

B A S I L

APPETIZERS

* FRESH BASIL ROLLS	6.50
Shrimp, rice noodles, lettuce, bean sprouts and basil, wrapped in a rice paper. Served with Chef Suntorn's house sauce.	
EGG ROLLS	5.50
Egg roll wrapper filled with cabbage & carrots (no meat). Served with sweet and sour sauce.	
* LARB (Chicken or Beef) -gluten-free	7.00
Minced meat mixed with ground rice, onions, mint, scallions, cilantro, chili powder, fish sauce and lemon juice. Served with a wedge of cabbage.	
* NAM SOD (Chicken or Pork) -gluten-free	7.00
Minced meat mixed with ginger, scallions, cilantro, onions, peanuts, chili powder, fish sauce and lemon juice. Served with a wedge of Iceberg lettuce.	
SATAY (Chicken or Beef) -gluten-free	9.00
Choice of chicken or beef, skewered and grilled. Served with peanut sauce.	
* NEUA NAM TOK -gluten-free	9.00
Grilled steak mixed with ground rice, onions, scallions, mint, cilantro, chili powder, fish sauce and lemon juice. Served with a wedge of cabbage.	
STUFFED SHRIMP	10.00
Seasoned ground chicken, egg roll wrapper. Served with sweet and sour sauce.	
FRIED WONTONS	7.00
Chicken, shrimp and cream cheese. Served with sweet and sour sauce.	
STEAMED DUMPLINGS	10.00
Chicken, shrimp, pork, water chestnut, mushrooms, scallions. Served with a house made garlic, ginger, soy sauce.	
* THAI CHICKEN WINGS	10.00
Garlic, soy marinades. Tossed in house made sauce of fresh limejuice, fish sauce, garlic, palm sugar and Thai chili.	

SOUPS

(All soups are enough for two people)

TOM KHA GAI (Chicken Coconut) -gluten-free	10.00
Sliced chicken breast cooked in coconut milk with galanga roots, lime leaves, lemon grass, button mushrooms, cilantro and scallions.	
* TOM YUM KUNG (Shrimp Hot and Sour) -gluten-free	10.00
Tom Yum broth flavored with galanga roots, lime leaves, lemon grass, button mushrooms, cilantro and scallions.	
WONTON	10.00
Chicken broth, wontons stuffed with shrimp and chicken, napa cabbage, scallions, cilantro and garlic.	

* Denotes spicy

Please inform your server if you have any food allergies
18% Gratuity will be added to parties of 8 or more

BASIL

SALADS

- * **YUM NEUA** (Beef Salad) *-gluten-free* **10.00**
Grilled steak mixed with cucumbers, onions, tomatoes, mint, cilantro, scallions, chili powder, fish sauce and lemon juice. Served on a bed of Romaine lettuce.
- * **YUM KUNG** (Shrimp salad) *-gluten-free* **10.00**
Shrimp mixed with cucumbers, onions, tomatoes, mint, cilantro, scallions, chili powder, fish sauce and lemon juice. Served on a bed of Romaine lettuce.
- * **SOM TUM** (Green Papaya Salad) *-gluten-free* **10.00**
Shredded green papaya, green beans, tomatoes, garlic, carrots, Thai chilies, palm sugar, fish sauce and lime juice. Tossed with boiled **shrimp and crushed peanuts**.
- YUM YAI** *-gluten-free* **8.00**
Iceberg lettuce mixed with cucumbers, onions, tomatoes, mushrooms, tofu, hard-boiled **eggs**, mint, cilantro and scallions. Served with **egg-peanut** dressing.
- YUM PED** (Duck salad) *-gluten-free* **9.00**
Pulled duck, mixed with celery, onions, pineapple, carrots, ginger, cashew nuts, scallions, cilantro. Served with a wedge of Iceberg lettuce.
- ***WOON SEN SALAD** *-gluten-free* **10.00**
Chicken and shrimp tossed with cellophane noodles, tomatoes, garlic, scallions, onions, cilantro, mint, celery, whole peanuts, Thai chilis, palm sugar, fish sauce and fresh lime juice.

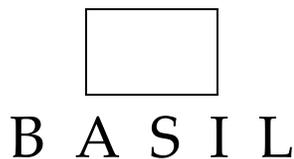


HOUSE SPECIALTIES

- PAD THAI** *-gluten-free* **17.50**
Rice noodles stir-fried with **chicken, shrimp, eggs**, bean sprouts, scallions, **peanuts** and Pad Thai sauce.
- * **BASIL DUCK** **27.00**
Boneless half duck deep-fried, topped with vegetables and Basil sauce.
- ***THREE-FLAVOR FISH** (Mild) **MKT \$**
Deep fried whole flounder, topped with three-flavor sauce.
- * **BASIL MIXED SEAFOOD** **25.00**
Onions, bell peppers and basil leaves.
- * **VOLCANO SHRIMP** (Mild) **28.00**
Grilled jumbo shrimp, wilted napa cabbage, steamed broccoli, topped with three-flavor sauce.
- * **RED CURRY DUCK** (Chef Suntorn's Signature Dish) **27.00**
Boneless half duck deep-fried, topped with vegetables and red curry sauce.
- * **BARRAMUNDI** (Asian Sea bass) **19.00**
Lightly floured, fried then stir-fried in your choice **Basil** or **Curry** sauce.
- BARRAMUNDI & SHRIMP** **26.00**
Lightly floured, fried, top with medley of vegetables, ginger sauce

* **Denotes spicy**

Please inform your server if you have any food allergies
All Items are cooked with 100% pure vegetable oil that is Trans Fat Free



BASIL

ENTREES

(Your choice of chicken, pork, or tofu (beef add \$2.00, shrimp add \$3.00))

* BASIL	17.50
Basil, bell peppers, onions, and garlic, Thai chili sauce.	
* PAD PRIK	17.50
Basil, bell peppers and onions, Prik King curry sauce.	
GINGER	17.50
Juliennes of ginger, mushrooms, onions, carrots and scallions.	
GARLIC	18.50
Black pepper-garlic sauce. Served on a bed of Romaine lettuce.	
* PRIK KING	17.50
Green beans, Prik King curry sauce.	
SWEET AND SOUR -gluten-free	17.50
Onions, bell peppers, cucumbers, tomatoes, pineapples and scallions.	
* CASHEW NUTS	18.50
Cashew nuts, bell peppers, onions and scallions.	
VEGETABLES DELIGHT	17.50
Medley of fresh vegetables stir-fried in a soy-based sauce.	
VEGETABLES DELIGHT (Vegetable Only)	15.50
Medley of fresh vegetables stir-fried in a soy-based sauce.	

CURRIES

(Your choice of chicken, pork, or tofu (beef add \$2.00, shrimp add \$3.00))

* GREEN CURRY -gluten-free	17.50
Bell peppers, bamboo shoots, eggplants, green peas and basil.	
* RED CURRY -gluten-free	17.50
Bell peppers, bamboo shoots and basil.	
* MASAMAN (Mild) -gluten-free	17.50
Potatoes, onions and cashew nuts .	

NOODLES AND RICE

(Your choice of chicken, pork, or tofu (beef add \$2.00, shrimp add \$3.00))

PAD SEE-EU	17.50
Flat rice noodles stir-fried with eggs , broccoli, garlic and sweet soy sauce.	
* PAD KEE MOW	17.50
Flat rice noodles stir-fried with tomato, onions, bell peppers and basil.	
PAD WOON SEN	17.50
Cellophane noodles, eggs , napa cabbage, onions, carrots, snow peas, tomatoes, mushrooms, scallions and bean sprouts.	
* THAI NOODLES	18.00
Fresh egg noodles stir-fried with green beans, mushrooms, tomatoes and basil in a Thai chili sauce.	
SHRIMP FRIED RICE	15.00
BEEF or DUCK FRIED RICE	14.00
CHICKEN FRIED RICE	13.00
(All fried rice has eggs , onions, scallions, carrots and green peas)	

*** Denotes spicy**

Please inform your server if you have any food allergies
www.eatatbasil.com

Specialty Cocktails

Basil Cocktail 10

Svedka Citron vodka, Canton Ginger liqueur,
fresh Thai basil, lime, soda

Pineapple Mojito 10

Bacardi Limón Rum infused with Pineapple, lemongrass syrup,
mint, soda

Upper King 10

Mt. Gay Black Barrel Rum, Remy VSOP,
simple syrup, orange bitters

High Wire Hound 10

High Wire Vodka, muddled cucumber,
lemon, pink grapefruit juice

***Spiced Bourbon 10**

Virgil Kaine Bourbon and Ginger whiskey,
pressed apple, Thai chili, homemade ginger beer, lime

Mango Martini 9

Parrot Bay Mango Rum, cranberry,
orange and pineapple

***Shibumi 10**

Japanese Shochu Rice Spirit, muddled Thai Chili and Thai
Basil, cilantro simple syrup, lime

Thai Boxer 10

Svedka Vanilla vodka, coconut milk, lime, homemade
ginger beer, simple syrup, fresh mint, cilantro, Thai basil

Blushing Buddah 10

Hendrick's gin, St. Germaine Elderflower liqueur,
strawberry puree, ginger, orange zest, lime

Thai Lady 9

Bombay East Gin, lemon, orange bitters

Honeysuckle Sour 9

Cathead Honeysuckle vodka, lemon, simple syrup,
aromatic bitters

The MR 9

Jameson Irish whiskey, ginger syrup, orange bitters

Seasonal Sangria 9

Red or White wine, fresh fruit,
ginger simple syrup, soda

*Denotes Spicy