



American Thai Fusion

DINNER SUN - THU 4:30 PM - 9:30 PM | FRI & SAT 3:30 PM - 10:00 PM

Everything is thoughtfully prepared from scratch using the most natural, organic, and sustainable ingredients available in our community.

## APPETIZERS

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### Marina Corn Ribs

Seasoned fresh corn cob cut lengthwise into quarters then cooked into perfection. Sprinkled with chili powder & parmesan cheese. Served with garlic aioli

12

### Crispy Spring Rolls

Homemade egg roll skin wrapped, shiitake mushroom, silver noodles, carrot, cilantro, plum dipping sauce

15

### Samosa

Yellow curry puffs stuffed with creamy red Norland potato, caramelized onion, carrot, served with cilantro spicy yogurt dip

14

### Marina Strips

Grilled certified Angus beef strips wrapped baby hearts of palm, dill, cucumber, spicy lime beetroot sauce

19

### Popcorn Chicken *new*

Red curry battered chicken thigh with spicy pepper, garlic soy, Thai five spice, and cucumber salad

14

### Ahi Scoops

Pan-seared sesame crusted Ahi tuna served with spicy cucumber seaweed salad, wasabi cream sauce

18

### Mieng Kum Kung

Crispy crusted tiger prawns, spinach leaf wrapped with a zesty mixture of kaffir lime, ginger, onion, roasted sesame & peanuts crusted, red bell pepper and shredded coconut, tamarind sauce

17

### Marina Tower

Spicy tuna Ceviche, roasted rice, kaffir lime, lemongrass, green onion, cilantro, mango, avocado with crispy chips

20



- Gluten free option available



- Popular menu

Please inform us if you have any food allergies or special dietary needs

## SALADS

All salads start with medium spicy

### Asian Papaya Salad w/ Crispy Tofu

Green papaya, garlic, cherry tomato, chili, Thai long bean, cashew dressing

19 (+6 prawns)

### E-Sarn Chicken Salad

Grilled chicken breast, cucumber, spinach, lemongrass, roasted rice, cilantro, scallion tomato, spicy smoky lime dressing

20

### Ahi Salad

Diced tuna, mango, scallion, cilantro, avocado, served with spicy kaffir lime dressing

22

### Beef Tenderloin Salad

Braised beef tenderloin, aromatic soy, cilantro, garlic, pickled chili peppercorn dressing \*\*contains peanuts

24

### Mango Salad w/ Grilled Prawns

Yellow mango, cilantro, scallion, red onion, tomato, cashew nut, spicy smoky lime dressing

22

## STREET DISHES

Choice of Veggies, Tofu, Chicken, Pork

Sub Prawns +6 | Sub Beef +5 | Sub Seafood +7

### Green Curry

Grilled eggplant, bell pepper, bamboo, string bean, basil served with rice

21

### Pad See You

Flat rice noodle, egg, carrot, broccolini

21

### Yellow Curry

Crispy russet wedges, onion, cilantro & crispy shallot served with rice

21

### Pad Kee Mow

Spicy flat rice noodle, bamboo shoots, tomato, onion, bell pepper, basil

21

### Panang Curry

Avocado, bell pepper, basil, served with rice

22

### Thai Fried Rice

Egg, onion, tomato, green onion and cilantro

21

### Pad Thai

Thin noodle, egg, bean sprouts, chive, fried tofu, peanut

22

### Sexy Aloha with Prawns

Fried rice with yellow curry powder, pineapple, egg onion, raisin, cashew nuts, scallion & cilantro

26



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## CHEF' SPECIALS

### Crispy Candied Eggplant *new*

Golden crispy eggplant, caramelized-soy glaze, scallions, carrots. Sweet and savory balance with a layer of candied crunch!

Served w/ jasmine rice

24

### Fiery Basil Shrimp *new*

Wok-fried tiger prawns, Thai basil, string beans, onion, bell pepper, jasmine rice

28

### Skillet Halibut

12oz wild-caught halibut with bok choy, Shimeji mushroom and fresh chili in Thai ginger broth serve with jasmine rice

34

### 24 Hours Beef Noodle Soup

Slow cooked bone-in short rib, egg noodles, veal broth, basil, Spinach, Jalapeño, sprouts, cilantro, green onion & garlic chips

31

### Dinner Stone pot

Minced pork, prawns, egg, asparagus, mushroom, spinach, bell pepper, carrot, cilantro, bean sprout over jasmine rice

32

### Braised Rib

Slow braised bone-in short rib, panang sauce, asparagus, bell peppers, fried basil on crispy yam serves with jasmine rice

34

### Short-Rib Taco

With kimchi, home-made pico de gallo, salsa, spicy guacamole

29

### After Shock

Wok fried crispy chicken, onion, bell, dry chili, cashew nuts, scallion, water chestnut w/ sweet chili sauce & jasmine rice

26

### One Percenter's Burger

Gourmet patty, caramelized thick-cut bacon, white cheddar, romaine, aioli, tomatoes, pickle w/ super-crispy russet wedges & salad

28

### King Salmon

9oz salmon pan seared, grilled organic asparagus, bell peppers, kachai, young pepper corn, basil, red curry sauce and jasmine rice

34

### Blackhawk Belly

48 hours slow cooked Kurobuta pork in five spices, turmeric, curry rice, grilled Chinese broccoli with fermented bean sauce

30

### Not Yo' Average Ramyun

Dry tossed "Shin" cup noodle tricked out with tiger prawns, maple candied bacon, fried egg, bell peppers, cabbage, mushroom

30

### Last Mid Night

Grilled certified Angus beef served w/ garlic long bean, spicy roasted rice sauce, homemade 151 rum sauce & ginger rice

34

### Tsunami (Medium Spicy)

Wok fried mixed seafood w/ smoky red chili sauce, bell pepper, Kachai, young peppercorn, bamboo, basil & jasmine rice

32

## KID'S MENU

(under age of 10)

### Cheeseburger

with potato wedges

15

### Stir Fried Noodle

with beef

15

### Thai Fried Rice

with chicken

15

## SOUPS & NOODLES

### Tom Kha GF

Chicken breast, coconut, galangal, kaffir lime, lemongrass, mushroom, red onion, green onion and tomato  
14 (18oz) | 20 (32oz)  
(Prawns +6)

### Tom Yum GF

Shrimp, tomato, galangal, kaffir lime, lemongrass, red onion, green onion and mushroom  
15 (18oz) | 21 (32oz)

### Chicken Noodle Soup GF

Chicken breast, spinach, bean sprouts, shallot, garlic, scallion & cilantro (32oz)  
21

### Angus Beef Noodle Soup ★

American Certified Angus beef, sprouts, basil, broccoli, bean Jalapeño, garlic, scallion & cilantro (32 oz)  
26

## SIDE

Jasmine rice	4	Steamed veggies	4	Fried chicken	10
Brown rice	4	Crispy Roti	4	Seaweed salad	9
Sticky rice	6	Russet wedges	6	Cucumber salad	8

## DRINKS

Soda (coke, diet coke, 7-up)	4	Thai Iced Tea	7
Pomegranate Iced Tea	5	Raspberry Lemonade	5
Cranberry / Apple Juice	5	Shirley Temple / Roy Rogers	6
Fresh Squeezed Orange Juice	6	Still or Sparkling water (500 ml)	7

## HOT TEA

Hot Tea (caffeine)	7	Hot Tea (non-caffein)	7
English Breakfast, Jasmine Green, White ginger Pear		Citrus Mint, Ginger Lemongrass	

## DESSERT

### Bread Pudding

Salted caramel gelato, cashew nut candy caramel sauce  
14

### Choco Cake

Chocolate cake, berries, vanilla ice cream, rich chocolate sauce  
14

### Mango Sticky Rice (Seasonal)

Sweet mango, sticky rice, creamy coconut milk, black sesame  
15

## HOUSE COCKTAILS

**NEW** classic and house crafted cocktails

### Thai Gimlet

*Refreshing and delicious*

ketel one cucumber & mint vodka, lime, simple syrup, thai basil, black-lava sea salt

17

### Strawberry Colada

rum, pineapple juice, cream of coconut, strawberries, lime, bitters

17

### Scarlet Letter

Gin, Snow Maiden Nigori Sake, yuzu, peach, lemon, egg white

17

### Lola's Secret

szechuan pepper infused tequila, lime, hibiscus, thai chili tincture

18

### Mulled Sangria (Hot)

*Perfect for a cold (or warm!) day*

A blend of California Port and Red wine, all spice, orange, cinnamon stick, star anise

16



### Milk Tablet Negroni

gin, dolin rouge, antica formula vermouth, campari, citrus, star anise, milk washed

18

### Bacon Old Fashioned

*Savory and smooth, one-of-a-kind old fashioned*  
Bacon-washed bourbon, rich demerara, angostura bitters, orange zest. Garnished with candied bacon

18

### Thai Tea Milk Punch

Scotch, coconut milk, sherry, lemon, topped with thai tea whipped cream

18

### Chocolate Factory

chocolate liqueur, vodka, bailey's, coffee liqueur, cream, salted chocolate rim

18

### Blue Waves

Rum, lychee, blue curacao, simple syrup, lime, soho liqueur

18

## CLASSICS

Classic cocktails to pair with our dinner menu

### Manhattan

rye, antica formula vermouth, angostura bitters, maraschino cherry

18

### French 75

gin, simple syrup, lemon, sparkling wine

18

### Margarita

tequila, lime, orange liqueur, salted rim

17

### Espresso Martini

Espresso, kahlua, vodka, simple syrup

17

## MOCKTAILS

### Not-a-Colada

Zero proof rum, cream of coconut, pineapple juice, lemon, coconut infused simple syrup

16

### Designated Driver

Zero Proof whiskey, mint, berry medley, lemon, simple syrup, soda

16



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## BEER

<b>House Beer-Blonde Ale (Staff's Favorite!)</b> 4.5% ABV, USA	8	<b>Offshoot Hazy IPA 16oz.</b> 6.8% ABV, Orange County	11
<b>Singha</b> 5% ALC, Thailand	8	<b>Modelo Lager</b>	9
<b>Sapporo Reserve</b> 5% ABV, Canada	9	6.8% ABV, San Diego	
<b>Alvarado Street Mai Tai IPA</b> 6.5% ALC, Monterey, CA	10	<b>Cider Hive (Hoppy Penelope)</b> Hard Honey 6.9% ABV	10
<b>Schilling Hard Cider</b> 8.5% ABV, Washington	10	<b>New Holland Dragon's Milk Bourbon</b>	12
<b>Gruvi NA Golden Lager</b> 0% ABV, Denver	9	<b>Barrel-Aged Stout</b> 11% ABV, Holland MI	

## WINE

SPARKLING	WHITE	RED
<b>Veuve Devienne Brut</b> France	14/49 Oak Farm Sauvignon Blanc Lodi	15/53 Lake Sonoma Zinfandel Sonoma County CA, 2019
<b>Corvezzo Prosecco</b> Italy	15/53 Rusack Chardonnay Santa Barbara, CA	17/60 Portlandia Pinot Noir Oregon, 2021
	<b>Saint-Roch Rosé</b> France	14/49 Brady Cabernet Sauvignon Paso Robles CA, 2020

## SPIRITS

Add soda, tonic, cranberry juice, or ginger ale +2

WHISKEY	TEQUILA	RUM
<b>Evan Williams</b>	11 <b>Espolon Blanco</b>	12 <b>Planteray White / Dark</b>
<b>Makers Mark Bourbon</b>	13 <b>Patron Silver / Reposado</b>	14/16 <b>Flor de Cana 12</b>
<b>Bulleit Bourbon / Rye</b>	13 <b>Casamigos Blanco / Reposado</b>	16/18 <b>GIN</b>
<b>Angel's Envy Bourbon / Rye</b>	16/25 <b>Don Julio Blanco / Reposado /</b>	14/16 <b>Bombay Sapphire</b>
<b>Templeton Rye</b>	15 <b>1942</b>	38 <b>Hendrick's</b>
<b>Macallan 12 / 18</b>	28/98 <b>Clase Azul Reposado</b>	42 <b>VODKA</b>
<b>Hibiki Harmony</b>	28 <b>Don Julio Tasting Flight</b>	<b>Ketel One</b>
<b>House Bourbon flight</b> 1 oz pour of Evan Williams, Maker's Mark, and Bulleit	28 1 oz pour each of Don Julio Blanco, Reposado, and 1942	<b>Tito's</b>
		<b>Belvedere</b>