

STARTERS

POR PYA (SPRING ROLLS) – 15

Four crispy fried vegan spring rolls served with Thai chili sauce

PLA MUUG TOD (CRISPY SQUID) – 18

Lightly battered Humboldt squid and vegetables, served with hot and spicy sauce

SATAY (CHICKEN SKEWERS) – 16.5

Four grilled chicken skewers served with peanut sauce

PEEG GAI TOD (CHICKEN WINGS) – 18.5

Crispy fried chicken wings served with Thai chili sauce

SOM TUM (PAPAYA SALAD) – 16.5

Green papaya, carrot, tomato, Thai chili, fish sauce, green beans, and crushed peanuts. Add prawns ... +9

MOO PING (PORK SKEWERS) – 16.5

Four marinated & grilled pork skewers, served with spicy tamarind sauce

MOO GRATIEM (GARLIC PORK) – 10

Choice of crispy-fried or tender-sauteed, garlic-peppered pork, on a bed of bean sprouts, cilantro, and green onion

LARB LETTUCE WRAPS – 18

Ground chicken, Thai chili, garlic, shallot, cilantro, lime, green onion, mint, kaffir lime leaves, and fish sauce, served with crisp iceberg lettuce for wrapping

ชนแก้ว!

BAAN THAI WOK & Bar

AUTHENTIC THAI CUISINE

At Baan Thai, we believe food should be healthy, intentional, taste amazing, and bring people together. We use high quality, local ingredients whenever possible, and use the full spectrum of flavours that Thailand is famous for! We support local farms and shops, and always aim to build lasting experiences, relationships, and community. Enjoy!

RICE BOWLS



PHAD KHING (GINGER) – 18

Ginger, red pepper, carrot, onion, mushroom, celery, and garlic
Choice of chicken, tofu, or pork | Upgrade to beef or prawns +2

PHAD MED MA MUANG (CASHEW) – 19

Cashews, red pepper, broccoli, carrot, celery, onion, and garlic
Choice of chicken, tofu, or pork | Upgrade to beef or prawns +2

PRA RAM LONG SONG (TENDER BEEF) – 24

Tender sliced beef, carrot, broccoli, celery, snow pea, suey-choy, garlic, peanut sauce, chili paste, and crushed peanuts

PHAD GRAPROW (BASIL PORK) – 18

Ground pork, Thai basil, Thai chili, and garlic, topped with a fried egg

MACAU PHAD TOFU (EGGPLANT & TOFU) – 18

Eggplant, tofu, snow pea, carrot, Thai basil, garlic, and salted soybean

NUA PHAD NUM MAN HOI (BEEF & BROCCOLI) – 22

Tender sliced beef with broccoli and garlic



ทานให้อร่อย!

NOODLES

PHAD THAI – 16

Rice noodles, tofu, egg, bean sprouts, chives, tamarind sauce, Thai chili, and crushed peanuts

BANGKOK NOODLES – 15.5

Rice noodles, egg, bean sprouts, and green onion

GUAY TEOW KEE MAO (DRUNKEN NOODLE) – 16.5

Rice noodles, egg, Thai basil, red pepper, broccoli, onion, Thai chili, and garlic

PHAD SEEUW

(SOY BEAN FRESH NOODLE) – 17
Freshly made rice noodles, egg, Chinese broccoli, garlic, and salted soybean sauce

LUNCH MENU – 14

Served from 11 am - 2 pm only
Served with a spring roll & complimentary soup

PHAD THAI

GAENG KEO WAAN (GREEN CURRY)

Served with rice

GAENG PAK (RED CURRY)

Served with rice

ADD A SPRING ROLL – 3

Served with a complimentary soup

HAPPY HOUR

Offered 2 pm - 5 pm & 9 pm - close

GRILLED SKEWER – 4

Choice of chicken, pork, tofu, or tempeh

WOK FRIED BEANS – 7

CUCUMBER SALAD – 7

THAI NACHOS – 9

LARB LETTUCE WRAPS – 9

MASSAMAN LAMB TACOS – 10

SOUPS

TOM YUM GAI – 16

Citrus & lemongrass clear broth, chicken, mushrooms, and cilantro | Add rice or noodles +4

TOM YUM GOONG – 18

Citrus & lemongrass clear broth, prawns, mushrooms, and cilantro | Add rice or noodles +4

TOM KHA GAI – 17

Citrus & lemongrass coconut milk broth, chicken, mushrooms, and cilantro | Add rice or noodles +4

TOM KHA GOONG – 19

Citrus & lemongrass coconut milk broth, prawns, mushrooms, and cilantro | Add rice or noodles +4

GUAY TEOW NAM NUA (BEEF BRISKET NOODLE) – 23

Thai street food style braised brisket egg noodle soup with Chinese broccoli, bean sprouts, cilantro, green onion, and a crispy wonton

GUAY TEOW MOO TOM YUM (PORK NOODLE) – 21

Citrus & lemongrass broth with rice noodles, ground and sliced pork, bean sprouts, chili paste, green onion, cilantro, boiled egg, and a crispy wonton

GUAY TEOW NAM GAI (CHICKEN NOODLE) – 20

Clear chicken broth, chicken breast, bean sprouts, cilantro, green onion, and a crispy wonton
Choice of egg or rice noodles

ADD ONS

Peanut sauce (2 oz) – 3 | Fried egg – 3

Spring roll – 4 | Thai Chili sauce (2 oz) – 2

SIDE VEG

BAAN THAI GARDEN – 10

Carrot, broccoli, celery, snow pea, suey-choy, and garlic, with a side of peanut sauce

PHAD PAK KANA (CHINESE BROCCOLI) – 10

Chinese broccoli, salted soybean, and garlic

WOK-FRIED BEANS – 10

Chopped green beans wok-fried in garlic sauce, topped with crushed peanuts

FRIED RICE

KOW PHAD (FRIED RICE) – 16.5

Tomato, egg, Chinese Broccoli, onion, carrot, snow pea, garlic, and Thai chili

KOW PHAD KEE MAO (DRUNKEN FRIED RICE) – 17.5

Thai basil, red pepper, egg, Chinese broccoli, onion, garlic, white pepper, and Thai chili

KOW PHAD SUPPAROD (PINEAPPLE FRIED RICE) – 19

Tomato, onion, pineapple, egg, cashews, and yellow curry spice

CURRY

Add a side of rice or coconut rice ... 4 / 5

GAENG KEO WAAN (GREEN CURRY) – 22

Coconut green curry with bamboo shoots, red pepper, zucchini, and Thai basil | Choice of chicken, tofu, or pork
Upgrade to beef or prawns +2

GAENG (RED CURRY) – 22

Coconut red curry with bamboo shoots, red pepper, zucchini, and Thai basil | Choice of chicken, tofu, or pork
Upgrade to beef or prawns +2

PANANG – 22

Dried red curry, coconut milk, red pepper, green beans, and kaffir lime leaves | Choice of chicken, tofu, or pork
Upgrade to beef or prawns +2

MASSAMAN LAMB CURRY – 32

New Zealand lamb shank in a sweet tamarind curry sauce with cinnamon, nutmeg, and cardamom, served with potato, onion, and peanuts

KHAO SOI GAI (CHICKEN YELLOW CURRY NOODLE BOWL) – 26

Chicken breast, egg noodles, pickled mustard greens, shallots, roasted chili paste, crispy noodles, cilantro, and lime

PROTEIN ADD-ONS

GAJ (CHICKEN) | 5 OZ – 8

MOO (PORK) | 5 OZ – 7

NUA (BEEF) | 5 OZ – 9

TEAHU (TOFU) | 5 OZ – 7

GOONG (PRAWNS) | SIX – 9

PLAHMUK (SQUID) | 3.5 OZ – 7

TEMPEH | 5 OZ – 6

@baanhaiwokandbar

#IloveThaiFood



SIGNATURE BAAN THAI COCKTAILS

THAI BASIL & CUCUMBER SPRITZ – 14

2 oz Tanqueray London Dry gin, muddled Thai basil, fresh cucumber, simple syrup, lime juice, and soda

CHANG MAI THAI – 15

2 oz Bacardi White rum, muddled ginger, coconut milk, simple syrup, fresh lime, orange juice, and pineapple juice

SPICY THAI PALOMA – 15

2 oz Espolon Reposado tequila, Thai chili simple syrup, lime juice, and grapefruit San Pellegrino, with a chili salt rim

TOM YUM MARGARITA – 15

2 oz Espolon Reposado tequila, 1 oz Triple Sec, spicy Tom Yum simple syrup, and lime juice, with a chili salt rim
Upgrade Triple Sec to Grand Marnier +4

RAGING PHOENIX – 15

2 oz SKYY Vodka martini with muddled Thai chili, lemon-grass, and kaffir lime leaves, simple syrup, and lime juice

TUKTINI – 15

2 oz SKYY vodka martini, with 1/2 oz Giffard Lichi-Li, lime juice, simple syrup, guava juice, and mango juice

LYCHEE MARTINI – 15

2 oz SKYY vodka or Tanqueray London Dry gin, 1 oz Giffard Lichi-Li, a splash of dry vermouth, and a lychee garnish

BAAN THAI CAESAR – 20

Classic caesar topped with a prawn, spring roll, and Moo Ping (grilled pork) skewer! 2 oz SKYY vodka, lime, worchestershire, sriracha, clamato juice, celery salt rim

BAAN THAI SHAFT – 14

1 oz SKYY vodka, 1/2 oz Forty Creek Cream, 1/2 oz Kaluha, and Thai iced coffee | Upgrade to Bumbu Creme +4

HARD THAI ICED TEA – 14

2 oz SKYY vodka, Thai iced tea, and lime juice

PROSECCO COCKTAILS

APEROL SPRITZ – 14

2 oz Aperol, 3 oz prosecco, soda, and fresh orange

MIMOSA – 12

Tropical mimosa with 4 oz prosecco | Choice of orange, gauva, lychee, mango, or pineapple juice

MIMOSA BOTTLE SERVICE – 49

Make it a celebration! A full bottle of prosecco served with a carafe of juice of your choice | Makes 8 mimosas

WINE (6 OZ / 9 OZ / BTL)

JACKSON TRIGGS RESERVE CAB SAUV Okanagan Valley, Canada	10	14	36
TRIVENTO MALBEC Mendoza, Argentina	14	21	57
BLACK SAGE MERLOT Okanagan Valley, Canada	15	22	60
BLACK SAGE CABERNET FRANC Okanagan Valley, Canada	15	22	60
CASA FERREIRINHA DOURO BRANCO RES. Duoro, Portugal	8	12	31
SELAKS ORIGINS SAUVIGNON BLANC Marlborough, New Zealand	10	14	37
SEE YAH LATER GEWÜRZTRAMINER Okanagan Valley, Canada	12	17	46
KIM CRAWFORD PINOT GRIS Marlborough, New Zealand	13	19	52
BOTTEGA PROSECCO (5 OZ) Treviso, Italy	14	-	66

Reds

#loveThaibeers

PREMIUM SPIRITS

Upgrade any cocktail for +4

VODKA

Greygoose, Belvedere

GIN

Hendricks, Empress

TEQUILA

Patron Silver, Don Julio

WHISKEY

Proper Irish, Forty Creek Double Barrel

RUM

Appleton Estate, Bumbu

HAPPY HOUR BEVS

Offered 2 pm - 5 pm

MIMOSA TRIO – 14

Three tropical mimosas with 4 oz prosecco | Choice of orange, gauva, lychee, mango, or pineapple juice

APEROL SPRITZ – 10

HOYNE BEER ON TAP – 6

OPEN WINE – 6 / 9

HOT COFFEE & TEA

Ask your server!

มีความสุข!

Also check out our dessert menu for hot & cold dessert bevs!

@baanThaiwokandbar



At Baan Thai, we don't just focus on food – we take pride in our beverages too! Our bartenders craft each cocktail and mocktail with care, using house-made syrups and quality ingredients. We proudly support local breweries, feature provincial wines, and serve both locally-sourced and authentic, imported Thai coffee & tea. Enjoy!

NON-ALCOHOLIC



LEMONGRASS MOJITO – 9

Muddled mint and fresh lime, lime juice, lemongrass simple syrup, and soda | Add a shot +6

LAVENDER LYCHEE LEMONADE – 10

Muddled lemon, lavender & Thai butterfly pea flower simple syrup, lychee juice, and lemon San Pellegrino, garnished with rose petals | Add a shot +6

CHILI MANGO SPRITZ – 10

Muddled Thai chili, lemon, and ginger, simple syrup, mango juice, orange juice, and soda, with a chili salt rim
Add a shot +6

CANNED POP – 3.5

Coke, Diet Coke, Coke Zero, Sprite, Gingerale, Soda, Iced Tea, Tonic | San Pellegrino: Orange, Lemon, Grapefruit

SVELTE SPARKLING ROSÉ – 7 | 24

Non alcoholic, Canadian wine

BOTTLED WATER – 5

Aqua Pana (Still) | San Pellegrino (sparkling)

THAI ICED COFFEE & TEA – 6

Make it vegan with coconut milk +1

