

# *Chatayee Thai*

Authentic taste of Thailand

## *Happy Hour (3:30pm-5:30pm)*

### **Chicken Satay \$5**

Grilled skewers with cucumber salad and peanut sauce

### **Mu Ping \$5**

Bangkok-style grilled pork skewers, chili garlic lime sauce

### **Mu Klong Klang \$5**

Pork meatballs, cucumber salad, tamarind sauce

### **Po Pia Koong \$3**

Spring rolls with shrimp, mushrooms, cabbage, sweet chili sauce

### **(V) Autumn Rolls \$3**

Root Vegetables, cabbage, mushrooms, glass noodle, sweet chili mango sauce

### **Tod Mun Pla \$5**

Red curry fish and shrimp cakes, sweet chili sauce, cucumber salad, crushed peanuts

### **(V) Tod Mun Puk \$5**

Roasted eggplant, tofu, red curry, corn, fritters,  
crushed peanuts, cucumber salad, sweet chili sauce

### **(V) Somtam \$6**

Traditional green papaya salad, Thai chili, tomato, dried shrimp, crushed peanuts

### **(V) Cucumber Salad \$4**

Traditional cucumber salad with carrot, shallot, scallion, cilantro, citrus lime dressing

### **(V) Massaman & Roti \$5**

Pumpkin, potato, cauliflower, carrot, onion,  
yellow curry, roasted peanuts with a thin crust flatbread

### **(V) Tohu Tod \$4**

Lightly fried tofu, sweet chili sauce, crushed peanuts

### **(V) Thung Tong \$6**

Crispy pouch with pumpkin and potato roasted in mild curry, coconut basil aioli

### **Salmon Cake \$6**

with mango sauce

### **(V) Spicy Basil Vegetable Fried Rice \$5**

**Cocktail of the Day \$8**

**Featured Draft \$3/\$4**

**House Wines \$5**

**House Sparking \$5**

**House Liquors \$5**