

DOK KHAO

THAI EATERY



"Where rice begins the story"

Rooted in harvest, season, and tradition, Dok Khao brings Thai cooking back to where it begins — the land, the market, and the family kitchen. Every dish is prepared with honest ingredients, respectful technique, and the quiet warmth of home.

SALADS ยำ

DOK KHAO SALAD 11

Mixed greens, red onions, cucumber, cherry tomatoes, crispy wonton skin, peanut sauce.

Add Grilled Chicken \$8 | Fried Tofu \$4

SOM TUM S ส้มตำ 14

Green papaya & carrots tossed with spicy lime juice, roasted peanuts, green beans, cherry tomatoes.

Add Shrimp \$6

COCONUT RICE SALAD S 15

Crispy coconut rice mixed with ground chicken, ginger, roasted peanuts, red onions, and cilantro, all drizzled with spicy lime sauce.

LARB GAI S ลาบไก่ 14

Minced chicken mixed with spicy lime juice, red onions, scallions, roasted rice powder, mint, fried shallots.

NAM TOK S น้ำตก 23

Grilled flank steak tossed with spicy lime juice, red onions, green onions, and roasted rice powder, mint, fried shallots, served with sticky rice.

SOUPS ซุป

TOM YUM S V G ต้มยำ 11

Mushrooms and cherry tomatoes in spicy lemon-grass broth with a zesty lime flavor.

Chicken 10 | Shrimp 11

TOM KHA S V G ต้มข่า 11

Chicken, mushrooms, cherry tomatoes in a creamy coconut milk broth with galangal and lime flavor.

Chicken 11 | Shrimp 12

WONTON SOUP 11

Tender wontons filled with minced chicken & shrimp, bok choy in a flavorful broth.

VEGGIE TOFU SOUP 10

A flavorful broth filled with soft tofu and mixed vegetables.



APPETIZERS ของทานเล่น

HEALTHY ROLLS V 11

Rice paper rolls with or without chicken, fresh green, rice noodles, carrots, basil, bean sprouts, cucumber, spicy peanut dipping sauce.

SPRING ROLLS ปอเปี๊ยะทอด 11

Crispy vegetable rolls filled with cabbage, carrots, celery, bean noodles, served with sweet & sour sauce.

STEAMED DUMPLING 15

Minced chicken, shrimp, crabmeat, onions, carrots, water chestnuts, shiitake mushrooms wrapped in wonton skin, served with a spicy sweet black soy sauce.

GYOZA 11

Minced chicken, cabbage, onions, ginger wrapped in wheat flour, served with sesame dipping sauce.

TOFU WINGS S เต้าหู้ทอด 12

Crispy-fried tofu served with spicy sweet chili sauce and topped with crushed peanuts.

FRIED CHIVE CAKE 12

Crispy chive cakes served with sweet black soy vinegar dipping sauce.

JACKETED SHRIMP 15

Crispy-fried shrimp wraps served with spicy sweet chili sauce.

CURRY PUFFS 15

Crispy-fried wonton wraps filled with sautéed minced chicken, potatoes, carrots, onions with yellow curry powder, served with cucumber sauce.

CRAB RANGOON 15

Crispy fried wontons filled with crab and cream cheese, served with sweet & sour sauce.

CRISPY SALMON ROLLS* 16

Marinated salmon rolled with rice, seaweed, sesame seeds, flying fish roe, wrapped in a crispy spring roll wrapper, with sesame dipping sauce.

DUCK ROLL 16

Batter-fried duck with cucumber, scallions, bell peppers, wrapped in roti, served with mustard and plum sauce.

CHICKEN SATAY G ไก่สะเต๊ะ 15

Slow-grilled marinated chicken served with peanut sauce and cucumber sauce.

FRIED CALAMARI 16

Batter-fried fresh squid served with spicy sweet chili dipping sauce.

BANGKOK WINGS 16

Batter-fried chicken wings tossed in spicy chili sauce.

THAI CHICKEN WRAP 17

Create your own wrap!! with marinated grilled chicken, papaya, cucumber, thin rice noodles, carrots. Served with three delicious sauces: *peanut sauce, sesame sauce, and spicy peanut dip.*

CURRIES แกง



All Curries come with Jasmine rice

CHOICE OF MEAT

CHICKEN or PORK	20
TOFU or VEGGIE	20
FLANK STEAK or SHRIMP	24
SEAFOOD	26

RED CURRY S G

Rich red curry paste cooked with coconut milk, bamboo shoots, eggplant, bell peppers, and fresh basil.

GREEN CURRY S G

Vibrant green curry paste cooked with coconut milk, bamboo shoots, eggplant, bell peppers, and basil.

YELLOW CURRY S

Spicy yellow curry paste simmered with coconut milk, carrots, potatoes, topped with fried shallots.

PANANG S G พะแนง

Rich, and spicy coconut curry with kaffir lime leaves and broccoli.



CLASSICS งานต้นตำรับ

CHOICE OF MEAT

CHICKEN or PORK	19
TOFU or VEGGIE	19
FLANK STEAK or SHRIMP	23
SEAFOOD	25

PAD THAI G ผัดไทย

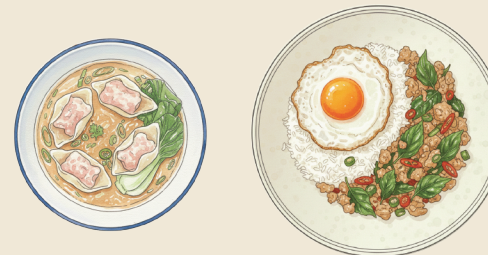
Sautéed thin rice noodles, egg, bean sprouts, tamarind, sweet radish, bean curd, scallions, crushed peanuts.

PAD SI EW ผัดซีอิ๊ว

Sautéed flat rice noodles with egg and Chinese broccoli in a sweet black soy sauce.

DRUNKEN NOODLES S ซี้เมา

Sautéed flat rice noodles with cherry tomatoes, basil, onions, carrots, bell peppers, finger peppers.



SPICY MINCED CHICKEN ON RICE S กะเพราผัดข้าว 21

Sautéed minced chicken with spicy basil sauce, green beans, finger peppers, bell peppers, topped with fried egg.

FRIED RICE ข้าวผัด

Stir-fried rice with egg, cherry tomatoes, Chinese broccoli, onions, and scallions.

KA POW FRIED RICE S

Spicy stir-fried rice with egg, basil, finger peppers, bell peppers, and onions.

S = SPICY V = VEGGIE OPTION G = GLUTEN FREE

* These items are cooked to order or contain raw ingredients. Consumption of raw eggs, shellfish, or undercooked meats and poultry may be hazardous to your health.

** Please note that dishes may contain nuts, shellfish, or other allergens, even if not listed on the menu.

*** Before placing your order, please inform your server if anyone in your party has a food allergy.

**** A 20% gratuity will be added for parties of 6 or more.

NOODLES ผัดเส้น

DOK KHAO PAD THAI S V 21

(A Recipe from Our Family's Table)

Southern-style Pad Thai sautéed thin rice noodles with peanuts, roasted pork, egg, Chinese broccoli, bean sprouts, homemade spicy sweet soy sauce.

STREET NOODLES S V 23

Stir-fried thin rice noodles with shrimp, minced chicken, egg, finger peppers, onions, bell peppers, and basil in a spicy-tangy sauce for a vibrant taste.

HANGOVER LO MEIN S 21

Sautéed Lo Mein with chicken, onions, carrots, cherry tomatoes, finger peppers, and bell peppers in a spicy basil and Sriracha sauce.

Flank Steak 25 | Shrimp 25 | Seafood 27

FRIED RICE ข้าวผัด

SIAM CHICKEN S 22

Crispy chicken stir-fried with spicy-sweet & sour garlic sauce, served with fried rice with egg, and steamed vegetables.

Add Crispy Fried Chicken \$10

CRABMEAT FRIED RICE ข้าวผัดปู 29

Jumbo lump crabmeat stir-fried with egg, cherry tomatoes, onions, and scallions.

Add Shrimp \$6

PINEAPPLE FRIED RICE V 23

A delightful mix of shrimp, chicken, pineapple, cashew nuts, raisins, cherry tomatoes, onions, scallions, yellow curry powder, and egg, topped with dried shredded sweet pork.

งานแนะนำ

CHEF'S SPECIALS

SESAME GINGER BEEF 27

Sliced, marinated flank steak in a savory sesame ginger sauce, garnished with steamed vegetables.

LAMB IN TWO SEASONS S 24

Sautéed tender lamb prepared in two styles: one with chili paste, coconut milk, basil, bell peppers the other in garlic sauce, served with steamed broccoli.

HONEY SHRIMP 26

Batter-fried shrimp with finger peppers, scallions and bell peppers.

Add Fried Shrimp \$8

VOLCANO SEAFOOD S 28

Shrimp, scallops, New Zealand mussels, and squid, topped with crabmeat, bell peppers, and basil, and sautéed in a spicy-tangy sauce. Served with steamed vegetables.

SHRIMP IN HOT POT กุ้งอบวุ้นเส้น 26

Stir-fried shrimp with cellophane noodles, shiitake mushrooms, celery, bok choy, ginger, scallions, topped with crabmeat.

TILAPIA MANGO SAUCE S 23

Batter-fried tilapia fillet topped with a spicy mango sauce, bell peppers, basil, and cashew nuts.

CRISPY DUCK BASIL S 27

Batter-fried duck in spicy basil sauce with bell peppers and finger hot peppers, garnished with steamed vegetables.

LYCHEE DUCK CURRY S แกงเป็ด 27

Roasted duck in a spicy coconut red curry with lychee, cherry tomatoes, bell peppers, basil, pineapple.

COCO PARADISE S G 28

Shrimp, scallops, New Zealand mussels, and squid with pineapple, young coconut, red curry paste, coconut milk, bell peppers, basil, and cherry tomatoes.

LAMB MASSAMAN CURRY S 29

Braised lamb chunks with onions, potatoes, peanuts, carrots, coconut milk, topped with fried shallots. Served with curry fried rice and egg.

ROTI MASSAMAN CURRY S มัสมัน

Sautéed Massaman curry paste with coconut milk, carrots, onions, potatoes, peanuts, and fried shallots, served with roti (Indian bread).

Chicken 25 | Flank Steak 27

RED CURRY SALMON S 26

Grilled salmon sautéed with red curry paste, bamboo shoots, basil, chili peppers, mushrooms, and coconut milk.

FRIED BRANZINO S 38

Crispy whole Branzino served with spicy tamarind chili sauce and steamed vegetables.

CRISPY WHOLE FLOUNDER MP

Served with your choice of tamarind chili sauce or garlic sauce.

ENTRÉES จานหลัก

All Entrées come with Jasmine rice

CHOICE OF MEAT

CHICKEN or PORK	19
TOFU or VEGGIE	19
FLANK STEAK or SHRIMP	23
SEAFOOD	25

CHICKEN CASHEW NUTS S 21
Sautéed chicken breast with cashew nuts, onions, scallions, bell peppers in a spicy tangy sauce.

CRISPY PORK BASIL S 25
Stir-fried pork belly in the chef's special spicy basil sauce, served with steamed vegetables.

KANA CRISPY PORK S คะน้าหมูกรอบ 25
Crispy pork belly stir-fried with Chinese broccoli in a spicy, savory brown sauce.

SPICY EGGPLANT S ผัดมะเขือ
Sautéed eggplant, finger peppers, bell peppers with basil in a spicy-tangy black bean sauce.

JUNGLE LOVER S ผัดป่า
Sautéed with red curry paste, bamboo shoots, eggplant, green beans, young peppercorns, bell peppers, and basil.
Chicken, Pork or Tofu 22
Flank Steak or Shrimp 26

SWEET AND SOUR
Sautéed pineapple, cherry tomatoes, cucumbers, bell peppers, scallions, and onions in a sweet and sour tomato sauce.

PAD KA POW S ผัดกะเพรา
Spicy basil sautéed with Thai chili, garlic, finger peppers, and bell peppers.

GARDEN DELIGHT
Sautéed cauliflower, broccoli, bok choy, carrots, bean sprouts, and mushrooms in light brown sauce.

PAD CELLOPHANE S ผัดวุ้นเส้น
Stir-fried cellophane noodles with egg, onions, scallions, tomatoes, and shiitake mushrooms.

GARLIC LOVER S ผัดกระเทียม
Stir-fried in roasted garlic sauce, white pepper, served with steamed broccoli, garnished with cilantro.

PAD KHING SOD S ผัดขิงสด
Sautéed with fresh ginger, bell peppers, bean paste, black mushrooms, scallions, and onions.

LEMON CHICKEN
Crispy-fried chicken drizzled with the chef's special lemon sauce for a refreshing flavor served with steamed vegetables.

NOODLE SOUPS ก๋วยเตี๋ยว



PA - LOW GAI S พะโล้ไก่ 18
Thin rice noodles with marinated chicken, Chinese broccoli, and bean sprouts in the chef's special soy sauce broth for a rich and satisfying flavor.

GUAY - TIEW GAI V ก๋วยเตี๋ยวไก่ 18
Thin rice noodles with marinated chicken, bok choy, bean sprouts, served in a flavorful clear broth.

BAMEE - GIEW S บะหมี่เกี๊ยว 19
Egg noodles with minced chicken and shrimp wrapped in wonton skin, served with roasted pork and bok choy in a flavorful clear broth.

SUKHOTHAI S 19
Thin rice noodles with minced chicken, roasted pork, green beans, bean sprouts, crushed peanuts, and crispy wonton skin in a spicy lime broth.

GUAY - TIEW TOM YUM S
Thin rice noodles with mushrooms and bean sprouts in a spicy lemongrass broth with a zesty lime flavor.
Chicken 20 | Seafood 26

BAMEE - PED S บะหมี่เป็ด 23
Egg noodles with honey roasted duck, Chinese broccoli, and bean sprouts in a flavorful Thai-style duck broth.

BAMEE - GANG S บะหมี่แกง 22
Southern Thai-style! egg noodles with marinated grilled chicken, bok choy, ginger, and crushed peanuts in a spicy curry sauce for a bold and aromatic dish.

KIDS สำหรับเด็ก

Kids Fried Rice 12
Fried rice with chicken and egg

Crispy Chicken 14
Batter-fried chicken, rice

BBQ Chicken 12
Grilled chicken, rice

Chicken & Waffle 15
Batter-fried chicken, waffle

SIDE ORDER

Fried Rice w/ Egg 8

Stir - Fried Noodles w/ Egg 8

Stir - Fried Lo-Mein w/ Egg 9

Steamed Mixed Veggies 8

Jasmine Rice 3

Brown Rice or Sticky Rice 4

Wonton Skin 4

EXTRAS

Tofu 4

Mixed Veggie 4

Chicken or Pork 4

Flank Steak 6

Shrimp 6

Seafood 8

Scallops (x4) 16

Crabmeat 16

Crispy Pork 14

Crispy Duck 14

Spring Roll Sauce 3

Roti 3

Egg 3

Fried Egg 4

Peanut Sauce 5

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