APPETIZERS

Thai Bloom! Combination Sampler | 2 pieces each 19
A broad sampling for a variety of palates: chicken satay, veggie spring rolls, pork and ginger pot stickers, and seafood cream cheese wontons.

Fresh Salad Rolls | 4 rolls GF 13
Light rice paper wrapped around your choice of prawns or tofu, lettuce, bean sprouts, rice vermicelli, mint, and basil. Served with peanut sauce and our own sweet chili sauce topped with crushed peanuts.
(peanut sauce is not vegan)

Veggie Spring Rolls | 6 pieces (3 rolls) 12
Crispy fried veggie rolls filled with delicate glass noodles, cabbage, carrot, and corn. Paired with our signature tart & sweet plum sauce.

Pork and Ginger Pot Stickers | 5 pieces 16
Pork, ginger, shiitake mushroom, water chestnut, and cabbage in delicious pot sticker wrappers, pan fried and served with our zesty soy-ginger sauce.

Chicken Satay | 5 pieces GF 16
Marinated tender chicken breast seasoned and grilled to perfection on traditional wood skewers and paired with creamy peanut sauce.

Spicy Wings | 5 pieces 17
Crispy fried chicken wings tossed in our homemade sweet & spicy tamarind sauce.

Thai Fusion Lettuce Wraps 18
Build your own Thai-inspired take on lettuce wraps. Our special recipe minces chicken with water chestnuts, white onion, garlic, cilantro roots, chili paste and green peppercorn. Served with crisp iceberg lettuce leaves.

Crying Tiger* GF 17
Tender, marinated slices of flank steak lightly grilled; savory beef flavors are complemented by our house-made tamarind & herb-blend dipping sauce.

Hoi Joh | 5 pieces 17
Decadent seafood meatballs featuring rich crab, prawns, salty pork, shiitake mushroom, and water chestnut, fried and served with a tangy dipping sauce.

Fried Tofu | 6 pieces 12
Fresh tofu sliced then fried to crispy perfection. Paired with our signature sweet plum sauce topped with crushed peanuts. A vegetarian treat!

Fried Calamari 18
Tender calamari dusted in lightly seasoned rice flour and delicately fried. Complemented by our special sweet and sour sauce.

Ahi Tuna Rolls* | 6 pieces (2 rolls) 17
Fresh Ahi tuna wrapped in thin pastry wrappers, then crisply fried and sliced for dipping in our wasabi-soy sauce. Served with a side of seaweed salad.

Seafood Cream Cheese Wontons | 5 pieces 17
Crisp golden wontons filled with the decadent flavors of prawns, crab, imitation crab, and rich cream cheese. Paired perfectly with our signature plum sauce.

SALADS

Papaya Salad GF Regular 16 | Laos style 18
BBQ Chicken breast 7 | Grilled Prawns 8
Discover the four flavors of Thailand with an amazing dressing combining sour from lime, spicy from hot chili, salty from fish sauce, and sweet from palm sugar. Tossed with fresh green papaya, green bean, tomato, garlic, dried shrimp, and peanuts.

Larb Salad GF Chicken or Pork 17 | Prawns 20 | Ahi Tuna* 20
Beloved Northeastern Thai dish featuring your choice of ground chicken or pork, red onion, lemongrass, roasted crushed rice, Thai cilantro, mint, and chili flakes. Tossed in fresh-squeezed lime juice dressing and served with crisp romaine lettuce.

Beef Salad GF 20
Tender flank steak lightly grilled and tossed in a refreshing mix of cucumber, tomato, onion, and cilantro, all enhanced with our unique sour-lime dressing.

Thai Bloom! Pla Salad GF 20
This classic Thai salad features spring mix salad, juicy grilled prawns, tossed with tangy lemongrass and mint, chili paste, red and green onion, cilantro, and garlic.

Beef Waterfall Salad GF 20
Sliced, hearty flank steak grilled then mixed with a zesty combination of lemongrass, red and green onion, roasted crushed rice, lime juice, chili flakes, and cilantro.

House Salad GF 13
BBQ Chicken breast 7 | Grilled Prawns 8
Simple and classic: garden-fresh greens tossed with red onion and tomato. Served with our signature Thai Bloom! house dressing.

SOUPS

Chicken or Tofu with Vegetables: Bowl: 9 | Family size bowl: 18
Prawns: Bowl: 12 | Family size bowl: 21

Family size bowl serves 4

Tom Kha (GF*)
A classic Thai coconut milk based soup with mushroom, green onion, cherry tomato, fried shallots, cilantro, kaffir lime leaf, galangal root, lemongrass, and dried Thai chili. Choice of chicken, prawns, or tofu with vegetables.

Tom Yum (GF)
A famous Thai spicy soup with mushroom, cherry tomato, lemongrass, kaffir lime leaf, green onion, fried shallots, galangal root, and cilantro. Choice of chicken, prawns, or tofu with vegetables.

Tofu and Veggie Soup (GF) 9 | 18
Diced tofu in a clear broth cooked with carrot, green onion, cabbage, shiitake mushroom, and cilantro.

Prawn Wonton Soup 12 | 21
Homemade wontons stuffed with prawns and yu choy topped with green onion, cilantro, and garlic oil.

NOODLE SOUPS

Signature Boat Noodle Soup 20
(Also available with braised pork)
Our chef's special noodles with sliced braised beef, beef meatballs, bean sprouts, Chinese broccoli, basil, and celery. Topped with chili and garlic oil and served with fresh sweet basil and bean sprouts.

Tom Yum Noodles (GF*) 20
(Also available with spicy Tom Yum broth)
Sweet and sour broth with rice noodles, prawns, ground pork, BBQ pork and a prawn wonton. Topped with ground peanuts, sprouts, lime juice, garlic oil, and chili flakes.

Kao Soi Noodles 20
A Northern Thailand favorite! Egg noodles in coconut curry broth with chili and pickled cabbage. Choice of chicken, pork, tofu with vegetables, beef or prawns. (Prawns or Beef add $3)

Thai Yen Ta Fo (GF*) 20
Sweet and sour pink broth with Thai rice noodles, prawns, squid, fish balls, prawn stuffed tofu, white fungus mushrooms, and spinach leaf. Topped with garlic oil and served with crispy tofu and a prawn wonton.

NOODLES

Chicken, Pork, or Tofu with Vegetables: Lunch: 19 | Dinner: 20
Prawns or Beef: Lunch: 22 | Dinner: 23

Pad Thai (GF)
The classic: thin rice noodles stir-fried with egg, diced shallot, sweet turnip, green onion, bean sprouts, and topped with peanut crumbles and a lime wedge.

Pad See Ew
Stir-fried wide rice noodles with sweet soy sauce, egg, fresh broccoli, carrot, cauliflower, yu choy, napa cabbage, Chinese broccoli, and white pepper.

Lahd Nah (GF*)
A savory Thai-style gravy stir-fried with wide rice noodles, egg, garlic, broccoli crowns, Chinese broccoli, and white pepper.

Drunken Noodles (GF*)
Wide rice noodles stir-fried with egg, fragrant garlic, tomato, bell pepper, onion, and sweet Thai basil.

BBQ Pork with Egg Noodles 20
Marinated and grilled BBQ pork sliced and mixed with egg noodles, prawn wontons, yu choy, green onion, and cilantro. Topped with peanuts, chili, and garlic oil. Served dry. Broth available upon request for $4.

Crab Pad Thai (GF) 27
Our most popular noodle dish, indulgently topped with rich, sweet real crab meat.

CURRIES

served with rice

Chicken, Pork, or Tofu with Vegetables: Lunch: 20 | Dinner: 23
Prawns or Beef: Lunch: 23 | Dinner: 26

Brown Jasmine rice: add $1

Green Curry GF
Classic coconut milk based green curry with young coconut meat, eggplant, bell pepper, bamboo shoot, green bean, and fresh basil.

Panang Curry GF
Our smooth red curry and coconut milk pairs with sliced bell pepper, sharp kaffir lime leaf and Thai basil, green beans, and crushed peanuts.

Yellow Curry GF
Rich yellow curry and sweet coconut milk with potato, onion, and carrot make this a hearty, comfort-food favorite.

Pineapple Curry GF
Smooth, sweet coconut-milk pineapple curry features pineapple chunks, grape, bell pepper, Thai basil, cherry tomato, and rambutan fruit.

More curries under Entrées section

STIR-FRIES

served with rice

Chicken, Pork, or Tofu with Vegetables: Lunch: 18 | Dinner: 20
Prawns or Beef: Lunch: 21 | Dinner: 23

Brown Jasmine rice: add $1

Spicy Chicken with Basil GF*
Stir-fried ground chicken breast with sweet Thai basil, garlic, bell pepper, and green bean; topped with crispy basil.

Cashew Chicken GF*
Thinly sliced chicken breast stir-fried with whole cashews, savory garlic, bell pepper, roasted chili paste, onion, water chestnut, green onion, and dried chili.

Ginger Chicken GF*
Tender chicken breast sliced and stir-fried with flavors of ginger and garlic, diced mushroom, bell pepper, and white onion.

Buddha Delight GF*
A veggie treat featuring fresh broccoli, carrots, yu choy, cauliflower, mushrooms, and Napa cabbage stir-fried with home-made garlic sauce.

Eggplant Stir-Fry GF*
Fresh Chinese eggplant stir-fried with garlic, bell pepper, and onion; served with a tasty basil sauce.

Pad Prik GF*
This unique stir-fry combo features fresh-cut jalapeño tossed with mushroom, bell pepper, onion, and a deliciously savory garlic sauce.

Pad Prik King GF
Fresh-cut green beans and red curry shrimp paste combine to create this simple but flavorful Thai stir-fry favorite.

String Bean Stir-Fry GF*
Crisp, fresh green string beans stir-fried with the flavors of sweet white onion, spicy chili, and garlic.

FRIED RICE

Chicken, Pork, or Tofu with Vegetables: Lunch: 19 | Dinner: 20
Prawns or Beef: Lunch: 22 | Dinner: 23

Brown Jasmine rice: add $1
Thai fried egg add $4

Thai Fried Rice GF*
A Thai cuisine classic: stir-fried Jasmine rice combined with egg, garlic, onion, and a variety of fresh, seasonal vegetables.

Pineapple Fried Rice GF*
This popular dish combines sweet pineapple chunks and stir-fried Jasmine rice with garlic, onion, curry powder, cashews, and raisins.

Basil Fried Rice GF*
Fresh basil flavor complements classic Jasmine rice, stir-fried with your choice of ground chicken or sliced pork, garlic, Thai chilies, green beans, bell pepper, and topped with crispy basil.

Fisherman's Fried Rice 27
Decadent prawns, calamari, scallops, green beans, bell pepper, and chili paste stir-fried with Jasmine rice and topped with crispy basil.

Crab Fried Rice GF* 27
Traditional stir-fried Jasmine rice with delicious crab, egg, garlic, onion, and cherry tomatoes.

Brown Jasmine rice: add $1

HOUSE SPECIALTIES
served with rice -

Swimming Rama (GF) — **Chicken or tofu 18 | Prawns 21**
Thai comfort food at its best! Fresh steamed broccoli, carrot, cauliflower, baby corn, spinach, yu choy, and green beans topped with our scrumptious peanut sauce.

Garlic Pork (GF*) — **18 lunch | 20**
Stir-fried sliced pork loin with fresh garlic and coarse-ground black pepper; served with steamed broccoli and garnished with cucumber slices and cilantro.

Beef Broccoli (GF*) — **20 lunch | 22**
Tender marinated flank steak with steamed broccoli and topped with our special mushroom sauce.

Pad Ped Beef with Green Peppercorn (GF) — **24**
Juicy, tender beef flank steak stir-fried with green peppercorn, bell pepper, wild ginger root, kaffir lime leaf, jalapeno, and basil.

Massaman Beef Curry (GF*) — **28**
Slow braised beef chuck roast served in a light, coconut milk based massaman curry with hearty chunks of potato, carrot, onion, and peanut; topped with crispy shallots.

Massaman Braised Lamb Shank (GF*) — **30**
Slow braised lamb shank served in a coconut milk based massaman curry with diced potato, carrot, onion, and peanut; topped with crispy shallots.

Roasted Duck Curry — **27**
Sweet coconut red curry with roasted duck, pineapple, red grape, bell pepper, Thai basil, rambutan, and cherry tomato.

Grilled Salmon with Green Curry* (GF) — **30**
Lightly grilled salmon topped with our classic green curry with young coconut meat, fresh eggplant, bell pepper, bamboo shoot, green bean, and basil.

Fish on Fire (GF) — **33**
Perfectly grilled halibut topped with spicy Choo Chee curry sauce and a side of seasonal steamed mixed vegetables. Served flambe-style!

Bloomin! Fish — **33**
Crispy panko-encrusted halibut, complemented by a sweet, sour, and spicy chili-ginger sauce; with seasonal steamed mixed vegetables.

Drunken Halibut — **28**
Lightly battered halibut stir-fried in an aromatic garlic & green peppercorn sauce with flavorful basil, wild ginger root, bell pepper, and kaffir lime leaf.

Seafood Medley — **27**
An incredible seafood combination of prawns, scallops, mussels, and calamari, stir-fried with onion, bell pepper, jalapeno, chili paste, and green-peppercorn sauce.

BBQ Chicken — **22**
A hearty half-chicken, marinated in our secret honey-lemongrass sauce then BBQ'd to juicy perfection; served with our special sweet & sour sauce and seasonal steamed mixed vegetables.

Crispy Duck — **30**
A half-duck roasted to a golden crisp and served with cilantro, green onion, jalapeño, a sweet & citrusy honey-tangerine sauce, and fresh buns.

LEGEND

Vegan		Vegan Upon Request	
Gluten Free	GF	Gluten Upon Request	GF*
Mild (½ tsp chili)		Medium (1 tsp chili)	
Spicy (1 ½ tsp chili)		Very Spicy (2 + tsp chili)	

Thai chili spice levels vary per batch. Each chili represents about ½ a teaspoon of chili.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Fried foods may contain peanuts.

We will do our best to accommodate those with food allergies.
Thai Bloom cannot guarantee the complete absence of allergens.
Pricing subject to change without notice. Menu V.07.07.2026

EXTRAS

White Rice GF — Steamed imported Thai Jasmine white rice. — Sm 4 | Lg 5

Brown Rice GF — Steamed imported Thai Jasmine brown rice. — Sm 5 | Lg 6

Sticky Rice GF — Imported Thai sticky rice. — 6

Steamed Rice Noodles GF — 7

Peanut Sauce GF — Classic Thai Bloom! peanut sauce. — 4oz 3 | 12oz 8

Seasonal Steamed Veggies GF — Medley of seasonal vegetables — 7

Cucumber Salad GF — Diced cucumber and shallots with sweet dressing sauce. — 7

DESSERTS

Ice Cream (2 scoops) — 10

Homemade Coconut GF — Made with luscious, fresh coconut milk; topped with chocolate syrup and crushed peanuts.

Vanilla Bean Drizzled with chocolate sauce.

Thai Fried Banana GF — 12
Ripe bananas are lightly breaded and fried to golden perfection, sweetly topped off with confectioner's sugar.

Noble Three-Color Sweet Sticky Rice & Mango — 14
Our Noble take of a traditional Thai dessert comes to life with vibrance, fragrance, and aroma naturally derived colors from Pandan Leaf (green), Butterfly Pea Flowers (purple), and native white sticky rice drizzled with sweet coconut milk and topped with crunchy fried mung beans.

Sweet Sticky Rice with Coconut Ice Cream GF — 12
Sweet Thai sticky rice topped with coconut syrup, crispy mung beans, and our homemade coconut ice cream.

Molten Lava Cake with Vanilla Bean Ice Cream — 12
Warm, rich chocolate cake filled with molten chocolate; perfectly paired with a topping of vanilla bean ice cream.

Fried Cheesecake — 12
Rich, smooth cheesecake with a tangy finish, wrapped in a flaky pastry tortilla and fried golden

BEVERAGES

Thai Iced Tea GF — 6
Enjoy this classic taste of Thailand: a sweet, slow-brewed iced tea topped with a layer of cream.

Thai Iced Coffee GF
A bold, strongly brewed and sweetened Thai-style coffee topped with cream.

Phuket Sunset
As colorful as its namesake, this refreshing fruit punch combines mango, cranberry, and orange juice with a splash of Sprite.

Raspberry Lemonade
Purée raspberry with lemonade.

Juices — 6
Apple, Coconut, Mango, Pineapple, Orange, and Martinelli's Sparkling Apple Cider.

Pellegrino

Paradise Iced Tea — 4
Unsweetened tea with a hint of floral aroma.

Milk / Chocolate Milk 2%

Fountain Drinks — 4
Coke, Diet Coke, Coke Zero, Fanta Orange, Minute Maid Lemonade, Sprite, and Sparkling Water.

Root Beer by the Bottle — 7

Canned Soda 12oz — 2.5
Coke, Diet Coke, Fanta Orange, Minute Maid, Lemonade, and Sprite.

Bottled Water 12oz

For **seasonal specials** please visit us online **ThaiBloom.com**
or download the app **ThaiBloom.com/order**

Thai Bloom!

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