



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 Monday-Sunday

11 am to 9 pm

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

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| A1) | Thai Combo
Satay, butterfly shrimp, spring roll, calamari and crab rangoon served with peanut sauce and sweet n' sour sauce. | \$14.95 |
| A2) | Satay (3 pieces)
Chicken marinated in Thai herbs and spices served with peanut sauce and cucumber salad. | \$10.00 |
| A3) | Spring Rolls - Veggie
Five (5) Deep Fried Spring Rolls served with sweet n' sour sauce. | \$10.00 |
| A5) | Hoi-Ob
Steamed green shell Mussels served with cilantro lime sauce. | \$10.05 |
| A6) | Crispy Tofu
Served with cucumber in sweet n' sour sauce with ground peanuts. | \$9.00 |
| A7) | Fried Calamari
Deliciously deep-fried squid served with sweet n' sour sauce. | \$12.00 |
| A8) | Butterfly Shrimp
Prawns covered in bread crumbs and golden fried. Served with sweet n' sour sauce. | \$12.00 |
| A9) | Fresh Spring Rolls - Veggie (Shrimp or Chicken add \$2.00)
Spinach, tofu, cucumber, rice noodles and shredded carrots wrapped in fresh spring rice wrapper. Served with Thai Spices special dipping sauce. | \$10.00 |
| A10) | Crab Rangoon
Lightly flaked crab meat, cream cheese and celery wrapped in wonton wrappers and deep fried. Served with Thai Spices special dipping sauce. | \$10.95 |
| A11) | Thai Wrap
Pork sautéed with bell peppers, onions and basil rolled in a spinach wrap. | \$10.95 |
| A12) | Curry Puff
Golden fried wonton stuffed with potato, onion and curry. Served with sweet n' sour sauce. | \$10.95 |
| A13) | Pot Sticker
Steamed or fried, served with sweet black sauce. | \$10.95 |
| A14) | Thai Fries
Fried sweet potato served with special homemade sauce with cilantro and ground peanuts. | \$9.95 |
| A15) | Wings
Fried chicken wings served with BBQ sauce or Sriracha sauce. | \$11.00 |
| A16) | Portabella Mushroom Salad
Grilled mushroom with spinach, romaine lettuce, onion, cilantro and tomato. | \$11.70 |
| A18) | Tempura Asparagus
Crispy battered asparagus served with cucumber in sweet n' sour sauce & ground peanut. | \$12.00 |

Soups

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| So1) | Tom Ka Kai
Chicken with fresh mushrooms & onion in a coconut milk broth seasoned with galanga, lemon grass, cilantro and kaffir lime leaf. | \$12.95 |
| So2) | Tom Ka Kung
Prawns with fresh mushrooms & onion in a coconut milk broth seasoned with galanga, lemon grass, cilantro and kaffir lime leaf. | \$12.95 |
| So3) | Tom Yum Kai
Chicken with fresh mushrooms, onion & tomatoes in a hot and sour broth seasoned with cilantro and lemon grass. | \$12.95 |
| So4) | Tom Yum Kung
Prawns with fresh mushrooms, onion & tomatoes in a hot and sour broth seasoned with cilantro and lemon grass. | \$12.95 |
| So5) | Tom Yam Talay or Tom Ka Talay
Combination of seafood with fresh mushrooms & onion in a hot and sour broth seasoned with cilantro, lemon grass, galangal, and kaffir lime leaf. | \$17.95 |
| So6) | Noodle Soup - Choice of Beef, Chicken or Pork
Rice noodle with bok choy, bean sprouts topped with dried garlic, cilantro & green onion. | \$12.95 |

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.	\$11.95
Sa2)	Larb Nua (Beef Salad) Sliced beef tossed with red onion, chili, lime juice and mint leaves over mixed greens.	\$13.95
Sa3)	Shrimp Salad Steamed shrimp tossed with red onion, chili, lime juice and mint leaves over mixed greens.	\$12.95
Sa4)	Pra Ram Salad Steamed broccoli served with chicken breast and spinach. Topped with Thai peanut dressing.	\$12.00
Sa5)	Larb Kai (Chicken Salad) Sliced chicken breast tossed with red onion, chili, lime juice and mint leaves over mixed greens.	\$11.95
Sa6)	Thai Sesame Salad Stir fried chicken breast with homemade sauce over crispy noodles and mixed greens.	\$11.95
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.	\$13.95
Sa9)	Avocado Chicken Salad Mixed green salad and chicken topped with avocado, walnuts and honey ginger dressing.	\$13.95
Sa10)	Lad Ped (Duck Salad) Sliced duck meat in homemade lime sauce tossed with red onion, celery and mint leaves. Served over romaine.	\$14.95
Sa11)	Santa Fe Salad Grilled salmon or tiger prawn over romaine, spinach, avocado, tomato and red onion. With cilantro sauce.	\$17.95

Entrées

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

E1)	Fish Taco 4 Sea Bass tacos served with mango salsa, onion, cilantro, tomato, cabbage and avocado.	\$14.95
E2)	Chicken Water Chestnut Stir fried chicken, onion, bell pepper, water chestnut, celery and peanuts in Kung Pao sauce.	\$13.95
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.	\$13.95
E7)	Thai Teriyaki Chicken Stir fried chicken with teriyaki sauce. Served with broccoli, carrots and cauliflower.	\$13.95
E10)	Lobster Tail Pad Prik Pao Sautéed lobster tail with onion, bell pepper, asparagus and basil in sweet chili paste.	\$32.95
E11)	Orange Chicken Tempura chicken in orange sauce served over cauliflower, carrots and broccoli.	\$13.95
E12)	Thai Scampi Stir fried shrimp with pepper and garlic in a spicy garlic sauce. Served in a hot iron skillet	\$16.95
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.	\$12.95
E14)	Sautéed Basil Mushroom, onion, bell pepper and sweet basil sautéed in chili garlic sauce. Choice of chicken, beef, pork or tofu.	\$12.95
E15)	Pad Kin Sod Sautéed with fresh mushrooms, bell pepper, fresh ginger and onion in garlic sauce. Choice of chicken, beef, pork or tofu.	\$12.95
E16)	Spicy Eggplant Sautéed egg plant and bell pepper in red curry sauce with sweet basil. Choice of chicken, beef, pork or tofu.	\$13.95

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. | \$12.95 |
| E18) | Pad Prik King
Stir fried with red curry, green beans, bell pepper & carrots.
Choice of chicken, beef, pork or tofu. | \$12.95 |
| E19) | Jungle Curry
Scallops, prawns, calamari and sea bass sautéed in red curry
with bell peppers, green beans, pumpkin and basil. | \$18.95 |
| 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. | \$13.95 |
| 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. | \$12.95 |
| E22) | Chicken Volcano (Gai Pu Khao)
Chicken breast prepared in exotic spices and vegetables. | \$15.95 |
| E23) | Crispy Duck
Duck breast on a bed of crispy noodle with choice of green beans,
or bok choy, topped with plum sauce. | \$17.95 |
| E24) | Pla Lad Ka Pow
Sea Bass fillet, pan fried golden brown and served in a sautéed basil sauce. | \$15.95 |
| E25) | Kung Pad Pri Pow
Stir fried tiger prawns with asparagus, onion, bell pepper in homemade
chili sauce and fresh basil. | \$17.00 |
| E26) | Asparagus Delight
Fresh asparagus with chicken and prawns, onion and carrots sautéed
in a black bean sauce. <i>(Seasonal)</i> | \$17.00 |
| E27) | Tri-Tip Pad Ka Pow - (Extra tri-tip \$5)
Grilled tri-tip steak topped with sautéed basil mushroom, onion
and bell pepper in garlic sauce. | \$17.00 |
| E28) | Scallop Pad Prik Pow
Scallops in sweet chili sauce with onions, bell peppers, asparagus and basil. | \$23.00 |
| E29) | Sea Bass Lad Prik
Tempura red snapper with bell pepper, onion, asparagus and basil.
Topped with red curry sauce. | \$16.00 |
| E30) | Pad Ka Pow Moo Sub
Ground pork sautéed in garlic sauce with onion, bell pepper, green beans and basil. | \$13.00 |

Grills

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| G33) | Fillet Mignon
Grilled fillet mignon marinated in Thai herbs served with
homemade sauce and steamed vegetables. | \$24.00 |
| G34) | Thai BBQ Chicken
Barbequed chicken marinated in curry, garlic and lemon grass.
Served with green sauce. | \$15.00 |
| G35) | Tiger Prawns
Five barbequed jumbo shrimp served in Thai Spices special homemade
sauce and steamed vegetables. | \$16.95 |
| G36) | Grilled Salmon
Atlantic salmon served with Thai Spices special house sauce
and steamed vegetables. | \$16.95 |
| G37) | Thai Fried Chicken
Half chicken marinated in Thai herbs and lemon grass.
Served with sweet n' sour sauce | \$15.95 |
| G39) | New Zealand Lamb
Lamb rack marinated in cilantro garlic plum sauce.
Served with cilantro lime sauce. | \$25.00 |

Grills

- G40) **BBQ Pork Ribs** \$16.95
Tender grilled pork ribs with homemade barbeque sauce.
Served with steamed vegetables.
- G41) **Surf and Turf** \$25.95
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** \$12.95
Choice of chicken, beef, pork or tofu with potatoes, onions, carrots
in yellow curry and coconut milk.
- C30) **Green Curry** \$12.95
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** \$12.95
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** \$12.95
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** \$12.95
Choice of chicken, beef, pork or tofu with potatoes, onions, bell pepper,
whole peanuts in massaman curry and coconut milk.
- C34) **Mango Chicken Curry** \$15.95
Chicken simmered in yellow curry sauce with onion, potatoes
and fresh mango topped with cilantro.
- C35) **Evil Jungle Curry** \$16.00
Chicken and shrimp simmered in yellow curry with onions, snow peas,
carrots, cauliflower and basil.
- C36) **Green Curry Lobster** \$35.00
Lobster tail simmered in green curry sauce with bell pepper,
onion, asparagus and basil.
- C37) **Red Curry Duck** \$16.70
Duck meat simmered in red curry sauce with pineapple, grape, tomatoes,
onion, bell pepper and basil.
- C38) **Mussamun Lamb** \$19.95
Lamb, potatoes, onions, bell peppers and peanuts in mussamun curry sauce.
- C39) **ChuChee Sea Bass** \$17.95
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** \$12.95
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** \$12.95
Pan fried fresh wide rice noodles topped with broccoli and gravy sauce.
Choice of chicken, beef, pork or tofu.
- N24) **Pad See Ew** \$12.95
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)** \$12.95
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** \$15.95
Stir fried shrimp and chicken with fresh pineapple, onion, peas and carrots
topped with cashews.
- N27) **Thai Fried Rice** \$12.95
Traditional Thai fried rice with onions peas, carrots, and egg.
Choice of chicken, beef, pork or tofu.

Noodles & Rice

(shrimp, calamari, lamb, duck - add \$5)

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|------|--|---------|
| 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. | \$12.95 |
| N29) | Lobster Fried Rice
Lobster (10oz) and fried rice in garlic sauce, onions, peas, carrots and yellow curry. | \$32.95 |
| 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. | \$16.95 |
| N31) | Thai Chow Mein
Chow mein in garlic sauce with chicken, bean sprouts, cabbage, onions, mushroom, carrots and celery. | \$15.95 |
| N32) | Mango Fried Rice & Chicken
Fried rice with mango, chicken, onion, egg, peas, carrots in garlic sauce. | \$15.95 |

Side Orders

Steamed Jasmine Rice	Small / Large
Steamed Brown Rice	\$2.25 / \$3.75
Sticky Rice	\$2.25 / \$3.75
Peanut Sauce	\$2.75
Cucumber Salad	\$2.50
Roti Bread	\$2.50
	\$3.00

Desserts

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|------|--|--------|
| 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	\$3.50
Soft Drinks - Pepsi, Diet Pepsi, Coke, Diet Coke, Sprite, Dr. Pepper	\$1.95
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