

INDOCHINE

STARTERS

FRESH SPRING ROLLS



Lettuce, basil, & cilantro wrapped with chicken and shrimp or tofu in thin rice paper. Served with our classic garlic & chili sauce. Half orders available. \$7/\$14

CRISPY TOFU



Ample cubes of tofu dipped in coconut batter and fried to a golden crunch. Served with both Indochine peanut and sweet chile sauces. \$9

DANCING BUDDHA



Dancing columns of crispy tofu are stacked and drizzled with caramelized sweet chile sauce & vegan made hoisin sauce. Further blessed by ground peanuts & Basil. \$12

THAI LETTUCE WRAPS



Make your own wraps. Lean chicken or tofu & diced vegetables sauteed in a savory house hoisin sauce, wrapped in fresh lettuce. \$14

POTSTICKERS

Pan-fried dumplings stuffed with juicy chicken, jicama and shallots, accompanied by a tangy soy-ginger vinaigrette. \$12

CRAB WONTONS (6)

Dungeness crab, surimi and cream cheese blended with cilantro and garlic, wrapped in wonton paper and deep fried into crisp golden pagodas. Served with sweet chile sauce. \$8

COCONUT PRAWNS (6)

Jumbo prawns in a light coconut batter are fried and paired with fresh pineapple and mint in Indian Kala masala spice. Toasty and decadent. \$12

FIRECRACKER FRIED SPRING ROLLS

Golden-fried spring rolls of ground seasoned chicken, sweet shallots, and garlic, stoked with chipotle and habanero. Calmed by chile aioli. Half orders available. \$7/\$14

GARLIC & BOK CHOY STIR-FRY



Crisp Bok Choy wok-tossed with garlic in a light savory sauce. \$12

SOUP & SALAD

CITRUS- KISSED BEEF SALAD



Tender sliced beef dressed with ginger-onion dressing, sesame oil, and roasted sesame seeds. Tossed with jalapeno, garlic, cilantro, bell pepper, onion, bold and flavorful with a spicy & tangy kick. Spice level adjustable from 1 to 5 stars. \$17

SUMMER BASIL SALAD



Tropical mango and pineapple in a creamy peanut sauce and sautéed chicken served with lovely Thai Basil. A long time house favorite. \$13

WONTON SOUP

Handcrafted Chicken & Shrimp Wontons served with Bok Choy in a fragrant broth \$16

CRYING TIGER BEEF SALAD



Wild and exotic. Fiercely seasoned beef seared in lime juice, garlic, habanero, and nam pla. Basil, cilantro and lemongrass balance the heat. \$15

TOM YUM SOUP



A classic Thai hot & sour broth with Coconut milk simmered with lemongrass, ginger, galangal, and mushrooms. Brightened with fresh herbs and chili, served with your choice of :

Chicken or Tofu \$18

Prawns or Seafood \$19

FRIED RICE

MANGO FRIED RICE



Chicken or Shrimp. Jasmine rice is wok-tossed with an egg, peas & carrots, cubes of mango and succulent shrimp or moist chicken. \$17

LOVER FRIED RICE



Jasmine rice is wok-tossed with egg, vegetable, seafood and Crab oil sauce. \$19

White rice, egg, vegetables, soy sauce with Protein choice:

BASIC FRIED RICE (no protein)



\$13

TOFU/ PORK/ CHICKEN FRIED RICE



\$17

SHRIMP/ BEEF FRIED RICE



\$18

SIDES

Jasmine White Rice \$2

Wild Brown & Red Rice \$3

Yellow Coconut Saffron Rice \$3

Flat Breads (2) \$5, Egg Noodle \$2

House Salad \$5 , Steamed Veggies \$5

SPECIALTY BEVERAGES

Black coffee

\$5

Milk coffee

\$6

Salted cream coffee

\$7

Saigon white coffee

\$7

Thai tea, Thai coffee

\$6

FOUNTAIN DRINKS \$4

Coke , Sprite, Iced Tea

Diet Coke, Lemonade

HOT TEA \$5

Green, Jasmine,
Moroccan mint, Earl Grey
Herbal (no caffeine)



can be vegan



gluten free

ENTREES

PHAD THAI



Top Thai favorite: rice noodles wok-fried in a tangy tamarind sauce with egg, bean sprouts. Garnished with roasted peanuts and lime.

Choose from chicken, shrimp or tofu. \$17

JUNGLE CURRY CHICKEN



Chicken marinated in curry powder and coconut milk, stir-fried in a creamy peanut curry of cumin, coriander, and turmeric.

Thick, hot and vaguely dangerous. \$18

CASHEW CHICKEN



Tender strips of chicken, vegetables, and whole roasted cashews sautéed in a sweet-hot garlic sauce. \$16

SEAFOOD DELIGHT



Fish, Scallops, Shrimp and Calamari are stir-fried with hot sauce and vegetables. \$18

LEMONGRASS STIR-FRY



A bold and fragrant stir-fry featuring lemongrass, garlic & vegetables. Choose your preferred protein-chicken, beef, pork, shrimp or tofu- all wok-tossed to perfection in our signature savory-sweet sauce. \$16

TOASTED SESAME WRAPS

A mouth-watering Indochine favorite. Chicken caramelized with roasted cashews, peanuts, sweet mango and aromatic basil served with flaky house-made pastry flatbread. \$18

LANTERN STREET NOODLES



Wok-tossed soft chow mein with fresh vegetables, finished in a house-crafted signature sauce.

Choice of protein: **Chicken /or Tofu** \$17

Beef/ Prawns/ Seafood \$18

ORANGE CHICKEN

Known for its bold flavors and appealing contrast between crispy chicken breast and sweet, tangy mandarin orange sauce. \$20

SINGAPORE NOODLE SEAFOOD



Thin rice vermicelli stir-fried in fragrant curry-powder sauce with onions, bell peppers, scrambled egg and fish, scallop, shrimp and calamari. Notes of garlic, turmeric, and citrusy heat give it bright color and bold, layered flavor. \$19

BROCCOLI STIR-FRY



Crisp broccoli wok-tossed with garlic in a light savory sauce. Served with your choice of chicken, tofu, beef, or prawns. \$16

HOUSE SPECIALTIES

YIN & YANG AHI *



The union of opposites. Fresh Ahi Tuna rubbed in hot ancho chili paste is encrusted with sesame and lightly seared cooled by cucumbers in wasabi aioli dressing. Extremes harmonized. \$20

CRISPY FISH IN GINGER & BASIL ON FIRE

Delectably moist filleted fish dipped in a crisp golden batter & topped with fresh vegetables sautéed in a ginger basil sauce. Topped with 151 Rum and set on fire. \$22

INDOCHINE CHICKEN



Tender strips of chicken, fresh vegetables, roasted peanuts, dried chile peppers and peppercorns. \$17

PANANG CURRY CHICKEN



The richest of them all. Chunks of chicken sautéed in spices and simmered in a peanut-based red curry topped with aromatic kaffir lime leaves. Creamy and indulgent. \$22

HONEY GLAZED WALNUT PRAWNS

Lightly battered jumbo prawns are dressed with glazed walnuts pineapple and lychee fruit in an elegant honey cream sauce. Served over crispy sweet potato. An Indochine favorite. \$19

SHAKING BEEF



Cubes of Filet Mignon sautéed in a wok with garlic and butter until golden brown, served on a bed of mixed onion & bell pepper. \$21

THREE FLAVOR WILD SALMON STEAK



Fresh Sockeye Salmon in ginger & basil rain over wok-seared vegetables. Bow to the trinity of spicy, sour, sweet. \$22

MONGOLIAN BEEF



Beef and Shiitake mushrooms marinated in house made hoisin, sautéed with vegetables and chives. \$19

THE BLACK SEA



A veritable sea over Black Thai Rice. Coconut milk is ground with Shiitake Mushrooms, sweet shallots and kala masala; then stir fried with fish, shrimp, calamari, and scallops. Nutty, textured, and teeming with flavor. \$22

DRUNKEN BEEF NOODLES



A signature late night Thai dish comes to life with wok-fired tender sliced beef, rice noodles, egg and seasonal veggies. Finalized to perfection with fresh Thai Basil and generous rice wine. \$20

NOT ALL INGREDIENTS ARE LISTED

Inform your server of any food allergies or specific dislikes. We will try to accommodate your needs. Please be advised, however, that not all ingredients are listed and some are produced with equipment which may have been used with wheat, peanuts, dairy, shellfish, soy, etcetera.

***Specific items on the menu are cooked to order. Consuming raw, undercooked, and unpasteurized food items may increase your chance of food borne illness.**



can be vegan



gluten free

GRATUITY FOR LARGER GROUPS

Tables of 8 or greater may have a gratuity added to their tab. If so it will be labelled on your receipt and 50% of that gratuity will go directly to your server with the remaining 50% being distributed amongst the rest of the staff.