

Thai Bloom! Combination Sampler 2 pieces each	\$17⁹⁹
A broad sampling for a variety of palates: chicken satay, veggie spring rolls, pork and ginger pot stickers, and hoi joh.	
Fresh Salad Rolls 4 rolls	\$10⁹⁹
Light rice paper wrapped around your choice of prawns or tofu, lettuce, bean sprouts, rice vermicelli, mint, and basil. Served with peanut sauce and our own sweet chili sauce topped with crushed peanuts. (peanut sauce is not vegan)	
Veggie Spring Rolls 6 pieces (3 rolls)	\$10⁹⁹
Crispy fried veggie rolls filled with delicate glass noodles, cabbage, carrot, and corn. Paired with our signature tart & sweet plum sauce.	
Pork and Ginger Pot Stickers 5 pieces	\$13⁹⁹
Pork, ginger, shiitake mushroom, water chestnut, and cabbage in delicious pot sticker wrappers, pan fried and served with our zesty soy-ginger sauce.	
Chicken Satay 5 pieces	\$13⁹⁹
Marinated tender chicken breast seasoned and grilled to perfection on traditional wood skewers and paired with creamy peanut sauce.	
Spicy Wings 5 pieces	\$14⁹⁹
Crispy fried chicken wings tossed in our homemade sweet & spicy tamarind sauce.	
Miang Kum	\$13⁹⁹
Build your own traditional Thai spinach leaf wraps with fresh shallots, ginger, lime, toasted peanuts, dried shrimp, coconut flakes, and Thai chili, deliciously complemented with a uniquely sweet chutney-style sauce.	
Crying Tiger*	\$15⁹⁹
Tender, marinated slices of flank steak lightly grilled; savory beef flavors are complemented by our house-made tamarind & herb-blend dipping sauce.	
Hoi Joh 5 pieces	\$14⁹⁹
Decadent seafood meatballs featuring rich crab, prawns, salty pork, shiitake mushroom, and water chestnut, fried and served with a tangy dipping sauce.	
Fried Tofu 6 pieces	\$9⁹⁹
Fresh tofu sliced then fried to crispy perfection. Paired with our signature sweet plum sauce topped with crushed peanuts. A vegetarian treat!	
Fried Calamari	\$15⁹⁹
Tender calamari dusted in lightly seasoned rice flour and delicately fried. Complemented by our special sweet and sour sauce.	
Ahi Tuna Rolls* 6 pieces (2 rolls)	\$15⁹⁹
Fresh Ahi tuna wrapped in thin pastry wrappers, then crisply fried and sliced for dipping in our wasabi-soy sauce. Served with a side of seaweed salad.	
Seafood Cream Cheese Wontons 5 pieces	\$14⁹⁹
Crisp golden wontons filled with the decadent flavors of prawns, crab, imitation crab, and rich cream cheese. Paired perfectly with our signature plum sauce.	

Papaya Salad	Regular \$13⁹⁹ Laos style \$14⁹⁹
BBQ Chicken breast \$6 Grilled Prawns \$7	
Discover the four flavors of Thailand with an amazing dressing combining sour from lime, spicy from hot chili, salty from fish sauce, and sweet from palm sugar. Tossed with fresh green papaya, green bean, tomato, garlic, dried shrimp, and peanuts.	
Larb Salad	Chicken or Pork \$14⁹⁹ Prawns \$17⁹⁹ Ahi Tuna* \$17⁹⁹
Beloved Northeastern Thai dish featuring your choice of ground chicken or pork, red onion, lemongrass, roasted crushed rice, Thai cilantro, mint, and chili flakes. Tossed in fresh-squeezed lime juice dressing and served with crisp romaine lettuce.	
Beef Salad	\$17⁹⁹
Tender flank steak lightly grilled and tossed in a refreshing mix of cucumber, tomato, onion, and cilantro, all enhanced with our unique sour-lime dressing.	
Thai Bloom! Pla Salad	\$17⁹⁹
This classic Thai salad features juicy grilled prawns, tossed with citrusy lemongrass and mint, chili paste, red and green onion, cilantro, and garlic.	
Beef Waterfall Salad	\$17⁹⁹
Sliced, hearty flank steak grilled then mixed with a zesty combination of lemongrass, red and green onion, roasted crushed rice, lime juice, chili flakes, and cilantro.	
House Salad	\$10⁹⁹
BBQ Chicken breast \$6 Grilled Prawns \$7	
Simple and classic: garden-fresh greens tossed with red onion and tomato. Served with our signature Thai Bloom! house dressing.	

Tom Kha	\$6⁹⁹ Family size bowl: \$15⁹⁹
Chicken or Tofu with Vegetables: Bowl: \$6 ⁹⁹ Family size bowl: \$15 ⁹⁹	
Prawns: Bowl: \$9 ⁹⁹ Family size bowl: \$18 ⁹⁹	
<i>Family size bowl serves 4</i>	
Tom Yum	
A famous Thai spicy soup with mushroom, cherry tomato, lemongrass, kaffir lime leaf, green onion, fried shallots, galangal root, and cilantro. Choice of chicken, prawns, or tofu with vegetables.	
Tofu and Veggie Soup	
Diced tofu in a clear vegetable broth cooked with carrot, green onion, cabbage, shiitake mushroom, and cilantro.	
Prawn Wonton Soup	
Homemade wontons stuffed with prawns and yu choy topped with green onion, cilantro, and garlic oil.	

Signature Boat Noodle Soup	\$17⁹⁹
(Also available with braised pork)	
Our chef's special noodles with sliced braised beef, beef meatballs, bean sprouts, Chinese broccoli, basil, and celery. Topped with chili and garlic oil and served with fresh sweet basil and bean sprouts.	
Tom Yum Noodles	\$17⁹⁹
(Also available with spicy Tom Yum broth)	
Sweet and sour broth with rice noodles, prawns, ground pork, BBQ pork and a prawn wonton. Topped with ground peanuts, sprouts, lime juice, garlic oil, and chili flakes.	
Kao Soi Noodles	\$17⁹⁹
A Northern Thailand favorite! Egg noodles in coconut curry broth with chili and pickled cabbage. Choice of chicken, pork, tofu with vegetables, beef or prawns. (Prawns or Beef add \$3)	
Thai Yen Ta Fo	\$18⁹⁹
Sweet and sour pink broth with Thai rice noodles, prawns, squid, fish balls, prawn stuffed tofu, white fungus mushrooms, and spinach leaf. Topped with garlic oil and served with crispy tofu and a prawn wonton.	

Chicken, Pork, or Tofu with Vegetables: Lunch: \$16⁹⁹ | Dinner: \$17⁹⁹
Prawns or Beef: Lunch: \$19⁹⁹ | Dinner: \$20⁹⁹

Pad Thai	\$17⁹⁹
The classic: thin rice noodles stir-fried with egg, diced shallot, sweet turnip, green onion, bean sprouts, and topped with peanut crumbles and a lime wedge.	
Pad See Ew	\$17⁹⁹
Stir-fried wide rice noodles with sweet soy sauce, egg, fresh broccoli, carrot, cauliflower, yu choy, napa cabbage, Chinese broccoli, and white pepper.	
Lahd Nah	\$17⁹⁹
A savory Thai-style gravy stir-fried with wide rice noodles, egg, garlic, broccoli crowns, Chinese broccoli, and white pepper.	
Drunken Noodles	\$17⁹⁹
Wide rice noodles stir-fried with egg, fragrant garlic, tomato, bell pepper, onion, and sweet Thai basil.	
BBQ Pork with Egg Noodles	\$17⁹⁹
Marinated and grilled BBQ pork sliced and mixed with egg noodles, prawn wontons, yu choy, green onion, and cilantro. Topped with peanuts, chili, and garlic oil. Served dry. Broth available upon request.	
Crab Pad Thai	\$24⁹⁹
Our most popular noodle dish, indulgently topped with rich, sweet crab meat.	

Green Curry	\$17⁹⁹ Dinner: \$20⁹⁹
Chicken, Pork, or Tofu with Vegetables: Lunch: \$17 ⁹⁹ Dinner: \$20 ⁹⁹	
Prawns or Beef: Lunch: \$20 ⁹⁹ Dinner: \$23 ⁹⁹	
<i>Brown Jasmine rice: add \$1</i>	
Classic coconut milk based green curry with young coconut meat, eggplant, bell pepper, bamboo shoot, green bean, and fresh basil.	
Panang Curry	\$17⁹⁹ Dinner: \$20⁹⁹
Our smooth red curry and coconut milk pairs with sliced bell pepper, sharp kaffir lime leaf and Thai basil, green beans, and crushed peanuts.	
Yellow Curry	\$17⁹⁹ Dinner: \$20⁹⁹
Rich yellow curry and sweet coconut milk with potato, onion, and carrot make this a hearty, comfort-food favorite.	
Pineapple Curry	\$17⁹⁹ Dinner: \$20⁹⁹
Smooth, sweet coconut-milk pineapple curry features pineapple chunks, grape, bell pepper, Thai basil, cherry tomato, and rambutan fruit.	
<i>More curries under Entrées section</i>	

Spicy Chicken with Basil	\$15⁹⁹ Dinner: \$17⁹⁹
Chicken, Pork, or Tofu with Vegetables: Lunch: \$15 ⁹⁹ Dinner: \$17 ⁹⁹	
Prawns or Beef: Lunch: \$18 ⁹⁹ Dinner: \$20 ⁹⁹	
<i>Brown Jasmine rice: add \$1</i>	
Stir-fried ground chicken breast with sweet Thai basil, garlic, bell pepper, and green bean; topped with crispy basil.	
Cashew Chicken	\$15⁹⁹ Dinner: \$17⁹⁹
Thinly sliced chicken breast stir-fried with whole cashews, savory garlic, bell pepper, roasted chili paste, onion, water chestnut, green onion, and dried chili.	
Ginger Chicken	\$15⁹⁹ Dinner: \$17⁹⁹
Tender chicken breast sliced and stir-fried with flavors of ginger and garlic, diced mushroom, bell pepper, and white onion.	
Buddha Delight	\$15⁹⁹ Dinner: \$17⁹⁹
A veggie treat featuring fresh broccoli, carrots, yu choy, cauliflower, mushrooms, and Napa cabbage stir-fried with home-made garlic sauce.	
Eggplant Stir-Fry	\$15⁹⁹ Dinner: \$17⁹⁹
Fresh Chinese eggplant stir-fried with garlic, bell pepper, and onion; served with a tasty basil sauce.	
Pad Prik	\$15⁹⁹ Dinner: \$17⁹⁹
This unique stir-fry combo features fresh-cut jalapeño tossed with mushroom, bell pepper, onion, and a deliciously savory garlic sauce.	
Pad Prik King	\$15⁹⁹ Dinner: \$17⁹⁹
Fresh-cut green beans and red curry shrimp paste combine to create this simple but flavorful Thai stir-fry favorite.	
String Bean Stir-Fry	\$15⁹⁹ Dinner: \$17⁹⁹
Crisp, fresh green string beans stir-fried with the flavors of sweet white onion, spicy chili, and garlic.	

Chicken, Pork, or Tofu with Vegetables: Lunch: \$16⁹⁹ | Dinner: \$17⁹⁹
Prawns or Beef: Lunch: \$19⁹⁹ | Dinner: \$20⁹⁹

*Brown Jasmine rice: add \$1
Thai fried egg add \$3⁵⁰*

Thai Fried Rice	\$16⁹⁹ Dinner: \$17⁹⁹
Chicken, Pork, or Tofu with Vegetables: Lunch: \$16 ⁹⁹ Dinner: \$17 ⁹⁹	
Prawns or Beef: Lunch: \$19 ⁹⁹ Dinner: \$20 ⁹⁹	
<i>Brown Jasmine rice: add \$1 Thai fried egg add \$3⁵⁰</i>	
A Thai cuisine classic: stir-fried Jasmine rice combined with egg, garlic, onion, and a variety of fresh, seasonal vegetables.	
Pineapple Fried Rice	\$16⁹⁹ Dinner: \$17⁹⁹
This popular dish combines sweet pineapple chunks and stir-fried Jasmine rice with garlic, onion, curry powder, cashews, and raisins.	
Basil Fried Rice	\$16⁹⁹ Dinner: \$17⁹⁹
Fresh basil flavor complements classic Jasmine rice, stir-fried with your choice of ground chicken or sliced pork, garlic, Thai chilies, green beans, bell pepper, and topped with crispy basil.	
Fisherman's Fried Rice	\$23⁹⁹
Decadent prawns, calamari, scallops, green beans, bell pepper, and chili paste stir-fried with Jasmine rice and topped with crispy basil.	
Crab Fried Rice	\$24⁹⁹
Traditional stir-fried Jasmine rice with delicious crab, egg, garlic, onion, and cherry tomatoes.	

Brown Jasmine rice: add \$1

- Swimming Rama** 🌱 🌱 Chicken or tofu \$15⁹⁹ | Prawns \$18⁹⁹
Thai comfort food at its best! Fresh steamed broccoli, carrot, cauliflower, baby corn, spinach, yu choy, and green beans topped with our scrumptious peanut sauce.
- Garlic Pork** 🌱 🌱 \$15⁹⁹ lunch | \$17⁹⁹
Stir-fried sliced pork loin with fresh garlic and coarse-ground black pepper; served with steamed broccoli and garnished with cucumber slices and cilantro.
- Beef Broccoli** 🌱 🌱 \$17⁹⁹ lunch | \$19⁹⁹
Tender marinated flank steak with steamed broccoli and topped with our special mushroom sauce.
- Pad Ped Beef with Green Peppercorn** 🌱 🌱 \$20⁹⁹
Juicy, tender beef flank steak stir-fried with green peppercorn, bell pepper, wild ginger root, kaffir lime leaf, jalapeno, and basil.
- Massaman Beef Curry** 🌱 🌱 \$24⁹⁹
Slow braised beef chuck roast served in a light, coconut milk based massaman curry with hearty chunks of potato, carrot, onion, and peanut; topped with crispy shallots.
- Massaman Braised Lamb Shank** 🌱 🌱 \$26⁹⁹
Slow braised lamb shank served in a coconut milk based massaman curry with diced potato, carrot, onion, and peanut; topped with crispy shallots.
- Roasted Duck Curry** 🌱 🌱 \$23⁹⁹
Sweet coconut red curry with roasted duck, pineapple, red grape, bell pepper, Thai basil, rambutan, and cherry tomato.
- Grilled Salmon with Green Curry*** 🌱 🌱 \$26⁹⁹
Lightly grilled salmon topped with our classic green curry with young coconut meat, fresh eggplant, bell pepper, bamboo shoot, green bean, and basil.
- Fish on Fire** 🌱 🌱 \$29⁹⁹
Perfectly grilled halibut topped with spicy Choo Chee curry sauce and a side of seasonal steamed mixed vegetables. Served flambe-style!
- Bloomin! Fish** 🌱 🌱 \$29⁹⁹
Crispy panko-encrusted halibut, complemented by a sweet, sour, and spicy chili-ginger sauce; with seasonal steamed mixed vegetables.
- Drunken Halibut** 🌱 🌱 \$24⁹⁹
Lightly battered halibut stir-fried in an aromatic garlic & green peppercorn sauce with flavorful basil, wild ginger root, bell pepper, and kaffir lime leaf.
- Seafood Medley** 🌱 🌱 \$23⁹⁹
An incredible seafood combination of prawns, scallops, mussels, and calamari, stir-fried with onion, bell pepper, jalapeno, chili paste, and green-peppercorn sauce.
- BBQ Chicken** \$18⁹⁹
A hearty half-chicken, marinated in our secret honey-lemongrass sauce then BBQ'd to juicy perfection; served with our special sweet & sour sauce and seasonal steamed mixed vegetables.
- Crispy Duck** \$26⁹⁹
A half-duck roasted to a golden crisp and served with cilantro, green onion, jalapeño, a sweet & citrusy honey-tangerine sauce, and fresh buns.

For seasonal specials please visit us online ThaiBloom.com or download the app ThaiBloom.com/order

- Vegan 🌱 Vegan Upon Request 🌱
- Gluten Free 🌱 Gluten Upon Request 🌱
- Mild (½ tsp chili) 🌱 Medium (1 tsp chili) 🌱
- Spicy (1 ½ tsp chili) 🌱 Very Spicy (2 + tsp chili) 🌱

Thai chili spice levels vary per batch. Each chili represents about ½ a teaspoon of chili.

EXTRAS

- Seasonal Steamed Veggies** 🌱 🌱 Medley of seasonal vegetables \$4⁹⁹
- Peanut Sauce** 🌱 🌱 Classic Thai Bloom! peanut sauce. Sm \$.75 | Md \$2⁵⁰ | Lg \$7
- Brown Rice** 🌱 🌱 Steamed imported Thai Jasmine brown rice. Sm \$3⁵⁰ | Lg \$4⁵⁰
- Sticky Rice** 🌱 🌱 Imported Thai sticky rice. \$4⁵⁰
- White Rice** 🌱 🌱 Steamed imported Thai Jasmine white rice. Sm \$2⁵⁰ | Lg \$3⁵⁰
- Cucumber Salad** 🌱 🌱 Diced cucumber and shallots with sweet dressing sauce. \$4⁹⁹
- Steamed Rice Noodles** 🌱 🌱 \$4⁹⁹

DESSERTS

- Ice Cream (2 scoops)** \$8⁹⁹
- Homemade Thai Tea** 🌱 🌱 The beloved flavors of a favorite beverage, Thai Iced Tea, in ice cream form with notes of vanilla and spices.
- Homemade Thai Coffee** 🌱 🌱 Your senses will be amazed with our rich and sweet Thai Iced Coffee ice cream.
- Homemade Coconut** 🌱 🌱 Made with luscious, fresh coconut milk; topped with chocolate syrup and crushed peanuts.
- Vanilla Bean** Drizzled with chocolate sauce.

- Thai Fried Banana** \$9⁹⁹
Ripe bananas are lightly breaded and fried to golden perfection, sweetly topped off with confectioner's sugar.
- Noble Three-Color Sweet Sticky Rice & Mango** \$11⁹⁹
Our Noble take of a traditional Thai dessert comes to life with vibrance, fragrance, and aroma naturally derived colors from Pandan Leaf (green), Butterfly Pea Flowers (purple), and native white sticky rice drizzled with sweet coconut milk and topped with crunchy fried mung beans.
- Sweet Sticky Rice with Coconut Ice Cream** 🌱 \$10⁹⁹
Sweet Thai sticky rice topped with coconut syrup, crispy mung beans, and our homemade coconut ice cream.
- Molten Lava Cake with Vanilla Bean Ice Cream** \$10⁹⁹
Warm, rich chocolate cake filled with molten chocolate; perfectly paired with a topping of vanilla bean ice cream.

BEVERAGES

- Thai Iced Tea** 🌱 🌱 \$4⁵⁰
Enjoy this classic taste of Thailand: a sweet, slow-brewed iced tea topped with a layer of cream.
- Thai Iced Coffee** 🌱 🌱 \$4⁵⁰
A bold, strongly brewed and sweetened Thai-style coffee topped with cream.
- Phuket Sunset**
As colorful as its namesake, this refreshing fruit punch combines mango, cranberry, and orange juice with a splash of Sprite.
- Raspberry Lemonade**
Purée raspberry with lemonade.
- Juices** \$4⁵⁰
Apple, Coconut, Mango, Pineapple, Orange, and Martinelli's Sparkling Apple Cider.
- Pellegrino**
- Brewed Paradise Iced Tea** \$3⁵⁰
Unsweetened tea with a hint of floral aroma.
- Milk / Chocolate Milk 2%**
- Fountain Drinks**
Coke, Diet Coke, Coke Zero, Fanta Orange, Minute Maid Lemonade, Sprite, and Sparkling Water.
- Root Beer by the Bottle** \$5
- Canned Soda 12oz** \$2
Coke, Diet Coke, Fanta Orange, Minute Maid, Lemonade, and Sprite.
- Bottled Water 12oz**

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

Fried foods may contain peanuts.

We will do our best to accommodate those with food allergies. Thai Bloom cannot guarantee the complete absence of allergens. Pricing subject to change without notice. Menu V.01.29.2024



Thai Bloom!

Delivery & Take-Out Menu

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LUNCH HOURS Mon - Fri 11 ^{AM} - 3:30 ^{PM}	HAPPY HOUR Daily: 3:30PM - 5:30PM Sun-Thur: 8PM - 9PM Fri & Sat: 9PM - 10PM
DINNER HOURS Mon - Thur 3:30 ^{PM} - 9 ^{PM} Fri 3:30 ^{PM} - 10 ^{PM} Sat Noon - 10 ^{PM} Sun Noon - 9 ^{PM}	

CATERING & EVENT PLANNING

Pre-Set Menus & Party Platters • Buffet Style • Table Service
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