

SPRING AND SUMMER

Menu

Tum Sapparos 🌶️ 🌶️ GF 21 | **Vegetarian** 🌶️ 🌶️ 17

Pineapple salad with chopped Hokkaido scallops, pear, cherry tomato, dried shrimp and roasted pecans

Isaan Devil's Egg 🌶️ GF (3 bites) 14

Egg bites topped with smoky Isaan-style Thai eggplant dip

Koi Nuea 🌶️ 🌶️ GF (2 bites) 24

Isaan-Style A5 Japanese Wagyu Tartare served on a crispy sushi rice

Sai Krok Isaan (4 pieces) 16

House-made Isaan style fried fermented pork sausage

**contains peanuts*

Som Tum 🌶️ 🌶️ 🌶️ GF 19

Spicy papaya salad with salted crab and fermented fish

Omm Hoi 🌶️ GF 28

Littleneck clams, fermented fish broth, roasted rice and dill

Kaeng Hed 🌶️ 🌱 25

A rustic Isaan vegetable soup with Yanang leaves extract, lemongrass, roasted rice and fresh basil

Larb Ped Udon 🌶️ 🌶️ 🌶️ 🌶️ GF 29

Spicy minced duck salad with roasted rice, chillies, lime and Thai herbs

Gai Yang 🌶️ GF (Half Chicken) 32

Chef's hometown recipe grilled marinated chicken served with a spicy garlic-shallot dip

To Pair....

Chang Lager 12

Bright, smooth, and brewed for the heat. Thailand's go-to beer—perfect for cooling down spice and keep the good times going!

Khun Phaen Plai Kaew (Pale Ale) 12

Brewed with various selective hops for a unique taste while adding a scent of lychee and tropical fruits resulting in subtle yet refreshing finish

Denny Bini Festa Lambrusco NV, Italy 16

Bold and dry with a soft bite of tantalizing bubbles - blackberries, dried apricots, cherry cola - nice acidity with a playful grip.

Unspoken 18

Toasted brown rice green tea-infused vodka, lychee, lime and jasmine rice syrup

Bright, floral, and just sweet enough. Built to flirt with chili, herbs, and fire

Morning Snack 20

Thai Rum and mango Clarified Milk Punch with coconut milk foam and crispy mung beans

AKA mango sticky rice~

**contains dairy*

Side

Sticky Rice 7

Grilled Coconut Sticky Rice 8



A story behind...

Chef Aun grew up in Udon Thani, a city in Northeast Thailand, aka Isaan or E-San. The food there is all about bold flavors—spicy, salty, packed with herbs, and full of character.

Ingredients like fish sauce and Pla Ra (fermented fish) are in just about every dish and bringing an “Umami” flavor, you can’t forget!

As a kid, he was always in the middle of the action—helping his mom prep ingredients, sneaking bites of grilled chicken, and learning the love of home cooking from his family and neighbors. “Food wasn’t just about eating—it was about sharing, connecting, and keeping traditions alive.”

Now, he pours that same heart and soul into every dish he creates. With every bite, he hopes to take you on a little trip to his hometown.

Enjoy!

With Love,
UnTable Team