



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

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

Miang 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

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 *new*

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

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 GF ★

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 GF

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

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

Tom Yum

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

Chicken Noodle Soup

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-caffeine)	7
English Breakfast, Jasmine Green, White ginger Pear		Citrus Mint, Ginger Lemongrass	

DESSERT

Bread Pudding	Choco Cake	Mango Sticky Rice (Seasonal)
Salted caramel gelato, cashew nut candy caramel sauce	Chocolate cake, berries, vanilla ice cream, rich chocolate sauce	Sweet mango, sticky rice, creamy coconut milk, black sesame
14	14	15

6% will be added for SF employer mandate, including Health Care Security Ordinance, sick days, SF Minimum Wage Ordinance. | For parties of 5 or more, 20% gratuity will be included. | Please limit Three credit cards per party. We are not responsible for lost or stolen items.

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

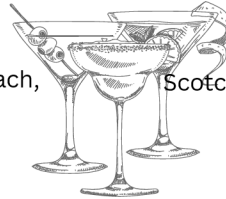
Scotch, coconut milk, sherry, lemon, topped with
thai tea whipped cream
18

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

Margarita

tequila, lime, orange liqueur, salted
rim
17

French 75

gin, simple syrup, lemon, sparkling
wine
18

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

BEER

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

WINE

SPARKLING

Veuve Devienne Brut 14/49
France

Corvezzo Prosecco 15/53
Italy

WHITE

Oak Farm Sauvignon Blanc 15/53
Lodi

Rusack Chardonnay 17/60
Santa Barbara, CA

Saint-Roch Rosé 14/49
France

RED

Lake Sonoma Zinfandel 14/49
Sonoma County CA, 2019

Portlandia Pinot Noir 15/53
Oregon, 2021

Brady Cabernet Sauvignon 15/53
Paso Robles CA, 2020

SPIRITS

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

WHISKEY

Evan Williams 11
Makers Mark Bourbon 13
Bulleit Bourbon / Rye 13
Angel's Envy Bourbon / Rye 16/25
Templeton Rye 15
Macallan 12 / 18 28/98
Hibiki Harmony 28

House Bourbon flight 28
1 oz pour of Evan Williams,
Maker's Mark, and Bulleit

TEQUILA

Espolon Blanco 12
Patron Silver / Reposado 14/16
Casamigos Blanco / Reposado 16/18
Don Julio Blanco / Reposado / 1942 38
Clase Azul Reposado 42

Don Julio Tasting Flight 52
1 oz pour each of Don Julio
Blanco, Reposado, and 1942

RUM

Planteray White / Dark 12
Flor de Cana 12 16

GIN

Bombay Sapphire 12
Hendrick's 14

VODKA

Ketel One 12
Tito's 12
Belvedere 14