

Sweet Basil

Thai Cuisine

Rice-Noodle-Curry-Seafood

Appetizers

SPRING ROLLS \$5.99

Crispy vegetarian deep-fried spring rolls served with Thai sweet & sour plum sauce.

SWEET BASIL ROLLS \$6.99

Fresh rolls wrapped in rice paper with shrimp, sweet basil, cucumber, bean sprouts, carrots, spring mix and rice noodles served with special combo sauce.

STEAMED DUMPLINGS \$6.99

Thai-style dumpling stuffed with minced pork, shrimp & onion served with sweet garlic-ginger sauce.

FRIED TOFU \$6.99

Special seasoned tofu, deep fried served with Thai sweet chili sauce with crushed peanuts.

SATAY CHICKEN \$7.99

Chicken on skewers marinated in special Thai seasoning and grilled to perfection. Served with peanut sauce and cucumber salad.

SHRIMP IN A BLANKET \$7.99

Marinated shrimp wrapped in flour sheet and deep fried served with sweet & sour plum sauce.

FRIED CALAMARI \$8.99

Special battered calamari with special seasoning and served with Thai sweet chili sauce.

CRISPY WINGS \$9.99

Delicious wings tossed in homemade Sweet Chili flavor.

FROG LEGS \$10.99

Battered and deep fried crispy frog legs sautéed in Thai garlic butter and pepper.

CRISPY SOFT SHELL CRAB \$8.99

Single soft shell crab lightly battered and deep fried. Served with Thai sweet chili sauce.

Soups

Small / Large GF=Gluten Free

TOM-KA GAI GF

\$5.99 / \$10.99

A combination of chicken, lemongrass, lime juice, cilantro, red onion and mushrooms in coconut milk blended with special broth.

TOM-YUM GAI

\$5.99 / \$10.99

Thai spicy soup lemongrass soup, with chicken, lime juice, chili paste, cilantro, red onion and mushrooms in shrimp broth.

VEGETABLE SOUP

\$5.99 / \$10.99

Combination of broccoli, baby corn, carrot, onion, fried garlic, cilantro, snow peas, mushrooms and zucchini in homemade vegetable broth.

TOM-YUM GOONG

\$7.55 / \$13.55

Thai spicy, lemongrass shrimp soup with lime juice, chili paste, cilantro, red onion and mushrooms.

TOM-YUM TALAE

\$8.55 / \$14.55

Thai spicy, lemongrass seafood soup with lime juice, chili paste, sweet basil, cilantro, red onion and mushrooms.

Noodles & Fried Rice

Choice of Chicken, Pork, Mixed Vegetables or Tofu
With Beef \$2, Shrimp \$3, Seafood \$7, Scallops \$7

PAD THAI \$11.99 GF

Classic stir-fried rice noodles with egg, green onion, garlic, bean sprouts and a side of crushed peanuts and lime in a special Pad Thai sauce.

PAD SEE-U \$11.99

Stir-fried broad noodles with egg, garlic, broccoli and carrots in a delicious sweet-garlic sauce.

CHILI NOODLE (PAD KEE-MAO) \$12.99

Stir-fried broad noodles with egg, sweet basil, fresh chili, garlic, green beans, onion, tomato with red and green bell peppers.

THAI NOODLE SOUP \$11.99

Thai-style noodle soup in a flavored broth with fried garlic, scallions, bean sprouts, cilantro and preserved cabbage.

SIAM FRIED RICE \$11.99

Thai-style fried rice stir-fried with fresh garlic, egg, onion, sweet peas, tomato and carrots.

CHILI FRIED RICE \$12.99

Spicy fried rice stir-fried with fresh garlic, egg, green beans, sweet basil, fresh chili, bell peppers, tomato and onion.

PINEAPPLE FRIED RICE \$12.99

Special fried rice stir-fried with pineapple, raisins, cashews, onion, garlic, green peas, egg, tomato and Thai curry powder.

CRAWFISH & SHRIMP CHILI FRIED RICE \$17.99

Crawfish tail meat and shrimp stir-fry in Thai-style chili fried rice with fresh garlic, egg, green beans, basil, bell peppers, onions and tomato.

Salads

HOUSE SALAD \$6.99

Mixed greens, cucumber, tomato, red onion, bean sprouts, topped with fried tofu served with home-made Thai peanut dressing.

BEEF SALAD (YUM NUEA) \$11.95

Spicy beef salad in combination of charbroiled beef with chili paste, chili powder, cucumber, onion, tomato, cilantro and mixed greens.

MINCED CHICKEN SALAD (LARB) \$11.95

Minced chicken tossed with lime juice, chili paste, onion, green beans, roasted rice powder, cilantro, scallions, mint leaves and mixed greens.

SPICY SHRIMP SALAD \$12.99

*also available with calamari

Cooked shrimp tossed with lemongrass, chili paste, lime juice, red onion, cucumber, tomato, cilantro and mixed greens.

MIXED SEAFOOD SALAD \$14.99

Scallop, fish, shrimp, calamari and mussels, tossed with lemongrass, chili paste, lime juice, red onion, cucumber, cilantro, tomato, and mixed greens.

Kids Menu

CHICKEN TENDERS WITH RICE OR STEAMED VEGGIES \$8.99

FRIED SHRIMP (6) WITH RICE OR STEAMED VEGGIES \$9.99

Vegetarian Corner

Served with Jasmine Rice *Add Tofu additional \$2.00
*all vegetarian dishes can be made without fish sauce and/or egg.

EGGPLANT BASIL \$11.99

Lightly fried eggplant stir-fried with garlic, green beans, sweet basil, bell peppers and onion in spicy basil sauce.

VEGETARIAN BASIL \$12.99

Mixed vegetables stir-fried with sweet basil and fresh chili in spicy basil sauce.

VEGETARIAN CURRY \$12.99

Choice of panang, green or yellow curry cooked in cream of coconut with mixed house vegetables.

VEGETARIAN MASSAMAN CURRY \$12.99

Mixed vegetables cooked in Massaman curry with cream of coconut and potatoes, topped with cashews.

GRAND VEGETABLES \$11.99

Stir-fried mixed vegetables in a Thai garlic brown sauce.

Sides & Extras

SIDE OF FRIED RICE \$6.99

SIDE OF STEAMED NOODLES \$2.99

SIDE OF JASMINE RICE \$2.99

SIDE OF STEAMED BROCCOLI \$3.99

SIDE OF STEAMED VEGETABLES \$3.99

SIDE OF SAUCES \$0.55 each
(spring roll, sweet chili, peanut sauce, orange sauce)

SIDE OF HOT SAUCE (To-Go Only) \$0.55 each

EXTRA AMANDA SAUCE \$4.99

EXTRA CURRY SAUCE \$4.99

EXTRA STIR-FRY SAUCE \$4.99

 Mild  Medium  Hot  Thai Hot!!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 18% Gratuity may be added to parties of 5 or more 2448509

Thai Curry

Served with Jasmine Rice. Choice of Chicken, Pork, Tofu or Mixed Vegetables
With Beef \$2, Shrimp \$3, Seafood \$7, Scallops \$7

YELLOW CURRY 🌶️ \$12.99 *contains dairy

Thai yellow curry cooked in cream of coconut with potato, sweet potato, pineapple and onion.

PANANG CURRY 🌶️ \$12.99 GF

Our most popular curry. Special Panang curry cooked in cream of coconut with broccoli, zucchini, carrots, baby corn, snow peas and sweet basil.

RED CURRY 🌶️ \$13.99

Delicious Thai red curry in cream of coconut with bamboo shoots, sweet basil, bell peppers, baby corn, tomato, sweet peas, eggplant and pineapple.

GREEN CURRY 🌶️ \$12.99 GF

Sweet and spicy green curry cooked in cream of coconut with sweet basil, bamboo shoots, zucchini, sweet peas, snow peas, baby corn and eggplant.

MASSAMAN CURRY 🌶️ \$12.99

Peanut flavored Massaman curry cooked in cream of coconut with white potato, sweet potato and onion topped with cashews.

Duck

*All served with Jasmine Rice

RED CURRY DUCK (GANG PED YANG) 🌶️ \$17.99

Semi-crispy duck breast cooked in red curry sauce, bamboo shoots, sweet basil, bell peppers, tomato, green beans, baby corn, sweet peas, eggplant and pineapple.

BASIL DUCK 🌶️ \$17.99

Semi-crispy duck breast stir-fried in spicy basil sauce with sweet basil, fresh chili, garlic, onion, carrots, green beans and bell peppers.

HALF ROASTED CRISPY DUCK \$23.99

Half roasted crispy duck breast served with your choice of your favorite Thai sauce

From the Wok

Served with Jasmine Rice. Choice of Chicken, Pork, Tofu or Mixed Vegetables
With Beef \$2, Shrimp \$3, Seafood \$7, Scallops \$7

GARDEN DELIGHT \$12.99

A choice of meat stir-fried with garlic and mixed vegetables in special garlic brown sauce.

GINGER LOVER \$12.99

A choice of meat stir-fried with pickled ginger strips, garlic, onion, mushrooms, scallion, baby corn in delicious ginger sauce.

THAI SWEET & SOUR \$12.99

A choice of meat stir-fried in Thai sweet and sour sauce with pineapple, bell peppers, onion, garlic, scallions, zucchini, carrots and tomato.

SPICY BASIL 🌶️ \$12.99

A choice of meat stir-fried in spicy basil sauce with sweet basil, green beans, garlic, onion and bell peppers.

CASHEW NUT 🌶️ \$13.99 *contains shellfish

A choice of meat stir-fried in roasted chili sauce with cashews, bell peppers, garlic, carrots, onion and broccoli.

GARLIC 'N PEPPER \$12.99

A choice of meat stir-fried in special garlic sauce with broccoli, carrots, zucchini, garlic, onion, snow peas and baby corn.

AMANDA CHICKEN 🌶️ \$13.99

Chicken tenders lightly battered and deep fried, sautéed in homemade Thai sweet chili sauce with steamed broccoli, carrots, onion, snow peas, zucchini and baby corn. Topped with sesame seeds.

PAD PRIK-KING 🌶️ \$12.99

A choice of meat stir-fried in Thai wild curry paste with red and green bell peppers and green beans.

Fish & Seafood

All Fish & Seafood Dishes Served with Jasmine Rice

SWEET BASIL CATFISH 🌶️ \$17.99

Filet catfish, lightly fried, sautéed in special basil sauce with green beans, eggplant, bell peppers, onion, garlic, wild ginger, fresh chili and sweet basil.

PANANG SALMON 🌶️ \$18.99

Grilled salmon topped with Panang curry sauce with baby corn, carrots, zucchini, snow peas and broccoli.

BASIL SEAFOOD 🌶️ \$19.99

Shrimps, scallops, mussels, fish and calamari stir-fried in spicy basil sauce with fresh chili, onion, bell peppers, green beans, garlic, wild ginger, zucchini, snow peas basil and a touch of red curry.

GINGER SEAFOOD \$19.99

Calamari, mussels, fish, shrimp and scallops, sautéed in special ginger sauce, fresh ginger, onion, garlic, scallion, baby corn, mushrooms, broccoli and snow peas.

GOONG PAD WOONSEN \$19.99

Large shrimp stir-fried with clear noodles, snow peas, carrots, zucchini, egg, onion, garlic, scallion, mushrooms, baby corn, tomato, celery and fine ginger.

THREE SEASON SNAPPER \$18.99

Filet snapper deep fried, with special three-season sauce, garlic and vegetables.

GREEN MUSSELS 🌶️ \$19.99

New Zealand Mussels sautéed in roasted chili sauce along with celery, onion, scallion and bell pepper.

GARLIC SOFT SHELL CRAB \$19.99

2 whole soft shell crabs, lightly battered and deep fried, topped with stir-fried garlic-pepper sauce along with broccoli, carrots, zucchini, onion, snow peas and baby corn.

GARLIC SQUID \$15.99

Calamari stir-fried in delicious garlic 'n pepper sauce with broccoli, carrots, garlic, zucchini, onion, snow peas and baby corn.

AMANDA SHRIMP 🌶️ \$16.99

Lightly battered and deep fried shrimp, sautéed in Thai sweet chili sauce with steamed broccoli, carrots, garlic, onion, snow peas, zucchini and baby corn.

BASIL SQUID & MUSSELS 🌶️ \$16.99

Calamari and mussels stir-fried in spicy basil sauce with fresh chili, onion, garlic, green and red bell peppers, green beans, sweet basil, wild ginger.

SHRIMP 'N ASPARAGUS 🌶️ \$16.99

Large shrimp stir-fried in delicious roasted chili sauce along with asparagus, garlic, onion and bell peppers.

GARLIC SEAFOOD \$19.99

Calamari, mussels, fish, shrimp and scallops stir-fried in Thai garlic-pepper sauce with broccoli, carrots, onion, snow peas, garlic, zucchini and baby corn.

Chef Mana's Specials

CRABMEAT 'N SHRIMP FRIED RICE \$19.99

Thai style fried rice stir-fried with lump and claw crabmeat and shrimp with sweet peas, carrots, onion, tomato, egg, garlic, cucumber, scallions and lime juice.
(We use the real crab meat therefore the dish may taste a bit 'fishy', please be aware that we cannot remake or refund this dish)

GROUPEL 'N SHRIMP \$19.99

Filet grouper and shrimp, lightly battered and deep fried, topped with special ginger sauce with ginger, onion, garlic, scallion, baby corn and mushrooms. Served with jasmine rice.

THREE BUDDIES \$16.99

A combination of chicken, pork and shrimp stir-fried in Thai-style garlic and pepper sauce with steamed broccoli, carrots, zucchini, snow peas, onion and baby corn. This dish is not very saucy but full of delicious flavor and served with Jasmine rice.

SOFT SHELL CRAB GREEN CURRY 🌶️ \$19.99

2 whole soft shell crabs, lightly battered and deep fried, topped with delicious green curry sauce along with bamboo shoots, eggplant, zucchini, snow peas, sweet peas and baby corn. Served with Jasmine rice.

WHOLE SNAPPER (SEASONAL) Market Price

Whole red snapper, lightly battered and deep fried with red and green bell peppers, red onion, tomato, scallions, garlic and cilantro. Served with Jasmine rice.

CRISPY NOODLES (LAD-NA MEE-KROB) \$15.99

Crispy egg noodles topped with your choice of meat, stir-fried in Thai Soybean Gravy Sauce and mixed vegetables. Chicken, Pork or Tofu. With Beef add \$1.00. With Shrimp add \$2.00

SHRIMP AVOCADO \$16.99

Shrimp and avocado stir-fried in delicious sesame oil sauce with fresh avocado, red bell peppers and snow peas, topped with sesame seeds. Served with Jasmine rice.

🌶️ Mild 🌶️🌶️ Medium 🌶️🌶️🌶️ Hot 🌶️🌶️🌶️🌶️ Thai Hot!!

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Special Desserts

MANGO AND STICKY RICE (SEASONAL) \$6.99

Fresh sweet mango along with sweet sticky rice topped with a splash of coconut milk.

ICE CREAM \$3.99

Your choice of coconut, mango, green tea or vanilla ice cream.

SWEET STICKY RICE WITH CUSTARD \$7.99

FRIED BANANA CARAMEL CHEESECAKE \$8.99

Choice of coconut, green tea or vanilla ice cream topped with honey, ground cinnamon, whip cream, and chocolate syrup.

FRIED ICE CREAM \$7.99

Vanilla ice cream wrapped with pound cake, lightly battered and deep-fried, topped with chocolate and strawberry syrup and whipped cream.

Beverages

SOFT DRINKS \$2.59

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Lemonade

HOT COFFEE \$3.00

THAI ICED COFFEE (NO REFILLS) \$3.59

Special iced coffee with a touch of cream.

ICED TEA \$2.59

Sweet or Unsweet

THAI ICED TEA (NO REFILLS) \$3.59

Thai version sweet tea with a touch of cream, brewed fresh from imported Thai tea.

BOTTLED WATER \$2.99

Herbal sweet iced tea brewed from lemongrass.

HOT TEA (PER PERSON) \$2.59

Choice of hot jasmine or green tea.

On Tap

STONE IPA \$6.59

SIERRA NEVADA EXTRA IPA \$6.59

STELLA ARTOIS \$6.99

KIRIN ICHIBAN \$5.99

BREWERY 85 YEOMAN'S BROWN \$5.99

BREWERY 85 QUITTIN' TIME \$5.99

SPACE DUST IPA \$6.59

FAT TIRE \$5.59

SHOCK TOP \$5.59

SAPPORO \$5.99

Bottled Beer

SINGHA \$4.59

Thailand

BEER LAO \$4.59

Lao

TIGER BEER \$4.59

Singapore

HEINEKEN \$4.59

Holland

CORONA \$4.59

Mexico

SAPPORO 22oz Can \$7.59

Japan

CHANG 22oz Bottle \$7.59

Thailand

BUD LITE \$3.59

MICHELOB ULTRA \$3.59

Sake

WARM SAKE

Small \$5.59 Large \$8.59

Add a DeKuyper flavor \$1

(apple, watermelon, strawberry, raspberry, blueberry)

PURPLE HAZE

Large Sake with Chambord \$10.59

Cold Sake

HANA FUJI APPLE \$12

TY KU CUCUMBER \$16

GEKKEIKAN NAMASAKE \$13

GEKKEIKAN NIGORI \$12 (300ml)

GEKKEIKAN BLACK AND GOLD \$26

SHO CHIKU BAI GINGO \$12 (300ml)

SHO CHIKU BAI MIO SPARKLING SAKE \$11 (300ml) / \$32 Large

Spirits

WHISKIES & BOURBON

Basil Hayden's \$12

Jim Beam \$6

Jack Daniel's \$6.50

Jameson Irish \$6.50

Maker's Mark \$7.50

Crown Royal \$7.50

Crown Royal Apple \$7.50

Suntory Japanese Whisky Toki \$7

Hibiki Japanese Whisky \$16

Woodford Double Oak \$12

SCOTCH

Dewar's White Label \$6.50

Macallan 12yr \$12

Macallan 18yr \$26

The Glenlivet 12yr \$9

Johnnie Walker Black \$8

GIN

Roku Japanese Gin \$7

Bombay Sapphire \$7.50

Tanqueray \$7.50

Hendricks Gin \$10

TEQUILA

Don Julio Añejo \$15

Hornitos Plata \$7

Jose Cuervo \$6.50

Patrón Silver \$10

COGNAC & CORDIALS

Courvoisier VS \$10

Hennessy VS \$12

Bailey's Irish Cream \$6.50

Kahlúa Coffee Liqueur \$6.50

VODKA

Haku Japanese Rice Vodka \$7

Absolut \$6.50

Belvedere \$10

Effen \$6.50

Grey Goose \$10

Ketel One \$7.50

Tito's Handmade \$6.50

RUM

Bacardi Superior White \$6

Malibu Coconut \$6

Captain Morgan Spiced \$6.50

Happy Hour

Monday - Saturday 5 - 7pm

\$1 Off Everything

\$5.59 House Vodka or Gin Martinis

\$5.59 Large Sake

Please Drink Responsibly. 2448509

Wine List

House Wine (Domino) \$5

CHARDONNAY | PINOT GRIGIO | MERLOT | CABERNET SAUVIGNON

White Wine

| | glass | bottle |
|--|-------------|--------|
| RODNEY STRONG CHARDONNAY | \$8 | \$28 |
| WENTE ESTATE CHARDONNAY | \$9 | \$30 |
| CHATEAU STE. MICHELLE RIESLING | \$7 | \$26 |
| BRANCOTT SAUVIGNON BLANC | \$7 | \$26 |
| MENAGE A TROIS MOSCATO | \$8 | \$28 |
| KINSEN PLUM WINE | \$6 | \$22 |

Red Wine

| | glass | bottle |
|--|----------------|--------|
| JOSH CABERNET SAUVIGNON | \$8 | \$28 |
| RED DIAMOND MERLOT | \$6.50 | \$24 |
| CELLAR NO. 8 PINOT NOIR | \$7 | \$26 |
| DONA PAULA LOS CARDOS MALBEC | \$8 | \$28 |
| THREE FINGER JACK CABERNET SAUVIGNON | \$9 | \$30 |

Sips

Specialty Cocktails

SWEET BASIL MULE

Haku Japanese Vodka, Fresh Lime Juice, Ginger Beer

JUICY PLUM

Bacardi Superior White Rum, DeKuyper Triple Sec, Plum Wine, Pineapple, Cranberry and Orange Juices

PEACH TART

Jim Beam Peach, Lemonade, Splash of Grenadine

SWEET BASIL ICED TEA

Kahlúa, Irish Cream, DeKuyper Triple Sec, Thai Tea

TOKI HIGHBALL

Suntory Toki Japanese Whisky with Soda Water and Lemon Twist

ROKU SOCHU

Roku Japanese Gin, So Chiku Bai Sake, Midori Melon Liqueur, Fresh Lemon Juice

BLUE HAWAII

Bacardi Superior White Rum, Malibu Coconut Rum, DeKuyper Triple Sec and Blue Curacao, Sour, Pineapple Juice

Martinis

HAKU MARTINI

Haku Japanese Vodka with a dry vermouth rinse and lemon twist
Also available Classic, Dirty or Mango

EFFEN DELICIOUS

Effen Green Apple Vodka, DeKuyper Sour Apple Pucker, Sour, Lemon-Lime Soda

GREEN TEA-NI

Jim Beam Peach, Sour, Lemon-Lime Soda

ROKU RICKEY

Roku Japanese Gin, Fresh Lime Juice, Soda

BLOOD ORANGE COSMO

Effen Blood Orange Vodka, DeKuyper Triple Sec, Fresh Lime Juice, Splash of Cranberry

LYCHEE MARTINI

Haku Vodka, DeKuyper Triple Sec, Lychee Juice

YUZU MARTINI

Effen Yuzu Vodka, DeKuyper Triple Sec, Sour

MAKER'S MANHATTAN

Maker's Mark Handmade Bourbon, Sweet Vermouth, Bitters