

**RICE** Thai Tapas was born of the love & passion for home cooking. We created small portion dishes (like Spanish tapas) so guests may experience many dishes in one visit. Eaten in the eastern family-style, guests can enjoy even more dishes!

While the ingredients consist of western produce, the flavors & cooking methods are eastern. Thai food is known for their spiciness, but RICE accommodates guests who are not accustomed to spicy food. However, we recommend you try it with some spiciness especially to experience the full flavor of the curry. So, please let us know how spicy you would like it.

Peanuts, garlic, onions and fish sauce are common ingredients in Thai cuisine. While we can omit these ingredients in some dishes, we apologize that we cannot accommodate this request for all dishes.

*Sit, relax and enjoy.....*

## *Happy Hour*

**MONDAY - THURSDAY**

**5:30 - 7 p.m.**

**15% off**

*Tapas*

*Bottled Beer & Wine & Sake*

*dine-in only  
cannot be combined with other discounts.*

*Due to the drought,  
we would like to do our part.  
Water and/or refills  
will be served upon request.*

*Thank you for understanding*

## *Beverages*.....

**soda 2.75 (free refill)**  
*coke, diet coke, sprite, lemonade*

**iced tea / iced green tea 2.75 (free refill)**

**thai iced tea / thai iced coffee 2.5**  
*made with condensed milk; half & half (no refill)*

**ginger tea: hot or iced (no refill) 2.**

**bottled drinks 3.5**  
*perrier, ramune (regular or strawberry), apple juice,  
melon cream soda, mango cream soda*

## *Sweet*.....

**coconut bomb 3.75**

**coconut ice cream 2.75**  
*topped with peanuts; with sticky rice add .50*

**mango sticky rice 4.5**  
*(seasonal)*

**mochi ice cream 4.95**  
*pounded sticky rice ball with ice cream filling  
(mango, vanilla, strawberry, sesame seeds); 3 pieces per order*

## Beer.....

**singha beer** *small 5.5 / large 7.*  
*produced using the finest quality barley, malt and hops imported from around the world*

**kirin ichiban** *small 5.5*  
*single wort (or first press) brewing process, all malt formula using only the finest two-row barley malt; european noble hops, a distinctively smooth, finish*

**echigo koshihikari** *9.5*  
*niigata; a typical japanese pale lager, made with koshihikari rice*

**shiro** *(coedo brewery) 9.*  
*wheat beer recognized by its bright hue, yeast selected especially to bring out sweet aromas complemented by fruity notes for a rich refreshing brew*

**phoenix** *(coachella valley) 6.5*  
*brewed with german pilner, vienna carapils malts & locally grown medjoul dates, crisp flavor with notes of toffee, dates, figs*

## On Tap 7.

**wolf pup session ipa** *(golden road brewing)*  
*hoppy & refreshing highly drinkable with wildly aromatic tropical & citrus character*

**renegade blonde ale** *(iron fist brewing)*  
*malty flavor with a refreshing bitter finish, not unlike a lager; with age it develops a mild, fruity character*

## Cocktails.....*made with shochu*

**thom-yum martini** *7.5*  
*lemongrass & kaffir leaves infused with citrus juice*

**pomme-tini** *7.5*  
*pomegranate syrup*

**lychee martini** *7.5*  
*lychee juice*

**mango mojito** *7.5*  
*mints, lime, mango puree*

**pomegranate mojito** *7.5*  
*mint, lime, pomegranate syrup*

**margarita** *7.5*  
*agave wine, margarita mix*

**pretty in pink** *7.5*  
*pineapple & pomegranate*

## Sake & Shochu.....

**onikoroshi sake** *16.* (300 ml)  
*dry brisk flavor, green apple, cinnamon & strawberry*

**kikusui sake** *16.* (300 ml)  
*sweet aroma of rose and mandarin oranges*

**taisetsu sake** *16.* (300 ml)  
*floral & clean aroma with subtle flavors of black licorice, pine & pepper slowly aged in unique Japanese igloos called Yukihimuro ice domes*

**nigori sake** *14.* (375 ml)  
*appealing aroma with intense flavor of this exotic fruit; lingering finish continues the rich lychee taste*

**ginrei shiro shochu** *15.* (200 ml)  
*crafted with supreme rice, water and ginjo yeast and brewed at a low temperature, this rice shot is reminiscent of beautiful and clean ginjo sake, boasting a mild and smooth texture with a well-rounded finish*

## Wine.....7. / 18.

**chardonnay**  
**sauvignon blanc**  
**plum wine** *(glass only)*

**pinot noir**  
**merlot**  
**cabernet sauvignon**

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**WARNING: Drinking DISTILLED SPIRITS, BEER, COOLERS, WINE and other ALCOHOLIC BEVERAGES may increase cancer risk and during pregnancy, can cause birth defects**

## Salad & Soup.....

### **papaya salad 6.**

Thai famous "green papaya" pok pok in house-made tamarind sauce with french beans, fresh garlic, thai chili, dry shrimp, & peanut;

**\*\*try it with sticky rice & most flavorful spicy\*\***

### **thom-yum soup 6.25**

choice of chicken breast or shrimp with mushrooms, galanga, lemongrass, kiffar leaves & cilantro afloat in herbal soup

### **coconut milk soup 6.25**

choice of chicken breast or shrimp; creamy coconut milk, mixed herbs & cilantro; lemongrass aromatic broth

### **wonton soup 6.25**

house-made chicken & shrimp wonton with bok choy cilantro & garlic

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## Tapas.....seafood

### **lemongrass salmon 6.5 'gluten free option'**

grilled; rubbed with lemongrass mix & drizzled with mango lime sauce

### **tuna carpaccio 7.5 'limited'**

seared tuna drizzled with chili lime sauce; served with crispy onion & lettuce; topped with masago

### **3 flavor calamari 6.**

deep fried; tossed in sweet caramelized sauce, topped with green onion & crispy wonton skin

### **grilled calamari 6. 'gluten free option'**

tossed with house-made chili lime sauce

### **crab cake 6.25**

deep fried; crab meat mixed with yellow curry, potato, mozzarella, parmesan cheese coated with egg & panko; served atop house-made cream sauce

### **shrimp roll 6.5**

shrimp, spring mix, cucumber, mint, basil, cilantro, carrot; wrapped with rice paper & served with lime citrus dipping sauce

### **shrimp cocoon 6.**

shrimp wrapped with egg noodle & deep fried; served with sweet sauce

### **shrimp donut 6. 'limited'**

ground shrimp & egg with seasoning; coated with panko; deep fried & served atop house-made sweet sauce

### **shrimp cashew 6.5**

deep fried popcorn shrimp & cashew nuts tossed in house-made cream sauce

### **lemongrass shrimp 6.5 'gluten free option'**

grilled; rubbed with lemongrass mix & drizzled with mango lime sauce

### **vermicelli pot 6.**

stir-fried vermicelli noodle, shrimp, fresh ginger, onion, mushroom, asian celery & with house sauce; topped with cilantro & masago

### **mussels pot 7. 'limited'**

black mussels afloat in citrus coconut milk broth with mixed herbs, mushroom & sweet chili topped with cilantro

## Tapas.....meat

### heavenly pork 5.75

deep fried pork strips marinated with Thai herbs  
**\*\*try it with sticky rice\*\***

### thai toast 5.

french bread topped with seasoned ground chicken & shrimp;  
deep fried topped with cucumber & sauce

### thai dumpling 5.85

house-made thai style; marinated ground chicken & shrimp  
tossed with house blended soy sauce & masago

### spicy sausage 6.

broiled house-made thai sausage (chicken & shrimp)  
**\*\*try it with sticky rice\*\***

### garlic spareribs 6.

house-made; garlic & herbs blend marinated spareribs

### bao 5.85

flour bun stuffed with savory duck meat OR sweeten shredded  
beef; served with pickled cucumber

### lemongrass lamb 9.

grilled medium rare new zealand lamb chop rubbed with  
lemongrass mix served with mango lime sauce

### crying tiger 6.85

grilled medium rare filet mignon rubbed with thai chipotle

### sate mignon 6.85

grilled medium rare; rubbed with coconut milk & yellow curry  
served with peanut sauce

### beef roll 6.75 'limited'

herbs wrapped with seared rare filet mignon and  
served with house-made sauce;

### thom-yum wings 6.

deep fried chicken wings with thom-yum glazed

### larb 6. 'gluten free option'

ground chicken, red onion, mint leaves, green onion, cilantro,  
chili & rice powder tossed in house-made sauce  
**\*\*try it with sticky rice\*\***

### crispy pork yum 6.5

homemade crispy pork, red onion, green onion, cherry tomato &  
cilantro tossed in yum-yum sauce

### thai asada 6. 'gluten free option'

medium rare, red onion, green onion, cherry tomato, cucumber  
& cilantro tossed in house-made citrus sauce

## Tapas.....vegetables-tofu-egg

### siam edamame 3.75

sautéed with house garlic sauce **\*\*try it spicy\*\***

### bangkok fries 3.75

tossed with house seasoning, garlic oil & served with house-  
made house-made cream sauce

### crispy roll 5.75

house-made crispy egg roll stuffed with veggies, taro, vermicelli  
noodle served atop sweet sauce

### garden roll 5.5

spring mix, savory tofu, basil, mint, cilantro, carrot & persian  
cucumber wrapped with rice paper served with peanut sauce

### all star mushroom 5.5 'gluten free option'

stir-fried with house sauce topped with cilantro and garlic

### t.m.e. grill 5.75

stir fried cherry tomato, mushroom, eggplant with house thom-  
yum sauce served with hard boiled egg

### tofu sticks 5.25

crispy firm tofu tossed with house seasoning served with house-  
made sweet sauce with peanut

### garlic noodle 5.

asian noodle sautéed with garlic-salt-butter topped with garlic &  
pickled cucumber

## Side.....

### sticky rice 2.5

### mixed brown rice 2.75

### kamin rice 2.75

curry powder, fried shallots & pickled cucumber

### riceberry 2.75

## Noodle.....

**pad z ew noodle 10. 'gluten free option'**  
choice of chicken breast or shrimp or scallop or tofu;  
(brisket + \$2)  
pan-fried rice noodles with egg, gailan & house-made sauce

**kee mowl noodle 10.**  
choice of chicken breast or shrimp or scallop or tofu;  
(brisket + \$2)  
pan-fried rice noodles with egg, chili, basil, cherry tomato  
sweet chili, onion & house-made sauce;  
**\*\*most flavorful spicy\*\***

**street noodle 10.**  
choice of chicken breast or shrimp or scallop or tofu;  
(brisket + \$2)  
pan-fried egg noodles, egg, mixed veggie & house-made sauce

**padthai 10. 'gluten free option'**  
traditional old school style;  
chicken breast or shrimp pan-fried with bean sprouts, egg,  
Chinese chives & peanuts

**gangster noodle 12.**  
pan-fried mung bean sheet, ground chicken, shrimp, house citrus  
sauce, pieces of herbs, mushroom & spring mix topped with  
cilantro, green onion & fried shallots

**chiangmai noodle 12.**  
"traditional chiangmai noodles" egg noodle, bean sprouts,  
chicken breast in yellow curry broth; topped with green onion,  
cilantro, fried shallots & crispy chips  
**\*\*most flavorful spicy\*\***

**brisket noodle soup 13.**  
choice of small or big rice noodle  
housemade brisket broth & gailan; green onion & cilantro

## Curry..... **\*\*most flavorful spicy\*\***

**kabocha curry 11.25 'gluten free option'**  
chicken breast or shrimp or scallop or tofu, (brisket + \$2)  
house-made red curry, coconut milk, basil & kabocha

**panang 11.25**  
chicken breast or shrimp or scallop or tofu; (brisket + \$2)  
house-made red curry, coconut milk, basil & yam

**green curry 11.25**  
chicken breast or shrimp or scallop or tofu; (brisket + \$2)  
house-made green curry, coconut milk, basil & eggplant

**yellow curry 11.25**  
chicken breast or shrimp or scallop or tofu; (brisket + \$2)  
house-made yellow curry, coconut milk &  
fingerling potato, baby carrots, onion topped with fried shallots

## Stir-Fried.....

**chili basil 11.25**  
chicken breast or shrimp or scallop or tofu;(brisket + \$2)  
stir-fried with garlic, chili, french beans, onion, sweet chili basil  
and house special sauce

**prik khing 11.25**  
chicken breast or shrimp or calamari or tofu; (brisket + \$2)  
stir-fried french beans & sweet chili & red chili paste

**veggie love 11.25**  
mixed vegetables stir-fried with house special sauce

**eggplant delight 11.25**  
chicken breast or shrimp or scallop or tofu; (brisket + \$2)  
stir-fried with garlic, eggplant, onion, sweet chili,  
basil and house special sauce

**crispy pork gailan 11.25**  
house-made crispy pork, gailan, garlic, thai chili stir-fried house  
special sauce

## Rice.....

**crab fried rice 11.5**  
crab meat, egg, onion, cherry tomato & cilantro  
pan fried with house special sauce  
(contain shellfish essence)(brown rice +\$3.5)

**house fried rice 10. 'gluten free option'**  
chicken breast or shrimp or scallop or tofu; (brisket + \$2)  
gailan, egg, onion, cherry tomato & cilantro  
(contain shellfish essence)(brown rice +\$3.5)

**\*\*\*\*\*house-made 10 hours brisket\*\*\*\*\***

## Lunch Specials.....\$8.

11:30 am to 2:30 pm served with salad & jasmine rice;  
dine-in served with soft drink  
substitution \$1.5 extra charge

### veggie love

stir-fried mixed vegetables with house special sauce

### chili basil

choice of chicken breast or shrimp or scallop or tofu;  
(crispy pork or brisket +1.5)  
stir-fried with garlic, chili, french beans, onion, sweet chili &  
house special sauce

### prik khing

choice of chicken breast or shrimp or scallop or tofu;  
(crispy pork or brisket +1.5)  
stir-fried french beans & sweet chili & red chili paste

### eggplant delight

choice of chicken breast or shrimp or scallop or tofu;  
(brisket +1.5)  
stir-fried with garlic, eggplant, onion, sweet chili,  
basil and house special sauce

### panang

choice of chicken breast or shrimp or scallop or tofu;  
(brisket +1.5)  
house-made red curry, coconut milk, basil & yam

### yellow curry

choice of chicken breast or shrimp or scallop or tofu;  
house-made yellow curry, coconut milk &  
fingering potato, baby carrots, onion topped with fried shallots;  
**\*\*most flavorful spicy\*\***

## Lunch Specials.....\$7.5

11:30 am to 2:30 pm served with salad & jasmine rice;  
dine-in served with soft drink  
substitution \$1.5 extra charge

### larb 'gluten free option'

ground chicken, red onion, mint leaves, green onion, cilantro,  
chili & rice powder tossed in house-made sauce

### thai asada

medium rare, red onion, green onion, cherry tomato, cucumber  
& cilantro tossed in housemade citrus sauce

### garlic spareribs

garlic & herbs blend marinated spareribs served with house-  
made thai chipotle

### crying tiger

grilled medium rare filet mignon rubbed with thai chipotle

### lemongrass salmon 'gluten free option'

grilled; rubbed with lemongrass mix & drizzled with mango lime  
sauce

## Lunch Specials.....\$10.

11:30 am to 2:30 pm served with salad;  
dine-in served with soft drink  
substitution \$1.5 extra charge

### pad z ew noodle 10. 'gluten free option'

choice of chicken or shrimp or scallop or tofu;  
(brisket + \$2)  
pan-fried rice noodles with egg, gailan & house-made sauce

### kee mowl noodle 10.

choice of chicken or shrimp or scallop or tofu;  
(brisket + \$2)  
pan-fried rice noodles with egg, chili, basil, cherry tomato  
sweet chili, onion & house-made sauce;  
**\*\*most flavorful spicy\*\***

### padthai 10. 'gluten free option'

traditional old school style; chicken or shrimp pan-fried with  
bean sprouts, egg, Chinese chives & peanuts

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