koh Pi Pi Daiquiri / 11

bacardi rum, lychee, Thai basil, fresh lime juice

Siam Mule / 11

galangal infused sobieski vodka, ginger syrup, fresh lime juice, soda water

Kaffir Lime Mojito / 11

bacardi rum, kaffir lime syrup, fresh mint, Thai basil, fresh lime juice

Passionfruit Tamarind Magarita / 11

el jimador tequila, passionfruit tamarind syrup, fresh lime juice

SPARKLING WINES

	GLASS	BOTTLE
Prosecco DOC, Ruffino, Venice, Italy	10	36
Brut, Mumm Napa, Prestige, NV,		56
Napa Valley, CA		
Brut, Nicolas Feuillatte, NV, Champagne,		70
France		
Brut Rosé, J Vineyards, NV, Russian		72
River Vally, CA		
WHITE WINES		
VVIIIIL VVIIVLO		
	GLASS	BOTTLE
Chablis, Domaine Jolly, Burgundy,		64
France		
Chardonnay, Franciscan Estate,	12	44
Napa Valley, CA		
Chardonnay, Stag's Leap Winery,		62
Napa Valley, CA		
Gewurztraminer, Chateau Ste	10	36
Michelle, Columbia Valley, WA		
Pinot Blanc, Trimbach, Alsace, France		38
Pinot Grigio, Borgo Conventi,	10	36
Collio Doc, Italy		
$\textbf{Pinot Gris,} \ \textbf{Skyfall,} \ \textbf{Columbia Valley,} \ \textbf{WA}$		36
Riesling, Hogue, Columbia Valley, WA	10	36
Sauvignon Blanc, Matua,	10	36
Marlborough, New Zealand		
Sauvignon Blanc, Emmolo, Napa Valley,	CA	42
Torrontés, Piattelli, Cafayate Valley,		36

RED WINES

Salta, Argentina

	GLASS	BOTTLE
Cabernet Sauvignon, Joel Gott,	12	44
815, CA		
Cabernet Sauvignon, Robert Mondavi		64
Winery, Napa Valley, CA		
Cabernet Sauvignon, Silver Oak,		144
Alexander Valley, CA		
Gsm, Paul Mas Estate, Languedoc, France		42
Malbec, Diseno, Mendoza, Argentina	10	36
Malbec, Trivento, Golden Reserve,		48
Luján De Cuyo, Mendoza, Argentina		
Merlot-Cabernet Sauvignon, Chateau-		42
Timberlay Bordeaux, Bordeaux, France		
Merlot, Genesis, Columbia Valley, WA	12	44
Pinot Noir, Cellar No. 8, CA	10	36
Pinot Noir, J. Lohr Estates, Falcon's		42
Perch, Monterey County, CA		