



beverages



red wines

white wines

We offer a rotating selection of excellent wines that may vary month to month based on the best choices available from our supplier. Please ask your server for information on the specific brands and vintages.

Malbec	9 / 34
Pinot Noir	10 / 38
Syrah	9 / 34
Merlot	9 / 34
Cabernet Sauvignon	9 / 34

Riesling	9 / 34
Pinot Grigio	9 / 34
Sauvignon Blanc	9 / 34
Chardonnay	10 / 38

import beers

Served by the Bottle

Singha Thailand 12oz	5
Tiger Singapore 12oz	5
Sapporo Japan 12oz	5
Corona Mexico 12oz	5
Newcastle Brown Ale England 12oz	5
Amstel Light Netherlands 12oz	5

domestic beers

Served by the Bottle

All Selections	4
Red Hook ESB	
Black Butte Porter	
Full Sail Amber	
Alaskan Amber	
Pyramid Hefeweizen	
Sierra Nevada Pale Ale	
Coors Light	

sake

Ozeki Served Hot	8
Hana Awaka Sparkling Sake	12

cocktails

All Selections	11
Mango Mojito Mango Rum, Mango Puree, Fresh Mint, Lime	
Maker's Mark Manhattan Maker's Mark Whiskey, Sweet Vermouth, Orange Bitters	
Lemon Drop House Vodka, Cointreau, Lemon, Simple Syrup	
Cosmopolitan House Vodka, Cointreau, Cranberry, Lime, Simple Syrup	
Fresh Coconut Martini Coconut Rum, Fresh Coconut Juice	4
Lychee Martini Ketel One Vodka, Lychee Syrup	
Gin Gin Mule Tanqueray 10 Gin, Fresh Mint, Lime, Ginger Ale	
Bellini Prosecco, Peach Puree	
Eastside Gin, Cucumber, Fresh Mint, Lime, Simple Syrup	

tea & coffee

Thai Iced Tea	3
Thai Iced Coffee	3
Hot Tea	4
Mighty Leaf Loose Teas:	
Jasmine	
Hojicha Roasted Green Tea	
Earl Grey	
Ginger Twist	
Mint	
Chamomile Citrus	
Served in a Shareable Teapot	
Hot Coffee	4
Regular or Decaf	
Served in a French Press	

soft drinks

Strawberry Lemonade	3
Raspberry Ginger Ale	3
Perrier Sparkling Water	4

soda

All Selections	3
Coke	
Diet Coke	
Barq's Root Beer	
Fanta Orange	



dinner menu



appetizers

1. **Satay**
Marinated meat in coconut milk and spices. Grilled and served with peanut sauce and cucumber salad. Your choice of chicken, pork or beef.
2. **Fried Rolls**
Mixed vegetables wrapped in thin wheat paper, deep-fried and served with plum sauce.
3. **Fresh Salad Rolls**
Mixed vegetables and rice thread noodles wrapped in steamed rice paper. Served with our homemade sauce.
4. **Fish Cake**
Fish blended with curry paste and green beans. Served with cucumber salad.
5. **Angel Wings**
Stuffed chicken wings with mixed vegetables, bean thread noodles and served with plum sauce.
6. **Calamari Rings**
Golden brown fried calamari served with plum sauce.
7. **Golden Prawns**
Golden brown tempura prawns, onion and broccoli served with plum sauce.
8. **Miang Kum ***
Toasted coconut, shallot, ginger, lime, peanut, tiny dried shrimp, chili and a signature sauce. Wrap the items in fresh spinach leaves for an explosion of flavor.

soups

9. **Tom Yum *** (regular / half order)
Hot and sour soup with lemon grass, chili paste, lime leaves, mushroom and galanga.

Chicken	12 / 7
Prawns	14 / 8
Seafood	16 / 9
10. **Tom Kha ***
Hot and sour soup with coconut milk, lemon grass, chili paste, lime leaves, mushroom and galanga.

Chicken	12 / 7
Prawns	14 / 8
Seafood	16 / 9
11. **Pen Special Soup**
Non-spicy soup with mixed vegetable, calamari, prawns, tofu, ground chicken, bean thread noodles and a touch of garlic oil.

salads

12. **Royal Salad**
A fresh layered salad topped with stir-fried chicken, rice noodle, red onion, shredded cucumber and carrot. Topped with ground peanut and served with a sweet soy dressing.
13. **Pen Salad**
A Thai feast of cucumber, baby corn, tomato, and carrot. Served on a bed of mixed greens with a peanut sauce dressing.
14. **Beef / Pork Salad ***
Grilled beef or pork slices with lime dressing, rice powder, lemongrass, mint, red onion and cilantro. Served on a bed of lettuce. Cucumber and tomato garnish.
15. **Chicken Salad ***
Shredded chicken, with lime dressing, cashew nuts, mint, green and red onion and cilantro. Served on a bed of lettuce, garnished with cucumber and tomato.

16. **Prawn / Calamari Salad *** 16
Grilled prawns or calamari mixed with lime dressing, chili paste, lemongrass, mint, green and red onion, and cilantro. Served on a bed of lettuce. Garnished with tomato and cucumber.
17. **Larb – Chef’s Favorite *** 14
Your choice of ground chicken, pork, or beef with lime dressing, rice powder, green and red onion, mint and cilantro. Tomato and cucumber garnish.
18. **Som Tam (Papaya Salad) *** 12
Sliced raw green papaya mixed with lime juice, fish sauce, cherry tomatoes, green beans and served with a wedge of cabbage.

entrees

18. **Sizzling Beef / Chicken / Prawns** 16 / 14 / 18
Your choice of meat stir-fried with sun-dried orange skins, snow peas, carrot, and topped with sesame seeds. Served on a bed of cabbage and presented on a sizzling platter.
19. **Oyster Beef / Pork, Chicken / Prawns** 16 / 13 / 18
Stir-fried in a light oyster sauce with onion, carrot, mushroom, and bell pepper.
20. **Cashew Chicken / Prawns *** 13 / 18
Stir-fried choice of meat with cashew nut, bell pepper, onion, carrot, celery and homemade chili paste.
21. **Princess Favorite Chicken / Prawns** 13 / 18
Stir-fried chicken with broccoli, carrot, and cashew nuts with a yellow curry sauce.
22. **Heavenly Beef** 16
Tender beef marinated with a light soy sauce, stir-fried with coriander powder, and topped with sesame seeds. Served on a bed of cabbage and presented on a sizzling platter.
23. **Golden Duck** 19
Smoked young duckling marinated in garlic, cilantro root, cinnamon and a bean sauce. Served on a bed of spinach and presented on a sizzling platter.
24. **Thai BBQ Chicken** 16
A half chicken marinated in homemade sauce and grilled. Served with spicy sauce.
25. **Phad Woon Sen Tofu, Pork, Chicken / Prawns** 13 / 17
Stir-fried bean thread noodles with choice of meat, snow peas, carrot, onion, cabbage and a light soy sauce.
26. **Lemon Grass Chicken, Pork / Prawns** 13 / 17
Marinated choice of meat stir-fried in lemon grass sauce, bell pepper, onion and sweet basil.
27. **Phad Bai Graprau** 13
Stir-fried onion, mushroom, green bean, carrot and sweet basil. Your choice of chicken, pork or beef. Substitute prawns for \$4.00 more.
28. **Phad Khing** 13
Stir-fried fresh ginger with onion, mushroom, carrot, baby corn, and bell pepper. Your choice of chicken, pork or beef. Substitute prawns for \$4.00 more.
29. **Phad Prik Khing *** 13
Stir-fried green bean with curry paste and peanut sauce. Your choice of chicken, pork or beef. Substitute prawns for \$4.00 more.
30. **Garlic Lover’s Delight** 13
Stir-fried your choice of chicken, pork, or beef, in our specialty garlic sauce. Served on a bed of shredded carrot. Substitute prawns for \$4.00 more.
31. **Swimming Rama *** 13
Stir-fried your choice of chicken, pork, or beef. Served on a bed of spinach, topped with peanut sauce. Substitute prawns for \$4.00 more.

*Mild **Medium ***Hot ****Very Hot *****Extra Hot

- 32. Spicy Eggplant *** 13
Stir-fried eggplant and sweet basil in our homemade chili paste. Your choice of chicken, pork or beef. Substitute prawns for \$4.00 more.
- 33. Phad Kha Na** 13
Stir-fried broccoli with oyster sauce. Your choice of chicken, pork or beef. Substitute prawns for \$4.00 more.
- 34. Phad Phug** 13
Stir-fried mixed vegetables with oyster sauce. Your choice of chicken, pork or beef. Substitute prawns for \$4.00 more.
- 35. Sweet and Sour** 13
Stir-fried cucumber, tomato, onion, pineapple, celery and bell pepper in a sweet and sour sauce. Your choice of chicken, pork or beef. Substitute prawns for \$4.00 more.
- 36. Phad Phed Gang Deang *** 13
Stir-fried green bean, onion, mushroom, bamboo shoot, bell pepper and sweet basil in a red curry paste. Your choice of chicken, pork or beef. Substitute prawns for \$4.00 more.

curry

- 37. Chicken Curry *** 14
Spicy red curry with coconut milk, chicken, bamboo shoot, and sweet basil. Substitute prawns for \$4.00 more.
- 38. Thai Royal Curry *** 14
Mild yellow curry with chicken, coconut milk, onion, carrot and potato. Substitute prawns for \$4.00 more.
- 39. Panang Curry *** 14
Spicy red curry with coconut milk and sweet basil. Your choice of chicken, pork or beef. Substitute prawns for \$4.00 more.
- 40. Emerald Curry *** 14
Spicy green curry with coconut milk, eggplant, zucchini, green peas and sweet basil. Your choice of chicken, pork or beef. Substitute prawns for \$4.00 more.
- 41. Fish Curry *** 18
Filet of salmon with spicy red curry and coconut milk then topped with crispy basil.
- 42. Prawns Pineapple Curry *** 18
Prawns in a tangy blend of pineapple, coconut milk and our spicy red curry sauce.
- 43. Massamun Beef Curry *** 16
Beef with red curry with coconut milk, potato, peanuts and onion.
- 43a. Duck Curry** 19
Spicy red curry with duck meat, coconut milk, lychee, pineapple, cherry tomatoes, and sweet basil.

seafood

- 44. Ginger at Sea** 18
Stir-fried prawns, scallops and calamari with fresh ginger, onion, carrot, mushroom and baby corn.
- 45. Prawns Phad Phed *** 18
Stir-fried prawns with bamboo shoots, mushroom, onion, bell pepper, green beans, carrots and sweet basil in a red curry sauce.
- 46. Garlic Prawns** 18
Stir-fried prawns with the house specialty garlic sauce served on a bed of steamed broccoli.
- 47. Scallop Prik Pao *** 18
Stir-fried scallops with onion, carrot, bamboo shoots, green beans, mushroom, sweet basil, and our homemade chili paste.
- 48. Garlic Calamari** 18
Stir-fried calamari with the house specialty garlic sauce served on a bed of shredded carrot.
- 49. Phad Phed Calamari *** 18
Stir-fried calamari with bamboo shoots, carrot, green bean, bell pepper, mushroom, onion, sweet basil and our homemade spicy chili paste.

- 50. Chef's Special Seafood *** 18
Stir-fried combination of seafood with onion, carrot, baby corn, bell pepper, sweet basil and a homemade chili paste.
- 51. Tamarind at Sea** 18
Stir-fried prawns, scallops, and calamari with snow pea, water chestnut, onion, shitake mushrooms and bell pepper in a sweet and sour tamarind sauce.
- 52. Sweet and Sour Prawns** 18
Stir-fried prawns with onion, cucumber, carrot, celery, pineapple, tomatoes and a sweet and sour sauce.
- 53. Spicy Eggplant with Prawns** 18
Stir-fried prawns with fresh eggplant, sweet basil and a homemade chili paste.
- 54. Pla Sam Rod** 18
Whole rainbow trout pan-fried to perfection, then topped with ginger-tamarind sauce and assorted vegetables.
- 55. Pla Rad Prik *** 18
Whole rainbow trout pan-fried to perfection, then topped with stir fried mushroom and sweet basil in a spicy chili sauce.
- 55a. Garlic Fish** 18
Whole rainbow trout, fried to perfection, topped with our special garlic sauce.

noodles

- 56. Phad Thai** 14
Stir-fried rice noodles with fresh bean sprout, egg, ground peanut, and green onion. Your choice of chicken, pork or beef.
- 57. Phad Thai with Prawns** 17
Stir-fried rice noodles with prawns, fresh bean sprouts, egg, ground peanut, and green onion.
- 58. Pen Noodle** 14
Stir-fried rice noodles with ground peanut, egg, fresh bean sprouts, green onion, and a tamarind sauce. Your choice of chicken, pork, or beef. Substitute prawns for \$4.00 more.
- 59. Phad See Iew** 14
Stir-fried wide rice noodles with broccoli, egg and sweet soy sauce. Your choice of chicken, pork or beef. Substitute prawns for \$4.00 more.
- 60. Rad Nah** 14
Pan-fried wide rice noodles topped with stir-fried broccoli and a yellow bean sauce. Your choice of chicken, pork or beef. Substitute prawns for \$4.00 more.
- 61. Phad Khi Mao** 14
Stir-fried wide rice noodles with egg, broccoli, bamboo shoot, onion, carrot, tomato, and sweet basil. Your choice of chicken, pork or beef. Substitute prawns for \$4.00 more.
- 62. Bah Mee Gai** 13
Stir-fried egg noodles with chicken, mixed vegetables and egg.
- 63. Noodle Soup** 13
Choice of thin or wide rice noodles in clear hot and sour broth. Topped with fresh bean sprouts. Your choice of chicken, pork or beef. Substitute prawns for \$4.00 more.

rice

- 64. Fried Rice (white or brown)** 13
Stir-fried rice with onion, tomato, green peas, carrot, and egg. Your choice of chicken, pork, or beef. Substitute prawns for \$4.00 more.
- 65. Pineapple Fried Rice (white or brown)** 13
Stir-fried rice with pineapple, onion, tomatoes, green peas, carrot and egg. Your choice of chicken, pork, or beef. Substitute prawns for \$4.00 more.
- 66. Yellow Curry Fried Rice (white or brown)** 13
Stir-fried rice with a touch of yellow curry, pineapple, onion, tomato, carrot, raisins and egg. Your choice of chicken, pork, or beef. Substitute prawns for \$4.00 more.

67. **Chili Pepper Fried Rice (white or brown)**
Stir-fried rice with broccoli, bell pepper, and egg. Your choice of chicken, pork, or beef. Substitute prawns for \$4.00 more.
68. **Pen Special Fried Rice (white or brown)**
Stir-fried rice with mixed vegetables and a combination of prawns, calamari, chicken, pork, beef and egg.
69. **Graprau Fried Rice (white or brown)**
Fried rice with onion, egg, carrot, mushroom and sweet basil. Your choice of chicken, pork, or beef. Substitute prawns for \$4.00 more.
70. **Garlic Fried Rice (white or brown)**
Stir-fried rice and egg with your choice of chicken, pork or beef, in a special garlic sauce. Substitute prawns for \$4.00

Pen Signatures

- S1. **Sizzling Seafood Basket**
Stir-fried salmon, clams, mussels, scallops, prawns and calamari with bean thread noodles, mixed vegetables, fresh ginger and sweet basil.
- S2. **Sizzling Golden Chicken**
Barbecued chicken breast topped with mild yellow curry sauce.
- S3. **Crispy Garlic Chicken (King's Favorite)**
Stir-fried crispy chicken in a rich garlic sauce and served on a bed of crispy basil. Substitute prawns for \$3.00 more.
- S4. **Prawns Prik Pao**
Stir-fried prawns and green beans with sweet basil in homemade chili paste.
- S5. **Crispy Cashew Nut Chicken / Prawns** 17 / 18
Stir-fried crispy chicken or prawns with onion, bell pepper, cashew nuts and our homemade chili sauce.
- S6. **Sizzling Panang Duck** 19
Half duck breast marinated with lemongrass, ginger and soy sauce. Fried and topped with a spicy red curry sauce.
- S7. **Phad Phed Gai** 13
Stir-fried ground chicken with green bean and sweet basil in a red curry paste.
- S8. **Sizzling Sweet and Sour Duck** 19
Half duck breast marinated with lemon grass, ginger and soy sauce. Fried and topped with a blend of tamarind, pineapple, and soy sauces.



vegetarian menu

appetizers

1. **Satay (Tofu or Vegetables)**
Grilled tofu or vegetables (zucchini, eggplant, bell pepper, and mushroom) served with peanut sauce and a cucumber salad.
2. **Fried Rolls**
Mixed vegetables and bean thread noodles wrapped in thin wheat paper. Deep fried and served with a plum sauce.
3. **Fresh Salad Rolls**
Mixed vegetables and rice thread noodles wrapped in steamed rice paper and served with our homemade sauce.
4. **Fried Tofu**
Deep fried tofu served with a plum sauce and ground peanut.
5. **Miang Kum *** 11
Toasted coconut, shallot, ginger, lime, peanut, chili and a signature sauce. Wrap the items in fresh spinach leaves for an explosion of flavor.

soups & salads

- 13
- 18 6. **Tom Yum Tofu*** 12 / 8
Hot and sour soup with lemon grass, chili paste, lime leaves, soft tofu, mushroom, and galanga.
- 13 6a. **Tom Yum Vegetable *** 12 / 8
Hot and sour soup with mixed vegetables, lemon grass, chili paste, lime leaves, mushroom, and galanga.
- 13 7. **Tom Kha *** 12 / 8
Hot and sour soup with coconut milk, lemon grass, chili paste, lime leaves, soft tofu, mushroom, and galanga.
- 13 8. **Pen Special Soup** 12 / 8
Non-spicy soup with mixed vegetables, tofu, bean thread noodles, and a touch of garlic oil.
- 18 9. **Ginger Salad** 10
Crisp mixed greens, carrot, tomato, and red cabbage. Served with a spicy ginger dressing.
- 18 10. **Pen Salad** 10
A Thai feast of cucumber, baby corn, tomato and carrot. Served on a bed of mixed greens with a peanut sauce dressing.
- 17 11. **Royal Salad** 12
A fresh layered salad with rice noodle, red onion, shredded cucumber and carrot. Topped with ground peanut and served with an oriental dressing.

All items below 12 through VS11 available with:

- Tofu for extra \$2
- Meat for extra \$3
- Prawns \$4
- Mixed Seafood \$6

entrees

- 12 12. **Vegetable Curry *** 12
Mixed vegetable with spicy red curry and coconut milk.
- 13 13. **Spicy Eggplant *** 12
Stir-fried fresh eggplant with our homemade chili paste and sweet basil.
- 19 14. **Garlic Snow Peas** 12
Stir-fried snow peas and bell pepper in a specialty garlic sauce.
- 13 15. **Garlic Vegetable** 12
Stir-fried broccoli, carrot, snow peas, baby corn, bell pepper, and zucchini with a specialty garlic sauce.
- 13 16. **Ginger Vegetable** 12
Stir-fried broccoli, onion, carrot, bell pepper, mushroom, and baby corn with fresh ginger.
- 13 17. **Vegetarian Rama *** 12
Stir-fried mixed vegetables topped with peanut sauce.
- 13 18. **Sweet and Sour** 12
Stir-fried onion, bell pepper, broccoli, carrot, tomato, pineapple, celery, and cucumber with a sweet and sour sauce.
- 10 19. **Vegetarian Cashew Nuts *** 12
Stir-fried broccoli, carrot, bell pepper, celery and cashew nuts in our homemade chili paste.
- 10 20. **Phad Bai Graprau** 12
Stir-fried broccoli, onion, carrot, mushroom, bell pepper, green bean, bamboo shoot, and fresh sweet basil.
- 10 21. **Green Bean Prik Pao *** 12
Stir-fried green bean, bell pepper, sweet basil in a homemade chili paste.

rice & noodles

- 10 22. **Phad Thai** 12
Stir-fried rice noodles with mixed vegetables, fresh bean sprouts, egg, ground peanut, and green onion.
- 11 23. **Pen Noodle** 12
Stir-fried rice noodles with mixed vegetables, egg, ground peanut, fresh bean sprouts, and a tamarind sauce.

- 24. Phad Khi Mao *
Stir-fried wide rice noodles with egg, broccoli, bamboo shoot, onion, carrot, tomato, and sweet basil.
- 25. Bah Mee Vegetables
Stir-fried egg noodles with mixed vegetables and egg.
- 26. Pineapple Fried Rice
Fried rice with egg, pineapple, onion, carrot and tomato.
- 27. Chili Pepper Fried Rice
Fried rice with egg, broccoli and bell pepper.
- 28. Yellow Curry Fried Rice
Fried rice with egg, yellow curry powder, onion, carrot, pineapple and raisins.
- 29. Fried Rice with Mixed Vegetable
Fried rice with egg, cabbage, broccoli, carrot, onion, green peas and tomato.

Pen Signatures

- VS1. Sizzling Tofu Basket
Stir-fried soft tofu with bean thread noodles, mixed vegetables, fresh ginger and sweet basil. 12
- VS2. Spicy Tofu
Stir-fried chopped mushroom and eggplant with a red curry paste, sweet basil, coconut milk served on a bed of steamed tofu. 12
- VS3. Tofu Delight
Stir-fried soft tofu with snow pea, water chestnut, onion, shiitake mushrooms and bell pepper in a sweet and sour tamarind sauce. 12
- VS4. Princess Favorite
Deep-fried tofu, stir-fried with broccoli, carrot, cashews, bell pepper, and a yellow curry sauce. 12
- VS5. Sizzling Vegetable
Stir-fried mixed vegetables, soft tofu, with sun-dried orange skins, snow peas, and carrot and topped with sesame seeds. Served on a bed of cabbage and presented on a sizzling platter. 12
- VS6. Panang Curry *
Spicy red curry with coconut milk, mixed vegetables and sweet basil. 12
- VS7. Vegetable Green Curry *
Spicy green curry with coconut milk, soft tofu, eggplant, zucchini, green peas and sweet basil. 12
- VS8. Vegetable Yellow Curry *
Mild yellow curry with potatoes, onion, carrot and fried tofu. 12
- VS9. Lemon grass Vegetable
Stir-fried mushroom, broccoli, carrot, snow peas and cabbage in a lemongrass sauce. 12
- VS10. Phad See Iew
Stir-fried wide rice noodle with fried tofu, broccoli, egg and soy sauce. 12
- VS11. Crispy Garlic Tofu
Deep-fried tofu, stir-fried with garlic, mushroom, and onion served on a bed of crispy basil. 12

side orders

- Peanut Sauce (Per Cup) 5
- Curry Sauce (Per Cup) 5
- Plum Sauce (Sweet and Sour Sauce) 5
- Salad Roll Sauce 5
- Miang Kum Sauce 5
- Cucumber Salad 5
- Steamed Noodle 5
- Steamed Vegetable 5



dessert menu



- Ice Cream (by the scoop) 4
- Black Rice Pudding 7
- Fried Ice Cream 10
- Fried Banana 10
- Sweet Sticky Rice with Mango 10
- Banana Delight 10
- Coconut Paradise 10
- Mango on Ice 10

Pen Thai is the sister restaurant of Chantanee Thai Restaurant & Bar in Bellevue. Both restaurants are family operated and strive to serve the best in Thai cuisine and contribute to the local community. Many people ask about the meaning of Pen Thai. The name "Pen" is the nickname of my mother, and the female face logo is a representation of my mother's face when she was a young woman.

We hope you will enjoy yourself at Pen Thai Restaurant.

Kop Kun Ka (Thank You)!

Julaluk (Julie) Chantanee

Bampen (Pen) Chantanee

Open 7 days a week

Mon-Wed Lunch 11:00am to 3:00pm,
Dinner 4:00pm to 9:00pm
Thu, Fri Lunch 11:00am to 3:00pm,
Dinner 3:00pm to 10:00pm
Sat 11:00am to 10:00pm
Sun 11:00am to 9:00pm

Tel# 425.398.7300

Fax# 425.486.8640

We accept payment in cash, American Express, Visa or Mastercard. No personal checks. A service charge of 18% will be added for parties of six or more. We reserve the right to change the price of ingredients of any food item, listed or unlisted. We reserve the right to refuse service to anybody.

Consuming raw or undercooked items may increase your risk of foodborne illness.



425.398.7300

10107 Main Street, Bothell, WA 98011

www.penthai.com