

CITRUS & SPICE

Beginnings

FRESH SPRING ROLLS

Prawns, vermicelli, cucumber & mint in fresh rice paper w/ tangy sauce with crushed peanut

FRESH VEGETARIAN ROLLS

Fried tofu, bell pepper, vermicelli, mint & cucumber with dipping sauce with crushed peanut

SWEET POTATO FRIES

Crispy & naturally sweet, served over crispy noodles with sweet chili sauce & crushed peanut

CHICKEN SATAY

Marinated in Thai spices & grilled, served with peanut sauce & cucumber salad

SWEET CORN & TARO FRITTERS

Crispy fritters with sweet corn, mashed taro, black & red beans, served with cucumber salad

CURRY EMPANADAS

Choose vegetable or chicken empanadas, golden flaky, with carrots & potato, served w/ cucumber salad

Salad

Served with organic greens

FRESH MANGO & PRAWN

Sliced fresh mangoes, grilled prawns, roasted walnuts, red & green onion, cilantro, mint, carrots & coconut flakes

GRILLED SALMON WITH WALNUTS

Marinated Salmon fillet, organic greens, walnuts, tomato, radish & grapefruit with raspberry-sesame vinaigrette

PAPAYA, APPLE & JICAMA

Shredded green papaya, with julienne carrots, green apple, peanuts & jicama

MINCED CHICKEN *

Popular Thai "Laab" served with mint, cilantro, red & green onion, carrots, lemongrass, rice powder & chili

SPICY THAI FLANK STEAK *

Grilled sliced flank steak, cucumber, red & green onion, cilantro, mint, jicama, chili, carrots, pear & lemongrass

TRADITIONAL SPICY GREEN PAPAYA **

Julienne green papaya with carrots, Thai chili, garlic, green bean, tomato, fish sauce, lime, prawns & crushed peanuts (best traditionally eaten with Thai sticky rice)

**** Half-orders available for select Beginnings – Subtract 2 ****

* Moderately Spicy ** Very Spicy

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Soup

COCONUT MILK SOUP

Savory & slightly creamy broth with lemongrass, mushrooms, galangal, cilantro & chicken

SPICY & SOUR SOUP *

Our popular Thai spicy and sour broth with galangal, chicken, mushroom & lemongrass

**** Substitute prawns add 2, salmon add 4 ****

**** Combination Seafood with prawn, mussels & squid, add 4; Half order minus 2 ****

Curry

Served with choice of chicken or tofu or vegetables-only (no tofu)

PUMPKIN RED CURRY *

Spicy red curry with Asian pumpkin, carrots, bell pepper & basil

SWEET POTATO YELLOW CURRY

Mild yellow curry with sweet potato, bell pepper, carrots & onion

ASIAN EGGPLANT GREEN CURRY *

Chinese eggplant in spicy green curry with butternut squash, Thai basil & bell pepper

PEANUT CURRY

Spiced peanut curry with carrots, broccoli, bell pepper & Thai basil, topped with avocado

THAI-INDIAN STYLE CURRY

Savory masamun Indian curry with peanuts, potato, carrots & onion

A WORD ABOUT SPICINESS*

Spiciness can be very subjective. We have found that most of our guests prefer a level or two of spiciness below that normally found in Thai cuisine, so we have adjusted the "heat" accordingly. If you enjoy a higher level of spiciness as we do, please let your server know. As is typical in Thailand, you can also add your own dried chili pepper and chili oil by requesting these condiments.

**** Substitute prawns add 2, flank steak add 2.5, salmon add 4 ****

****Combination seafood with prawn, mussels & squid add 4 ****

* Moderately Spicy ** Very Spicy

Please ask your server if you would like to alter spiciness from mildly spicy to extra spicy

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Entrees

CLASSIC PAD THAI

Thin rice noodles in special tamarind sauce, with prawns, tofu, egg, sprouts & crushed peanuts on the side

SAUTEED BASIL & EGGPLANT

With tender Asian eggplant, fried breaded shiitake mushroom, bell pepper, Thai basil & fried tofu or chicken

PINEAPPLE FRIED RICE

Wok-fried Thai jasmine rice with prawns, chicken, pineapple, onion & egg

SAUTEED GARLIC CHICKEN

Sliced chicken breast wok-fried with onions, sweet potato & roasted garlic

CHICKEN CASHEW GINGER

Wok-fried julienne ginger, chicken or fried tofu, bell pepper, onion, mushroom & cashews

SAUTEED WIDE RICE NOODLE

Wide rice noodles wok-fried in sweet soy sauce, with egg, spinach & cashew nuts, fried tofu or chicken

THAI PEANUT SAUCE

Spiced Thai peanut sauce over spinach, Nappa cabbage, carrots & broccoli, with chicken or soft tofu

GRILLED MARINATED PORK LOIN

Thinly sliced pork marinated with our special BBQ sauce, grilled & served with broccoli, greens & chili sauce on the side

**** For some Entrees, substitute prawns add 2, flank steak add 2.5, salmon add 4 ****

Accompaniment

- ★ JASMINE RICE ★ BROWN RICE ★ STICKY RICE
- ★ CUCUMBER SALAD ★ THAI PEANUT SAUCE ★ EXTRA SAUCE
- ★ HOUSE SIDE SALAD

* Moderately Spicy ** Very Spicy

Please ask your server if you would like to alter spiciness from mildly spicy to extra spicy

Many Thai dishes contain peanuts, as well as other nuts. Crushed peanuts will appear on the side with Pad Thai, as well as a garnish in sauces. If you do NOT want peanuts or are allergic to peanuts, please tell your server when ordering.

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Specialties of the House

CRISPY CRAB DUMPLINGS

Dumplings stuffed with crab, butternut squash & Thai basil, fried & served with sweet chili dipping sauce

MANGO-ROAST DUCK ROLLS

House-roasted free-range duck breast, vermicelli, greens, bell pepper, cucumber & mint in rice paper

SMOKED SALMON FRESH ROLLS

Fresh rice paper rolls with smoked salmon, avocado, cucumber, vermicelli, greens & Thai basil

VIRGIN PAD THAI

A C&S original, w/extra-virgin olive oil, citrus, prawn, tofu, egg, sprouts, with lime & crushed peanuts

ULTIMATE SEAFOOD PAD THAI™

Choose Classic or Virgin, with prawns, mussels, grilled salmon, egg, nappa cabbage, broccoli, carrots, with cucumber, feta cheese, peanut & red onion on the side

GRILLED SALMON PAD THAI

Choose Classic or Virgin, with marinated grilled salmon, sprouts, egg, chives & peanut

GINGER-GARLIC SHIITAKE MUSHROOM & SALMON

Grilled salmon sautéed with shiitake mushroom, onion, organic celery & asian eggplant in ginger-garlic sauce

PATTAYA FIRECRACKER CHICKEN **

Sliced chicken breast in spicy & sweet chili-garlic sauce with asparagus & spinach

ROYAL JADE SALMON *

Grilled salmon with spinach, broccoli & asparagus, topped with spicy, rich green curry sauce

ASIAN EGGPLANT & BUTTERNUT SQUASH *

Grilled salmon atop butternut squash & asian eggplant topped with our spicy rich red curry sauce

SPICY SEAFOOD CHILI-LEMONGRASS **

Prawns, mussels & squid, with green bean sautéed in our spicy chili glaze, served with steamed broccoli

YOGURT-COCONUT CURRY SALMON *

With spinach, broccoli & asparagus topped with our original spicy yogurt-coconut red curry sauce

CHIANG MAI GINGER-BBQ RIBS *

Tender babyback ribs with our regional ginger-bbq sauce, served with vegetables

CRAB FRIED RICE

Wok-fried Thai jasmine rice sautéed with spices, onion, tomato & crab, served with cucumber & lime

** Moderately Spicy **Very Spicy Please ask your server if you would like to alter the spiciness, from Mild to Extra Spicy.*

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Specials

*(Varies by Season and Week. Some items may not be available today.
Please ask for a list of Today's Specials.)*

Beginnings Sampler

A sampling of curry empanadas, sweet potato fries, sweet corn & taro fritters and
crispy summer rolls (no substitutions)

Deep-fried Calamari Rings

Panko-breaded and fried calamari rings served with ponzu sauce

Roasted Chili-Garlic Prawns*

Prawns sautéed in roasted garlic served with sweet potato puree

Sauteed Daikon Cakes*

An asian favorite, sautéed daikon (radish) cakes with bean sprouts, jalapeno peppers, fried tofu and egg

Grilled Prawn & Asian Eggplant Salad

Tender asian eggplant atop organic greens with minced chicken, green & red onion, cilantro & mint, in a
citrus vinaigrette

Crispy Soft Shell Crab

With organic celery, yellow onion & yellow curry sauce

Trout in Chili-Garlic Sauce*

Sauteed trout over mashed sweet potatoes, with sweet corn, broccoli, asparagus, carrots & red bell
pepper, topped with our chili-garlic sauce

Lamb in Spicy Chili-Lemongrass Sauce**

Free-range lamb sautéed in our intense spicy chili-lemongrass sauce with kaffir lime leaf & white ginger

** Moderately spicy ** Very spicy Please tell your server if you would like to alter spiciness, from mild to extra spicy.*

Note: Many dishes on our menu can be made Vegetarian, please ask. We add no MSG. Prices, menu items, ingredients & terms are subject to change without notice. Minimum charge of \$10 per person. Not all ingredients may be listed; if you have food allergies, please ask for a list of ingredients before placing your order. Our restaurant uses and prepares dishes with various nuts. We reserve the right to refuse service to anyone. We accept Visa, MasterCard, American Express & Discover. Minimum charge of \$10 for credit cards. No split checks on take-out orders. Maximum 2 split checks per party. A gratuity of 18% will be added for parties of 5 or more. We are not responsible for lost or stolen articles. We do not allow cell phone usage in the dining room for the enjoyment of all our guests. Only one coupon or promotion per visit per party.