

STREET SNACKS

"Off the beaten path munchies inspired by Thai street vendors"

TUA KUA (Broad Beans) 🌶️

- If you like corn nuts, you'll love broad beans!

Wok-fired buttery broad beans, garlic, salt, chili & chives
6

WOK ROASTED CASHEWS 🌶️

Wok-fired buttery cashew nuts, chili & chives
7

KHAO KRIEP (Shrimp Chips) 🌶️

Puffed shrimp flavored rice chips,
roasted chili-garlic paste dip
5

"TID BIT"

Crispy rice cakes, peanut-coconut dipping sauce
(contains pork)
7.5

MEE KROB

- Think Rice Krispie Treats meets rice noodles!
Crisp rice vermicelli glazed w/ tamarind caramel
5

COUNTRY "BEEF JERKY"

Sun-dried, flash-fried marinated beef strips
served w/ original Thai Sriracha Panich hot sauce
10

ESAN SUMMER SAUSAGE

Fragrant lemongrass pork grilled sausage
10



MIENG KHAM (Leaf Wraps) 🌶️

A deconstructed platter of romaine leaves, caramelized fish sauce, traditional raw condiments: shrimp "dust", peanuts, toasted coconut, shallots, ginger, chilies, diced lime.
9

NAM PRIK ONG 🌶️ (Pork Belly Dip)

- A home-style snack dip of Nan Province (North) -
Roasted ground pork belly, tomato, red chilies, garlic, shallots.
crudites of crisp carrots, cucumbers, romaine leaves
& pork cracklings for dipping
10

LYCHEE "DUMPLINGS"

An unusual, yet delicious pairing of cool, Thai lychee fruit
stuffed w/ caramelized pork, peanuts & shallots.
6

APPETIZERS

"Favorites you know & love"

WING FANCY

Pair of crunchy fried chicken wings stuffed w/
minced shrimp & cellophane noodles
7.5

GARLIC, SALT & PEPPER CALAMARI TEMPURA 🌶️

Tempura battered calamari fried to crisp, flaky perfection!
10

SHRIMP & PORK DUMPLINGS

Steamed dumplings w/ shrimp, pork,
water chestnuts, shitake mushrooms
8

CRISPY PORK WONTONS

7

SATAY SKEWERS

Skewers of grilled marinated chicken or beef (no mixing),
traditional sides of peanut sauce, cucumber relish, toast
10

CRISPY PORK SPRING ROLLS

pork, glass noodles, carrots, mushrooms
5

CRISPY VEGETABLE SPRING ROLLS

Glass noodles, carrots, mushrooms
5

THAI FRESH ROLLS

Soft rolls made fresh w/ Chinese BBQ pork sausage,
egg, tofu, cucumbers, sprouts, hoisin sauce
7.5

PLANTAIN FRITTERS

South Asian-style coconut & sesame battered sweet plantain
7

TOFU TRIANGLES

Fried white tofu, sweet chili garlic & peanut dipping sauce
7

RABIENG'S HOUSE SALAD

Fresh romaine, tomatoes, cucumbers, red onions,
boiled egg, tofu croutons, warm peanut dressing
9

YUM/ LARB

Thai spicy lime cured "salads"

BEEF NAM TOK 🌶️🌶️

Grilled sliced flank steak, toasted rice powder, red onions, scallions, cilantro, fresh chili-lime juice
12

NAM KAO TODT 🌶️🌶️

An Esan favorite! Pulled cured pork sausage, smashed crunchy curried rice puffs, peanuts, fresh chili-lime juice.
12

NAM SODT 🌶️🌶️

Minced pork, ginger shreds, peanuts, fresh chili-lime juice
10

SAUSAGE CHINOISE SALAD 🌶️🌶️

Chinese BBQ pork sausage, cucumbers, red onions, carrots, ginger, fresh chili-lime juice
10

GLASS NOODLE SALAD (Yum Woon Sen) 🌶️🌶️🌶️

Bean thread noodles, minced pork, red onions, fresh chili-lime juice
10

LARB GAI (chicken) 🌶️🌶️

Chopped chicken, red onions, scallions, cilantro, fresh chili-lime juice
10

YUM PLA MUK (calamari) 🌶️🌶️

Poached calamari, lemongrass, kaffir lime leaves, fresh chili-lime juice
11

YUM PLA DUK (catfish) 🌶️🌶️

Sliced flaky fried catfish filet, scallions, cilantro, fresh chili-lime juice
12

PLA GOONG (shrimp) 🌶️🌶️

Poached shrimp, lemongrass, kaffir lime leaves, fresh chili-lime juice
11

PAPAYA SALAD (Som Tum) 🌶️🌶️🌶️

Shredded green papaya, carrots, tomatoes, green beans, fresh chili-lime juice
9

SOUPS

TOM YUM 🌶️🌶️🌶️

Shrimp -or- chicken, mushrooms, cilantro in hot & tangy lemongrass & roasted red chili broth
6

TOM KHA GAI 🌶️🌶️🌶️

Chicken, galangal, mushrooms, cilantro in hot & tangy coconut-lemongrass broth
6

POH TAK 🌶️🌶️🌶️

Shrimp, scallop, calamari, codfish in hot & tangy lemongrass & roasted red chili broth
7

SEAFOOD RICE SOUP

Jasmine rice, shrimp, scallop, calamari, codfish, scallions, cilantro in light garlic broth
7

WONTON SOUP

Pork wontons, scallions, cilantro in light garlic broth
6

TOFU SOUP

Soft white tofu, minced pork, scallions, cilantro in light garlic broth
6

GLASS NOODLE SOUP

Bean thread, minced pork, scallions, cilantro in light garlic broth
6

FRIED RICE & STIR-FRIED NOODLES

RABIENG'S FRIED RICE

Seasoned Thai Jasmine rice wok-fried w/ egg & scallions:
shrimp & chicken **-or-** vegetables & tofu (**no egg**)
14

PHUKET ISLAND FRIED RICE

Roasted chili-garlic seasoned Jasmine fried rice
w/ shrimp, scallop, calamari
18

RABIENG'S THAI "JAMBALAYA"

Green curry seasoned Jasmine fried rice,
crawfish meat, catfish filet, shrimp
18

PAD THAI

Thin rice noodles stir-fried w/ tangy tamarind juice, egg,
bean sprouts, ground **peanuts**, red tofu & turnip bits:
chicken **-or-** shrimp
vegetables & tofu (**no egg**)
14

PAD THAI SUPREME

Our classic Pad Thai w/ the works! Shrimp, scallop,
chicken, panko-fried baby soft crab, egg, **peanuts**,
diced tofu, turnip & sprouts.
20

DRUNKEN NOODLES (Pad Kee Mao)

Fresh hand-cut rice noodles, basil, bean sprouts,
red chilies, garlic stir-fried w/ sweet soy sauce:
chicken **-or-** vegetables & tofu 14
shrimp 15

NOODLES SWEET SOY SAUCE (Pad Si-Ew)

Fresh hand-cut rice noodles, Chinese broccoli, egg
stir-fried w/ sweet soy sauce. Choice of:
chicken, beef, pork, vegetables & tofu (**no egg**)
14

NOODLES OYSTER SAUCE (Raad-Nah)

Fresh hand-cut rice noodles, Chinese broccoli
stir-fried in oyster sauce gravy. Choice of:
chicken, beef, pork, vegetables & tofu
14

CRISPY NOODLE "NEST" (Bah-Mee)

Soy sauce gravy, bamboo shoots, shiitake
over crispy egg noodle nest:
vegetables & tofu 14
shrimp & chicken 15

NOODLE SOUPS

Each Thai noodle soup is composed of specific ingredients per traditional recipe.

NO SUBSTITUTIONS PLEASE, DINE IN ONLY

*🍴 noodle soups topped w/ scallions & cilantro 🍴
ask for a wet & dry condiment tray, spice it your way!*

CHICKEN GALANGAL NOODLE SOUP

Egg noodles, sliced chicken breast, mushrooms
in delicately sweet & spicy broth of coconut milk,
galangal & lemongrass
10.95

TOM YUM SHRIMP NOODLE SOUP

Egg noodles, shrimp, mushrooms in our classic
hot & sour roasted chili-lemongrass broth
10.95

RABIENG'S ROAST PORK NOODLE SOUP

Egg noodles, tender slices of Rabieng's Roast Pork,
crispy wontons & sprouts in light garlic broth
12.95

KHAO SOI CHICKEN CURRY NOODLE SOUP

A Chiangmai favorite! Egg noodles two-ways (soft & crispy),
tender stewed chicken thighs
in fragrant yellow coconut curry broth
12.95

"MAHA RAJA" BEEF CURRY NOODLE SOUP

A Southern Thai favorite! Rice noodles w/ tender
stewed chunky beef, fried tofu, boiled egg, sprouts
in mildly sweet & spicy **peanut** curry broth
12.95

SPICY BEEF "BOAT" NOODLE SOUP

The famous best seller of Thailand's Floating Market!
Rice noodles, tender slices of flank steak,
Thai meatballs, **pork** cracklings, sprouts & celery
in a savory, Thai Five Spice beef broth
12.95

BRAISED DUCK NOODLE SOUP

Rice noodles, tender slices of braised duck, romaine, sprouts
in aromatic Thai Five Spice broth
12.95



SEAFOOD

CHILI-BASIL FLOUNDER

Fried whole flounder topped w/
our signature chili-basil sauce
30 (~1.5#)

THREE-FLAVOR FLOUNDER

Fried whole flounder topped w/ ginger-tamarind sauce
30 (~1.5#)

STEAMED GARLIC LIME FLOUNDER

Poached whole flounder, shiitake, scallions
in garlic-lime broth (15 min. lead time)
30 (~1.5#)

RABIENG'S ROCKFISH

Fried whole rockfish topped w/ chili-lime sauce,
red onions, scallions, carrots, cilantro
28

GARLIC SEA BASS

Pan-fried w/ hot sesame & garlic oil,
light soy sauce, cilantro
26

CRISP CALAMARI BASIL (Pla Muk Kaprow)

Tempura calamari wok-tossed w/ chili-basil sauce,
steamed broccoli
17

CRISP CATFISH BASIL (Pla Duk Kaprow)

Sliced tempura catfish filet, green beans, peppercorn
wok-tossed w/ chili-basil sauce
17

ROASTED CHILI COD

Fried cod filet, green beans, tomatoes sautéed in
sweet & spicy roasted chili-garlic sauce
20

HOT DISH TALAY THAI

Shrimp, codfish, sea scallop, calamari, green beans,
bamboo shoots, baby corn, mushrooms
sautéed in original Thai Sriracha Panich hot sauce
20

SIAMESE SESAME SHRIMP

Shrimp, bean sprouts, carrots, scallions, sesame
sautéed in oyster sauce
16

SOUTHERN SATOH SHRIMP

Shrimp, Thai satoh peas, green beans sautéed in
roasted red chili sauce
16

SHRIMP GARLIC

Shrimp stir-fried in savory garlic soy sauce, steamed broccoli
16

TROPICAL SWEET & SOUR SHRIMP

Tempura shrimp, Thai **lychee fruit**, tomatoes, onions,
cucumbers in delicate sweet & sour sauce
16

GREEN CURRY SHRIMP

Shrimp, Japanese eggplants, bamboo shoots, mushrooms,
basil in green coconut curry
16

VEGETARIAN

TOFU BASIL (Tao Hu Kapraw)

Fried white tofu & broccoli stir-fried w/ chili-basil sauce
13

TOFU GINGER

Fried white tofu, ginger, chili peppers, wood-ear mushrooms,
onions, scallions stir-fried in black bean sauce
13

EGGPLANTS BLACK BEAN SAUCE

Japanese eggplants, basil, red chilies, garlic
stir-fried in black bean sauce
13

VEGETABLE STIR-FRY

Baby corn, Chinese broccoli, carrots, snow peas, mushrooms,
fried white tofu stir-fried w/ soy sauce
14

TOFU BHAM

Fried white tofu sautéed in our signature **peanut** curry sauce,
crispy shallots on bed of Napa cabbage
14

FARMER'S CURRY

Japanese eggplants, fried white tofu, bamboo shoots,
green beans, mushrooms, basil in green coconut curry
14

PANANG TOFU CURRY

Fried white tofu in red coconut-**peanut** & basil curry
13

☞ **More vegetarian options under** ☞
"Fried Rice & Stir-fried Noodles" section

BEEF

PEPPERCORN BEEF 🌶️ 🌶️

Sliced tender flank steak, peppercorn, green beans, bamboo shoots
sautéed in roasted red pepper sauce
15

SIAMESE SESAME BEEF

Sliced tender flank steak, bean sprouts, carrots, scallions, sesame
sautéed in oyster sauce
15

BEEF GINGER 🌶️

Sliced tender flank steak, ginger, chili peppers, wood-ear mushrooms, scallions, onions
stir-fried in black bean sauce
15

BEEF & BROCCOLI STIR-FRY

Sliced tender flank steak stir-fried in choice of:
garlic soy sauce **-or-** chili-basil sauce 🌶️ 🌶️ 🌶️
15

BEEF MASSAMUN 🌶️

Chunky beef & potatoes slow-cooked in aromatic cinnamon spice, coconut-peanut curry
15

PANANG BEEF CURRY 🌶️ 🌶️ 🌶️

Tender slow-cooked sliced flank steak in red coconut-peanut & basil curry
15

PORK

RABIENG'S ROAST PORK

Sliced tender pork loin roasted w/ five-spice, sweet soy & plum sauces, cilantro, pickled ginger
16

PORK GARLIC

Sliced tender pork loin stir-fried in savory garlic soy sauce, steamed broccoli
14

PORK GINGER 🌶️

Sliced tender pork loin, ginger, chili peppers, wood-ear mushrooms, scallions, onions
stir-fried in black bean sauce
14

CRISP PORK STRING BEANS 🌶️ 🌶️ (Moo Pad Prik King)

Sliced tempura pork loin, string beans wok-tossed in roasted red pepper sauce
14

WILD PORK 🌶️ 🌶️ 🌶️

Sliced tender pork loin, eggplants, peppercorn sautéed in roasted red pepper sauce
14

RABIENG'S ROAST PORK CURRY 🌶️ 🌶️ 🌶️

Signature roast pork, Thai rambutan fruit, basil in delicately sweet & fiery red coconut curry
16

POULTRY

CRISP DUCK BASIL (Ped Krob Kaprow)

Sliced tempura duck wok-tossed w/ chili-basil sauce,
steamed broccoli
17

CHICKEN BASIL (Gai Kaprow)

Traditional **ground** chicken & broccoli
stir-fried w/ chili-basil sauce
14

CHICKEN GINGER

Sliced chicken breast, ginger, chili peppers,
wood-ear mushrooms, scallions, onions
stir-fried in black bean sauce
14

CHICKEN & VEGETABLE STIR-FRY

Sliced chicken breast, baby corn, broccoli, bamboo shoots,
snow peas, mushrooms stir-fried w/ soy sauce
14

ESAN GRILLED CHICKEN

Grilled lemongrass scented half chicken
served w/ traditional dipping sauces & sticky rice
17

ESAN GRILLED QUAIL

Grilled lemongrass scented quails seasoned w/ garlic,
white pepper, soy sauce & sticky rice
17

CHICKEN HORAPA

Sliced chicken breast sautéed in roasted chili-garlic sauce,
Horapa basil over egg noodles
14

NORTHEASTERN CHILI CHICKEN

Sliced chicken breast, eggplants, bamboo shoots,
peppercorn sautéed in roasted red pepper sauce
14

CHICKEN CASHEWS

Sliced chicken breast, cashews, scallions, dried red chilies
sautéed in sweet dark soy sauce
14

CHICKEN BHARAM

Sliced chicken breast sautéed in
our signature peanut curry sauce, crispy shallots
on bed of Napa cabbage
15

GREEN CURRY CHICKEN

Sliced chicken breast, Japanese eggplants, bamboo shoots,
mushrooms, basil in green coconut curry
14

PANANG CHICKEN CURRY

Traditional tender slow-cooked chicken thighs
in red coconut-peanut & basil curry
14

EXTRAS

PEANUT SAUCE	1.5
STEAMED RICE	1.5
STICKY RICE	2
FRIED EGG	2

Other unlisted extras & substitution requests may be charged à la carte accordingly
We may decline certain modifications/ custom orders that diminish the intention and integrity of Thai cuisine,
which we assume you are here to experience our way.

Parties of 5+ subject to 18% service charge
For separate checks, please inform server when ordering.
No personal checks

We take pride in selling and servicing our own food & beverages, if you bring in your own,
a surcharge will be applied:
Cake plating- 1.00 per person
Corkage- 10.00 per bottle

Only primary ingredients are listed in this menu, if you have a food allergy
please inform your server

