**APPETIZERS**

**SALADS**

- Fresh Ahi tuna wrapped in thin pastry wrappers, then crisply fried and sliced
- Tender calamari dusted in lightly seasoned rice flour and delicately fried.
  - Sweet plum sauce topped with crushed peanuts. A vegetarian treat!
  - Complemented by our house-made tamarind & herb-blend dipping sauce.
- Tender, marinated slices of flank steak lightly grilled; savory beef flavors are
  - Lime, toasted peanuts, dried shrimp, coconut flakes, and Thai chili, deliciously
  - Tamarind sauce.
- Traditional wood skewers and paired with creamy peanut sauce.
- Sliced, hearty flank steak grilled then mixed with a zesty combination of
  - Dried shrimp, and peanuts.
- Tossed in fresh-squeezed lime juice dressing and served with
- Pork and ginger pot stickers, pan fried and served with our zesty soy-ginger sauce.
- Pork, ginger, shitake mushroom, water chestnut, and cabbage in delicious pot sticker wrappers.
- Crispy fried egg rolls.
- Chicken Satay **5 pieces**
  - Marinated tender chicken breast seasoned and grilled to perfection on
  - Traditional wood skewers and paired with creamy peanut sauce.
- Spicy Wings **5 pieces**
  - Crispy fried chicken wings tossed in our homemade spicy & sweet tamarind sauce.
- Miang Kum **5 pieces**
  - 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* **5 pieces**
  - 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**
  - Decadent seafood meatballs featuring rich crab, prawns, salty pork, shitake mushroom, and water chestnut, fried and served with a tangy dipping sauce.
- Fried Tofu **6 pieces**
  - Fresh tofu sliced then fried to crisply perfection. Paired with our signature sweet plum sauce topped with crushed peanuts. A vegetarian treat!
- Fried Calamari
  - 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)**
  - Fresh Ahi tuna wrapped in thin pastry wrappers, then crisply fried and served for dipping in our wasabi sauce. Served with a side of seaweed salad.
- Fresh golden wontons filled with the decadent flavors of prawns, crab, imitation crab, and rich cream cheese. Paired perfectly with our signature plum sauce.

**SOUPS**

- Papaya Salad **Regular $10**
  - Lao style $11** |** BBQ Chicken breast $13** |** Grilled Prawns $15**
  - 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,
  - And dried shrimp, and peanuts.
- Larb Salad
  - Chicken or Pork $10** |** Prawns $12** |** Ahi Tuna $12**
  - Beloved Northeastern Thai dish featuring your choice of ground chicken or pork, red onion, lemongrass, roasted crushed rice, Thai cilantro, mint, and chili flavors. Tossed in fresh-squeezed lime juice dressing and served with crisp romaine lettuce.
- Beef Salad **$13**
  - 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! Prawns Salad **Prawns $13** |** Duck $14**
  - This classic Thai salad features juicy grilled prawns or rich, roasted duck;
  - Tossed with citrusy lemongrass and mint, chili paste, red and green onion,
  - Cilantro, and garlic.
- Beef Waterfall Salad **$14**
  - Sliced, hearty flank steak grilled then mixed with a zesty combination of
  - Lemongrass, red and green onion, roasted crushed rice, lime juice, chili flavors, and cilantro.
- House Salad
  - $7** |** BBQ chicken breast $10** |** Grilled prawns $12**
  - Simple and classic: garden-fresh greens tossed with red onion and tomato.
  - Served with our signature Thai Bloom! house dressing.

**NOODLES**

- Signature Boat Noodle Soup
  - Also available with braised pork
  - Our chef's special noodles with sliced braised beef, beef meatballs, beef
  - Sprouts, Chinese broccoli, basil, and celery. Topped with chili and garlic oil
  - And served with fresh sweet basil and bean sprouts.
- Tom Yum Noodles **Also available with spicy red Tom Yum broth**
  - Sweet and sour broth with rice noodles, prawns, ground pork, BBQ pork
  - And a prawn wonton. Topped with garlic oil, ground peanuts, sprouts, lime juice, garlic, and chili flakes.
- Kao Soi Noodles **$13**
  - 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 $2)
- Thai Yen Ta Fo **$12**
  - Sweet and sour pink broth with Thai rice noodles, prawns, squid, fish balls,
  - Prawn stuffed tofu, white fungus mushroom, spinach leaf, and yu choy.
  - Topped with garlic oil and served with crispy tofu and a prawn wonton.
- BBQ Pork with Egg Noodles **$13**
  - Marinated and grilled BBQ pork sliced and mixed with egg noodles, prawn
  - Wontons, yu choy, cilantro, and cilantro. Topped with peanuts, chili, and garlic oil.
  - Served dry. Garlic oil available upon request.
- Seafood Sukiyaki **$14**
  - Healthy glass noodles in a spicy broth with napa cabbage, spinach,
  - Celery, green onion, carrot, and white fungus mushroom. Served with homemade spicy sauce.

**CURRIES**

- Chicken, Pork, or Tofu with Vegetables: Lunch: $11** |** Dinner: $13**
  - Prawns or Beef: $13** |** Dinner: $15**
  - Brown Jasmine rice: add 50¢
- Pineapple Fried Rice
  - This popular dish combines sweet pineapple chunks and stir-fried Jasmine rice
  - With garlic, onion, curry powder, cashews, and raisins.
- Thai Fried Rice
  - A Thai cuisine classic: stir-fried Jasmine rice combined with egg, garlic,
  - Onion, and a variety of fresh, seasonal vegetables.
- Fisherman's Fried Rice **$17**
  - Decadent prawns, calamari, scallops, green beans, bell pepper, and chili
  - Paste stir-fried with Jasmine rice and topped with crispy basil.
- Crab Fried Rice **$17**
  - Traditional stir-fried Jasmine rice with delicious crab, egg, garlic, onion,
  - And cherry tomatoes.
- Basil Fried Rice **$14**
  - (Thai fried egg add $2) ($12** lunch)**
  - 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.
### House Specialties

- **Swimming Rama** 🐠: Freshly steamed broccoli, carrot, cauliflower, baby corn, spinach, yu choy, and green beans topped with our scrumptious peanut sauce.  
  - **$18** (lunch) / **$22** (dinner)

- **Breaded Halibut** 🍦: Tender marinated flank steak with steamed broccoli and topped with our special mushroom sauce.  
  - **$13** (lunch) / **$15** (dinner)

- **Seafood Pancake** 🍚: A tasty seafood medley fried up in a light rice-flour pancake; with mussels, prawns, scallops, bean sprouts, and green onion. Served with our signature Thai Bloom sauce.  
  - **$17**

- **BBQ Chicken** 🍗: A hearty half-chicken, marinated in our secret honey-lemon grass sauce.  
  - **$18**

- **Bloomin’ Fish** 🐟: Lightly battered halibut stir-fried in an aromatic garlic & green peppercorn sauce.  
  - **$23**

- **String Bean Stir-Fry** 🍆: Baby corn, spinach, yu choy, and green beans topped with our scrumptious peanut sauce.  
  - **$10**

- **Massaman Beef Curry** 🍲: Juicy, tender beef flank steak stir-fried with green peppercorn, bell pepper, jalapeño, and basil.  
  - **$16**

- **Slow Braised Lamb Shank** 🐓: Slow braised lamb shank served in a coconut milk based massaman curry topped with crispy shallots.  
  - **$16**

- **Massaman Curry** 🍲: 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.  
  - **$16**

- **Seafood Medley** 🍲: An incredible seafood combination of prawns, scallops, mussels, and calamari, stir-fried with onion, bell pepper, jalapeno, chili paste, and green-peppercorn sauce.  
  - **$18**

- **Garlic Pork** 🍲: Stir-fried sliced pork loin with fresh garlic and coarse-ground black pepper; served with steamed broccoli and garnished with cucumber slices and cilantro.  
  - **$12** (lunch) / **$14** (dinner)

- **Drunken Halibut** 🐠: Lightly battered halibut stir-fried in an aromatic garlic & green peppercorn sauce with flavorful basil, wild ginger root, bell pepper, and kaffir lime leaf.  
  - **$16** (lunch) / **$19** (dinner)

### Seasonal Veggies

- **Medley of seasonal vegetables** 🍳:  
  - **$3**

### Peanut Sauce

- **Classic Thai Bloom**:  
  - **Sm $1** / **Lg $2**

### Brown Rice

- Steamed imported Thai Jasmine brown rice.  
  - **$1** / **Lg $3**

### Sticky Rice

- **Imported Sticky Thai rice**:  
  - **$2**

### White Rice

- Steamed imported Thai Jasmine white rice.  
  - **Sm $1** / **Lg $2**

### Cucumber Salad

- Diced cucumber and shallots with sweet dressing sauce.  
  - **$2**

### Steamed Rice Noodles

- **$2**

### Homemade Coconut Ice Cream

- Made with luscious, fresh coconut milk; topped with chocolate syrup and crushed peanuts.  
  - **$6**

### Thai Fried Banana

- Ripe bananas are lightly breaded and fried to golden perfection, sweetly topped off with confectioner’s sugar.  
  - **$6**

### Mango with Sticky Rice

- A traditional Thai dessert. Ripe mango is served with our sweet Thai sticky rice drizzled with coconut syrup and topped with crispy mung beans.  
  - **$6**

### Sweet Sticky Rice with Coconut Ice Cream

- Sweet Thai sticky rice topped with coconut syrup, crispy mung beans, and our homemade coconut ice cream.  
  - **$6**

### Molten Lava Cake with Vanilla Bean Ice Cream

- Warm, rich chocolate cake filled with molten chocolate; perfectly paired with a topping of vanilla-bean ice cream.  
  - **$7**

### Gluten Free Chocolate Cake

- A delicious gluten-free Chocolate Torte, served over Raspberry Puree and so rich in flavor, you’ll forget it’s made without flour!  
  - **$7**

### Thai Iced Tea

- Enjoy this classic taste of Thailand: a sweet, slow-brewed iced tea topped with a layer of cream.  
  - **$2**

### Thai Iced Coffee

- A bold, strongly brewed and sweetened Thai-style coffee topped with cream.  
  - **$2**

### Brewed Paradise Iced Tea

- **Milk / Chocolate Milk %**  
  - **Juices**  
    - Apple, Coconut, Mango, Pineapple, Orange, Martineili’s Sparkling Apple Juice, and Raspberry Lemonade.
  - **Fountain Drinks**  
    - Coke, Diet Coke, Barq’s Root Beer, Fanta Orange, Minute Maid Lemonade, Sprite, and Sparkling Water.

### Pellegrino

- A delicious gluten-free Chocolate Torte, served over Raspberry Puree and so rich in flavor, you’ll forget it’s made without flour!

### CATERING & EVENT PLANNING

- Pre-Set Menus & Party Platters  • Buffet Style  • Table Service  
  - **ORDER CATERING AT THAI BLOOM.COM**  
  - **OR CALL US TO PLAN YOUR EVENT:** (503) 644-8020

### Delivery, Online & Take-Out

- Delivery: **$2** per mile (**3** min fee)  
  - **Visit ThaiBloom.com for:**
    - Order Delivery/Takeout Instantly
    - Online Reservations
    - Happy Hour Menu
    - Seasonal Specials
    - Menu photos
    - Order Gift Cards

### Happy Hour

- **Monday - Friday:** 8:00 PM - 10:00 PM  
  - **Saturday:** 9:00 PM - 10:00 PM  
  - **Sunday:** Noon to 9:00 PM

### LUNCH HOURS

- **Monday - Friday:** Noon - 3:00 PM

### DINNER HOURS

- **Monday - Thursday:** 3:30 PM - 9:00 PM  
  - **Friday & Saturday:** 3:30 PM - 10:00 PM  
  - **Sunday:** Noon to 9:00 PM

### For Delivery

- **Peanut Sauce**: Add **$1**

### New Year’s Eve

- **Monday - Sunday**: 5:00 PM - 9:00 PM

### New Year’s Day

- **Monday - Saturday**: Noon to 9:00 PM

### Catering

- **Special Events & Private Parties**
  - **(503) 644-8020**

### Vegan/American

- **Vegan**: Add **$1**
  - **Vegan Upon Request**: Add **$1**

### Gluten Free

- **Gluten Free**: Add **$1**
  - **Gluten Upon Request**: Add **$1**

### Mild (1/2 tsp chili)

- **Medium (1 tsp chili)**

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

- **Very Spicy (2 tsp chili)**

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

Fried foods may contain peanuts.

Thailand Bloom cannot guarantee the complete absence of allergens.

We will do our best to accommodate those with food allergies.

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Imported Thai sticky rice.

Steamed imported Thai Jasmine white rice.

Steamed imported Thai Jasmine brown rice.

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