













THAI BASIL • SIGNATURE •

Lunch Specials

For Downtown Monday - Friday 10:30am - 2:45pm
For Scottsdale Monday - Friday 11:00am - 2:45pm

Entrée includes Spring roll and Soup.
Jasmine rice or Brown rice is available for item #2 - #13
Protein options are available below.

 Tofu  or Veggies	11.99  or Chicken  or Pork	13.99  or Beef	 Shrimp  or Calamari  or Fillet of Sole	15.99  or Lamb	16.99  or Combo (Chicken, Pork, and Beef)	17.99  Roast Duck Fillet  or Salmon
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1. THAI FRIED RICE

Thai fried rice with your choice of meat, eggs, mixed broccoli, cabbage, carrots, baby corn, onions, garlic and Thai herbs.



2. BBQ. CHICKEN OR PORK

Char-broiled, marinated chicken or pork with Thai herbs, and garlic. Served with steamed veggies, and homemade sauce.



3. THAI BASIL SIGNATURE DISH (Pad Ga Pao)

Your choice of meat sautéed with garlic sauce, bamboo shoots, bell peppers, broccoli, carrots, yellow onions, green beans, zucchini, and Thai basil.

4. SWEET & SOUR (Pad Preaw Whan)

Your choice of meat sautéed with homemade sweet & sour tomato sauce, broccoli, bell peppers, cucumbers, fresh tomatoes, onions, and pineapple.



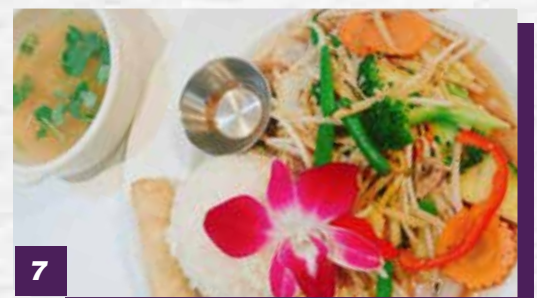
5. GARLIC

Your choice of meat sautéed with fresh garlic, onions, mushrooms, baby corn, carrots, broccoli, and zucchini with homemade cooking sauce.



6. EGGPLANT GARLIC (Pad Ma Kua)

Your choice of meat sautéed with garlic, eggplant, onions, carrots, broccoli, bell peppers, and Thai basil.



7. CHILI GARLIC VEGETABLES (Pad Pak)

Bamboo shoots, bean sprouts, bell peppers, broccoli, cabbage, carrots, green beans, onions, and zucchini with your choice of meat sautéed with chili garlic sauce.

8. GINGER

Your choice of meat sautéed with fresh ginger root, mushrooms, baby corn, broccoli, carrots, onions, and zucchini.



9. GREEN CURRY (Kang Kaew Whan)

Choice of meat simmered in coconut milk with green curry, carrots, broccoli, eggplant, green beans, bamboo shoots, zucchini, and Thai basil leaves.



- We can make most of our dishes vegan friendly and gluten free.
- 18% Gratuity will be added to all parties of 5 or more.
- Menu Items and prices are subject to change without notice.



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10. RED CURRY (Kang-Dang)

Choice of meat simmered in coconut milk, with red curry, bamboo shoots, carrots, bell peppers, broccoli, green beans, zucchini and Thai basil.



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11. YELLOW CURRY (Kang-Kra-Ri)

Choice of meat simmered in coconut milk with yellow curry carrots, onions and potatoes.



12. SWEET NUT CURRY (Masaman)

Choice of meat simmered in coconut milk with peanut sauce, carrots, yellow onions potatoes and whole peanuts.



13. PEANUT CURRY (Panang)

Choice of meat, broccoli, carrots, bell peppers, green beans with coconut milk, in a peanut sauce and ground peanut.



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14. PAD THAI

Pan-fried rice noodles with your choice of meat, eggs, bean sprouts, green onions, tofu and ground peanuts in a homemade Pad Thai sauce.



15. SPICY NOODLES

Pan-fried rice noodles with your choice of meat, bean sprouts, bell peppers, broccoli, cabbage, carrots, onions and Thai basil in homemade garlic sauce.

16. PAD-SEE-EW

Pan-fried wide rice noodles sautéed in soybean sauce with your choice of meat, broccoli, carrots, cabbage, onions, and eggs.



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17. SIAMESE CHOW MEIN

Chinese-influenced egg noodles stir-fried with carrots, broccoli, onions, cabbage, and your choice of meat.

18. CHICKEN NOODLES

Pan-fried wide rice noodles with your choice of meat, bean sprouts, yellow onion, green onions, and ground peanuts in a mushroom sauce.



19. CURRY NOODLES (Kao Soi)

Special Northern Thai noodles in coconut curry with choice of meat, topped with red onions, cilantro, green onions, a wedge of fresh lime, and crispy egg noodles.



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20. DRUNKEN NOODLES

Pan-fried wide rice noodles with your choice of meat, broccoli, carrots, onions, tomatoes, bell peppers and Thai basil.

Beverages

YOUNG COCONUT JUICE	6.95
MANGO OR LIMEADE SMOOTHIE	5.00
PERRIER WATER	3.75
THAI ICED TEA	5.00
THAI ICED GREEN SWEET TEA	5.00
THAI ICED COFFEE	5.00
LIPTON ICED TEA, GREEN ICED TEA	
JASMINE ICED TEA	3.00
ARIZONA ICED TEA	3.00
HOT JASMINE TEA	2.50
HOT GREEN TEA	2.50
HOT COFFEE	3.00
SOFT DRINKS	3.50
ORANGE JUICE, CRANBERRY JUICE, PINEAPPLE JUICE	3.50
LIMEADE / LEMONADE	3.50
BOTTLED WATER / CAN SODA	2.00



Beers

DOMESTIC BEER (12 OZ)	5.00
IMPORTED BEER (12 OZ)	6.00

Desserts

COCONUT ICE CREAM WITH PINEAPPLE	5.99
MANGO CHEESECAKE	8.99
SWEET STICKY RICE WITH FRESH MANGO	9.99
THAI COCONUTS CUSTARD & SWEET STICKY RICE	9.99
F.B.I (FRIED BANANA WITH ICE CREAM)	9.99



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