

BEER

	Bottle
Singha Lager, Thailand (11 oz)	10
Sapporo Premium, Japan (12 oz)	10
Kirin Ichiban, Japan (12 oz)	10
Ashahi Super Dry, Japan (22 oz)	15
Sierra Nevada Pale Ale, USA (12 oz)	9

DRAFT BEER

	Glass
Blue Moon	6
Full Suspension (Pale Ale)	7
Juicy IPA	7
Polygamy Porter	7

SAKE

	Glass (3 oz.)	Bottle
Hot Sake	-	13 (Carafe)
Momokawa Pearl Nigori (Unfiltered)	9	40
Tozai Snow Maiden Nigori (Unfiltered)	10	45
Moonstine Asain Pear	9	40
Tozai Living Jewel	10	45

COCKTAILS

Baan Thai in Utah 15

Red label, Thai ice tea and lime juice

Baan Thai Sangria 14

Red wine, simple syrup, orange juice, pineapple juice, cranberry juice and fresh fruit

Baan Thai Moscow Mule 15

Absolut Vodka, lime juice, ginger beer and top with mint leave

Baan Thai Plumtini 14

Kikoman plum wine, lime juice and sparkling wine top with mint leave

Baan Thai Margarita 15

Patron silver tequila, lime juice and midori top with mint leave, cherry and salt rim

Ginger Beer Margarita 15

Patron silver tequila, ginger beer, lime juice, simple syrup and salt rim

Lychee nut Martini 14

Tito's vodka, lychee syrup, cranberry juice, squeeze of lime and lychee nut

Pineapple Bourbon Lemonade 14

Bourbon, pineapple juice, lemon juice

Violet Angel 14

Gin, lime juice, simple syrup, top with tonic and butterfly pea juice, mint leave

Purple night 14

Tito's vodka, butterfly pea juice, lime juice, Cointreau and sugar rim

Mimosas 12

Choice of butterfly pea, roselle, mango, orange or pineapple with sparkling wine

Mojitos 14

Choice of mango or pineapple with Bacardi rum, mint leave, simple syrup, lime juice and soda

Coconut Rum Punch 15

Malibu, orange juice, pineapple juice, ginger ale, cherry syrup and top with cherry

Nigori Orange 13

Nigori sake with fresh orange juice and simple syrup

WHITE WINE

	Glass	Bottle
Sparkling		
Zonin Prosecco (Italy)	10	45
Bouvet Lodubay Brut Rose (France)	-	45
Pinot Grigio		
Joel Gott (Oregon)	9	42
livio felluga (Italy)	-	60
Sauvignon Blanc		
Savee Sea (New Zeland)	9	42
Morgan (CA)	10	48
Justin (Central coast, CA)	10	48
Duckhorn (Napa,CA)	15	72
Chardonnay		
Fat Bastard (France)	9	42
Kendall Jackson (California)	12	58
Dutton Goldfield (Somoma, CA)	-	75
Rose		
Chaputier (France)	9	42
Riesling		
Kung Fu Girl (Washinton)	9	42
Hugel (France)	15	72

RED WINE

	Glass	Bottle
Pinot Noir		
Angeline (California)	9	42
A-Z (Oregon)	11	52
Meiomi (Sonoma, CA), Half Bottle	-	33
Cabernet Sauvignon		
Line 39 (California)	9	42
Penley Estate Phoenix (Australia)	12	57
BV Napa (Napa, CA)	-	90
Merlot		
Mirassou (California)	9	42
Columbia Crest (Washington)	12	57
Rombauer (California)	-	130
Malbec		
Kaiken (Argentina)	10	47
Catena (Argentina)	13	62
Bodega Norton (Mendoza)	15	72
Shiraz		
Woop Woop (Australia)	10	47
Molly Dooker The Boxer (Australia)	-	75

APPETIZER

Chicken Satay (4 Pieces) 18

Grilled chicken skewer served with Peanut sauce & cucumber sauce.

Thai Egg Rolls (6 Pieces) 18 VG

Vegetarian deep fried spring rolls. Marinated in a black pepper and light soy sauce. Mix with cabbage, carrot, glass noodles served with sweet chili sauce.

Thai Dumpling (6 Pieces) 15

Fried pork and vegetable dumplings served with house special sauce.

Fried Calamari 18

Served with sweet chili sauce & spicy and sour sauce.

Fresh Springs Rolls -

Shrimp 15 / Tofu 15 / Mango 18 / Avocado 18

Freshly rolled with spring mix, iceberg lettuce, carrot served with peanut sauce and house special sauce.

Coconut Shrimps (6 Pieces) 15

Fried coconut batter shrimp served with sweet chili sauce.

SALAD ****Please choose your spicy level**

Papaya Salad (Som Tum) 17 GF

Shredded green papaya, limes juice, tomatoes, garlic topped with cashew nut served with sticky rice & fresh lettuce.

Larb - Chicken or Tofu 20, Salmon 25 GF

Chopped meat with onion, Thai chilies, cilantro, toasted rice powder, lime juice served with sticky rice & fresh lettuce.

Chicken Lettuce Wraps 19 GF

Ground chicken seasoned with special house sauce, onions, carrot, fresh ginger & raisins on top of crispy rice noodles served with lime, fresh lettuce & sweet chili sauce.

Beef Waterfall Salad (Nam Tok) 24 GF

Sliced steak, onion, Thai chilies, cilantro, toasted rice powder, lime juice served with sticky rice & fresh lettuce.

House Salad 10 GF VG

Mixed green salad, Lettuce served with house salad dressing.

SOUP

Tom Kha (Coconut Soup) - Tofu 13, Chicken 15, Shrimp 16 GF VG

Coconut milk soup with mushroom, tomatoes, galangal, kaffir, lime leave & lemongrass.

Tom Yum (Hot & Sour Soup) - Tofu 13, Chicken 15, Shrimp 16 GF

Hot and sour soup flavored with lemongrass, fresh chilies, galangal, mushroom, lime leave & lemongrass.

FRIED RICE

Choice of Chicken, Pork, Tofu, Beef, Mixed Veggies

+5 for Shrimp, Scallop, Calamari; +8 for Salmon;

+10 for Mixed Seafood (Salmon, Shrimp, Scallop, Calamari and Mussels)

Kao Pad (Thai Fried Rice) 23 GF

Stir fried rice with egg, tomatoes, carrots, yellow onions & green onions.

Crispy Chicken Fried Rice 23

Deep fried breaded chicken fried rice with egg.
Served with sweet & sour sauce.

* Choose your spicy level from 1. Mild 2. Medium 3. Hot Spicy *

** Please ask your server for any custom menu items **

*** If you have certain allergies, please let us know during your order with a server ***

🔪 Cannot be made without spice.

We cannot split checks for party of 5 or more.

20% gratuity will be added for party of 5 or more.

CHEF SPECIAL

Baan Thai Steak 39 🌶️ GF

Grilled ribeyes with spicy roasted rice and tamarind sauce served with grilled asparagus, bell pepper & broccoli.

Massaman Short Ribs 36 🌶️ GF

Beef short rib, massaman curry paste with coconut milk, tossed in with potato cubes, carrots topped with cashew nut.

Panang Short Ribs 36 🌶️ GF

Beef short rib, panang curry paste with chili paste & coconut milk, green & red bell peppers, zucchini, peas & Thai basil.

Sea Food Pad Cha 36 🌶️ GF

Mixed seafood stir-fried with Thai herbs in special sauce.

Garlic Noodle with Tiger Prawns 35 🌶️

Stir fried egg noodles with garlic & basil served with grilled tiger prawns, broccoli and chili sauce topped with deep fried onion & crispy basil.

Kao Soi 30 🌶️

Tradition Northern Thai curry soup, egg noodles served with chicken, fried onion topped with crispy noodles.

Three Flavor Salmon 34 🌶️

Deep fried salmon batter stir fried with Thai chili, green & red bell peppers, white & green onion, pineapple in sweet & sour sauce.

Duck Special

Roast Duck Curry 32 🌶️ GF

Roasted duck, flavored with red chili paste, tossed in with tomatoes, pineapple chunks and sweet red pepper, sprinkled with basil leaves.

STIR FRIED

Choice of Chicken, Pork, Tofu, Beef, Mixed Veggies

+5 for Shrimp, Scallop, Calamari; +8 for Salmon;

+10 for Mixed Seafood (Salmon, Shrimp, Scallop, Calamari and Mussels)

***All Entrees served with steamed White Rice or Brown Rice ***

Garlic & Black Pepper 24 GF

Stir fried garlic, black pepper, carrots, broccoli, mushroom, green & white onion.

Pad Gra Prow 24 🌶️ GF

A spicy combination of Thai chili, green & red bell peppers, onions, chili & Thai basil

Asparagus & Fresh Shiitake Mushroom 24 GF

Stir fried asparagus, shiitake mushrooms & oyster sauce.

Orange Chicken 24

Deep fried chicken batter topped with orange sauce.

Broccoli Oyster Sauce 24 GF

Stir fried broccoli, carrot & oyster sauce.

Mixed Veggies Stir Fried 24 GF

Broccoli, carrot, yellow onion, mushroom, baby corn in mild thin soy sauce.

Spicy Eggplant 24 🌶️ GF

Stir fried Thai chili, onion, green & red bell peppers, mushroom, eggplants, Thai basil with special house sauce.

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CURRIES

Choice of Chicken, Pork, Tofu, Beef, Mixed Veggies

+5 for Shrimp, Scallop, Calamari; +8 for Salmon;

+10 for Mixed Seafood (Salmon, Shrimp, Scallop, Calamari and Mussels)

***All curries served with steamed White Rice or Brown Rice ***

Yellow Curry 24 🌶️ GF VG

Flavored with red chili paste with addition of yellow curry power with coconut milk, tossed in with potato cubes & carrots.

Panang Curry 24 🌶️ GF

The most favorite Thai curry with chili paste & coconut milk, green & red bell peppers, zucchini, peas & Thai basil.

Massaman Curry 24 🌶️ GF

Massaman curry paste with coconut milk, tossed in with potato cubes, carrots & roasted peanut.

Pineapple Curry 26 🌶️ GF

Pineapples cooked in Thai red curry & Thai spices with coconut milk, zucchini, green & red peppers, and Thai basil.

Pumpkin Curry 26 🌶️ GF

Pumpkins cooked in Thai red curry & Thai spices with coconut milk, zucchini, green & red peppers and Thai basil.

Avocado Curry 26 🌶️ GF

Avocado in Panang curry with green & red bell peppers, zucchini, and Thai basil.

Mango Curry 26 🌶️ GF

Sweet mango in traditional Thai green curry with coconut milk, green & red bell peppers, zucchini, lime leaf and Thai basil.

NOODLES

Choice of Chicken, Pork, Tofu, Beef, Mixed Veggies

+5 for Shrimp, Scallop, Calamari; +8 for Salmon;

+10 for mixed Seafood (Salmon, Shrimp, Scallop, Calamari and Mussels)

Pad Thai 24 GF

Stir fried thin rice noodle with pad Thai sauce, bean sprouts, green onions and egg with side of peanut and slice of lime.

Pad See Ew 24 GF

Flat rice noodles stir fried with egg, carrots, baby corns and broccoli.

Drunken Noodles 24 🌶️ GF

Flat rice noodles stir fried with yellow onions, green & red bell peppers, broccoli, carrots, baby corns, tomatoes and Thai basil.

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SIDE

- Peanut Sauce 5
- White Rice 5
- Brown Rice 5
- Sticky Rice 5
- Steamed Veggie 5
- Steamed Tofu or Chicken 5
- Steamed Rice Noodles 5

DESSERT

- Mango with Sweet Sticky Rice 15
- Jackfruit with Sweet Sticky Rice 12
- Coconut Ice Cream 10
- Lychee on Ice 10
- Rambutan stuffed w/ Pineapple on Ice 10

BEVERAGES

Soft Drink 5

Coke, Diet Coke, Sprite, Unsweetened Ice-Tea, Lemonade, Dr Pepper, Root beer, Orange Fanta

Hot Tea 5

Jasmine tea, Green tea, Oolong tea

Caffeine Free 5

Decaf green tea, Ginger tea

Juice 6

Apple, Pineapple, Cranberry, Orange, Mango

SPECIAL BEVERAGES

Thai Iced Tea 6

Thai Iced Coffee 6

Young Coconut 10

Hot Chocolate 5

Shirley Temple 5

Ginger Ale 5



BAAN

THAI CUISINE & BAR

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