



Thai's
Spices Restaurant

Fresh, Authentic Thai Cuisine
Extensive Local Wine List • Catering Available

Menu

Woodlake Plaza

2401 W. Turner Road, Suite 224

Lodi, California 95242

Phone: (209) 369-8424

www.thaispiceslodi.com

Open Tuesday-Sunday

11 am to 9 pm

Closed Monday

Please inform server prior to ordering if your table requires separate checks.

All Prices Subject to Change

To our guests with food allergies:

We can prepare your meal without your allergen, just let us know!

Most dishes can be served mild, medium, hot or Thai Hot

Appetizers

- A1) **Thai Combo** \$14.70
Satay, butterfly shrimp, spring roll, calamari and crab rangoon served with peanut sauce and sweet n' sour sauce.
- A2) **Satay** (2 pieces) \$9.70
Chicken marinated in Thai herbs and spices served with peanut sauce and cucumber salad.
- A3) **Spring Rolls - Veggie** \$9.70
Five (5) Deep Fried Spring Rolls served with sweet n' sour sauce.
- A5) **Hoi-Ob** \$9.70
Steamed green shell Mussels served with cilantro lime sauce.
- A6) **Crispy Tofu** \$8.90
Served with cucumber in sweet n' sour sauce with ground peanuts.
- A7) **Fried Calamari** \$11.70
Deliciously deep-fried squid served with sweet n' sour sauce.
- A8) **Butterfly Shrimp** \$11.70
Prawns covered in bread crumbs and golden fried. Served with sweet n' sour sauce.
- A9) **Fresh Spring Rolls - Veggie (Shrimp or Chicken add \$2.00)** \$9.70
Spinach, tofu, cucumber, rice noodles and shredded carrots wrapped in fresh spring rice wrapper. Served with Thai Spices special dipping sauce.
- A10) **Crab Rangoon** \$10.70
Lightly flaked crab meat, cream cheese and celery wrapped in wonton wrappers and deep fried. Served with Thai Spices special dipping sauce.
- A11) **Thai Wrap** \$10.70
Pork sautéed with bell peppers, onions and basil rolled in a spinach wrap.
- A12) **Curry Puff** \$10.70
Golden fried wonton stuffed with potato, onion and curry. Served with sweet n' sour sauce.
- A13) **Pot Sticker** \$9.70
Steamed or fried, served with sweet black sauce.
- A14) **Thai Fries** \$9.70
Fried sweet potato served with special homemade sauce with cilantro and ground peanuts.
- A15) **Wings** \$10.70
Fried chicken wings served with BBQ sauce or Sriracha sauce.
- A16) **Portabella Mushroom Salad** \$11.70
Grilled mushroom with spinach, romaine lettuce, onion, cilantro and tomato.
- A17) **Fish Cake** \$11.70
Fried fish fillet mixed in red curry paste served with cucumber in sweet n' sour sauce, with ground peanut.
- A18) **Tempura Asparagus** \$11.70
Crispy battered asparagus served with cucumber in sweet n' sour sauce & ground peanut.

Soups

- So1) **Tom Ka Kai** \$10.70
Chicken with fresh mushrooms & onion in a coconut milk broth seasoned with galanga, lemon grass, cilantro and kaffir lime leaf.
- So2) **Tom Ka Kung** \$11.65
Prawns with fresh mushrooms & onion in a coconut milk broth seasoned with galanga, lemon grass, cilantro and kaffir lime leaf.
- So3) **Tom Yum Kai** \$10.70
Chicken with fresh mushrooms, onion & tomatoes in a hot and sour broth seasoned with cilantro and lemon grass.
- So4) **Tom Yum Kung** \$11.20
Prawns with fresh mushrooms, onion & tomatoes in a hot and sour broth seasoned with cilantro and lemon grass.
- So5) **Tom Yam Talay or Tom Ka Talay** \$16.70
Combination of seafood with fresh mushrooms & onion in a hot and sour broth seasoned with cilantro, lemon grass, galangal, and kaffir lime leaf.
- So6) **Noodle Soup - Choice of Beef, Chicken or Pork** \$11.95
Rice noodle with bok choy, bean sprouts topped with dried garlic, cilantro & green onion.

Salads

Sa1)	Som Tom Traditional Thai style shredded green papaya with carrots and fresh shrimp. Tossed with tomatoes, chili, garlic in lime juice and roasted peanuts.	\$10.70
Sa2)	Larb Nua (Beef Salad) Sliced beef tossed with red onion, chili, lime juice and mint leaves over mixed greens.	\$13.70
Sa3)	Shrimp Salad Steamed shrimp tossed with red onion, chili, lime juice and mint leaves over mixed greens.	\$12.70
Sa4)	Pra Ram Salad Steamed broccoli served with chicken breast and spinach. Topped with Thai peanut dressing.	\$11.70
Sa5)	Larb Kai (Chicken Salad) Sliced chicken breast tossed with red onion, chili, lime juice and mint leaves over mixed greens.	\$11.70
Sa6)	Thai Sesame Salad Stir fried chicken breast with homemade sauce over crispy noodles and mixed greens.	\$11.70
Sa7)	Beef Noodle Salad Thin slices of beef sauteed in garlic sauce, tomatoes, onion and cilantro over a bed of romaine hearts and rice noodles.	\$13.20
Sa9)	Avocado Chicken Salad Mixed green salad and chicken topped with avocado, walnuts and honey ginger dressing.	\$13.20
Sa10)	Lad Ped (Duck Salad) Sliced duck meat in homemade lime sauce tossed with red onion, celery and mint leaves. Served over romaine.	\$14.70
Sa11)	Santa Fe Salad Grilled salmon or tiger prawn over romaine, spinach, avocado, tomato and red onion. With cilantro sauce.	\$17.70

Entrées

(shrimp, calamari, lamb, duck - add \$4)

E1)	Fish Taco 4 Sea Bass tacos served with mango salsa, onion, cilantro, tomato, cabbage and avocado.	\$14.70
E2)	Chicken Water Chestnut Stir fried chicken, onion, bell pepper, water chestnut, celery and peanuts in Kung Pao sauce.	\$13.70
E5)	Khao Soi Choice of meat, steamed or fried egg noodle with cabbage, onion, cilantro and carrot in a blend of massaman and yellow curry sauce.	\$13.70
E7)	Thai Teriyaki Chicken Stir fried chicken with teriyaki sauce. Served with broccoli, carrots and cauliflower.	\$13.70
E10)	Lobster Tail Pad Prik Pao Sautéed lobster tail with onion, bell pepper, asparagus and basil in sweet chili paste.	\$32.70
E11)	Orange Chicken Tempura chicken in orange sauce served over cauliflower, carrots and broccoli.	\$13.25
E12)	Thai Scampi Stir fried shrimp with pepper and garlic in a spicy garlic sauce. Served in a hot iron skillet	\$16.70
E13)	Cashew Nut Sautéed in light gravy oyster sauce with onion, bell pepper, roasted chili and cashew nut. Choice of chicken, beef, pork or tofu.	\$12.70
E14)	Sautéed Basil Mushroom, onion, bell pepper and sweet basil sautéed in chili garlic sauce. Choice of chicken, beef, pork or tofu.	\$11.90
E15)	Pad Kin Sod Sautéed with fresh mushrooms, bell pepper, fresh ginger and onion in garlic sauce. Choice of chicken, beef, pork or tofu.	\$11.70
E16)	Spicy Eggplant Sautéed egg plant and bell pepper in red curry sauce with sweet basil. Choice of chicken, beef, pork or tofu.	\$13.70

Entrées

(shrimp, calamari, lamb, duck - add \$4)

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| E17) | Pad Ruam Mit
Mixed vegetables sautéed in a sweet garlic sauce.
Choice of chicken, beef, pork or tofu. | \$11.70 |
| E18) | Pad Prik King
Stir fried with red curry, green beans, bell pepper & carrots.
Choice of chicken, beef, pork or tofu. | \$11.70 |
| E19) | Jungle Curry
Scallops, prawns, calamari and sea bass sautéed in red curry
with bell peppers, green beans, pumpkin and basil. | \$17.70 |
| E20) | Pad Prew Wan
Sweet and sour stir fry with pineapple, tomato, snow peas, carrots,
onions, bell pepper and zucchini. Choice of chicken, beef, pork or tofu. | \$13.25 |
| E21) | Pad Kow Pod On
Baby corn, onions, snow peas, carrots and mushrooms sautéed in
a light garlic sauce. Choice of chicken, beef, pork or tofu. | \$12.70 |
| E22) | Chicken Volcano (Gai Pu Khao)
Chicken breast prepared in exotic spices and vegetables. | \$15.70 |
| E23) | Crispy Duck
Duck breast on a bed of crispy noodle with choice of kale, green beans,
or bok choy, topped with plum sauce. | \$16.70 |
| E24) | Pla Lad Ka Pow
Sea Bass fillet, pan fried golden brown and served in a sautéed basil sauce. | \$15.70 |
| E25) | Kung Pad Pri Pow
Stir fried tiger prawns with asparagus, onion, bell pepper in homemade
chili sauce and fresh basil. | \$16.70 |
| E26) | Asparagus Delight
Fresh asparagus with chicken and prawns, onion and carrots sautéed
in a black bean sauce. <i>(Seasonal)</i> | \$16.70 |
| E27) | Tri-Tip Pad Ka Pow - (Extra tri-tip \$4)
Grilled tri-tip steak topped with sautéed basil mushroom, onion
and bell pepper in garlic sauce. | \$16.70 |
| E28) | Scallop Pad Prik Pow
Scallops in sweet chili sauce with onions, bell peppers, asparagus and basil. | \$20.07 |
| E29) | Sea Bass Lad Prik
Tempura red snapper with bell pepper, onion, asparagus and basil.
Topped with red curry sauce. | \$15.70 |
| E30) | Pad Ka Pow Moo Sub
Ground pork sautéed in garlic sauce with onion, bell pepper, green beans and basil. | \$12.95 |

Grills

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| G33) | Fillet Mignon
Grilled fillet mignon marinated in Thai herbs served with
homemade sauce and steamed vegetables. | \$23.75 |
| G34) | Thai BBQ Chicken
Barbequed chicken marinated in curry, garlic and lemon grass.
Served with green sauce. | \$14.70 |
| G35) | Tiger Prawns
Five barbequed jumbo shrimp served in Thai Spices special homemade
sauce and steamed vegetables. | \$16.25 |
| G36) | Grilled Salmon
Atlantic salmon served with Thai Spices special house sauce
and steamed vegetables. | \$16.25 |
| G37) | Thai Fried Chicken
Half chicken marinated in Thai herbs and lemon grass.
Served with sweet n' sour sauce | \$14.70 |
| G38) | Moo Young
Pork Tenderloin marinated in cilantro garlic plum sauce.
Served with cilantro lime sauce. | \$14.70 |
| G39) | New Zealand Lamb
Lamb rack marinated in cilantro garlic plum sauce.
Served with cilantro lime sauce. | \$23.00 |

Grills

- G40) **BBQ Pork Ribs** \$15.70
Tender grilled pork ribs with homemade barbeque sauce.
Served with steamed vegetables.
- G41) **Surf and Turf** \$23.95
Choice of lamb, fillet or tri-tip with tiger prawns. Served with mixed veggies.

Curry Dishes

(shrimp, calamari, lamb, duck - add \$4)

- C29) **Yellow Curry** \$11.95
Choice of chicken, beef, pork or tofu with potatoes, onions, carrots
in yellow curry and coconut milk.
- C30) **Green Curry** \$12.70
Choice of chicken, beef, pork or tofu simmered in green curry and coconut milk
with snow peas, bell pepper, green beans, Thai eggplant and basil leaf.
- C31) **Red Curry** \$12.70
Choice of chicken, beef, pork or tofu with bamboo shoots, bell pepper, pumpkin
and basil leaf simmered in red curry and coconut milk.
- C32) **Pa Nang** \$11.95
Simmered in red curry and coconut milk with carrots, peas, onions,
bell pepper and kaffir lime leaves. Choice of chicken, beef, pork or tofu.
- C33) **Massaman Curry** \$11.95
Choice of chicken, beef, pork or tofu with potatoes, onions, bell pepper,
whole peanuts in massaman curry and coconut milk.
- C34) **Mango Chicken Curry** \$14.70
Chicken simmered in yellow curry sauce with onion, potatoes
and fresh mango topped with cilantro.
- C35) **Evil Jungle Curry** \$15.70
Chicken and shrimp simmered in yellow curry with onions, snow peas,
carrots, cauliflower and basil.
- C36) **Green Curry Lobster** \$32.70
Lobster tail simmered in green curry sauce with bell pepper,
onion, asparagus and basil.
- C37) **Red Curry Duck** \$15.70
Duck meat simmered in red curry sauce with pineapple, grape, tomatoes,
onion, bell pepper and basil.
- C38) **Mussamun Lamb** \$17.70
Lamb, potatoes, onions, bell peppers and peanuts in mussamun curry sauce.
- C39) **ChuChee Sea Bass** \$16.70
Sea Bass simmered in red curry with onion, bell pepper,
spinach, fresh pineapple and basil.

Noodles & Rice

(shrimp, calamari, lamb, duck - add \$4)

- N22) **Pad Thai** \$12.70
Traditional Thai style fried noodles with egg, tofu, bean sprouts
and ground peanuts. Choice of chicken, beef, pork or tofu and vegetable.
- N23) **Lad Nah** \$12.70
Pan fried fresh wide rice noodles topped with broccoli and gravy sauce.
Choice of chicken, beef, pork or tofu.
- N24) **Pad See Ew** \$12.70
Pan fried wide rice noodles with egg and broccoli in a sweet
and spicy soy sauce. Choice of chicken, beef, pork or tofu.
- N25) **Drunken Noodles (Pad Kee Mow)** \$12.70
Pan fried fresh wide noodles in a spicy garlic sauce, sweet basil and tomatoes
served over bean sprouts and lettuce. Choice of chicken, beef, pork or tofu.
- N26) **Pineapple Fried Rice** \$15.70
Stir fried shrimp and chicken with fresh pineapple, onion, peas and carrots
topped with cashews.
- N27) **Thai Fried Rice** \$12.25
Traditional Thai fried rice with onions peas, carrots, and egg.
Choice of chicken, beef, pork or tofu.

Noodles & Rice

(shrimp, calamari, lamb, duck - add \$4)

N28)	Spicy Fried Rice (Basil Fried Rice) Spicy fried rice in garlic, chili sauce, onions and sweet basil. Choice of chicken, beef, pork or tofu and vegetable.	\$12.25
N29)	Lobster Fried Rice Lobster (10oz) and fried rice in garlic sauce, onions, peas, carrots and yellow curry.	\$31.95
N30)	Pad Woon San Crystal noodle with chicken, shrimp, celery, bell pepper, onion, carrot, baby corn, egg and snow peas, stir fried in garlic sauce.	\$15.70
N31)	Thai Chow Mein Chow mein in garlic sauce with chicken, bean sprouts, cabbage, onions, mushroom, carrots and celery.	\$14.70
N32)	Mango Fried Rice & Chicken Fried rice with mango, chicken, onion, egg, peas, carrots in garlic sauce.	\$14.70

Side Orders

	Small / Large
Steamed Jasmine Rice	\$2.25 / \$3.75
Steamed Brown Rice	\$2.25 / \$3.75
Sticky Rice	\$2.75
Peanut Sauce	\$2.50
Cucumber Salad	\$2.50
Roti Bread	\$2.50

Desserts

D38)	Fried Banana with Ice Cream	\$5.95
D39)	Ice Cream - Coconut, Chocolate, Vanilla, Mango, Strawberry or Green Tea	\$4.95
D40)	Café Float Vanilla ice cream in iced coffee and whipped cream	\$4.95
D41)	Banana Boat Ice cream served with fresh bananas and toppings	\$5.95
D42)	Crème Brulée Topped with toasted coconut	\$4.95
D43)	Sweet Sticky Rice with Mango <i>(Seasonal)</i> Sticky rice simmered in sweet coconut milk	\$5.75
D44)	Black Rice with Ice Cream Black sticky rice simmered in sweet coconut milk with coconut ice cream.	\$5.75

Beverages

Thai Iced Tea	\$3.50
Thai Iced Coffee	\$3.50
Hot Tea	\$2.00
Hot Coffee	\$3.00
Soft Drinks - Pepsi, Diet Pepsi, Coke, Diet Coke, Sprite, Dr. Pepper	\$1.75
Thai Beer - Singha, Chang, Leo	\$4.95 / \$7.00
Imported Beer - Heineken, Sapporo, Corona, Modelo	\$5.00
Domestic Beer - Sierra Nevada, Bud Light	\$5.00
Fresh Coconut Juice	\$5.00
Pellegrino Sparkling Water	\$5.00
Sake	\$8.95

Prices Subject to Change