

STIR FRY

Sweet & Sour Chicken (GF)

Tender sliced chicken breast stir-fried with tomato, cucumber, pineapple, white and green onion in our sweet and sour sauce.

Spicy Chicken Basil (GF)

Spicy stir-fried ground chicken breast with sweet Thai basil, bell pepper, and green beans topped with crispy basil.

Cashew Chicken (GF)

Delicately sliced chicken breast stir-fried with cashews, bell pepper, roasted chili paste, onion, water chestnut, green onion, and dried chili.

Balinese Pork (V)

Stir-fried sliced pork in our spicy tamarind sauce with broccoli and cherry tomatoes.

Pad Prik (GF)

Stir-fried fresh jalapeño with mushroom, bell pepper, and onion in a garlic sauce.

Ginger Chicken (GF)

Tender chicken breast sliced and stir-fried with ginger, garlic, mushroom, bell pepper, and onion.

Buddha Delight (GF)

Mixed stir-fried broccoli, carrot, yu choy, cauliflower, mushroom, and napa cabbage in a garlic sauce.

Eggplant Stir-Fry (GF)

Fresh Chinese eggplant stir-fried with garlic, bell pepper, and white and green onion; served with our special basil sauce.

(V) Vegan

(V) Vegan Upon Request

(GF) Gluten Free

(GF) Gluten Upon Request

(M) Mild (1/2 tsp chili)

(M) Medium (1 tsp chili)

(S) Spicy (1 1/2 tsp chili)

(S) Very Spicy (2+ tsp chili)

Thai chili spice levels vary per batch. Each chili represents about 1/2 a teaspoon of chili.
Fried foods may contain peanuts. We will do our best to accommodate those with food allergies but cannot guarantee the absence of allergens.

Served with Jasmine rice

CURRY

Yellow Curry (V) (GF)

Rich and hearty coconut based curry with potato, onion, and carrot.

Green Curry (V) (GF)

Coconut milk based green curry with young coconut meat, eggplant, bell pepper, bamboo shoots, green peas, and basil.

Panang Curry (V) (GF)

Our smooth red curry combined with coconut milk, bell pepper, kaffir lime leaf, Thai basil, green beans, and crushed peanuts.

Served with Jasmine rice

FRIED RICE

Pineapple Fried Rice (V) (GF)

Popular stir-fried Jasmine rice fried with garlic, onion, curry powder, pineapple, cashew nuts, and raisins.

Thai Fried Rice (V) (GF)

A classic stir-fried Jasmine rice fried with egg, garlic, onion, and seasonal vegetables.

Basil Fried Rice (V) (GF)

Jasmine rice stir-fried with ground chicken or pork, garlic, Thai chilies, and bell peppers; topped with crispy basil.

Served with Jasmine rice

MAIN DISH

Swimming Rama (V) (GF)

Thai comfort food at its best! Fresh steamed vegetables topped with our scrumptious peanut sauce.

EXTRAS

Peanut Sauce (4oz) | \$1.50 or (8oz) | \$2.99
Classic Thai Bloom! peanut sauce. (V)

Brown Rice (SM) | \$1.50 or (LG) | \$3 (GF) (V)
Steamed Imported Thai Jasmine brown rice.

Sticky Rice | \$2 (GF) (V)
Imported Thai sweet sticky rice.

White Rice (SM) | \$1 or (LG) | \$2 (GF) (V)
Steamed Imported Thai Jasmine white rice.

Seasonal Steamed Veggies | \$3.99 (GF) (V)
Medley of seasonal vegetables.

Steamed Noodles | \$2.99 (GF) (V)
Steamed rice noodles.

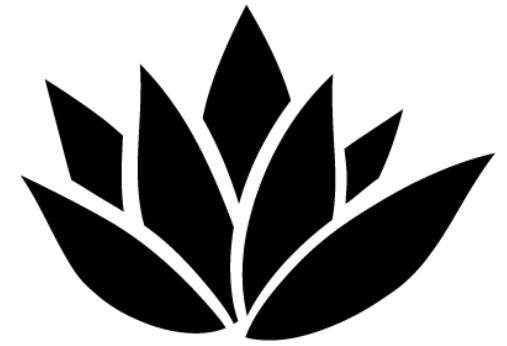
DRINKS

Thai Iced Tea
(20oz) | \$3

Thai Iced Coffee
(20 oz) | \$3

Canned Soda
\$1

Bottled Water
\$1



Thai Bloom!

FOOD CART MENU

CART LOCATION:

4250 SW Rose Biggi Ave Beaverton, OR 97005
(971)-334-0556

CART HOURS

TUE-FRI: 11 AM - 2:30 PM
3:30 PM - 7 PM

SAT-SUN: 12 PM - 2:30 PM
3:30 PM - 8 PM

MON: CLOSED

(Please visit our Beaverton location.
We are open from 11 am-9 pm)

CATERING & EVENT PLANNING

Pre-Set Menus & Party Platters • Buffet Style • Table Service
ORDER CATERING AT THAIBLOOM.COM

OR CALL US TO PLAN YOUR EVENT: (503) 644-8020

BEAVERTON

3800 SW Cedar Hills Blvd.
(503) 644-8010

NW PORTLAND

333 NW 23rd Ave.
(503) 243-7557



APPETIZERS

Fresh Salad Rolls (4 rolls) \$7.99

A light rice paper wrapping your choice of prawns or tofu with lettuce, bean sprouts, rice vermicelli, mint, and basil. Served with Thai Bloom! Sweet Chili Sauce topped with crushed peanut and peanut sauce.

Veggie Spring Rolls (3 rolls) \$7.49

Crisp fried rolls filled with glass noodles, cabbage, carrot, and corn. Served with our signature plum sauce.

Chicken Satay (5 skewers) \$8.49

Marinated tender chicken breast seasoned and grilled to perfection on wood skewers. Served with peanut sauce.

Fried Tofu (5 pcs) \$5.99

Sliced tofu fried to a crisp and served with our signature plum sauce, topped with crumbled peanuts.

Chicken Potsticker (7 pcs) \$6.49

A crispy treat of chicken, onions, and garlic, served with our zippy soy-ginger sauce.

SOUPS (24 OZ) | \$9

Choice of Chicken, Tofu and Vegetable (Prawns add \$2)

Tom Yum

One of the most famous Thai spicy soup with mushroom, cherry tomato, lemongrass, kaffir lime leaf, green onion, fried shallots, and cilantro.

Tom Kha

A classic Thai coconut milk based soup with mushroom, green onion, cherry tomato, fried shallots, cilantro, kaffir lime leaf, galangal root, lemongrass, and dried Thai chili.

Tofu and Veggie Soup

Tofu with carrot, green onion, cabbage, shiitake mushroom, and cilantro in a clear broth.

SALADS

Chicken Salad \$9

Marinated grilled chicken breast with mixed greens, red onion, and tomato drizzled with our raspberry and sesame dressing.

Chicken Larb \$9

Ground chicken, shallots, lemongrass, roasted crushed rice, Thai cilantro, mint, chili flakes, and a lime juice dressing. Served with iceberg lettuce and sticky rice.

Beef Waterfall Salad \$10

Grilled beef with shallots, roasted crushed rice, lime juice, chili flakes, and cilantro. Served with iceberg lettuce and sticky rice.

THAI BLOOM CART SPECIALS | \$12

Brown Rice add 50¢

BBQ Pork

Roasted barbecue pork and crispy pork belly topped with our house made BBQ sauce. Served over steamed Jasmine rice with a side of boiled egg, cucumber, green onion, and cilantro.

Hainanese Chicken Rice (Khao Man Gai)

Steamed chicken sliced and served atop steamed rice cooked in chicken broth, garlic and ginger. Paired with tofu and veggie soup and soy bean paste, garnished beautifully with cucumber, cilantro, and green onion.

Thai Katsu Chicken

Crispy and crunchy breaded chicken cutlet served with sweet and sour sauce over white Jasmine rice with a side of green salad drizzled with our Thai Bloom house dressing.

Salmon Green Curry

Grilled Salmon topped with our classic green curry with young coconut meat, eggplant, bell pepper, bamboo shoot, and basil. Served with Jasmine rice.

Crispy Pork

Marinated crispy fried pork served with fresh-made to tamarind-herb blend dipping sauce, green salad, and sticky rice.

Grilled Pork Skewers

Marinated pork, seasoned and grilled to perfection on wood skewers. Served with fresh-made tamarind herb blend dipping sauce and sticky rice.

THAI BLOOM SIGNATURES | \$9

Choice of Chicken, Tofu and Vegetable, Pork (Beef or Prawns add \$2)

Served with Choice of Green Salad, Veggie Spring Roll, Chicken Potsticker, Fried Tofu, or Chicken Satay

Brown Rice add 50¢

NOODLES

Pad Thai

A traditional stir-fried classic rice noodle with egg, shallots, green onions, sweet turnip, and bean sprouts; topped with peanut crumbles and a lime wedge.

Drunken Noodles

Stir-fried wide rice noodles with egg, garlic, tomato, bell pepper, onion, and sweet Thai basil.

Bloom! Chicken Noodle

Pan-fried wide rice noodles, egg, chicken, and green onion. Served on a bed of chopped romaine.

Pad See Ew

Stir-fried wide rice noodles with sweet soy sauce, egg, broccoli, carrot, cauliflower, Chinese broccoli, and white pepper.