



Lunch Special

EST
1995



APPETIZER + ENTREE 18 + DESSERT 23

APPETIZER

Crispy Spring roll
Fresh Summer Roll
Summer Garden Roll
Chicken Potstickers

Squash Potstickers
Pork 'n crab Shumai
Fried Wontons
Spicy Wontons

Chicken Satay
Crispy Chive Square
Steamed Edamame
Crunchy Peanut Tofu

ENTRESS



RICE

Panang Perfect
Chicken or Fried Tofu

Green Curry
Chicken or Soft Tofu

Kapow Delight
Chicken or Fried tofu

King Pad Ped
Chicken or Fried tofu

Original Chicken Basil
Served over jasmine rice

Chicken Broccoli
Served over jasmine rice

Thai Fried Rice
Spicybasil sauce or Mild with egg
Chicken or Veg 'n tofu

NOODLES

Pad Thai
Chicken or Veg 'n tofu

Drunken Noodles
Chicken or Veg 'n tofu

Pad See Ew
Chicken or Fried Tofu

Chicken Lomein
Stir-fried lomein noodles with carrot,
celery, onion, scallions and bean sprouts

Tom Yum Gai Sub
Minced chicken, spicy tom yum broth, rice
noodles, bean sprouts, scallions, peanuts
and crispy wontons top

Wonton Noodles Soup
Minced chicken, wonton dumplings, egg
noodles, bean sprouts, scallions and
cilantro

SIDES

Peanut sauce 2
Spring Roll sauce 2
Premium Jasmine Rice 3
Jasmine Brown Rice 3.5
Steamed Rice Noodles 5.5
Pickled Vegetables 5
Steamed Side Veggies 7.5
Sesame Green Beans 8
Extra Veggies 3
Extra Egg 3

DESSERT

Flambe Banana
Banana Bread Pudding
Mango 'n Sticky Rice
Ice cream or Sorbet



Menu

Dumplings & Rolls

Assorted Dumplings	25
Shrimp shumai, pork'n crab shumai, chicken potstickers, squash potstickers, fried wontons.	
Pork 'n Crab Shumai	9
Steamed pork, crab, spicy ginger-soy dipping sauce.	
Shrimp Shumai 🌶️	9.50
Steamed shrimp, chicken, shiitake mushrooms, carrot, ginger-lime cream & sambal.	
Chicken Potstickers	8.50
Pan-seared chicken, sweet corn, shiitake mushrooms, spicy ginger-soy dip.	
Winter Squash Potstickers 🌱	8.50
Pan-seared dumplings filled with butternut squash, sweet potatoes, onion, egg, served with spicy ginger-soy dip.	

Fried Wontons	8.50
Chicken, shrimp, served with sweet carrot dip.	
Spicy Wontons 🌶️	8.50
Chicken, shrimp, spicy ginger-soy, chili oil.	
Crispy Veggie Spring Roll 🌱	8.25
Served with sweet carrot dip.	
Crispy Salmon'n Rice Roll 🌶️	12
Tobiko, pickled ginger, wasabi-soy dip, wasabi aioli.	
Fresh Vietnamese Roll GF 🌶️	8.25
Shrimp, cucumber, bean sprouts, rice noodles, fresh herbs, peanut-sweet chili dip.	
Summer Garden Roll 🌱 🌶️	8
Tofu, cucumber, bean sprouts, rice noodles, fresh herbs, hoisin-peanut dip.	

Small Plates

Chicken Satay 🌶️	10
Pickled Vegetables, grilled baguette, curried peanut sauce	
Fried Calamari 🌶️	12
Sriracha aioli, grilled corn, sweet carrot confit	
Crispy Chive Square GF 🌱 🌶️	9
with sea salt	

Steamed Edamame GF 🌱	7.5
Garlic chive, rice flour, spicy sweet soy dip	
Crunchy Peanut Tofu 🌱 🌶️	8.5
With peanut sauce & sambal	

Salads

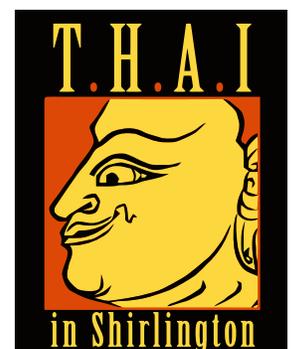
Add protein to any salad:

GRILLED OR FRIED CHICKEN	4.5
GRILLED SHRIMP	5.5
GRILLED SALMON	8
FRIED TOFU 🌱	4

Mixed Green Salad 🌱	9
Mesclun mix with tomatoes, cucumber, sweet corn, red onion, house croutons tossed with our original herbed-peanut vinaigrette.	
Papaya Pok Pok 🌶️	9
Green papaya, green bean, tomatoes, peanuts, salted shrimp powder, spicy garlic-tamarind dressing.	
THAI Mango Salad 🌱	9
Mesclun mix, fresh tropical mango, carrot tossed with sweet and sour vinaigrette, topped with crunchy rice sticks.	
Oriental Kale Salad 🌱	11
Kale & mesclun mix, mandarin orange, red onion tossed with our orange-white wine vinaigrette, yogurt buttermilk dressing, topped with roasted almond.	

Soup

Wonton Soup	8
Shrimp and chicken, goji berries, baby spinach, fried garlic.	
Chicken Coconut Milk Soup 🌶️	8
Chicken, mushrooms, Thai herbs	
Shrimp Lemongrass Soup 🌶️	9
Shrimp, mushrooms, Thai herbs	



🌶️ SPICY 🌱 LESS SPICY GF GLUTEN FREE 🌱 VEGETARIAN

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Rice Entrees

- Panang Perfect GF** 🌶️ 16
All-time favorite—savory chicken curried peanut sauce with coconut nut milk, mixed veggies.
- Green Curry Chicken GF** 🌶️🌶️🌶️ 16
Traditional style green curry with coconut milk, mixed vegetables, bamboo shoots, oriental eggplant, and basil.
- Kapow Delight GF** 🌶️🌶️🌶️
Stir-fried with fresh sweet basil, onion, scallions and broccoli
CHICKEN 16 | BEEF SIRLOIN 19 | SHRIMP 21
- King Pad Ped** 🌶️
Fresh ground ginger, chili, garlic, onion, mushrooms in savory soybean sauce, topped with fried ginger.
CHICKEN 16
BEEF SIRLOIN 19
SHRIMP 21
- Nua Siam Sizzling GF** 19
Wok-fried marinated steak with ginger-sesame-soy sauce, served on a sizzling hot plate with ginger, onion, and scallions.
- Original Chicken Basil GF** 🌶️🌶️🌶️ 16
Minced chicken stir-fried with chili-garlic-basil sauce, onion, scallions, sweet bell peppers, served over jasmine rice.
- Chicken Broccoli GF** 16
Stir-fried chicken and broccoli with our seasoned oyster sauce, served over jasmine rice.
- Chicken Cashew Nuts** 17
Fried chicken tender, cashew, carrots, onion, scallions in tomato-soy sauce.
- Ginger Root 'n Broccoli GF** 19
Beef sirloin, fresh ginger, broccoli in black soy sauce.
- Seafood Clay Pot GF** 🌶️🌶️ 23
Mixed seafood with roasted chili sauce, bean thread noodles, carrots, sweet basil, bell peppers, onion, and scallions.
- Grilled Salmon** 23
With teriyaki sauce, steamed mixed veggies, and ginger.
- Garlic Lover Shrimp GF** 21
Stir-fried with garlic soy sauce and mixed vegetables.

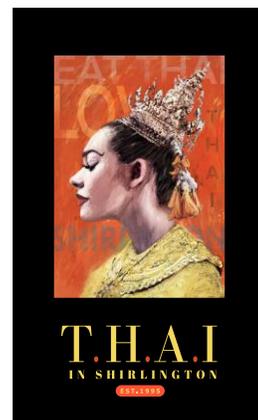
Noodle Entrees

- Pad Thai GF**
Your choice of meat in our sweet-chili sauce served over stir-fried lomein noodles, onion, carrot, bean sprouts, celery, and scallions.
CHICKEN 16
SHRIMP 21
VEGETABLES & TOFU ♻️ 16
- Drunken Noodles GF** 🌶️🌶️🌶️
Popular Thai noodles stir-fried with bean curd, crushed peanuts, bean sprouts, scallions, and egg (egg optional – fish sauce used, substitutes available).
CHICKEN 16
BEEF 19
SHRIMP 21
VEGETABLES & TOFU ♻️ 16
SEAFOOD 23
- General Tso's Noodles**
Your choice of meat in our sweet-chili sauce served over stir-fried lomein noodles, onion, carrot, bean sprouts, celery and scallions
FRIED CHICKEN TENDER 18
FRIED SHRIMP 22
FRIED TOFU ♻️ 16

- Pad See Ew Chicken GF** 16
Stir-fried fresh rice noodles with chicken, broccoli, egg, and seasoned oyster sauce.

*We cook with all natural ingredients, use green label gluten-free oyster sauce, and add no MSG. **Not all ingredients listed; please inform us of any food allergies. Thank you.***

An 18% gratuity will be added to parties of 6 or more.



Not Your Ordinary THAI

- Fried Thai Chicken** 🌶️ 23
With sticky rice, green papaya salad, Sriracha, sweet-chili sauce, fried shallots.
- Tempura Fresh Flounder Filet** 🌶️🌶️🌶️ 23
Chili-garlic-basil sauce, mixed vegetables, brown jasmine rice.
- Grilled Bamee Shrimp** 🌶️ 24
Roasted tomatoes, mushroom, baby spinach, red onions, chili-garlic-basil cream sauce, thin wonton noodles.
- Lemongrass Crusted Salmon** 🌶️ 25
Choo-Chee curry, coconut milk, kaffir lime, baby spinach, brown rice, crispy wonton sticks.
- Lemongrass Chicken BBQ GF** 23
Sticky rice, sweet-chili sauce and green papaya salad.
- Crying Tiger Steak BBQ GF** 🌶️ 25
Sirloin steak, sticky rice, tomato-chili-lime jiew, green papaya salad.

🌶️ SPICY 🌶️ LESS SPICY GF GLUTEN FREE ♻️ VEGETARIAN

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Vegetarian

Panang Tofu GF 🌶️	16
All-time favorite—savory curried peanut sauce, coconut milk, mixed veggies.	
Green Curry Tofu GF 🌶️🌶️	16
Traditional-style green curry, soft tofu, coconut milk, mixed vegetables, bamboo shoots, oriental eggplant, basil.	
King Pad Ped Tofu 🌶️	16
Fresh ground ginger, chili, garlic, onion, mushrooms in savory soybean sauce, topped with fried ginger.	
Tofu Broccoli GF	16
Stir-fried with seasoned oyster sauce.	
Ginger Veggie 'n Tofu GF	16
Stir-fried mixed vegetables, fried tofu, ginger soy sauce.	
Spicy Eggplant GF 🌶️	16
Stir-fried oriental eggplant, fried tofu, spicy black bean-basil sauce.	

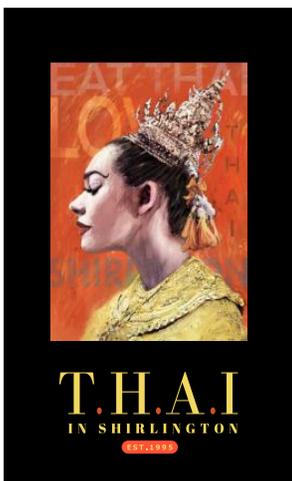
Fried Rice

Thai specialty fried rice with your choice of:

Spicy basil sauce 🌶️ **GF** or **Mild** soy sauce and egg **GF**

CHICKEN	16
BEEF SIRLOIN	19
SHRIMP	21
SEAFOOD	23
FRIED TOFU 'N VEGETABLES 🌱	16

Pineapple Fried Rice GF	21
Shrimp, chicken, pineapple, cashew nuts, tomato, onion, scallions, egg, special soy sauce.	



Planning a lunch or dinner event?

Ask us about our catering options or visit thaiinshirlington.com/catering to learn more.

Desserts

Banana Bread Pudding	8
With dark rum whipped cream, caramel sauce, toasted pecan, and vanilla wafer.	
Warm Flourless Chocolate Cake	11
Bittersweet chocolate ganache, strawberry, whipped cream, and Thai coffee ice cream.	
Flambe Thai Banana	9
Ginger and orange peel, toasted coconut, sesame seeds, Grand Marnier sauce, and coconut ice cream.	
Fried Roti Dough	9
Stuffed with taro root paste, taro root ice cream, and chips.	
Fresh Mango 'n Sticky Rice	8.5
Coconut cream sauce and toasted sesame seeds.	
Ice Cream – Coconut, Taro Root or Thai Coffee	6.5
With chocolate sauce, whipped cream, and toasted peanuts.	
Mango Sorbet	6.5
With chocolate sauce, whipped cream, and fresh fruit.	

Sides

Peanut Sauce	2
Spring Roll Sauce	2
Premium Jasmine Rice	3
Jasmine Brown Rice	3.5
Steamed Rice Noodles	5
Pickled Vegetables	5
Steamed Side Veggies	7
Sesame Green Beans	8
Extra Veggies	3
Extra Egg	3

🌶️ SPICY 🌶️ LESS SPICY GF GLUTEN FREE 🌱 VEGETARIAN

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Specialty Drinks | 13 ea.

Bee My Mule

Tito's Vodka, honey jasmine ginger syrup, fresh lime juice, ginger beer.

Bangkok Swing

Absolute Citron, Southern Comfort, Domaine de Canton, fresh ginger-lemon tea.

Ginger Old Fashion

Bulleit Bourbon, honey ginger syrup, Angostura bitter.

Spicy Mango Margarita

Silver Tequila, Cointreau, mango puree, Thai chili syrup, lime juice, spicy toasted salted rice powder rim.

Tahitian Mai Tai

Light rum, dark rum, orange juice, lime juice.

Fruit Mojoto

Mango, Pineapple, or Passion Fruit.
Plantation 3 Stars rum, sour mix, mint.

Seared in Memory

Bombay gin, St. Elderflower, lavender syrup, lychee puree, lime juice, prosecco.

Fallen in Japan

Tito's Vodka, Soho, lychee syrup, fresh lime juice, simple syrup.

Alcohol-Free Mocktails | 8.5 ea.

Lychee Passion

Passion fruit puree, lychee juice, club soda.

Strawberry Lemonade Fizz

Fresh strawberry, lemonade, club soda.

Mango-Coco-Lime

Mango puree, honey ginger syrup, fresh coconut water, lime juice, mint.

Virgin Mojito

Fresh lime juice, mint, club soda.

Matcha Colada

Matcha green tea, coconut milk, pineapple juice.

Bottled Beer

Angry Orchard Hard Cider 7

Blue Moon Lager 7

Corona Extra 7

DC Brau IPA 7

Dogfish 60 Mins IPA..... 7

Heineken 7

Heineken 0.0% ALC Free 7

Draft Beer

Singha Thai Lager 8

Sapporo..... 7

Seasonal Draft 7

Non-Alcoholic Drinks

Fresh Ginger-Lemon Iced Tea 6

Fresh Squeezed Lemonade..... 6

Ginger Beer Soda – Maine Root 6

Hot Coffee / Hot Tea 4

Thai Iced Coffee..... 6

Mineral Water (sparkling/still)..... 6

Fountain Soda 3.5

Iced Tea (unsweetened)..... 4

Thai Iced Tea 6

Iced Matcha Latte 8

Japanese Sake

Sho Chi Ku Bai (warm) 8

Kakutsuru (cold) 10

After Dinner Drinks

T.H.A.I. Signature Coffee | Bailey's Irish Cream, Amaretto
Disaronno, cinnamon/sugar rim.

Espresso Martini | Vodka, Kahlua & chilled espresso.

Black Russian | Vodka, Kahlua.

White Russian | Vodka, Kahlua & cream.

Irish Coffee | Irish Whiskey.

Jamaican Coffee | Myers Rum & Kahlua

Caribbean Coffee | Myers Rum

Amaretto Disaronno

Grand Marnier

Bailey's Irish Cream

Cointreau

Chambord

Frangelico

 SPICY  LESS SPICY GF GLUTEN FREE  VEGETARIAN

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.