



## BEGINNINGS

Salt and pepper fried tofu with crushed peanuts sweet chili dipping sauce (tofu tod)	7.95
Fresh rolls of vegetables & tofu with peanuts, chili, and lime vinaigrette (paupia sod)	7.95
Charcoal grilled whole squid with chili, lime, and garlic sauce (plamuk ping)	8.95
Grilled japanese eggplant served with house made peanut sauce & cucumber salad (makuer yang)	6.95
Fried tofu, tomatoes, beansprouts, cucumber, & lettuce with curried-peanut dressing (basil's salad)	11.95
Green papaya, string beans, cherry tomatoes, and nuts tossed in sweet garlic lime dressing * (somtum) <small>add prawns \$4</small>	11.95
Minced chicken salad with cilantro, shallots, mint, lime, chili, & roasted rice powder * (larb gai)	11.95
Grilled eggplant salad with minced chicken & shrimp topped with lime-coconut dressing (yum makuer yao)	12.95
Grilled skirt steak salad with shallots, mint, cilantro, roasted rice, chili, and lime juice * (neur namtok)	12.95
Wild-caught Monterey squid salad with shallots, cilantro, chili, and lime juice * (yum plamuk)	12.95

## SOUP

Chicken and mushrooms in lemongrass, galanga, and coconut milk soup (dtom ka gai)	7.95 / 11.95
Shrimp and mushrooms in spicy and sour lemongrass soup * (dtom yum goong)	7.95 / 11.95
Mixed seafood in basil, lime, and lemongrass soup * (poh taak)	7.95 / 11.95

## VEGETABLES

Garlic cauliflower (Galam nam pla)	11.95
Stir-fried seasonal vegetables (Pad pak ruammit)	11.95
Brussel sprouts wok-fried with garlic and chili * <small>add crisped pork belly \$3</small> (Thai-style brussel sprouts)	11.95
Eggplant, shitake mushroom, tofu, bell peppers, & scallions stir-fried in basil-chili jam * (basil's eggplant)	11.95
Stir-fried fresh tofu with green beans, water chestnuts, oyster mushrooms, and spring onions (monk's delight)	11.95
Golden bean cakes with cashew nuts, mushroom, and onions in roasted chili jam (crunchy bean cakes)	11.95
Grilled squash, eggplant, zucchini, mushroom, tomatoes, and chili peppers in green curry * (pak rad kang)	11.95
Fried tofu, peas, eggplant, squash, pumpkin, basil, & jalepeno in red curry tamarind sauce* (pak tay po)	11.95
Stir-fried kabocha squash, string beans, and Thai basil with 'pong gari' curry sauce * (basil pumpkin)	11.95

Cool cucumber salad	2.5	Brown rice (per person)	2.5	Sticky rice (per person)	2.
Fried egg	3.	Jasmine rice (per person)	2.	Thai style omelette	6.

This is a limited version of our menu that can be made gluten free, Please let us know when you call in your order. Cilantro, crisped basil leaves, and bell peppers are used as garnish on some of our dishes. Our kitchen uses ingredients that may contain fish or shell fish. \* items are prepared with chili so let us know your preference of spiciness!

## FISH + SEAFOOD

Wok-fry shrimp, tender eggplant, yellow squash, and Thai basil in garlic chili sauce * (shrimp eggplant)	15.95
Shrimp, squid, and mussels stir-fried with zucchini, onions, basil, and fresh chili peppers * (pad talay ruam mit)	15.95
Prawns, scallops, squid, and mussels served with eggplant and okra in green curry * (kang talay)	16.95
Grilled salmon filet with asparagus and cauliflower in kaffir lime 'choo chee' curry* (choo chee pla)	17.95
Grilled seabass filet with baby bok choy & shitake mushrooms in wild ginger green curry* (kiow wan pla)	19.95
Grilled banana leaf wrapped wild caught fish with steamed vegetables and chili-lime sauce (pla pao)	mkt
Deep-fried whole Tilapia with chili, shallots, cilantro, bell peppers, and sweet mango (pla rad pik)	mkt

## MEATS + POULTRY

Minced chicken stir-fried with eggplant, bell peppers, basil, and Thai bird's eye chili * (gai gra prao) <small>add fried egg \$3</small>	13.95
Chicken breast stir-fried with cashew nuts, zucchini, bell peppers, & spring onions (gai ma-muang hinmapan)	13.95
Grilled eggplant stuffed with chicken and cabbage in basil green curry * (stuffed eggplant)	13.95
Slow-cook 1/2 chicken, onions, & potatoes in mild yellow curry (kang gari gai)	16.95
Roasted duck and snap peas stir-fried with red curry paste and young peppercorn * (curry peppercorn duck)	15.95
Roasted duck in red curry with wilted cabbage, cherry tomatoes, and pineapples (kang bpet)	15.95
Coconut braised pork shoulder and 'kabocha' pumpkin in tangy red curry * (kang kua mu) <small>sub. prawns add \$3</small>	14.95
Chinese 'gai lan' broccoli, bell peppers, & crisped pork belly wok-fried in chili-garlic sauce * (kana mu grob)	14.95
Spicy southern Thai stir-fried pork shoulder with asparagus and bell peppers (kua kling mu) <small>*mild option not available</small>	14.95
Sizzling stir-fried skirt steak with wild ginger, apple eggplant, yellow squash, and green curry * (jungle beef)	15.95
Wok-tossed sliced beef with lemongrass, red bell peppers, snap peas, & roasted chili jam (neur takai)	15.95
Grilled 'all natural' Angus sirloin with Thai smoked mushroom and tomato relish (neur yang)	18.95
Braised beef short ribs, zucchini, and bell peppers in basil-kaffir 'panang' curry * (panang short ribs)	17.95
Wok-fried lamb with 3 types of chili, fresh basil leaves, onions, & bell peppers * (fiery lamb) <small>add fried egg \$3</small>	15.95
Grilled Australian rack of lamb, green beans, and carrots in red curry * (basil's lamb curry)	19.95

## RICE + NOODLE

Crab fried rice (kao pad pu) <small>add fried egg \$3</small>	13.50
Thai pineapple fried rice with prawns and cashew nuts (kao pad sapparot)	13.50
Spicy wide rice noodles, skirt steak, onions, carrots, & egg stir-fried with basil, garlic & chili * (pad ke-mao)	13.50
Fresh rice stick noodles stir-fried with shrimp, tofu, egg, nuts, bean sprouts, & chives (pad thai) <small>try our spicy version!</small>	13.50

We do not accept personal checks. We accept Amex, Visa, and Mastercard.  
 An 18% gratuity will be added to parties of six or more. We will gladly do a maximum of 4 split checks.  
 Due to limited seatings, we may require a \$15 minimum per person during our dinner hours.  
 Basil is not responsible for any lost or stolen item. We reserve the right to refuse service to anyone.  
 No outside food or alcoholic beverages are allowed.