

HAN LAO

Lao-Thai Kitchen

Shrimp Chips 2.99

Crispy flavored shrimp chips

Fried Chicken Skin 2.95

Made to order fried chicken skin with house soy sauce for dipping (great with sticky rice add \$1)

Blue Crab Rangoon 4.95

House made with real crabmeat with sweet chili sauce

Thum Muk Huong 6.95

Smashed green papaya with side of pork rinds and cabbage served in a spicy sweet lime, shrimp paste, and fish sauce

Chicken Wings 5.95

5 Naked fried chicken wings (Add a side of sticky rice for \$1, great to pair with green papaya thum muk huong)

Beef Jerky 6.95

House made strips of flank steak marinated in our house sauce and the hydrated before deep-fried (Add a side of sticky rice for \$1)

Lao Sausage 5.95

Lao style sausage served with a side of jeow bong (Spicy chili paste) (Add a side of sticky rice for \$1)

Fried Egg Roll Lettuce Wraps 6.95

House made egg rolls served with vermicelli, fresh herbs and lettuce with a sweet- lime fish sauce with crushed peanuts

Crispy Ribs 8.95

Twice cooked baby back ribs with house glaze (Add a side of sticky rice for \$1, great to pair with Green papaya thum muk huong)

Larb Gai 8.95

*Cold salad with pulled chicken seasoned with lime, fish sauce, pepper, fresh herbs, and red onions, bean sprouts served with lettuce and sliced cucumber
Add a side of sticky rice for a \$1)*

Fresh Spring Rolls 2.95

Sliced pork, vermicelli, lettuce, bean sprouts, and fresh herbs wrapped with rice paper served with a sweet- lime fish sauce topped with crushed peanuts

Short Ribs 8.95

Grilled short ribs with our house oyster sauce marinade (Add a side of sticky rice for \$1, great to pair with Green papaya thum muk huong)

Nam Khao 8.95

Red curry and coconut rice salad with nam moo (pickled pork sausage optional) served with fresh herbs, whole dried peppers, and lettuce

Chicken Yellow Curry 8.95 (Sub shrimp add \$2)

Sautéed yellow curry and coconut milk, root vegetables served with steamed rice

Chicken Red Curry 8.95 (Sub shrimp add \$2)

Sautéed red curry and coconut milk, bamboo, red onion, green beans, mushroom, and baby corn served with steamed rice

Chicken Fried Rice 9.95 (Sub shrimp add \$2)

Served with chopped vegetables topped with pickled mustard greens

Khao Poon 8.95

Red curry and coconut pork broth, vermicelli noodles, ground pork, bamboo, bean sprouts, fresh herbs, red onions, and cabbage (can be made without the curry and coconut milk)

Fried Squid Legs 5.95

Jumbo squid legs with salt and pepper

Khao Piak Sen 8.95

Chicken broth with house made fat rice noodles, pull chicken, fresh herbs and fried garlic (good with fried bread stick \$1)

Khao Piak 7.95

Chicken and rice soup with pulled chicken, fresh herbs, and fried garlic (good with fried bread stick \$1)

Pad Thai 9.95

Sautéed rice noodles with chicken, shrimp, tofu, bean spouts, egg, and green onion topped with crushed peanuts

Chicken Pho 8.95

Pulled chicken, rice noodles, bean spouts, and fresh herbs in a chicken broth

Pad See Ew 8.95

Choice of beef or chicken stir-fried with thick flat rice noodles, Asian broccoli, and egg in sweet soy sauce

Tom Yum Goong 5.95

Cup of hot and sour soup with shrimp, pulled chicken, mushrooms, and green onions

Sides & Sweets

Sticky Rice \$2 Steam Rice \$2

Fried Bread Sticks \$1

(Good with Keow Piak, Keow Piak Sen)

Jeow \$ 1(Ask server for different flavors)

Coconut sticky rice with Mango \$7

Tropical Fruit in Sweet Syrup and Coconut Milk \$6

Laos Style Jello \$4

Can sub any meat for tofu

Drinks on other side

Drinks

Bubble Tea 4.95 (Add rum \$2)

Flavored ice-cold teas with milk with or without tapioca balls

Thai ice tea
Iced coffee
Strawberry
Pineapple
Coconut
Kiwi
Mango
Taro
Melon

Beers

Bud \$3
Bud Light \$3
Singha \$4
Blue Moon draft \$4
Sapporo 22oz \$7.75/ draft \$5.50
Ichiban 22oz \$7.75 / draft \$5.50
PBR Can \$3.50
Schlafly draft \$4

White wines

Lost Vineyard White Sangria \$7/\$27

Refreshing flavors from lemons and limes with a tiny squeeze of orange and a hint of peach. This all-natural Spanish recipe is fresh and light bodied

Mezzacorona Pinot Grigio \$7/\$27

A delightful Pinot Grigio to be enjoyed for its aromatic crisp green apple, mineral and honeysuckle notes.

Four Vines Naked Chardonnay \$7/\$27

Brisk, refreshing and bold in its rejection of oak, our Naked Chardonnay is the essence of sunny California. Luscious aromas and flavors shine bright without being hidden under a heavy cloud of oak.

Ca'Momi Chardonnay \$9 /\$35

Pale golden sunbeams in the glass lend their light to a nose of delicate, juicy pear & soft ripened stone fruit. Beneath, the palette shines in a careful balance of creaminess

Babich Black Label Sauvignon Blanc \$8/\$31

Lifted and perfumed aromas with smoke and citrus blossom overlaying notes of blackcurrant and gooseberry. A lush sweet fruited entry full of exotic green fruits leads into a big hit of passionfruit with blackcurrant and gooseberry following

Leonard Kreuzsch Blue Bottle Riesling \$8/\$31

Fresh flavors of green apple, fruity pear and hints of grapefruit. A nice balance and a pleasant sweetness with a touch of mineral in the finish.

Red wines

Block Red Pinot Noir \$8/\$31

Beautifully long and rich in ripe cherry and berry flavors. The aromas exhibit generous bright fruit with a mix of strawberry, violets, plum, tea, and a hint of clove.

Bodini Malbec \$7/\$27

Fruit and spice on the palate balanced by notes of fresh fruits like plums and blackberries. It is ripe in the mouth with soft, round tannins and a long finish.

The Crusher Merlot \$8/\$31

Opening with aromas of vanilla, candied cherries and raspberry jam. Hints of toasted oregano and muddled purple basil rise up from the glass. Supple textures and flavors of dried plum, red currant and tangerine.

OZV Old vine Zinfandel \$8/\$31

As ripe as it is fruity, but sufficiently fixed on blackberries to stay on the varietal track, this broad, slightly viscous, full-bodied Zin fits the district style perfectly.

Old Soul Cabernet Sauvignon \$9/\$35

Ripe, dark fruit, smoke and vanilla notes with full-bodied sweet fruit and a creamy texture. Softer tannins and refined tones of blackberries and cherries finish on the palate.

Cocktails

Pineapple Margarita \$9

*Tequila, Grand Marnier
Limes, Pineapple Juice*

Lychee Buddha \$9

*Peach liqueur, Tito
Cognac, Lychee juice*

Mango Mai Tai \$9

*Captain Morgan spiced rum
Captain Morgan coconut rum
Pineapple juice, Mango juice*

Fire Margarita \$9

*Thai Pepper infused Tequila
Grand Marnier, Sweet and Sour
Salt and Hot Pepper Rimmed*

Lao Bloody Mary \$9

*Tito's, Sriracha
Soy sauce, Fish sauce
Bloody Mary, Shrimp
Olives, Bacon
Celery, Salt and Hot Pepper Rimmed*