



Fire & Ice

RESTAURANT * BAR * LOUNGE

salads

- Carrot and Thai Chili**
Massaged with garlic, lime, crisp pork rind, and baby lettuce 7
- Papaya and Dried Beef**
Lemongrass, ginger, and aged soy mignonette 9
- Charred Beef Sirloin**
Galangal, mint, cilantro, ground toasted rice, tomato chutney 10
- Shaky Beef**
Wok seared sirloin, wilted watercress, pickled Vidalia onions, garlic and black pepper vinaigrette 12
- Kim Chi Trilogy**
Napa cabbage with ginger, marinated crisp tofu, and spicy radishes 7
- Poached Chicken**
Bell peppers, red onions, lime, galangal, and Boston Bibb 9

soups

- Tom Yum**
Rice noodles and a spiced lemongrass broth 6
- Coconut**
Rice noodles, minced chicken, coconut broth, shaved cabbage and mint 8
- Dumplings**
Pork and shrimp, braised greens, browned garlic broth 8
- Tamarind**
Shrimp, pineapple, tomato, Thai basil and bean sprout 12

meats

- Roasted Chicken Leg**- Slow roasted, lemongrass, ginger, and pickled kirbys 11
- Char-grilled Chicken Satay**- Coconut turmeric marinade, spiced peanut sauce, turmeric fried rice 10
- Chicken Ginger** - Caramelized with onions, scallions, ginger, and fried egg 10
- Chicken Curry** - Kaffir lime leaves, carrots, potatoes, yams and naan bread 11
- Kheng Phet** - Chicken, green curry, fresh bamboo, and shucked peas 12
- Braised Beef**- Anise, cardamom, chili rubbed short ribs, parsnip and carrot 10
- Slow Cooked Pork** - spare rib tips, pork belly, egg, and steamed cabbage 9
- Char Sui Pork Loin**- Asian barbeque, steamed scallion, buns 9
- Kal Bi Lettuce Wraps**- Grilled Korean short ribs, cucumber kim chi, and sticky rice 9

fish

- Caramelized Salmon** - Sautéed w/ginger, black pepper and garlic 12
- Mung Bean Crepe**- roasted shrimp, bean sprouts, wood-ear mushrooms, pickled carrots and daikon 12
- Steamed Cod** - Alaskan Cod in banana leaf, kaffir lime leaf, coconut, and chili 15
- Salted Prawns** - Fried crisp, chiffonade of lettuce, lime, and jalapenos 15
- Goi Coun**- Rice paper rolls, chiffonade of greens, poached shrimp, braised pork belly, mint, vermicelli, and fragrant peanut sauce 8



vegetables

Edamame - Steamed with garlic soy butter 9

Wilted Watercress- Slivers of garlic, and barrel aged vinegar 6

Bean Curd- Soft tofu, in coconut milk, red curry, and kaffir lime leaf 6

Steamed Jasmine Rice 3

Laotian Sticky Rice 5

Sautéed Shanghai Tips- Sesame oil and seeds 5

Wok Roasted Bean Sprouts- shallots, garlic, and scallion 4

Braised Fresh Bamboo and Acorn Squash 6

jasmine fried rice

Anise Smoked Sausage- Carrots, shucked peas, onions, and egg 10

Malaysian - Chicken, raisins, pineapple, and red curry 11

Thai Basil -Chili, garlic, napa cabbage, egg, and scallion 9

noodles

Pad Thai - Rice noodles, cabbage, carrots, onions, and sprouts

Shrimp	12	Pork	9
Chicken	9	Tofu	8

Phad Kee Mao - Egg noodles, egg, julienne vegetables, red curry

Shrimp	13	Chicken	10
Tofu	9		

Phad See Ewe - Wide rice noodles, garlic, greens, oyster sauce

Sirloin	12	Shrimp	13
Tofu	10	Chicken	10

Red Curry Noodles- Rice noodles, Shanghai tips, Japanese eggplant, coconut, kaffir lime leaves, Thai basil

Shrimp	13	Chicken	10
--------	----	---------	----

drinks

Thai Iced Coffee 4 Thai Iced Tea 4

Limeade 4

Coconut juice with pulp 4

Soft Drinks-Pepsi, Diet Pepsi, Lemon-Lime, Ginger Ale, Tonic, Raspberry Iced Tea 3

Hank's Bottled Root Beer 4

Juices -Cranberry, Pineapple, Orange, Grapefruit 3

La Colombe Coffee-Regular, Decaf 3

Hot Tea- Assorted flavors 3

Water- Doss Sparkling	5	Doss Still	5
Perrier Sparkling (11.2oz)	3	(20oz)	7

The consumption of raw or undercooked eggs,meat, poultry, seafood or shellfish may increase your risk of food borne illness. Some menu items may contain peanuts, tree nuts, wheat, fish, eggs, coconut, milk or soy products. Please advise your server of any food allergies. 18% Gratuity will be added to parties of 6 or more