

### THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3 59 East 4th Street - New York, NY 10003 Phone (212) 533-5300

www.cb3manhattan.org - mn03@cb.nyc.gov

Paul Rangel, Board Chair

Susan Stetzer, District Manager

corporate change

#### **Community Board 3 Liquor License Application Questionnaire**

NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.

The following items and questionnaire package are due by date listed in email invite:

Photographs of the inside and outside of the premise.

Schematics, floor plans or architectural drawings of the inside of the premise.

A proposed food and or drink menu.

The following items are due by noon Friday before the meeting:

- Petition in support of proposed business or change in business with signatures from residential tenants at location and in buildings adjacent to, across the street from and behind proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- Notice of proposed business to block or tenant association if one exists. You can find community groups and contact information on the CB 3 website: <u>https://www1.nyc.gov/site/manhattancb3/resources/community-groups.page</u> (this is not required but strongly suggested if a relevant group exists)
- Proof of conspicuous posting of notices at the site for 7 days prior to the meeting (please include newspaper with date in photo or a timestamped photo).

Check which you are applying for:

new liquor license 🛛 alteration of an existing liquor license

Check if either of these apply:

□ sale of assets □ upgrade (change of class) of an existing liquor license

| Is location currently licensed?  Yes  No Type of license:                   |
|---|
| If alteration, describe nature of alteration: <u><b>n</b>/9</u>             |
|   |
| Previous or current use of the location: It staurat                         |
| Corporation and trade name of current license:                              |
|   |
|   |
| APPLICANT:  |
| Premise address: 58 East / - Street   |
| Premise address: 58 East 1st Street<br>Cross streets: 1st Arenve 2nd Avenue |
| Name of applicant and all principals: Mayree Teanwork Plus Corporation      |
| rincipal - Pavida Pratumrat   |
| Trade name (DBA):   |

Revised: January 2022

| PREMISE:Restaurant on sround floor,<br>or residential floors on tapType of building and number of floors: $estaurant on sround floor, on tapDoes premise have a valid Certificate of Occupancy, including for any back/side yard or roof use?If Yes I No What is maximum NUMBER of people permitted No objection lefter - 74What is the zoning designation (check zoning using map: http://gis.nyc.gov/doitt/nycitymap/ - please give specific zoning designation, such as R8 or C2):$ |
|--|
|  |
| PROPOSED METHOD OF OPERATION:  |
| What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space, if applicable)<br><u>h-Thursday</u> /2 hocn - // PM Friday /2 hocn - // 30 PM<br>Sat /0 AM - // 30 PM Sun /0 AM -// PM   |
| Will any other business besides food or alcohol service be conducted at premise, i.e., retail?  Yes Xo   |
| If yes, please describe what type:/A   |
|  |
| Number of indoor tables? Total number of indoor seats? <b>18</b>   |
| How many stand-up bars/bar seats are located on the premise (number, length, and location) / $b_{AF} - 75e_{A}fs$ , $5Ffb_{Y}/8ff_{i}$   |
| (A <b>stand-up bar</b> is any bar or counter -with seating or not- where you can order, pay for, and receive alcohol)  |
| Does premise have a full kitchen? 🗹 Yes 🗖 No   |
| Does it have a food preparation area? 🗹 Yes 🗖 No (If any, show on diagram)   |
| Is food available for sale? Pres D No If yes, describe type of food and submit a menu  |
| What are the hours the kitchen will be open? Same hours as restaurant  |
| Will a manager or principal always be on site? Ves D No If yes, which?   |
| How many employees will there be? 5  |
| Do you have or plan to install $\Box$ French doors $\Box$ accordion doors or $\Box$ windows? NO  |
| Will there be TVs/monitors?  Yes  No (If Yes, how many?)   |
| Will premise have music? 🗹 Yes 🗖 No  |
| If Yes, what type of music? 🗖 Live musician 🗖 DJs 🖾 Streaming services/playlists   |
| If other type, please describe h/a   |
| What will be the music volume? Packground (conversational)  Entertainment (live music venue level) Please describe your sound system:  T- Pod  |
| Will you host any promoted events, scheduled performances, or any event at which a cover fee is  |
| charged? If Yes, what type of events or performances are proposed and how often?   |

If promoted events, please explain the nature in which you plan to promote? Social media / online ads / outside promoters? N/AHow do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. (Please do not answer "we do not anticipate congestion.") Sec attach daddad

Will there be security personnel? 
Yes Yes (If Yes, how many and when) \_\_\_\_\_

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. \_\_\_\_\_\_\_

Is sound proofing installed? 
Yes 
No

If not, do you plan to install sound proofing? 
Yes Yes No

Are there current plans to use the Open Restaurants program for the sale or consumption of alcoholic beverages outdoors? (*includes roof* & *yard*) **D** Yes **D** Yos **I** Yes, describe and show on diagram:

#### **APPLICANT HISTORY:**

| Has this corporation or any principal been licensed for sale of alcohol previously? The DNO That is I yes, please indicate name of establishment: Income has license out of state - Touch of Iragenties, LLC |  |  |  |
|--|--|--|--|
| If yes, please indicate name of establishment: Kincipal has license out & state - louch & Irgenties, LLC   |  |  |  |
| Address: 102-104 W.2ndsh, Rock Falls, II. Community Board # 1/9  |  |  |  |
| Dates of operation: Six years 2016 to the present  |  |  |  |
| Has any principal had work experience similar to the proposed business? The solution of Yes, please  |  |  |  |
| attach explanation of experience or resume. Note: failure to disclose previous experience or   |  |  |  |
| information hampers the ability to evaluate this application.  |  |  |  |
| Does any principal have other businesses in this area?  Yes Vo, If Yes, please give trade name,  |  |  |  |
| address and describe the business See attached addendum regarding experience   |  |  |  |
| ,  |  |  |  |

Has any principal had SLA reports or action within the past 5 years? The Yes the Yes, attach list of violations and dates of violations and outcomes, if any.

Attach a separate diagram that indicates the location (name and address) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate Bar, Restaurant, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

#### LOCATION:

How many licensed establishments are within 1 block?

How many On-Premise (OP) liquor licenses are within 500 feet?

Is the premise within 200 feet on the same street of any school or place of worship? 
Yes

#### COMMUNITY OUTREACH:

Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups, but it is not required. Also use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary)

# We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; <u>do not plan to negotiate at the meeting</u>.

- 1. My license type is: Deer & cider wine, beer & cider liquor, wine, beer & cider
- 2. I will operate a full-service restaurant, specifically a (type of restaurant)

| Ihai             | restaurant | restaurant, or |
|------------------|------------|----------------|
| I will operate a | restaurant | ,              |

with a kitchen open and serving food during all hours of operation OR  $\square$  with less than a fullservice kitchen but serving food during all hours of operation OR  $\square$  Other

3. My hours of operation will be:

Mon <u>/2 noon - // PM</u>; Tue <u>/2 non - // PM</u>; Wed <u>/2 non - // PM</u>; Thu <u>/2 poin - // PM</u>; Fri <u>/2 non - // <sup>3C</sup> PM</u>; Sat <u>/ OAM - // <sup>3C</sup> PM</u>;

Sun 10 AM - 11 M. (I understand opening is "no later than" specified opening hour, and all patrons are to be cleared from business at specified closing hour.)

4. D I will not use outdoor space for commercial use (including Open Restaurants) OR

D My sidewalk café hours or other outside hours (including Open Restaurants) will be

| 5. | I will employ a doorman/security personnel: | NO |  |
|----|---|----|--|
| 6. | I will install soundproofing,               | NC |  |

-55

 7. I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports. I will have a closed fixed façade with no open doors or windows except my entrance door, which will close by 10:00 P.M. or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports.

-

- 8. I will not have DJs, DJs, I live music, third-party promoted events, any event at which a cover fee is charged, scheduled performances, more than \_\_\_\_\_ DJs per \_\_\_\_, more than \_\_\_\_\_ private parties per \_\_\_\_\_
- 9. **I** will play ambient recorded background music only.
- 10. If will not participate in pub crawls or have party buses come to my establishment.
- 11. I will not have unlimited drink specials, including boozy brunches, with food.
- 12. If will not have a happy hour or drink specials with or without time restrictions OR I will have happy hour and it will end by \_\_\_\_\_.
- 13. I will not have wait lines outside.
- 14. 🗵 I will conspicuously post this stipulation form beside my liquor license inside of my business.

Thanasiti Jetit Name: (917) 690-5337 Phone Number:

| Date: MAY 23, 2022   |
|--|
| The following undersigned <u>residents</u> of the area support the following liquor license (indicate the type of license such as full-liquor or beer-wine) $full higgure$                 |
| to the following applicant/establishment (company and/or trade name)<br>May Ree Teamwork Plus Corporation<br>Address of premises: <u>68 East</u> 1 <sup>st</sup> Street Manhattan NY 10003 |
| Address of premises: 58 East 1st Street Manhattan NY 10003   |
| This business will be a: (circle) Bar Restaurant Other:  |
| Mon-Thursty, noch-//PM, Endy-noch to // 3CPM Sat, noon to // 3PM, Sun-noch to //PI   |

PLEASE NOTE: Signatures should be from <u>residents</u> of building, adjoining buildings, and within 2-blocks on the same street.

Other information regarding the license:

| Name        | Signature      | Address and Apt # (required) |
|-------------|----------------|------------------------------|
| Lizzie Sim  | in all         | SGE155                       |
| D fulad     | 1.10 etc       | 58- EIST                     |
| Undray a    | muns ( gotos ) | · DEGETIG                    |
| CARLOS OF   | tenterte Cars  | 58E ISTAPIAN                 |
| Jaden Diar  | 2 Junio        | SEE 1St UPF 3A               |
| MIMI B      | NE MA          | 70 E. 184 St. 10003          |
| Paul Muzphy |                | 20.E. 1st St. 10.03          |
| 1) 01       | ~ At           | 70 E. 18t St. 10003          |
| Veelleg     | W WEDN         | N/ 72 Eilst 1003             |
| THOMAS      | TSAT - A       | 44E 18 51                    |

| Date: May 23, 2022 Petition to Support Proposed Liquor License  |
|---|
| The following undersigned <u>residents</u> of the area support the following liquor license (indicate the type of license such as full-liquor or beer-wine)   |
| to the following applicant/establishment (company and/or trade name)  |
| Address of premises: 58 Fast 15t Street Manhatten M 10003   |
| This business will be a: (circle) Bar Restaurant Other:   |
| The hours of operation will be:<br>- Thursday, noch to //PM, Endy-noch to // 30 pn, Sat, noch - // 30 pm Sunday, noch to //PM<br>PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-blocks on the same |

Other information regarding the license:

Name Signature Address and Apt # (required) Cindy Corden 44 ST&Freet Die en meshedistry eme HAVE IST STREET iz Jung 60 EUST 1st 60 Eust 1st David Drinkwater YAB ISt SKYAN DENNERA 62E Joh Will yosk

#### SUPERVISION PLAN FOR ON PREMISES LIQUOR LICENSE APPLICATION for MAYREE TEAMWORK PLUS CORPORATION

The premises are a restaurant where the main emphasis is on food, not liquor. The restaurant will NOT have late hours. It will close by 11 PM, five nights a week. On Friday and Saturday it will close at 11:30 PM so we do not anticipate customers will be coming to the restaurant for the purpose of drinking. The premises are a small family style Thai restaurant with only 25 seats, including the small, 7 seat bar area. There will be no televisions so it will clearly be a place where customers are coming for the food, not to watch sporting events or listen to music. The area is well served by public transportation, with both subway and bus lines and there are a number of parking garages near the restaurant so we do see any parking or congestion issues.

We will train our staff to insure that there are no wait lines outside the restaurant and will do our best to minimize any noise or congestion issues to the nearby residents.

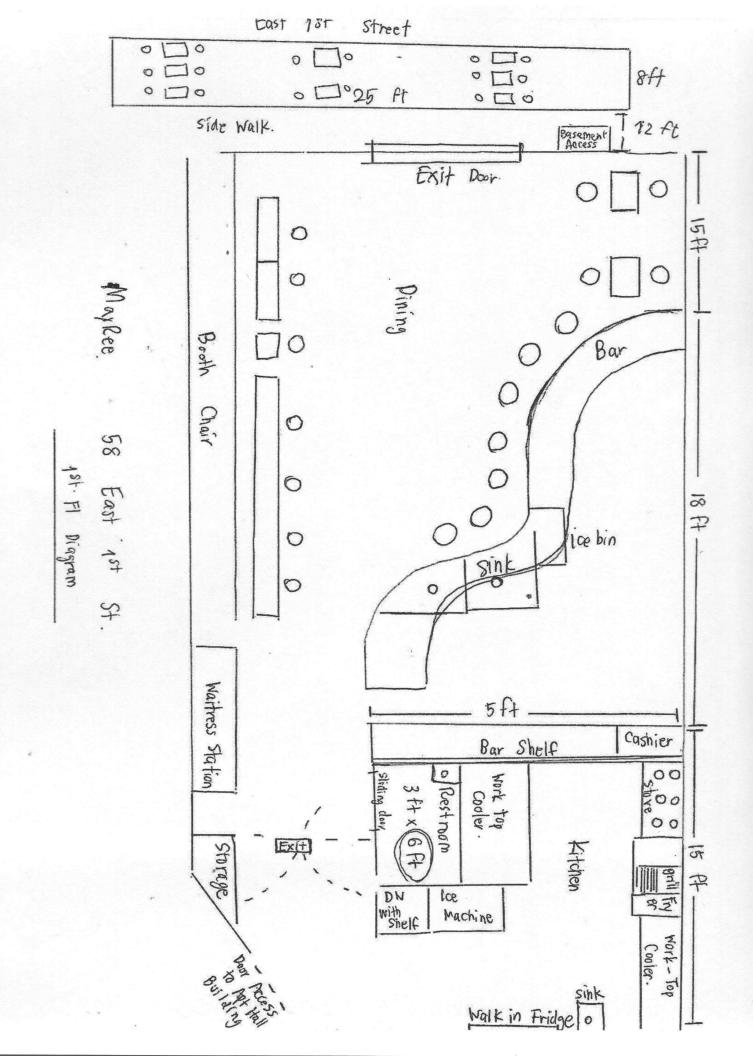
#### ADDENDUM TO ON PREMISES LIQUOR LICENSE APPLICATION for MAYREE TEAMWORK PLUS CORPORATION

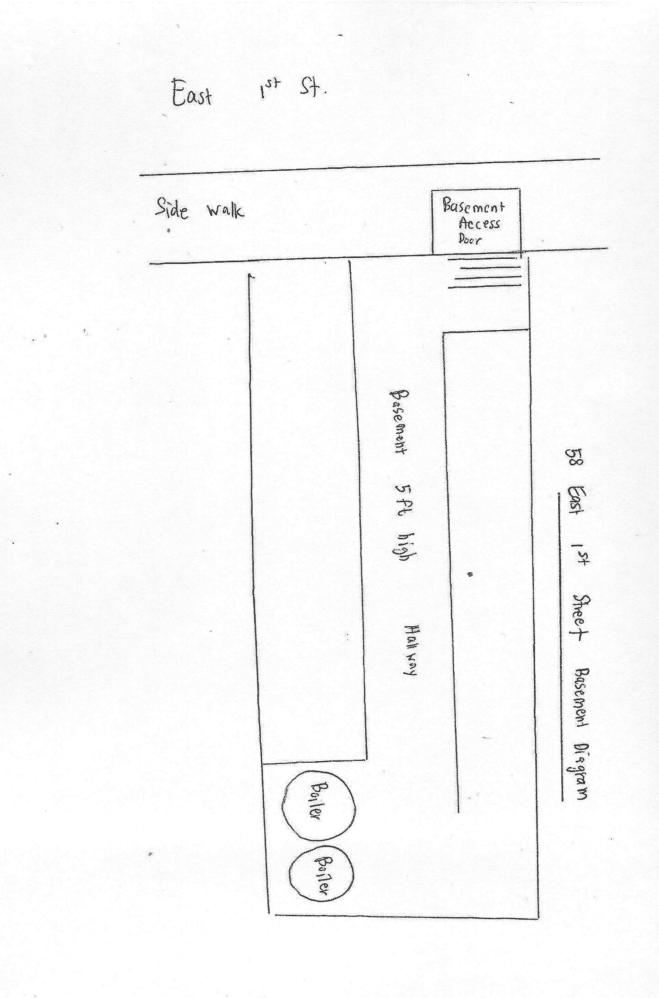
The principal who has restaurant and liquor license experience in Illinois will not be on site but there will be a full time manager on site. The manager is Jetjit Thanasiri.

She has worked in the restaurant industry for the past 11 years in New York. Both businesses she has worked at have had liquor licenses.

Between 2011 and 2019 she was employed by Yum Yum Too, 662 7th Ave, New York, N.Y. She was a server, then a bartender and finally a manager.

She then went to work at Diwine a wine bar located at 41-15 31<sup>st</sup> Avenue Astoria, N.Y. as a bartender/server. She will be leaving Diwine to work full time in this restaurant when it begins operation.





# **APPETIZERS**

| A1         | <b>Crispy Spring Rolls </b><br>glass vermicelli, mixed vegetables with sweet plum sau          | <b>\$5</b><br>ice |
|------------|--|-------------------|
| A2         | <b>Steamed Dumpling</b><br>chicken-shrimp with soy-vinaigrette dipping sauce                   | \$6               |
| A3         | Steamed Veggie Dumpling ()<br>vegetable with soy-vinaigrette dipping sauce                     | \$6               |
| <b>A</b> 4 | Golden Fried Tofu O<br>grounded peanuts with sweet chill sauce                                 | \$5               |
| A5         | Grilled Chicken Satay<br>with peanut sauce and cucumber relish                                 | \$7               |
| A6         | Fish Cake<br>fried curry fish cake with cucumber relish  | \$7               |
| A7         | <b>Chive Dumpling </b><br>fried chive vegetable dumpling<br>with soy-vinaigrette dipping sauce | \$7               |
| <b>A8</b>  | <b>E-sarn Sausage</b><br>grilled eastern Thai sausage with vegetable                           | \$7               |
| A9         | Wings<br>fried chicken wings with sweet chili sauce  | \$7               |
| A10        | Fried Calamari<br>with signature sauce   | \$8               |
| A11        | Steamed Mussels<br>served in lemongrass and basil leaves broth                                 | \$9               |



# APPETIZERS SAMPLER

| Appetizers Sampler<br>crispy spring rolls(2), steamed dumpling(2), wings(2),<br>grilled chicken satay(2)                               | \$12 |
|--|------|
| <b>Vegetarian Appetizers Sampler</b><br>crispy spring rolls(2), steamed veggie dumpling(3),<br>golden fried tofu(3), chive dumpling(2) | \$11 |

Authentic Thai Spicy 🕢 | Vegan 🔍 | Gluten Free 🕼

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



A18 Roti Canai 🕐



A7 Chive Dumpling 🕐

| A12 | <b>BBQ Pork</b><br>grilled marinated pork shoulder butt with Thai<br>traditional spicy-tamarind dipping sauce | \$10                  |
|-----|---|-----------------------|
| A13 | <b>BBQ Beef</b><br>grilled marinated beef with Thai traditional<br>spicy-tamarind dipping sauce               | \$10                  |
| A14 | <b>Curry Puff</b><br>grounded chicken, potatoes, onions,<br>curry powder with cucumber sauce                  | \$7                   |
| A15 | Duck Rolls<br>duck, cucumber, scallion, carrot and sauce<br>in wrapped roti                                   | \$8                   |
| A16 | Mock Duck Rolls<br>vegetarian duck, cucumber, scallion, carrot<br>and sauce in wrapped roti                   | \$8                   |
| A17 | Edamame (V) 🚳<br>steamed soy bean   | \$5                   |
| A18 | Roti Canai O<br>roti flatbread served with potatoes massaman curry o  | <b>\$6</b><br>dipping |
| A19 | Summer Rolls<br>tofu, lettuce, carrot rolls served with signature sat   | <b>\$6</b><br>uce     |
| A20 | Corn Flitters ()<br>fried sweet corn served with sweet chili sauce  | \$6                   |
| A21 | Crab Rangoon  | \$7                   |



#### SOUP SMALL \$5 LARGE \$10 CHOICE OF VEGETABLE / TOFU / CHICKEN / SHRIMP

- **S1** Tom Yum Soup 🕢 🛈 spicy lemongrass broth with mushrooms and galangal
- **S2** Tom Kha Soup 🕥 coconut broth soup with mushrooms and galangal
- **Healthy Tofu Glass Noodle Soup** glass vermicelli, tofu, napa cabbage, scallion, garlic in clear broth **S**3
- **S4 Rice Soup** clear broth rice soup with fresh ginger, pepper and scallions
- **S**5 Pohtak 🕥 \$10 spicy lemongrass broth with seafood (shrimp squid mussel) and basil leaves



A9 Wings



A21 Crab Rangoon



A2 Steamed Dumpling



S1 Tom Yum Soup 🕥 🚳





S2 Tom Kha Soup 💮

# SALAD GLUTEN FREE

| ¥1  | SomTum Thai (2) (3)<br>papaya salad with dried shrimp, tomatoes,<br>long bean and roasted peanuts  | \$8         |
|-----|--|-------------|
| ¥2  | <b>SomTum Kai-Khem ()</b> ()<br>papaya salad with salted egg, dried shrimp,<br>tomatoes, long bean and roasted peanuts   | \$9         |
| ¥3  | SomTum Thai with Crab (2) (3) papaya salad with dried shrimp, roasted peanuts, preserved raw blue-crab   | \$10        |
| ¥4  | Thai Salad () ()<br>mixed green, lettuce, tomatoes, cucumber,<br>red onions with peanut dressing   | \$7         |
| ¥5  | Mango Avocado Salad (2) (3)<br>mango, avocado, red onions, cashew nuts,<br>scallions, tomatoes with lime dressing  | \$8         |
| ¥6  | <b>Crispy Duck Salad (2)</b> (3)<br>apples, pineapples, scallions, red onions,<br>tomatoes, cashew nuts in chili lime dressing   | \$12        |
| ¥7  | <b>Crispy Mock Duck Salad (2)</b><br>apples, pineapples, scallions, red onions,<br>tomatoes, cashew nuts in chili lime dressing  | \$12        |
| ¥8  | Larb<br>Choice of Ground: Chicken, Pork, or Beef<br>grounded meat salad, red onions, mint, scallions, cilan<br>grounded toasted jasmine rice and chill lime dressi           |             |
| ¥9  | Larb Tofu Salad<br>steamed tofu, red onions, mint, scallions, cilantro,<br>grounded toasted jasmine rice and chill lime dressin  | <b>\$10</b> |
| Y10 | Namtok<br>Choice of Grilled: Chicken, Pork Neck, or Chuck Beef<br>sliced meat salad, red onion, mint, scallion, cilantro<br>ground toasted jasmine rice, chili lime dressing | <b>\$11</b> |
| ¥11 | Goong Chae Nampla (กุ้งแช่น้ำปลา) 🐼 💷<br>raw shrimps, mint, spicy garlic chili dressing  | \$12        |

### 100% VEGAN SERVED WITH JASMINE RICE

| Rama  broccoli, carrots and tofu with peanut sauce  | \$11              |
|---|-------------------|
| Curry (2) (1)<br>Choice of Green, Red, Panang, Mussaman and Yellow<br>(Ingredient is in curry section)  | \$11              |
| <b>Tofu Delight</b><br>sautéed combo vegetables and tofu, mushroom,<br>bok choy, broccoli, Chinese broccoli, bell pepper,<br>napa cabbage, onion, long bean, carrot | \$11              |
| Eggplant Basil ()<br>sautéed eggplant, onion, bamboo, bell pepper,<br>long hot pepper in spicy basil sauce  | \$11              |
| <b>Oooh! Green</b><br>sautéed bok choy, broccoli, Chinese broccoli  | \$11              |
| Rad Prik Tofu ()<br>crispy tofu in spicy tamarind-chili sauce   | \$11              |
| <b>Ginger Mock Duck</b><br>sautéed mock duck, ginger, onions, garlic, mushrooms,<br>scallions, bell peppers, carrots and soy bean paste                             | \$12              |
| Basil Mock Duck<br>sautéed mock duck, garlic, onions, bell peppers,<br>long hot peppers in spicy basil sauce  | \$12              |
| Pad Prik Khing Mock Duck (3)<br>sautéed Thai curry paste, bell peppers, lemon leaf and string be  | <b>\$12</b><br>an |
| Good Energy   | \$14              |

**Good Energy** Vegan-Shrimp U-don noodle in Tom-Kha (coconut) soup

Authentic Thai Spicy 🔕 🛔 Vegan 🕐 | Gluten Free 🚱





Y8 Larb 💮



Tofu Delight

Y5 Mango Avocado Salad 🔕 🕐 🚱



C5 Yellow Curry O

### FEATURED SERVED WITH JASMINE RICE



## Choice of:

| Vegetables / Tofu /Chicken / Po   | rk \$11 | Grilled Salmon     | \$18          |
|-----------------------------------|---------|--------------------|---------------|
| Mock Duck / Vegan-Shrimp          | \$12    | Crispy Duck        | \$22          |
| Beef / Shrimp/ Squid              | \$13    | Crispy Red Snapper | \$25          |
| Seafood (shrimp, squid and mussel | ) \$15  |                    | The second of |

#### E1 Spicy Basil Sauce 🕢

sautéed garlic, onions, bell peppers, long hot peppers in spicy basil sauce

#### E2 Ginger Sauce

sautéed ginger, onions, garlic, mushrooms, scallions, bell peppers, carrots and soy bean paste

#### E3 Garlic Sauce

sautéed green pea, carrots, pepper top with lettuce in garlic sauce

#### E4 Cashew Nuts Sauce

stir fried cashew nuts, onions, mushrooms, scallions, bell peppers carrots and oyster sauce

E5 Pad Cha

sautéed onions, long hot peppers, finger root, young pepper corns and basil leaves

- E6 Rama steamed broccoli, carrots with peanut sauce
- E7 Pad Prik Khing sautéed Thai curry paste, bell peppers, lemon leaf and string bean
- E8 Rad Prik battered and deep fried meats in spicy tamarind-chili sauce

#### E9 Pad Ka Na

sautéed Chinese broccoli and garlic in oyster sauce

#### E10 Yum Ma Muang 🐼 🗇

Choice of Duck or Red Snapper Fish mango salad, red onions, cashew nuts, scallions, tomatoes with lime-chili dressing

E11 Tamarind Sauce battered and deep fried meats top with tamarind sauce, scallion and fried onions

#### Authentic Thai Spicy 🔕 | Vegan 💟 | Gluten Free 🔀

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



SP10 Bangkok Basil 🔕



C2 Green Curry 🙆 🚱



C4 Massaman Curry 🐼 🚯



E10 Yum Ma Muang 🔕 🚱



NOODLES / FRIED RICE

\$10

\$11

\$11



\$12

#### Choice of:

Vegetables / Tofu Chicken / Pork Mock Duck / Vegan-Shrimp

#### N1 Pad Thai 💮

sautéed rice noodles with egg, scallions, bean sprouts and grounded peanuts

#### N2 Drunken Noodle 🔕

sautéed flat noodles with egg, onions, bell peppers, long hot peppers, broccoli, bok choy, carrots in spicy basil sauce

#### N3 Pad See Yuu

sautéed flat noodles with egg, Chinese broccoli in sweet soy sauce

#### N4 Pad Kua Gai

sautéed flat noodles with chicken, red onion, bean sprout, scallion and egg served with sriracha sauce

#### N5 Sukiyaki

sautéed homemade sukiyaki sauce, glass vermicelli, carrots, onions, scallions, bok choy, napa cabbage and mushrooms

#### N6 TomYum Noodles Soup (2) (3) Choice of Pork, Chicken or Seafood

bean sprouts, scallions, cilantro, grounded peanuts

#### N7 Noodle Soup Choice of Pork, Chicken or Seafood

bean sprouts, scallions, cilantro, grounded peanuts

- N8 Pad Woon Sen sautéed rice vermicelli with egg, onion, scallion, carrot, mushroom and napa cabbage
- N9 Udon Khee-Mao (add \$3)

#### Beef / Shrimp / Squid

Duck / Seafood (shrimp, squid and mussel)\$15

F1 Thai Fried Rice O onions, scallions, tomatoes, and egg

- F2 Spicy Basil Fried Rice onions, basil leaves, bell peppers, broccoli, long hot peppers, carrots and egg
- F3 Pineapple Fried Rice onions, scallions, tomatoes, cashew nuts, pineapple and egg
- F4 Tom Yum Fried Rice (a) tom yum paste fried rice, chili, lemongrass and egg
- F5 Crab Fried Rice \$14 onions, scallions, tomatoes, and egg
- F6 Kun Chiang Fried Rice (ข้าวผัดกุนเชียง) \$12
   Chinese Sausage fried rice, onions, scallions, tomatoes, and egg
- F7 Nam Fried Rice (ข้าวผัดแทนม) \$12
   Thai northern style sausage fried rice, onions, scallions, tomatoes, and egg





N9 Udon Khee-Mao



F4 Tom Yum Fried Rice 🙆



E8 Rad Prik 🐼



F5 Crab Fried Rice

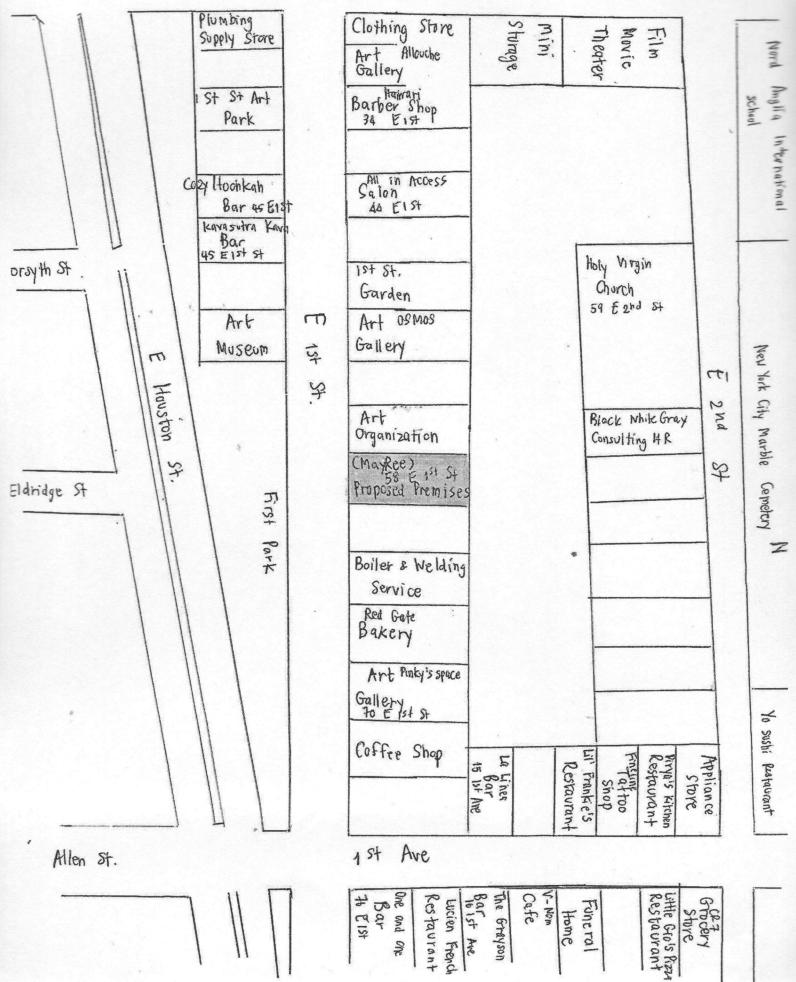


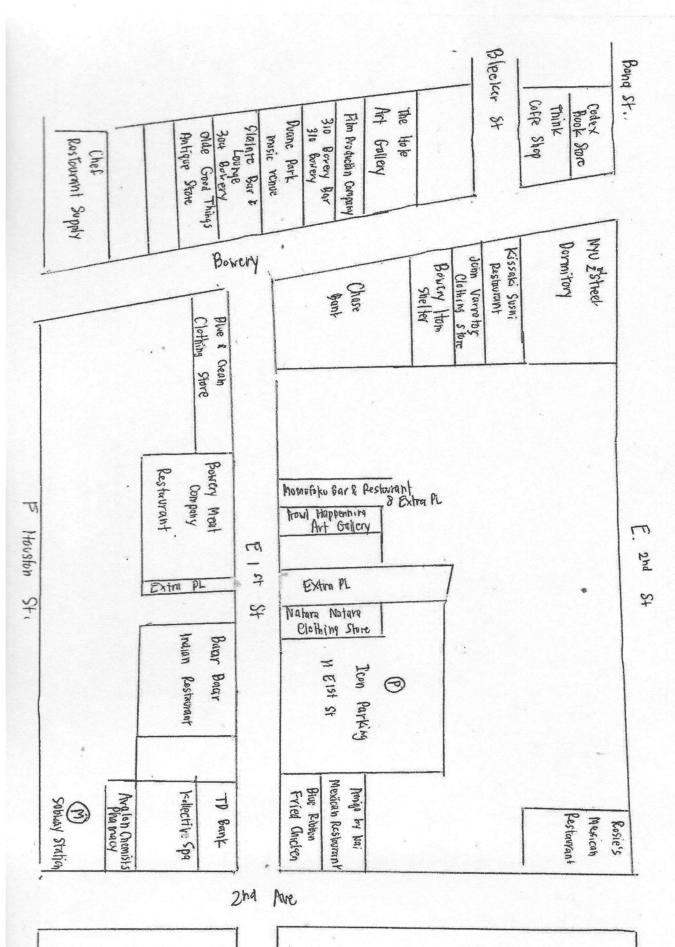
N4 Pad Kua Gai



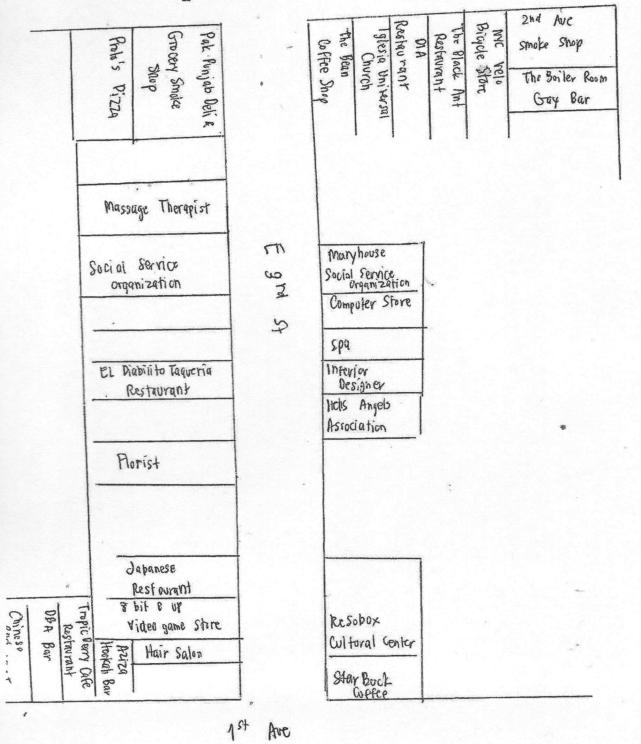
N1 Pad Thai 🛈

2nd Ave





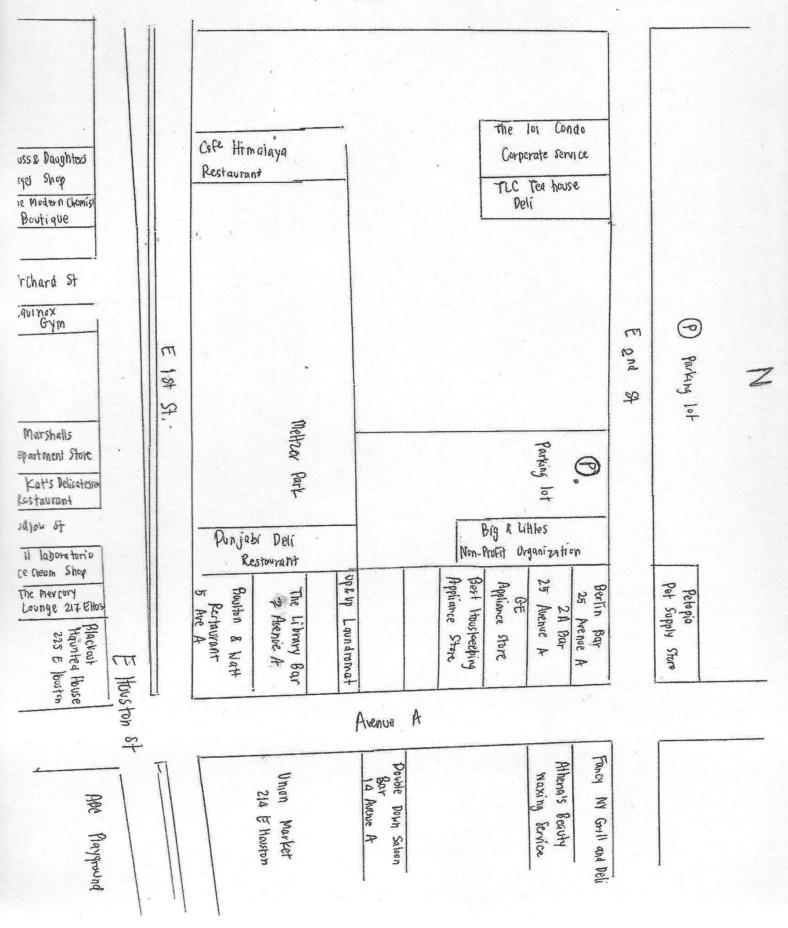
2<sup>hd</sup> Ave

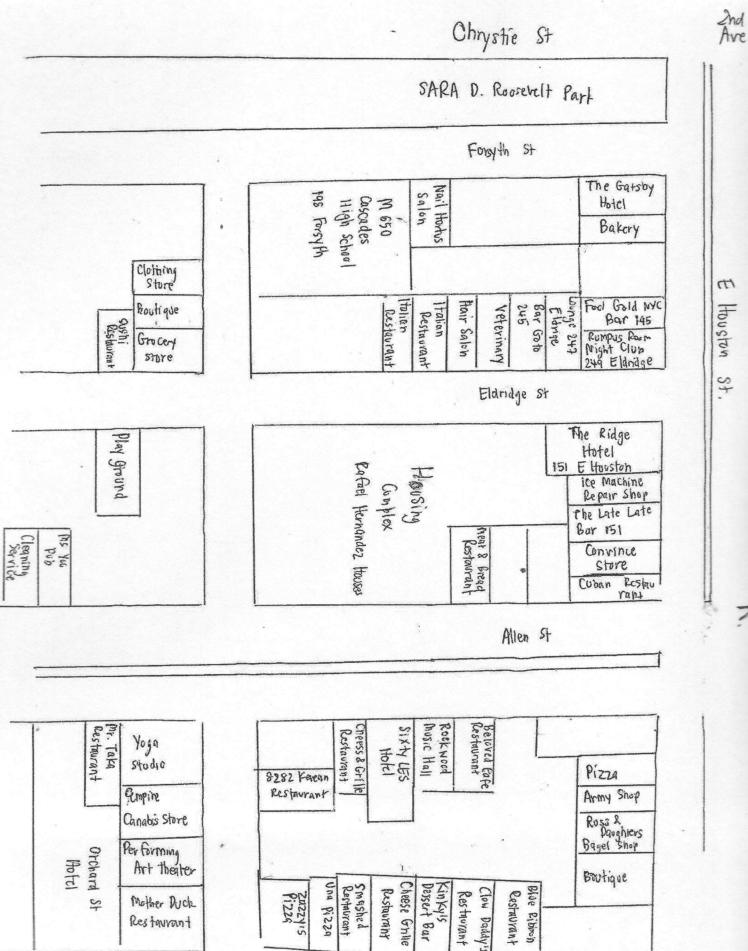


Z

Ave

1 st Ave





orchard St

T

11.











