

Thai by Thai

Authentic Thai Cuisine



Free Delivery in Downtown Duluth!

Phone Number: 218-728-4822

Address: 114 W 1st Street, Downtown Duluth



Sticky Rice & Mango



Ginger & Pandan /w Honey

*Side Orders,
Thai Desserts, & Beverages*

Side Orders:

<i>Steamed Rice</i>	<i>\$2</i>
<i>Brown Rice</i>	<i>\$3</i>
<i>Sticky Rice</i>	<i>\$3</i>
<i>Steamed Noodles</i>	<i>\$3</i>
<i>Steamed Mixed Vegetables</i>	<i>\$3</i>

Thai Desserts:

<i>Fried Banana</i>	<i>\$6</i>
<i>Fried Ice Cream</i>	<i>\$6</i>
<i>Sticky Rice and Mango</i>	<i>\$7</i>

Beverages:

<i>Soda (Refills)</i>	<i>\$2</i>
<i>Spring Water</i>	<i>\$2</i>
<i>Thai Iced Tea</i>	<i>\$3</i>
<i>Ginger & Pandan with Honey</i>	<i>\$5</i>
<i>Lemongrass & Pandan with Honey</i>	<i>\$5</i>
<i>Pineapple & Basil with Honey</i>	<i>\$5</i>



Thai Sweet and Sour

Thai Classics



Pad Prik Khing

Choice of:

Mixed Veggies, Tofu, or Chicken \$13. Beef \$14. Shrimp or Seafood \$16

Tofu and Veggies

Sauteed Broccoli, Napa Cabbage, Celery, Carrot, Mushroom, Bean Sprout, and Spring Onion.

Sweet and Sour

Sauteed Onion, Bell Pepper, Tomato, Pineapple, Celery, and Cucumber in House Sweet & Sour Sauce.

Cashew Nut 🌶️

Sauteed Water Chestnut, Onion, Bell Pepper, and Cashew Nuts in House Chili Sauce.

Young Ginger

Sauteed Ginger, Mushroom, Bell Pepper, Onion, and Spring Onion.

Pad Grapow 🌶️🌶️🌶️ (Thai Basil)

Ground Chicken or Beef only. Stir-Fried Hot Pepper, Thai Basil, and Garlic in Thai Basil Sauce.

Garlic & Pepper Pork (Pork Only)

Stir Fried Tender Sliced Pork, Garlic, and Bell Pepper in House Sauce.

Pad Prik Khing 🌶️🌶️🌶️ (Chicken or Beef)

Stir-Fried Red Chili Paste, String Bean, Ground Peanut, and Kaffir Lime Leaf.

Pad Cha 🌶️🌶️🌶️

Sauteed Chili Sauce with Cabbage, Broccoli, Carrot, and Basil.

Chicken Sesame (Chicken Only)

Breaded and Deep Fried then Sauteed in Sesame Sauce and Served with Vegetables.

Pad Basil 🌶️

Sauteed Spicy Chili Basil Sauce with Mushroom, Cabbage, Broccoli, Carrot, Green Beans, and Basil.



More Noodles

Choice of:

Mixed Veggies, Tofu, or Chicken \$13. Beef \$14. Shrimp or Seafood \$16

Drunken Noodle 🌶️🌶️

Sauteed Thick Rice Noodles with Chili, Tomato, Egg, Bamboo Shoot, String Bean, Bell Pepper, in Basil Sauce.

Lad Nah

Thick Rice Noodles with Kale or Broccoli, Black Mushroom, Carrot, in Garlic Gravy and Pepper Sauce.

Jungle Noodle 🌶️🌶️

Steamed Rice Noodles and Bean Sprouts, Topped with Red or Green Curry Sauce in Coconut Milk and Basil.

Pad Woon Sen

Sauteed with Egg, Mushroom, Onion, Napa Cabbage, Celery, Carrot, Kale, Tomato, and Vermicelli.



Lad Nah



Shrimp Fried Rice





Rice & Noodles

Choice of:

Mixed Veggies, Tofu, or Chicken \$13. Beef \$14. Shrimp or Seafood \$16

Rice:

Thai Fried Rice

Sauteed Rice with Egg, Onion, Carrot, Peas, Napa Cabbage, Spring Onion, and Cilantro.

Curry Fried Rice

Sauteed Rice with Egg, Pineapple, Bell Pepper, Onion, Carrot, Peas, and Cashew Nuts in Curry Sauce.

Basil Fried Rice 🌶️🌶️🌶️

Sauteed Rice with Egg, Bell Pepper, String Bean, and Broccoli in Basil Sauce.

Noodles:

Pad Thai

Well-Known Thai Noodle Dish with Sauteed Rice Noodles, Egg, Bean Sprouts, Ground Peanut, Carrot, Onion, and Cilantro.

Pad Thai Woon Sen

Sauteed Clear Noodles with Bean Curd, Ground Peanut, Egg, Bean Sprouts, and Spring Onion.

Pad Se-Ew

Sauteed Thick Rice Noodles with Egg, Kale, Garlic, and Dark Sauce.





Thai Curry

Choice of:

Mixed Vegetable, Tofu, or Chicken \$13 ea, Beef \$14, or Shrimp \$16

Jungle Curry 🌶️🌶️🌶️

Prepared with String Bean, Bell Pepper, Kaffir Lime Leaf, and Basil.

Red or Green Curry 🌶️🌶️

Prepared with Coconut Milk, String Bean, Bell Pepper, Carrot, Peas, and Basil.

Panang Curry 🌶️

Prepared with Coconut Milk, Curry Paste, Ground Peanut, and Kaffir Lime Leaf.

Yellow Curry 🌶️

Prepared with Potatoes, Carrot, Peas, Onion, in Yellow Curry, and Coconut Milk.

Massaman Curry 🌶️

Prepared with Potatoes, Sweet Potatoes, Onion, and Roasted Peanut in Curry Paste, Coconut Milk and Tamarind.

Rama Thai 🌶️ (Chicken Only)

Chicken in Curry Sauce, Coconut Milk, Steamed Broccoli, and Carrot served with Peanut sauce





Pammino / Butter Fish

Chef-Special

Pammino / Butter Fish (Triple Flavor, Basil, or Sweet & Sour) \$29

A Rare Delicacy in both The Philippines and Thailand, a whole Pammino Fish, Deep Fried and Served one of three ways.

Hot-Pepper Basil Duck 🌶️🌶️ \$20

Sauteed Roasted Duck, String Bean, Bell Pepper, Carrot, in Spicy Basil Sauce, and topped with Fried Basil.

Curry Duck 🌶️🌶️ (Green or Red Curry) \$22

Crispy Roasted Duck in Curry, Coconut Milk, Vegetables, and Basil.

Chuchi Tilapia 🌶️🌶️ \$16

Stir-Fried in Red Curry Sauce, Coconut Milk, Vegetables, and Basil.

Spicy Tilapia 🌶️🌶️ \$15

Sauteed Crispy Tilapia, Carrot, String Bean, Mushroom, and Bell Pepper in Chili Pepper Sauce. Topped with Fried Basil.

Lemongrass Chicken \$15

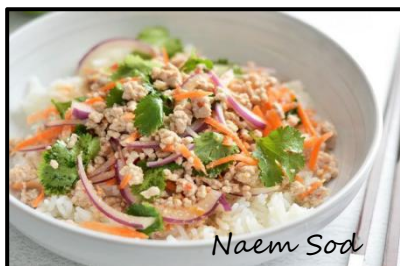
Grilled Chicken Marinated in Thai Herbs, Steamed Broccoli, and Carrot served with Curried Peanut Sauce.

Spaghetti Duck Curry 🌶️ \$22

Crispy Roasted Duck in Green Curry, Coconut Milk, Carrots, Peas, Spaghetti Noodles, and Basil.

Kung Op Woo Sen (Casseroled Prawn with Vermicelli) \$16

Prawns Baked with Vermicelli and Mixed in Various Thai Spices



Naem Sod

Salads

Yum: A Delicate Blending of the four main flavors: hot, Sweet, Sour, and Salty. With fresh sauce and an aromatic blend of fresh herbs and vegetables. All Yum contain similar ingredients and the most commonly used are Lemongrass, Lime Juice, Onions, Garlic, Mint, and Cilantro.

Spicy Beef Salad 🌶️

\$14

Grilled Tender Beef, Red Onions, Cilantro, Tomatoes, Cucumber, Celery, and Lettuce with Spicy Lime Dressing.

Som Tum (Green Papaya Salad) 🌶️

\$8

Shredded Papaya, Tomatoes, and Crushed Peanuts in a Spicy Lime Dressing.

Larb (Chicken or Beef) 🌶️

\$13

Chopped Chicken or Beef mixed with Lime Dressing, Chili Powder, Red Onions, Scallions, Cilantro, and Roasted Rice Powder.

Naem Sod 🌶️

\$7

Pan-Fried Ground Chicken (no oil) with Roasted Peanut, Ginger, Lime Juice, Sweet Chili Sauce, and Fresh Vegetables.

Thai by Thai Salad 🌶️

\$16

Combination of Seafood tossed with Lime Dressing, Red Onions, Tomatoes, Cucumber, Celery, Cilantro, Scallions, and In-House Chili Sauce.



Som Tum





Soups

Tom Yum

Chicken 11\$ Shrimp 14\$ Seafood 15\$

Hot & Sour Soup with Mushroom, tomatoes, Kaffir Lime Leaf, Onions, Lemongrass, and Cilantro in a tart Lime Broth.

Tom Kha

Chicken 11\$ Shrimp 14\$ Seafood 15\$

A tangy broth of Galangal and Coconut Milk, with Onions, Tomatoes, Mushrooms, and Cilantro.

Wonton Soup

11\$

Home-Made Wontons with Napa Cabbage, Celery, Broccoli, and Cilantro in Chicken Broth.

Ckuay Tiaw (Thai Noodle Soup)

Chicken/Beef 12\$ Shrimp 15\$

Thai and Vietnamese style Soup with Beansprouts, Basil, Cilantro, a Piece of Lime, and Chili Sauce.

Poa Taek Talay (Spicy & Sour Seafood Soup)

15\$

Thai Shrimp, Scallop, and Mussel Spicy & Sour Soup, with Tomatoes, Mushrooms, Galangal, Kaffir Lime Leaf, Chili, Lime Juice, and Basil.





Appetizers

Thai Spring Rolls

6\$

A Classic for all seasons stuffed with Rice Noodles and Vegetables, Deep-Fried to a golden-brown, and served with Sweet and Sour Sauce.

Summer Rolls

5\$

Mixed fresh vegetables, Rice Noodles, and Cilantro wrapped in Rice Paper, and served with Peanut Sauce.

Add Chicken for 1\$ or Shrimp for 1.50\$

Golden Tofu

6\$

Crispy fried Tofu served with Sweet and Sour Sauce and Crushed Peanuts.

Crispy Rangoon

7\$

Crab Meat, Cream Cheese, Water Chestnut, and Celery in a Wonton Wrap.

Chicken Satay

8\$

Grilled Chicken on Bamboo.

Thai King Wings 🌶️🌶️

8\$

Crispy Chicken Wings covered with home-made Chili Sauce.

Shrimp in a Blanket

9\$

Ground Pork, Water Chestnut, and Shrimp Wrapped in a Spring Roll Sheet, and Served with Sweet Sauce.

Mussels in Thai Herbs 🌶️🌶️

8\$

Mussels Steamed in Hot and Sour Chili Sauce, Galangal, Lime Juice, and Basil.

Thai by Thai Sampler

12\$

(Two of Each) Spring Rolls, Chicken Satay, and Shrimp in a Blanket.