



APPETIZERS

SATAY

Marinated chicken on six barbecued sticks served with creamy peanut sauce and pickled cucumbers - **15.95**

EGG ROLLS

Fried wraps stuffed with bean thread noodles
- vegetable **8.95** | pork **9.95** | beef **10.95**

SPRING ROLLS

(GF, V) Fresh lettuce, mint, cilantro, carrots, and vermicelli noodles wrapped in rice paper
- vegetable **9.95** | shrimp & chicken **10.95**

CHICKEN WINGS

Lightly battered and deep-fried to perfection: choose sweet & sour, chili, or curry sauce - **14.95**

FRIED TOFU

(V) Deep-fried tofu served with sweet & sour sauce - **8.75**

WONTONS

Cream cheese wontons or jalapeño cream cheese wontons served with sweet & sour sauce - **9.95**

CRACKED CHICKEN

Boneless marinated deep-fried chicken served with sweet & sour sauce - **12.95**

GOLDEN PUMPKIN

Pumpkin deep-fried in coconut batter and topped with sesame seeds, served with a side of condensed milk - **10.95**

SAI OUA

Northern Thai spicy sausage with pork, herbs, and spices - **14.95**

CRISPY PORK BELLY

Marinated and slow-cooked pork belly with Thai salsa - **14.95**

NUA SWAN

Thai-style beef jerky topped with sesame seeds, served with sweet & sour sauce - **14.95**

THAI STREET FOOD

CRYING TIGER

Thai style char-grilled beef steak marinated with Thai herbs, and spices thinly sliced, served with our housemade tamarind sauce, cucumbers and fresh mint on the side. Spicy version available upon request. Prepared medium or well done - **29.95**

SUKIE WINGS

Breaded and deep fried chicken wings tossed in a sweet and tangy house made tomato based sauce. Served with sautéed onions, bell peppers, and basil on top. Spice Level 1-5 - **19.95**

SALADS

PAPAYA SALAD

(GF, V) Green shredded papaya salad served *Thai or Lao Style*:
Thai - sweet and light with peanuts - **19.95**
Lao - authentic with distinctive fish sauce flavor - **19.95**

LAAB SALAD

(GF, V) Minced meat with onion, cilantro, chili, lime, and roasted rice powder-with cucumber, lettuce, sticky rice
- tofu or mock duck **19.95** | chicken or pork **22.95**
beef **25.95** | shrimp **27.95**

SEAFOOD SALAD

(GF, V) Shrimp, squid, scallops & mussels mixed with cucumber, carrots, onion, bell peppers, lemongrass, celery, and cilantro over lettuce with house dressing - *Steamed* **29.95** | *Crispy* **31.95**

UPTOWN SALAD

Shredded chicken, shrimp, lettuce, cucumber, tomato, onion, peanuts, carrots, bell peppers, cilantro, and egg; served with light & flavorful dressing - **15.95**

SOUPS

TOM YAM

(GF, V) Thailand's most famous hot & sour soup served with mushrooms, green onion, lemongrass, cilantro, cream

TOM KHA

(GF, V) Coconut milk soup with green onion, cilantro, and oyster mushrooms

PHO

(GF, V) Rice noodles in a chicken broth with bean sprouts, onion, cilantro, and basil

WONTON SOUP

Wontons stuffed with ground chicken, onion, cilantro, and cabbage in chicken broth
- vegetable **7.95** | tofu or mock duck **8.95**
chicken or pork **9.95** | beef **11.95** | shrimp **12.95**

PROTEIN OPTIONS

Veggie - **16.95** | Tofu or Mock Duck - **17.95** | Chicken or Pork - **18.95** | Beef - **21.95** | Shrimp - **22.95** | Seafood - **28.95**

"GF" or "V" labeled items may be prepared Gluten Free or Vegan ***UPON REQUEST***

FRIED RICE

THAI STYLE FRIED RICE

(GF, V) Rice fried with egg, onion, tomato, and cilantro

PINEAPPLE FRIED RICE

(GF, V) Rice fried with pineapple, egg, onion, sweet peas, carrots, raisins, and cilantro

BASIL FRIED RICE

(GF, V) Rice fried with basil, egg, and onion

CURRY FRIED RICE

(GF, V) Rice fried with yellow curry powder, egg, onion, carrots, sweet peas, and cilantro

AMAZING THAI FRIED RICE

(GF) Rice fried with pineapple, egg, onion, bean sprouts, sweet peas, chicken, pork, beef, shrimp, squid, mussels, and scallops - **26.95**

STIRFRY

RAINBOW COMBINATION

(GF, V) Broccoli, cauliflower, carrots, bell peppers, onion, cabbage, baby corn, mushrooms, green beans, and tomato

CASHEW

(GF, V) Cashews, baby corn, water chestnuts, onion, and bell peppers with Thai chili paste

SWEET & SOUR

(GF, V) Pineapple, tomato, bell peppers, onion, and cucumber

BASIL

(GF, V) Holy basil, bell peppers, onion, and green beans

PAD KRAPOW

Stir-fried holy basil, garlic, bamboo, and Thai chilies with your choice of protein and a side of jasmine rice
– *mock duck 20.95 | chicken or pork 22.95 | beef 24.95 | shrimp 25.95 | seafood 29.95* *Add fried egg for 3.95

NOODLES

PAD THAI

(GF, V) Rice noodles, egg, bean sprouts, green onion, and peanuts

PAD SE EW

(GF, V) Stir-fried wide rice noodles, egg, and Chinese broccoli

DRUNKEN NOODLE

(GF, V) Stir-fried noodles with egg, onion, tomato, cabbage, and holy basil

EGG NOODLE

Stir-fried egg noodles, egg, onion, celery, cabbage, carrots, cauliflower, broccoli, and cilantro

MEE KHA TEE

(GF) Red curry with egg served over rice noodles, bean sprouts, mint, and peanuts

LAD NAH

Chinese broccoli and egg in a delicious gravy sauce served over wide rice noodles or crispy egg noodles

CURRY

RED CURRY

(GF, V) Red curry paste, baby corn, bell peppers, bamboo shoots, basil, and coconut milk

GREEN CURRY

(GF) Green curry paste, baby corn, bell peppers, sweet peas, basil, and coconut milk

YELLOW CURRY

(GF) Yellow curry paste, coconut milk, red onion, and potatoes served with tortilla chips

AMAZING CURRY

(GF, V) Peanut curry sauce served with broccoli, green onion, and cilantro

PUMPKIN CURRY

(GF, V) Fresh pumpkin, bell peppers, and basil in a red curry

MASSAMAN CURRY

(GF) Southern Thailand's most famous dish: massaman paste, peanuts, and potatoes

PANANG CURRY

(GF, V) Panang curry paste and bell peppers in coconut milk with fresh kaffir lime leaves

DUCK CURRY

(GF) Roast duck with pineapple, bell peppers, tomato, sweet peas, basil, and coconut milk - **25.95**

SEAFOOD

TILAPIA

Crispy fried whole tilapia, tomato, bell peppers, onion, and cilantro served with tomato sauce or Thai salsa - **34.95**

SEAFOOD SIZZLER

(GF) Stir-fried shrimp, squid, mussels, scallops, onion, and cilantro in a flavorful sauce served on a sizzling plate - **34.95**

WALLEYE

Crispy fried walleye fillet prepared with your choice of red curry sauce or tomato sauce - **34.95**

SCALLOPS & SHRIMP

(GF) Ocean scallops & jumbo shrimp stir-fried in fresh garlic and white wine sauce served with steamed carrots, broccoli, and cauliflower - **34.95**

DESSERTS

MANGO WITH STICKY RICE

(GF, V) Sweet coconut milk sticky rice with fresh mango, sprinkled with sesame seeds - **13.95**

DURIAN WITH STICKY RICE

Sweet coconut milk sticky rice with durian - **13.95**

BEVERAGES

THAI TEA - 8

HOT TEA - 4

THAI COFFEE - 8

SODA - 4

Parties 4 & Under: 15% Service Charge (10% paid directly to staff, 5% towards credit card fees and equitable wages)

Parties 5+: 25% Service Charge (20% paid directly to staff, 5% towards credit card fees and equitable wages)

SIGNATURE COCKTAILS

LYCHEE MARTINI

St-Germain, vodka, lychee juice, prosecco, chambord - 12

MAI THAILAND

Rum, orange & pineapple juice, grenadine, dark rum - 12

PRINCESS MARGARITA

Tequila, mango, orange curaçao, and lime juice with a splash of sour - 12

SPARKLING MANGO

Prosecco, St-Germain, mango puree - 12

THAI GINGER LEMONADE

Vodka, lemonade, fresh ginger - 12

JIMMY SHOT

Vodka & tequila shots with pineapple-orange juice back - 12

PINK PANTHER

Cin, pomegranate liqueur, basil, cherry & prosecco - 12

SPICY PALOMA

Blanco tequila, lime, grapefruit juice, jalapeño - 12

MOCKTAILS (N/A)

KRABI COOLER

Lychee juice, ginger, mint, fresh lemon, and sprite - 8

AROY MOJITO

Lemongrass syrup, mint, lime, and club soda - 8

FRUITY FIZZ

Mango puree, lemonade, sparkling water - 8

BOTTLES / CANS

SINGHA (16 OZ CAN) - 8

BEER LAO - 7

COORS LIGHT - 6

CORONA - 6

HEINEKEN - 6

HIGH NOON - 6

Passion Fruit | Pineapple | Peach

HEINEKEN 0.0 N/A - 6

TAP BEER

STELLA - 7

SAPPORO - 7

BLUE MOON - 7

MODIST SUPRA DELUXE - 7

WINE

RED

HOUSE RED - ROTATING
glass 7 | bottle 20

PINOT NOIR - MÉNAGE À TROIS
glass 9 | bottle 32

CABERNET - JOEL GOTT
glass 12 | bottle 44

MALBEC - CONQUISTA
glass 8 | bottle 28

WHITE & SPARKLING

HOUSE WHITE - ROTATING
glass 7 | bottle 20

CHARDONNAY - CAVE DE LUGNAY
glass 10 | bottle 36

MOSCATO - LUCCIO
glass 8 | bottle 28

PINOT GRIGIO - CHLOE
glass 8 | bottle 28

SAUVIGNON BLANC - THE CO
glass 9 | bottle 32

PROSECCO - ZONIN
glass 8 | bottle 32

**ROTATING
TAP LIST**



**ROTATING
WINE LIST**



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LUNCH SPECIAL

MONDAY - FRIDAY | 11:00 AM - 3:00 PM

PICK 1 APPETIZER

FRIED EGG ROLL (1)
Pork or Vegetable

FRESH SPRING ROLL (1)
Chicken & Shrimp or Vegetable

**CREAM CHEESE
WONTONS (2)**
Regular or Jalapeño

PICK 1 ENTRÉE

PAD THAI

THAI FRIED RICE

RAINBOW STIR FRY

RED CURRY

PROTEIN OPTIONS

VEGGIE - 13

TOFU - 13

MOCK DUCK - 13

CHICKEN - 14

PORK - 14

BEEF - 15

SHRIMP - 16

HAPPY HOUR

MONDAY - FRIDAY
4:00 PM - 6:00 PM

\$6 DRINKS

TAP BEER

HOUSE WINE

RAIL DRINKS

\$8 APPETIZERS

FRIED EGG ROLLS
Pork or Vegetable

SPRING ROLLS
Shrimp & Chicken or Vegetable

CREAM CHEESE WONTONS
Regular or Jalapeño

CATERING

*Cater your next party, meeting, or get-together
with Amazing Thailand*

*For details, e-mail
catering@amazingthailandusa.com*

OUR STORY

*Sawatdee Kha and welcome to
Amazing Thailand Bar & Restaurant!*

*Distanced from their village in NongKhai, the owners
of Amazing Thailand were inspired to bring the unique
culture and cuisine of their homeland to Minneapolis.*

*A deep love of Thailand informs every facet of an
Amazing dining experience - from the warmth of our
hospitality and authenticity of our Thai food to hosting
events and celebrations throughout the year.
We welcome you to eat, drink, and dine Amazing.*