



Chicken Satay

THAIROCK



Tom Yum Soup

STARTER

Crispy Taro Spring Roll (3 Pcs) \$ 12

Crispy spring rolls with ground chicken, taro, carrot and onion. Served with our house sweet and sour sauce.

Ka Noom Jeeb (5 Pcs) \$ 14

Thai style steamed dumplings stuffed with shrimp, minced pork, mushrooms wrapped in wonton skin. Served with our sweet chili-soy sauce.

Fried Tofu \$ 14

Fresh firm tofu, deep-fried until golden brown. Served with sweet-sour sauce topped with crushed peanut.

Crispy Chives Dumpling \$ 14

Deep fried chive dumplings. Served with sweet chilli-soy sauce vinaigrette.

Curry Puff (3 Pcs) \$ 14

Puff pastries with chicken, potatoes, and vegetables. Served with fresh cucumber relish.

Chicken Satay (4 Sticks) \$ 15

Grilled marinated chicken on skewers. Served with our curried peanut sauce, fresh cucumber relish and toasted baguette.

Fresh Garden Rolls (2 Pcs) \$ 15

Steamed shrimp, imitation crab, green leaf, lettuce, cucumber, carrot, basil and cilantro wrapped in rice paper. Served with our Thairock dipping sauce.

Duck Roti (2 Pcs) \$ 15

Crispy roasted duck, scallion, and cucumber wrapped with roti. Served with our sweet hoisin sauce.

Hoi Obb \$ 15

Steamed mussels with garlic, lemongrass, galangal, and fresh basil. Served with spicy dipping sauce.

Fish cake (5 Pcs) \$ 14

Deep fried spicy Thai fish cakes. Served with sweet and sour sauce, cucumber, and peanuts



Larb Gai



Som Tum Thai

SALAD

House Salad with ginger dressing \$12

Baby spring mixed, lettuce, tomato, onion, and cucumber. Served with our homemade ginger dressing.

Plah Goong \$15

Grilled shrimp with lemongrass, fresh mint leaves, red onion, fresh lime leaves in spicy chili sauce.

Larb Gai \$16

Minced chicken with red onion, scallion, mint leaves, roasted rice powder in our lime dressing

Som Tum Lao (Lao Style Green Papaya Salad) \$16

Crispy green papaya with fermented crab, string bean, tomato, Thai green eggplant in spicy-tamarind dressing.

Som Tum Thai (Thai Style Green Papaya Salad) \$16

Crispy green papaya with string bean, tomato, and peanut with spicy Thai chili-lime dressing.

Add Grilled Salmon + \$10

Add Soft-shell Crab + \$10 (w/ Som Tum only)

Add Grilled Shrimp + \$8

Add Vietnamese Sausage + \$8

Add Crispy Pork Belly + \$8

Crying Tiger (Grilled Thai Beef Salad) \$16

Grilled marinated beef sirloin with red onion, mint, scallion in spicy rice powder garlic-lime dressing

Yum Talay \$16

A combination of seafood tossed in chili lime dressing with red onion, tomatoes, and cilantro

Yum Watercress Salad \$16

Crispy fried watercress with chicken, squid, shrimp and cashew nut mixed in spicy chili sauce.

SPICY LEVEL

MILD MEDIUM HOT THAI HOT

For party of 5 or more 20% gratuity added.
Consuming raw or undercook food may increase the risk of foodborne illness.

SOUP

Tom Yum Shrimp/Chicken \$12/\$10

Shrimp or Chicken with mushrooms in a galangal lemongrass broth with spicy lime juice and cilantro.

Tom Ka Shrimp/Chicken \$12/\$10

Shrimp or Chicken with Thai herbs and mushrooms in a sweet and spicy creamy coconut milk broth.

Tofu and Vegetable Soup \$10

Cubed tofu and mixed vegetables in our homemade broth.

Poh Tak Soup \$12

Combination of shrimps, mussels, scallops and squids in our homemade spicy lime broth topped with fresh basil leaves.

Main Entrees

Served with Jasmine Rice or Brown rice for an additional \$5

Choice of Protein

Chicken or Pork \$20

Beef \$22

Shrimp, Scallop, Squid or Mixed Seafood \$24

Pad Ka Pow

Choice of protein stir fried with chili garlic sauce and fresh basil leaves.

Ginger Lover

Choice of protein stir fried with fresh ginger, onion, and hu-nu mushroom in light black bean sauce.

Stir-Fried Garlic

Choice of protein stir fried with garlic and white pepper in a light brown sauce and broccoli.

Pad Prik Khing

Choice of protein stir-fried with string beans with curry paste.

Cashew Chicken

Chicken stir fried with bell peppers, carrots, cashew nut with chili paste.

Spicy Stir-Fried Eggplant

Stir fried Chinese eggplant with fresh chili, garlic and basil in black bean sauce.

Pad Ped Thairock

Stir fried seafood combination with basil leaves, carrot, ginger, mushroom, garlic in hot chili paste.

Crispy Duck Ka Pow \$25

Deep-fried deboned duck sauteed with spicy garlic, basil, bell pepper, and crispy basil leaves on top.

THAI ROCK STREET FOOD (Our Signature)

Esaan-Sausage (ไส้กรอกอีสาน) **\$15**
Thai North-Eastern style pork sausage. Served with fresh vegetables, ginger, chilli peppers, and peanuts.

Moo Ping (หมูปิ้ง) **\$16**
Grilled marinated pork on skewers. Served with dried chilli dipping sauce and sticky rice

Sun-Dried Pork or Beef (หมูหรือเนื้อแดดเดียว) **\$18**
Marinated thin slices of pork or beef oven dried & deep fried. served with sticky rice.

Crispy Rice salad (แหม่มคลุกข้าวทอด) **\$18**
Pork sausage (fermented) mixed with crispy rice, Thai herbs in spicy lime dressing.

Ka Pow Noodles (หมูสับกระเพราราดหมูหั่น) **\$20**
Stir fried spicy minced pork with basil leave over egg noodles.

Boat Noodle soup (ก๋วยเตี๋ยวเรือ) **\$20**
Thai style brown soup, beef, meat ball, tripe, chinese broccoli, bean sprouts, and rice noodle.

Yen-Ta-Four (ก๋วยเตี๋ยวเย็นตาโฟ) **\$20**
Thai pink noodle soup with shrimp and squid, fish balls, watercress.

Tom Zap Spare Ribs Soup (ต้มแซ่บกระดูกหมู) **\$20**
Spare ribs soup with lemongrass, spicy lime juice, and galangal. Served with rice.

Rice Topped Steamed Chicken (ข้าวมันไก่) **\$20**
Steamed chicken on topped of rice, infused with ginger and garlic. Served with Chef's special sauce on the side

Fried Pork Ribs With Garlic (ซี่โครงหมูกระเทียมพริกไทย) **\$20**
Marinated pork ribs with garlic and white pepper in light brown sauce. Fry to perfection. Served with Jasmine rice.

Crying Tiger Steak (เนื้อย่าง ข้าวเหนียว) **\$22**
North-Eastern style flat iron steak grilled to perfection. Served with fresh vegetables, sticky rice and Thai style dipping sauce, infused with tamarind and chili

Kao Pad Naam (ข้าวผัดแหม่ม) **\$20**
Stir fried spicy fried rice with fermented pork sausage, ginger and scallions.

Crispy Pork Belly with Chinese Broccoli (คะน้าหมูกรอบ) **\$22**
Crispy pork belly stir-fried with garlic and chinese broccoli. Served with Jasmine rice.

Crispy Pork Belly Ka Pow (ผัดกระเพราหมูกรอบ) **\$22**
Crispy pork belly with spicy chili garlic sauce and fresh basil leaves. Served with Jasmine rice.

Shrimp Paste Fried Rice (ข้าวทอดกะปิ) **\$22**
Fried rice with shrimp paste, sweet pork belly, slice egg omelet, red onion, green mango, green bean, chinese sausage, lime, and chilli.

Som Tum Tad (ส้มตำ) **\$40**
A combination of papaya salad with chicken wing, crispy pork skin, vietnamese sausage, vermicelli noodle, salted egg, and fresh vegetables.

FRESH FROM THE SEA

Kapow Pla Krob **\$24**
Crispy salmon filet, and bell pepper with sweet basil chili garlic sauce.

Salmon Nam Tok **\$24**
Grilled salmon filet. Served with scallion, red onion, mint, cilantro, chili, and roasted rice powder.

Thairock Tamarind Shrimp **\$24**
Lightly battered deep fried shrimp with sweet and tangy sauce topped with fried shallot.

Pla Tod (Crispy Whole Flounder) **Market price**
Served with chili garlic sauce and basil leaves.

Thairock Pad Thai



Shrimp Paste Fried Rice



Pineapple Fried Rice

Crabmeat Fried Rice



CURRIES ENTREES

Served with Jasmine Rice or Brown Rice for an additional \$5

Main Entrees

Served with Jasmine rice or Brown rice for an additional \$5

Choice of Protein	
Chicken or Pork	\$20
Beef	\$22
Shrimp, Scallop, Squid or Mixed Seafood	\$24

Panang Curry **\$22**
Choice of protein in spicy red curry with coconut milk, kaffir lime leaves, bell peppers and fresh basil leaves.

Green Curry **\$24**
Choice of protein in Thai traditional-style green curry sauce with coconut milk, bamboo shoot and basil leaves.

Chicken Massaman Curry **\$24**
Grilled marinated boneless chicken thigh, Massaman curry paste in coconut milk, pineapple, onion, potato, roasted peanut, tamarind juice.

Rayong Beef Dry Curry **\$22**
Original dry curry from Eastern part of Thailand. Dry stir-fried curry with beef.

Choochee Goong **\$24**
Grilled shrimp in spicy coconut and chili-paste sauce served on top of watercress topped with basil leaves.

NOODLES & FRIED RICE

Main Entrees

Choice of Protein	
Chicken or pork	\$20
Beef	\$22
Shrimp, Scallop, Squid or Mixed Seafood	\$24

Drunken Noodle **\$22**
Stir-fried wide rice noodles with fresh chili, bell pepper, onion, tomatoes, basil leaves in spicy sauce.

Pad See Ew **\$22**
Stir-fried flat rice noodles with egg and Chinese broccoli in a sweet Thai soy sauce.

Spicy Basil Fried Rice **\$22**
Spicy fried rice with fresh basil leaves, bell pepper, and hot chilli garlic.

Thairock Fried Rice **\$22**
Fried rice (Thai style) with egg, onion, and other vegetables.

Lad Na **\$22**
Chinese broccoli black beans with brown gravy sauce over pan-fried wide rice noodles.

Thairock Pad Thai **\$22**
Original Pad Thai from Eastern part of Thailand, thin rice noodle sautéed with egg, red dry tofu, bean sprout, chinese chive, and crushed peanut served chicken and shrimps

Pad Woonsen **\$22**
Stir-fried cellophane noodles with chicken and shrimps, napa cabbage, carrots, onions, tomatoes, scallion, and egg in chef's special sauce.

Khua Gai Noodles **\$22**
Stir-fried wide rice noodles with chicken, squid, egg and scallion, Chinese-salty with chef's special sauce.

Pineapple Fried Rice **\$24**
Stir-fried rice with shrimp, pineapple, cashew nut, raisins, tomatoes, scallions, curry powder and egg. Served in a fresh pineapple bowl (Pineapple bowl only available for dine-in)

Crabmeat Fried Rice **\$25**
Thai style fried rice with crabmeat, egg, onion, and other vegetables.

SPICY LEVEL

MILD MEDIUM HOT THAI HOT



Please inform our staffs of any foods allergies to ensure your safety.

VEGETARIAN

Veggies	Additional + \$6
Tofu	Additional + \$6
Mock Duck	Additional + \$6
Mock Chicken	Additional + \$6

Stir Fried Tofu With Bean Sprouts **\$18**
Fried Tofu stir fried with bean sprouts and scallions in light garlic sauce.

Garden Delight **\$18**
Stir fried mixed vegetables with garlic in light soy sauce

Ka Pow Tofu **\$18**
Deep fried tofu sautéed with chili, garlic, pepper, and basil leaves.

Green Curry Pak **\$18**
Mixed vegetables in green curry coconut milk soup, topped with basil leaves.

Kha Na In Oyster Sauce **\$18**
Stir fried Chinese broccoli in oyster sauce.

Pad Thai Pak **\$18**
Authentic Pad Thai from Eastern part of Thailand. Stir fried rice noodles with egg, red dry tofu, tamarind sauce, bean sprout, chive, mixed vegetables, and crushed peanut.

Veggie Fried Rice **\$18**
Stir-fried rice with mixed vegetables, egg. (Egg is optional)

BEVERAGES

Soft Drink \$5

Coke
Diet Coke
Sprite
Unsweetened Ice Tea

Juice \$6

Orange
Cranberry
Pineapple

Non-Alcoholic Drinks

Thai Iced Tea \$6
Thai Iced Coffee \$6
Lemonade (no refill) \$6
Bottled Water - Still \$6
Sparkling water \$6
Hot Tea \$4
Hot Coffee \$4

Beer

Draught Beer \$9
Imported Bottle Beer
Singha (Thai)
Heineken
Amstel Light
Sam Adams
Corona

Domestic Bottle Beer
Miller lite \$9
Budweiser \$9
Michelob \$9

Wine \$16 per Glass

White
Chardonnay
Pinot Grigio
Sauvignon Blanc
Riesling

Red
Merlot
Cabernet Sauvignon
Pinot Noir
Malbec
Wine \$60 per Bottle



Mango w/ sticky rice

