






Kaow Pad [Fried Rice]

36. Kaow Pad Horapa [Basil Fried Rice]   *
Stir fried jasmine rice with your choice of meat, eggs, Bell pepper, string bean, onion and chili, garlic, basil sauce
Goong [Shrimp] **15** / Chicken/ Prok **13**

37. Kaow Pad [Thai Style Fried Rice]  *
Stir fried jasmine rice with your choice of meat, eggs, Asian green, onion, tomato, scallion and Thai seasoning.
Goong [Shrimp] **14** / Gai [Chicken], Moo [Pork] **12**

38. Kaow Pad Pong Kari [Curry Fried Rice]  
Stir fried Jasmine rice with your choice of meat with eggs, curry powder, onion, scallion, cashew nut and Thai season
Goong [Shrimp] **15** / Gai [Chicken] **13**

Chef Special (Served with jasmine rice)

39. Gai Yang [1/2 Bird] **14**
Thai Classic rotisseries whole chicken, served with our secret dipping sauce, served with your choice of sticky rice or jasmine rice.

40. Volcano Chicken or Shrimp **16/22**
Our signature dish, deep fried seasoned and lightly dusted flour chicken breast or grilled seasoned jumbo shrimp, served with a bed of Vegetables and our famous Volcano Sauce.

41. Volcano Combo **22**
Get Both, Shrimp and Chicken, served with a bed of Vegetables and our famous Volcano Sauce

42. Pla Lad Prig Kra Pow Grob [Red Snapper] **24**
Thai Classic deep fried red snapper fillet with chili, garlic trio sauce, topped with crispy holy basil, served with jasmine rice

43. Salmon Yang See Ewe [Grilled Salmon] **20**
Grilled dark soy and herb, marinated salmon, topped with red wine and dark soy glaze, served with steamed vegetables

44. Jumbo Shrimp or Sea Scallop Pad Prig Thai Dum **22/27**
Sautéed Jumbo Shrimp or Grilled Sea Scallop with black pepper and galic Sauce, served with steamed Vegetable and jasmine Rice

45. Seared Sea Scallop with Chili, Garlic and White Wine Sauce **27**
served with steamed Vegetable and jasmine Rice

46. Pad Hoy Line **17**
Sautéed little neck clam with onion, bell pepper, fresh chili, garlic, basil, and white wine sauce

47. Nua Toon **18**
Thai Style braised beef brisket with Thai herbs, served with chili, garlic lime dipping sauce with lettuce, potatoes and jasmine rice

48. Weeping Tiger [Signature Dish] **27**
Charred Ribeye Steak with our spicy herbs dipping sauce and tomatoes, onion, cilantro and scallion.


WE DARE YOU!


49. Pad Ped Moo Pah [Top Hot Dish] **21**
AppThai signature dish! If you like HOT! We dare you! Stir fried wild boar with vegetables, chili paste and Thai herb    



50. Pad Cha Talay [Top Hot Dish] **22**
HOT! Sautéed combination of shrimp, squid, clam, with bamboo shoot, onion, bell pepper, with Thai herbs and spices    


Side Order


Jasmine Rice 2.50 Sticky Rice 3
Steamed Vegetables 3 Steamed Noodle 3

*Item with  , We can't make it no spicy but they can be prepared to preferred level of spiciness.

 Don't worry, I'm OK (Mild)

  Prepare for water (Medium)

   Water Please (Hot)

- Item with  can be made Vegetarian option

- Item with  contained Peanut


-- Item with * , can be made with gluten free option, and ask for more options





Take Out - DINNER MENU

3900 W. Brown Deer Rd. Suite110,
Brown Deer WI 53209
Tel: 414-362-4264, Fax: 414-354-4565
Monday-Friday 11:00 am – 2:30 pm,
Monday – Saturday 4:30 pm – 9:00 pm

Kin Len [Appetizer]

1. Poa Pia Tod  **4**
[Thai Favorite Vegetable Spring Rolls] (2)
Deep fried spring rolls with veg, served with homemade plum sauce.

2. Fresh Roll Bites  * **8.5**
Fresh Vegetables, shrimp, bbq pork & rice noodle, wrapped in fresh rice paper, served with your choice of our special peanut dipping sauce or chili, garlic, lime dipping sauce

3. Gai Satay [Chicken Satay] (4)  **8**
Chicken with curry on skewer, served with grilled toast, original roasted peanut sauce and cucumber salsa

4. Pla Muk Tod [Crispy Squid]  **8**
Served with sweet chili sauce, topped with roasted ground peanut.

5. Moo Ping **8**
[Thai Favorite Pork on the stick] (4)
Grilled marinated pork in sweet caramelized soy sauce, and Thai spice.

6. Peek Gai Tod Gluar * **8**
[Deep Fried Marinated Chicken Wings]
Marinated with Thai herbs, sea salt, served with chili dipping sauce.

7. Nua Yang Jim Jaew [Charred Beef Steak] **9**
Sliced and served with our chili dipping sauce.

8. Tao Huu Tod [Fried Tofu]   **7**
Served with sweet chili sauce, topped with roasted ground peanut.

9. Thai style Pot Sticker 8
Pan fried house pork dumpling with sesame, ginger soy sauce.

10. Crab Rangoon [Our Famous Recipe] 8
Served with plum sauce

11. Sai Grog Yang 8
[Grilled Thai Style Pork Sausage]
Pork Sausage, Served with fresh cucumber and tomatoes

12. Larb Tod [Deep Fried Pork Larb] 8
Ground Pork with Thai Herb, Thai seasoning and toasted rice powder, then deep fried, served with fresh cucumber

Soup

13. Tom Yum [Famous Thai Soup] 🌶️ *
Shrimp 5 / Chicken 4
Shrimp or chicken, with mushroom, lemongrass and herbs in our house made Tom Yum broth, topped with cilantro.

14. Tom Kha Gai [Famous Thai Coconut Soup] 🌶️ 4.5
Chicken, mushroom, cabbage, in a tasty coconut and galanga herb broth, topped with cilantro.

15. Tom Sabb 🌶️ 4.5
[Country Style Hot and Sour Soup]
Country style hot and sour soup with pork spare ribs.

Yum [Thai Style Salad]

16. Som Tum Thai 🥥 8
[Famous Thai Green Papaya Salad]
Shredded young papaya, fresh cherry tomatoes, fresh chili, roasted peanut mixed in our secret traditional dressing.

17. Yum Ta Krite Goong Sod 9
[Spicy Lemongrass and Shrimp Salad] 🌶️
Steamed shrimp, onion, lemongrass, scallion, cilantro, chili paste and chili lime dressing.

18. Nua Yang Nam Tok 🌶️ 9
[Waterfall Beef Salad]
Slice Charred beef tossed with scallion, shallot, cilantro, roasted rice powder w/ our special dressing

19. Yum Koa Moo Yang 🌶️ 8
[Spicy Charred Pork Salad]
Slice grilled Marinated pork tossed with tomato, onion, cucumber, scallion, cilantro, mint, chili, garlic and lime dressing.

20. Larb Nua 🌶️ 9
[Northeastern Style Minced Beef Salad]
Minced Beef, flavored with crushed roasted rice and lime dressing

Guay Tiew Pad [Stir Fried Noodle Entrée]

21. Pad Thai [Famous Thai Noodle] 🥬 🥕 *
Goong [Shrimp] 14 / Gai [Chicken] 12
Stir fried rice noodle with shrimp or chicken, eggs, bean sprout, scallion, roasted ground peanut and our most famous pad Thai sauce.

22. Pad See Ewe [Stir Fried Fresh Noodle] 🥬 *
Nua [Beef] 14 / Gai [Chicken], Pork 13
Stir fried fresh rice noodle with pork or chicken, Asian green, eggs and special dark soy sauce.

23. Pad Kee Mow [Drunk Man Noodle] 🌶️ * 🥬
Goong [Shrimp] 15 / Chicken, Pork 13
Stir fried fresh rice noodle with choice of shrimp, chicken, or pork, string green bean, onion, bell pepper, chili, garlic and basil sauce.

24. Pad Lad Nah [Stir Fried Noodle with Gravy] 🥬
Goong [Shrimp] 15 / Nua [Beef] 14
Stir fried fresh rice noodle with dark soy sauce, topped with sautéed shrimp or beef, Asian green in our special gravy.

25. Bah Mee Haang Moo Dang 🥥 12
[Famous Egg Noodle with Thai BBQ Pork]
Cooked egg noodle mixed with Thai bbq pork, bean sprout, garlic oil, roasted ground peanut and Thai seasoning.

Kang [Curry] (Served with Jasmine Rice)

26. Kang Dang [Red Curry] 🌶️ 🥬 *
Thai red curry with your choice of meat, bamboo shoots, sweet bell pepper and Thai basil.
Nua [Beef] 15 / Gai [Chicken], Moo [Pork] 14

27. Kang Keaw Wan [Green Curry] 🌶️ 🥬 *
Thai green curry with your choice of meat, bamboo shoots, Sweet bell pepper and Thai basil.

Nua [Beef] 15 / Gai [Chicken], Moo [Pork] 14

28. Kang Kari Gai [Yellow Curry with Chicken] 🌶️ 🥬 15
Thai yellow curry with chicken, potatoes, onions, tomatoes and scallion

29. Kang Massamun [Massamun Curry] * 🌶️ 🥬 🥕
Massamun curry with your choice of meat, potato, pearl onion, and carrots.

Nua [Beef] 15 / Gai [Chicken] 14

30. Kang Phed Ped Yang [Duck Curry] 🌶️ * 21
Grilled marinated duck breast with bamboo shoot, tomato, onion, red bell peppers, pineapple, scallion, basil in red curry sauce

Pad [Stir Fried] (Served with jasmine rice)

31. Pad Hed [Mushroom Delight] 🥬 *
Sautéed beef or chicken with the combination of mushrooms, onion, scallion and red wine soy sauce

Nua [Beef] 14 / Gai [Chicken], Moo [Pork] 13

32. Pad Mamuang Himmapan [Pad Cashew Nut] 🥬
Stir fried beef or chicken with bell pepper, onion, mushroom, scallion, cashew nut and our stir fried seasoning

Nua [Beef] 15 / Gai [Chicken], Moo [Pork] 14

33. Pad Horapa [Stir Fried with Basil] 🌶️ 🥬 *
Stir fried pork or chicken with bell peppers, onion and chili, garlic and basil sauce

Nua [Beef] 15 / Gai [Chicken], Moo [Pork] 14

34. Pad Nam Prig Pow [Stir Fried with Chili paste] 🌶️ 🥬 *
Stir fried your choices of meat with bamboo, onion, bell pepper, scallion, sweet basil, sweet chili paste, garlic sauce.

Goong [Shrimp] 18 / Nua [Beef] 15 / Chicken/Pork 14

35. Pad Ta Krite [Stir Fried with Lemongrass] 🥬
Sautéed your choice of meats with garlic, lemongrass and Thai seasoning, served with steamed veg. and rice.
Goong [Shrimp] 18 / Gai [Chicken] 14