PintoThai
Pinto Thai
Operated by Thai Culpeper
Lunch Special Set Mon-Fri 11 AM - 4 PM
Open Everydays 11 AM - 10 PM Daily

"Special Lunch Set"

Mon - Fri : 11 AM - 4 PM

Special Lunch Set come with : * Entree Choices of
* Small Wonton Soup
* Crispy Spring Roll 1 pc.
* Chicken Satay 1 pc.

Chicken • Pork • Beef • Tofu • Veg 17 $

Shrimp • Squid • Mussel • Seafod • Duck 22 $

"Entre's"

Kra Pow

A sauteed w/peppers, garlic & fresh basil leaves.

Pad Broccoli

A stired-fried Broccoli in a light garlic sauce.

Stirred - Fried Gimger

Fresh ginger, onion, shitake mushroom in a bean sauce.

Cashewnut

Cashew nuts, onion, green onion, sauteed in a savory sauce.

Pad Prik Sod

Sauteed with garlic, fresh chili, green onion, onion & bell pepper.

Sweet & Sour

Sauteed with tomatoes, onion, pineapples, cucumber pepper & tomatoes sauce.

Stirred-Fried Garlic

A stired-fried with garlic & white pepper, comes with Steamed broccoli & white jasmine rice.

"Noodle"

Drunkem Noodle

Wild rice noodle with fresh basil, onion, tomatoes in a basil garlic, chili sauce.

Pad See Ew

Wild rice noodle with broccoli, carrot, Egg with thin soy sauce.

Pad Thai

Thin noodle w/bean sprout, green onion, red tofu, Preserved Radish egg & crush peanut.

Thai Fried Rice

Fried rice with pineapple cashew nut & egg, tomato, onion, scallion.

Kra Pow Fried Rice

Fried rice sauteed with fresh basil, green pepper in a spice krapow sauce.

"Curry"

Panang Curry

Peanut curry with basil & lime leaves.

Green Curry

Green coconut curry with bamboo shoot, eggplant & basil.

Red Curry

Red coconut sauce. bamboo shoot, eggplant & basil.

Mussamun Curry

Yellow coconut curry with roasted peanut & potatoes.

GLUTEN - FREE SPICY

Indicates spicy dishes and start with Mild spicy ; however, you can specify.
SPICY LEVELS : MILD / MEDIUM / HOT / THAI HOT
Before placing your order, please inform your server if a person in your party has a fod allergy.
** Reminder : Consuming raw or undercooked meats, poulty, seafood, shellfish or eggs may increase the risk of food borne illness. 18% gratuity will be added for parties of 6 or more.

"Appetizers"

Thai Sampler 17-
Combination of Satay, Crispy Rolls, Fried Tofu, Steamed Dumplings and Fried Calamari.

Duck Rolls 12-
Crispy duck, Scallions wrapped in a grilled roll and Topped with royal duck sauce.

Pork and Chicken 10- Pot Stickers
Pork, Chicken and veggies wrapped with Gyoza skin and deep fried.

Summer Rolls 8-
Soft Vietnamese rolls filled with vegetables, fried tofu, Thai herbs and noodles served with Thai sweet and sour peanut dipping sauce.

Veggie Crispy Rolls 7-
Crispy veggie rolls stuffed with cellophane noodles and vegetables, served with sweet & sour sauce.

Chicken Teriyaki 10- Pot Stickers
Chicken and Veggies in a Gyoza style, served with dumpling sauce.

Shrimp 10- Dumplings
Shrimp and veggies dumplings.

Steamed 10- Dumplings
Steamed dumplings filled with lean ground pork, crab meat and water chestnuts, served with soy-chili dip.

Crab Ramsoom 10-
Imitation Crab and Cream Cheese wrapped with wonton skin.

Wasabi Dumplings 10-
Steamed hot and spicy Japanese style dumpling.

Gyoza 10-
Fried vegetable dumplings.

Kung Pao Gyoza 10-
Fried vegetable dumplings with Kung Pao Sauce.

"Appetizers"

Fried Wontom 8-

Ground pork, crabmeat and shitake mushroom
wrapped in fried wonton skin.

Fried Calamari 10-

Fresh squid tossed in a light batter
and deep-fried until Golden brown,
served with mildly spicy sauce.

Fried Squid Legs 10-

Tasty fried squid legs.

Dumplings Sampler 20-

Thai Dumplings, Wasabi Dumplings,
Vegetable Dumplings, Shrimp Dumplings.
Kung Pao Gyoza, Chicken Terriyaki Potsticker.

Steamed Mussels 15-
(HOI OBB)

Mussels steamed in a lemon grass
and basil broth
served with a zesty chili dipping sauce.

Edamame 7-

Steamed soy bean with salt.

Crispy Noodles 9-

Crispy thin rice noodles tossed
with sweet tamarind fruit sauce
with bean sprouts,
red tofu and scallions.

Chicken Satay 10-

Skewered chicken marinated
in Thai spices, grilled and
severed with cucumber peanut relish.

Shrimp 10-
in a Blanket

Seasoned Shrimp wrapped in
wonton skin, served with
sweet and sour sauce.

Fried Tofu 8-

Fried golden triangles of bean curb
served with sweet & sour sauce,
topped with crushed peanuts.

"Soup"

Lemon Grass Soup "Tom Yum"

Shrimp S : 7-/L : 12-
Chicken, Vegetable S : 6-/L : 10-

A spicy lemon grass soup with mushroom and tomatoes.

Coconut Soup

Shrimp S : 7-/L : 12-
Chicken, Vegetable S : 6-/L : 10-

A creamy smooth spicy coconut broth with mushroom.

Seafood Soup

Seafood S : 8-/L : 13-

Medley of seafood : Shrimp, Scallops, Mussels and Squid in Thai spicy lemon grass soup with fresh basil.

Tofu soup

S : 5-/L : 9-

A delicate mix of fresh vegetables and soft tofu in a clear broth.

Wontom Soup

S : 6-/L : 10-

Tasty minced chicken & pepper wrapped with wonton skin, scallion, cilantro in a clear broth.

"Salad"

Thai Papaya Salad 10-

Jullenne green papaya, roasted peanuts, string bean and tomatoes seasoned with a spicy lime dressing.

Lab Gai 12-

Minced chicken tossed in a spicy lime dressing with an exotic blend of spices and served on a fresh bed of lettuce.

Nam Sod 12-

Minced chicken, fresh ginger, roasted peanuts tossed in a spicy lime dressing with an exotic blend of spices.

Cellophane Noodles Salad 12-

Minced chicken tossed with a spicy lime vinaigrette, with cellophane noodles, scallions, cilantro, red onions and roasted peanuts with mixed salad.

Honey Roasted Duck Salad 18-

Honey roasted duck, shredded tossed with ginger, scallions, celery, red onions, chili pasted and lime juice dressing and served on a fresh bed of lettuce.

Thai Greem Salad 10-

Mixed green salad and crispy wonton with a choice of peanut sauce or creamy garlic dressing.

Seaweed Salad 8-

Spicy Seafood Salad 20-

Parade of fresh shrimp, scallops, mussels, squid cooked on low heat to perfection tossed with spicy lime sauce and mixed greens.

Beef Salad 15-

Grilled marinated steak, thinly sliced and tossed with red onions, scallions, cilantro, lemon grass, mint vinaigrette served on a fresh bed of lettuce.

"Curry"

Chicken • Pork • Beef • Tofu • Veg 17 $
Shrimp • Squid • Mussel • Seafod • Duck 22 $

Red Curry

A traditional red coconut curry sauce with bamboo shoots, eggplant and fresh basil leaves.

Green Curry

A traditional green coconut curry sauce with bamboo shoots, eggplant and fresh basil leaves.

Mussamun Curry

A traditional yellow coconut curry sauce with roasted peanut and potatoes.

Homey Roasted Duck Curry

Roasted duck simmered in a red curry sauce with pineapple and tomatoes.

Pamam Curry

Fresh basil, shredded lime leaves topped on a curry peanut sauce.

Brown Rice 3-

Thai BAR-B-Q Chicken 20-

Grilled half chicken (semi-boneless) marinated in a special sauce served with a spicy sweet sauce included Sticky Rice.

"Entrée"

Chicken • Pork • Beef • Tofu • Veg 17 $
Shrimp • Squid • Mussel • Seafod • Duck 22 $

Pad Ped Pha

Sauteed with Chili paste, basil leave, pepper corn, bell pepper, baby corn, bamboo shoots, string bean.

Thai Garden

Medley of vegetables, stir-fried in a light garlic sauce.

Kra Pow Gai Sub

Minced chicken sauteed with peppers, garlic and basil leaves.

Pad Prik Sod

Sauteed with garlic, fresh chili, green onion, onion and bell peppers.

Cashew Nuts

Cashew nut, scallions sauteed in a savory sauce.

Sweet & Sour Sauce

Sauteed with tomatoes, onion, pineapples, cucumber, peppers and tomato sauce.

Kra Pow

Sauteed with peppers, garlic and basil leaves.

Pad Prik Khimg

Sauteed with garlic, string beans and curry paste.

Stir-Fried Gimger

Fresh ginger, onions, and shitake-mushrooms on a black bean sauce.

Stir-Fried Garlic

Stir-fried with garlic and white pepper sauce come with broccoli.

"Fried Rice"

Chicken • Pork • Beef • Tofu • Veg 17 $
Shrimp • Squid • Mussel • Seafod • Duck 22 $

Thai Fried Rice

Stir–fried with the Chef's special fried rice with pineapple, egg and roasted cashew nuts.

Krapow Fried Rice

With our tasty Chili–Garlic–Basil Sauce.

Grandma 25- Fried Rice

Grandma style fried rice with mixed veggies and sweet pork sausages.

Spicy Chicken Korean Style Fried Rice 25-

Crispy Chicken, mixed veggies, eggs, crispy seaweed and sesame seeds in a Spicy Style Korean Sauce.

Spicy Shrimp Korean Style Fried Rice 30-

Crispy Shrimp, mixed veggies, eggs, crispy seaweed and sesame seeds in a Spicy Style Korean Sauce.

LAVA 30- Fried Rice

Fried rice combination of Beef, Chicken and Pork with spicy sauce.

Carbonara 25- Fried Rice

Carbonara Crispy Chicken and Rice Sauteed with a Mild Spicy Carbonara Sauce with mixed greens, topped of shredded Mozzarella Cheese.

Crab Meat 25- Fried Rice

Fried rice with lump crabmeat.

Tom Yum 25- Fried Rice

Shrimp, Kaffer Lime Leaves, Lemon gress, Tomatoes, Chili, Scallion, Redonion in a Tom Yum Chili Paste.

Nasi Goreng 25-

Nasi Goreng is a Indonesian rice dish cooked with mixed veggies and distinguished from other Asian fried rice. Preparations by its distinct smoky aroma and caramelized yet savory undertones of flavors. Served with Chicken Satay and topped with chopped scallion and fried shallots.

Pineapple 25- Fried Rice

Pineapple, shrimp, mixed berries, eggs, scallion, onion, tomatoes stirred fried with rice in a brown sauce.

"Noodle"

Chicken • Pork • Beef • Tofu • Veg 17 $
Shrimp • Squid • Mussel • Seafod • Duck 22 $

Rice Noodle Soup

Bean sprouts, scallions and crunched garlic in a clear broth.

Lad Na

Sauteed broccoli in light brown gravy on top of the panfried wide rice noodles.

Pad See Ew

Wide rice noodles stir-fried broccoli, egg and with a Thai soy sauce.

Ramen Pad Thai 25-

Shrimp and chicken with bean sprouts, scallion and Ramen Noodle in a Pad Thai Sauce.

Ramen Kee Mao 25-

Shrimp and chicken with Ramen Noodle sauteed with spicy drunken sauce.

Drunken Noodle

Wide rice noodle sauteed with chili garlic basil leave, onion and tomatoes.

Tom Yum Noodle

Noodles with bean sprout in Thai spicy lemon grass soup with fresh basil and crushed peanut.

Carbonara Ramen 25-

Ramen Noodle sauteed with fresh basil, tomatoes, onion, scallions, pepper with Crispy Chicken in a Mild Spicy Carbonara Sauce. topped of shredded Mozzarella Cheese.

Ramen See Ew 25-

Shrimp and chicken with Ramen Noodle, broccoli and carrot sauteed with Garlic brown sauce.

Pad Thai

A Thai national noodle dish : thin rice noodles stir-fried with bean sprouts, crushed peanuts, scallion and egg.

Roasted Duck Noodles Soup

Honey roasted duck sliced on top of rice noodles in light tasty broth served fresh herbs spinach and a bean sprouts.

Stewed Pork Nodle Soup 20-

Stewed braised pork with Vermicelli noodle soup.

Singapore Noodle 25-

Shrimp and chicken, Vermicelli noodle sauteed, scallion, bean spro red bell pepper in our house special sauce.

Chicken Lava 25-

Marinated chicken seasoned with black pepper and sesame seeds. served flaming with steamed mix veggie.

Thai RAMA 30- Chicken & Shrimp

Famous curry sauce topped with peanut sauce.

Mango 25- Chicken

Crispy Chicken sautted with a Special Mango sauce.

Honey Crispy 25- Chicken

Crispy chicken tossed with honey, tomato sauce, garlic powder, Served with steamed jasmine rice.

Honey Crispy 30- Shrimp

Crispy shrimp tossed with honey, tomato sauce, garlic powder, Served with steamed jasmine rice.

Moo Sub 25- Eggplant Krapow

Ground pork with fresh basil, chili eggplant in a Krapow sauce.

Crispy Pork Belly Krapow 25-

"Chef's Special"

30- Beef Seasonings

Steak stir-fried with sesame oil, and specialty sauce. Served with mix vegetable on the side and premium jasmine rice.

General Tso's 25- Krapow Chicken

Crispy wine chicken, chili, sesame seed with General Tso's Krapow sauce and house salad.

General Tso's 25- Chicken

Crispy wine chicken, chili, sesame seed with General Tso's sauce and house salad.

Krapow Gai 25- Grob

Crispy Chicken sauteed with a mild spicy Krapow sauce and Crispy basil.

"Soft Shell Crab Lover"

Ginger Black Bean Mushroom Sauce 25-
Crispy Soft Shell Crabs in a ginger sauce.

Green Curry Talay 30-
Crispy Soft Shell Crabs, shrimp, squid, mussels in a coconut green curry sauce.

Panang Curry Talay 30-
Crispy Soft Shell Crabs, shrimp, squid, mussels in a coconut Panang curry sauce.

Pad Pha 25-
Crispy Soft Shell Crabs in a traditional spicy Pad Pha Sauce.

Chili Garlic 25- Basil Sauce
Crispy Soft Shell Crabs in a basil chili garlic sauce.

"Shrimp Lover"

Goldem Shrimp 30-
Crispy shrimp served with steamed jasmine rice and Mango sauce with onion, pineapple, cucumber.

Shrimp 25- Snowpea

Volcano Shrimp 30-
Crispy golden shrimp in a spicy chili garlic sauce, served in a hot pan.

"Fish Lover"

Larb 30- Pla Grob
Crispy Tilapia, crunchy roasted rice, rea onion, chop green onion, in a mild spicy lime dressing.

Pla 30- Greem Curry Talay
Tilapia, shrimp, squid, mussels in a coconut green curry sauce.

Pla 30- Panams Talay
Tilapia, shrimp, squid, mussels in a coconut Panang curry sauce.

Spicy 25- Chili Tilapia
Crispy Tilapia in a chili garlic sauce.

"Duck Lover"

Crispy 30- Duck Chili
Crispy duck sautéed with a spicy basil garlic sauce.

Crispy 30- Ducklim
Crispy duck bedded on cruncy noodle.

Larb Crispy 30- Duck Sauce

"Kid's Meal"

Kids Steamed 10- Dumplings

Kids Shrimp 10- Blanket

Kids Chicken 10- Satay

Kids Egg 10- Fried Rice

"Dessert"

Cocomut 9-
Puddims

Bamana 8-
in the Blamket

Bamana 10-
A' La Mode

Homemade 7-
Ice Cream
Coconut, Green Tea,
Vanilla, Chocolate,
and Fried ice cream

Mango 9-
Sticky Rice

Mango 7-
Sherbet

Taro Mousse, 9-
Ginkgo Nuts

Thai Custard 10-
& Sticky Rice

Thai Custard 9-

"Soft Drink"

Glass 7-
Coffee Jelly
Thai Coffee

Boba 7-
Thai Tea

Boba 7-
Green Tea

Homemade Thai Lemonade	6-
Thai Iced Tea Lemonade	6-
Unsweet / Sweet Iced Tea	3-
Hot Jasmine Tea	5-
Hot Green Tea	5-
Perrier	6-
Coconut Juice	6-
Red Bull	6-
Fruit Punch	6-
Thai Iced Tea	6-
Thai Iced Coffee	6-

Fruit Juice : 6-
Cranbery , Orange ,
Pineapple , Apple

Soda : 3-
Coke, Diet Coke, Sprite,
Fanta Orange
Ginger Ale, Club Soda
Root Beer Barq's (Can),
Tonic Water

"Cul-Lao"

SIGNATURE DRINK

Mojito 17-

Bacardi Limon, Fresh Mint leaves,
Sugar on Flavors :

1. Regular Mojito
2. Strawbery Mojito
3. Pineapple Mojito
4. Mango Mojito
5. Peach Mojito
6. Pomerganate Mojito

Chocotini 17-

Stoli Vanilla, Frangelico, Kalua & Cream.

Flirtini 17-

Grape Vodka, Triple Sec, Cranberry Juice,
Pineapple Juice, and Sparkling Wine.

Fruitini 17-

Stoli Razberi, Stoli Orange, Pineapple Juice,
Cranbery Juice, Dash of Triple Sec.

Thaitini 17-

Stoli Vodka, Dry Vermouth, Slice Chili.

Lycheetini 17-

Rum, Cre'me De Cassis, Lychee Syrup.

Cha - Bo - Ram 17-

Vodka, Gin, Tequila, Rum, Thai Iced Tea and Lemon Juice.

Culpepolitan 17-

Citron, Triple Sec, Peach Schnapps, Cranberry Juice.

Tom Yum Siam 17-

Vodka, Malibu, Lychee Syrup,
Lime Juice, Lemon Gras, Karffir Lime.

Dreaming of Phuket 17-

Sake, Triple Sec and Orange Juice.

Culpeper Iced Tea 17-

Firefly Sweet Tea Vodka, Apple Pucker, Pineapple Juice.

On The Way To Pattaya 17-

Rum, Orange Juice, Pineapple Juice, Strawberry Puree,
Splash of Cranberry, Juice and Sour Mix.

"Beer"

THAI BEER

Singha, Chang 7-

JAPANESE BEER

Asahi, Kirin 7-
Sapporo 22 Oz. Can 10-

IRELAND BEER

Guinness 8-

DOMESTIC BEER

Budweiser, Bud Light 5-
Michelop Ultra, Miller Light 5-
Coors Light 5-

MEXICO BEER

Coroma 7-

BELGIAN BEER

Blue Moon 7-

HOLLAND BEER

Heineken, Amstel Lite 7-
Nom - Alc 5-

"Mixed Drink"

Blue Hawaii 17-

Rum 1.5, Blue Curacao 0.5
Pineapple Juice, Triple Sec 0.75

B-52 17-

Grand Marnier 1, Kahlua 0.5, Bailey's 0.5

Black Russian 17-

Vodka 1, Kahlua 1

Black Martini 17-

Absolute Kurant 2, Chambord 0.5

Blue Kamikazi 17-

Vodka 1, Blue Caracao 0.5,
Lime Juice, Triple Sec 0.75

Cosmopolitan 17-

Vodka 1, Triple Sec 0.5, Cranberry

Long Island Ice Tea 17-

Vodka 0.5, Gin 0.5, Rum 0.5, Tequila 0.5, Triple Sec 0.75,
Sour Mix, Splash Coke

Blue Goose Martini 17-

Grey Goose Vodka 1, Hipnotiq 0.5, Slpash PJ

Bay Breeze 17-

Absolute Vodka 1.5, PJ, Cranberry

Black & Tan 17-

Irish Whiskey, Dark Rum 0.5,
Lemonade, OJ, Ginger ale

Bloody Mary 17-

Vodka 1.5, Bloody Mary Mix,
Dash Worcestershire,
Bitters, Tabassco, Pepper

Cape Codder 17-

Vodka 1.5, Cranberry, Soda

Fuzzy Navel 17-

Absolute Peach 1.5,
Peach Schnapps 1, OJ

Lemon Drop 17-

Absolute Citron 1.5, Lemonade

Panther Punch 17-

Rum 1, Dark Rum 0.5, Sugar,
Grenadin, OJ

Pina Colada 17-

Rum 1, Coco Lozep, PJ, Cream

Raspberri Fizz 17-

Stoli Rasp 1, Raspberri Mix, Sprite

Screw Driver 17-

Vodka 1.5, OJ

Tequila Sunrise 17-

Tequila 1, OJ, Grenadine

Singapore Slings 17-

Gin 1, Sour Mix, Grenadine, Soda, Cherry Brandy Topped

Strawberry Daiquiri 17-

Rum 1, Strawberry Mix, Triple Sec 0.75, OJ

Sex On The Beach 17-

Vodka 1, Chambord 0.5, Midori 0.75, PJ, Cranberry

Gimlet 17-

Vodka 2, Lime Juice, Lemonade

Margarita 17-

Tequila 1.5, Triple Sec 0.5,
Lime Juice, Sour Mix, Lemonade

Manhattan 17-

Bourbon 1.5, Sweet Vermouth 0.5

WhiteRussian 17-

Vodka 1, Kahlua 0.5, Cream

Woo Woo 17-

Vodka 1, Peach Schnapps 0.5,
Cranberry

Zombie 17-

Rum 1, Dark Rum 0.5,
Triple Sec 0.75, PJ, OJ, 151 Topped

Mai Tai 17-

Rum 1 , Dark Rum 1
Grenadine 0.5
Triple Sec 0.75
OJ, PJ

"White Wine"

CHADONNAY — GLASS/BOTTLE

CK Mondavi — 8- / 27-

This soft, fruity, medium-bodied wine is nicely packed with peach, lemon and apple flavors. It offers a smooth mouthfeel and a touch of butter on the finish.

PINOT GRIGIO

CK Mondavi — 8- / 27-

Our Pinot Grigio is a medium-bodied wine filled with aromas of wildflowers, peaches and pears. Fresh, tropical flavors combined with a touch of spice lead to a delightfully crisp finish.

RIESLING

Schmitt Sohne - Germany — 8- / 27-

Peach and Apple Aroma, Firm and Fruity Palate, and Crispy Acidity, Well Balanced.

Cleam Slate 2018 (SUBSTAINABLE FARMING) — 8- / 27-

Clean and Fresh classicmosel mineral notes, Hints of spiciness and Fresh Peach Flavors.

SAUVIGNON BLANC

Matua - New Zealand — 10- / 35-

Mariborough, NEW ZEALAND-Adustinctive and Aromatic Sauvignon Blanc, Delivering Bright and Lively Gooseberry and Passion Fruit Characters with a Hint of Lime.

Greg Norman - New Zealand — 12- / 40-

Aroma of Lemon Oil, Grapefruit and Grass Lead This Pungently class IV Marlborough sauvinon Blanc, Fresh, Juicy Lemon and other Citrus notes Linger on Finish.

ORGANIC VIOGNIER

Yalumba-South Australia — 9- / 32-

Apricot nectar and Fennel are joined by Jasmine and Star Fruit leading to Creamy, Rich and Long, Mid Palate with Asian Five Spice on the Finish. Pairs Nicely with Red Curry and Pad Thai.

ALBARINO

Ramom Bibao-Spain — 12- / 40-

Aromas of Pear and Mineral are Delicately Evident. a Fresh and Easy Wine with subtle notes of White Flowers, and Apple are seen throughout.

ROSE

Figuiere Mediterrammee Rose — 8- / 28-

(SUBSTAINABLE FARMING)
Invigorating and easy-to-enjoy. Provence Peach, Orange skin ND white flowers accented by Refreshing Acidity and a Salty Sea Minerality.

"Red Wine"

CABERNET SAUVIGNON — GLASS/BOTTLE

CK Mondavi — 8- / 27-

Merlot is silky and rich with aromas of plum, blackberry jam and dark chocolate. With flavors of cherries and pecan pie, the medium-bodied wine has a soft finish that never disappoints.

MEROT

CK Mondavi — 8- / 27-

Nose of Plumand Berry with Oak and Spice Nuances, Flavors of Cherry, Vanilla and Toasty Notes.

PINOT NOIR

Peppernood Glove - Chile — 9- / 29-

Fresh Strawberry and Bing Cherry Fruit. Finished with Rich Plam. Light Clove and Earthy Tones.

Cellar 8 (California) — 10- / 35-

Deep rose in color, this stylish Pinot Noir begins with ripe cherry and red berry aromas. Lush and complex on the palate, with juicy strawberry jam flavors and a dash of nutmeg spice, balanced by silky tannins.

MALBEC

Catena Malbec 2017 — 10- / 35-

(SUBSTAINABLE FARMING)
Rich Red and Dark Fruit joined by Delicate Violet and Lavendernotes, Traces of Vanilla, Mocha, Leather and Cinnamon, Silken Tannins, Bright Acidity and Flinty Minerality.

"Sparkling Wine"

Jfj California Champagne 8- / 28-

This is a pale-colored sparkling wine that is filled with fruity aromas. Taste this sparkling wine with mingled flavors of apples, limes, pears, and a bit of nutty character. A clean and balanced finish will have you asking foranother glass. 72% Chardonnay, 20% French Colombard, 8% Mixed White.

"Have a Thai Food and SMILE!"

"Sake"

GLASS / BOTTLE

Sho Chiku Bai 8- / 12-

Served chilled, this Classic Junmai offers a very fine texture with harmonious aromas and flavors of macadamia nuts, Chai spice (cardamom, nutmeg), vanilla, heavy cream and freshly sliced bread. When warmed to around 100°F., the texture and flavor build, bringing out more intense umami while still retaining softness of texture. Savory elements of salted custard, cocoa nib, banana bread, toasted nuts and mineral are evident.

SAKE 300 ML

Momokawa Junmai Organic 12-

A silky smooth coconut concoction that flows into a brilliant fresh pineapple flavor. Gentle notes of banana add to the fruity fun. Momokawa Organic Nigori Ginjo is another SakeOne brew that has taken home a few medals in competitions.

Momokawa Pearl 12-

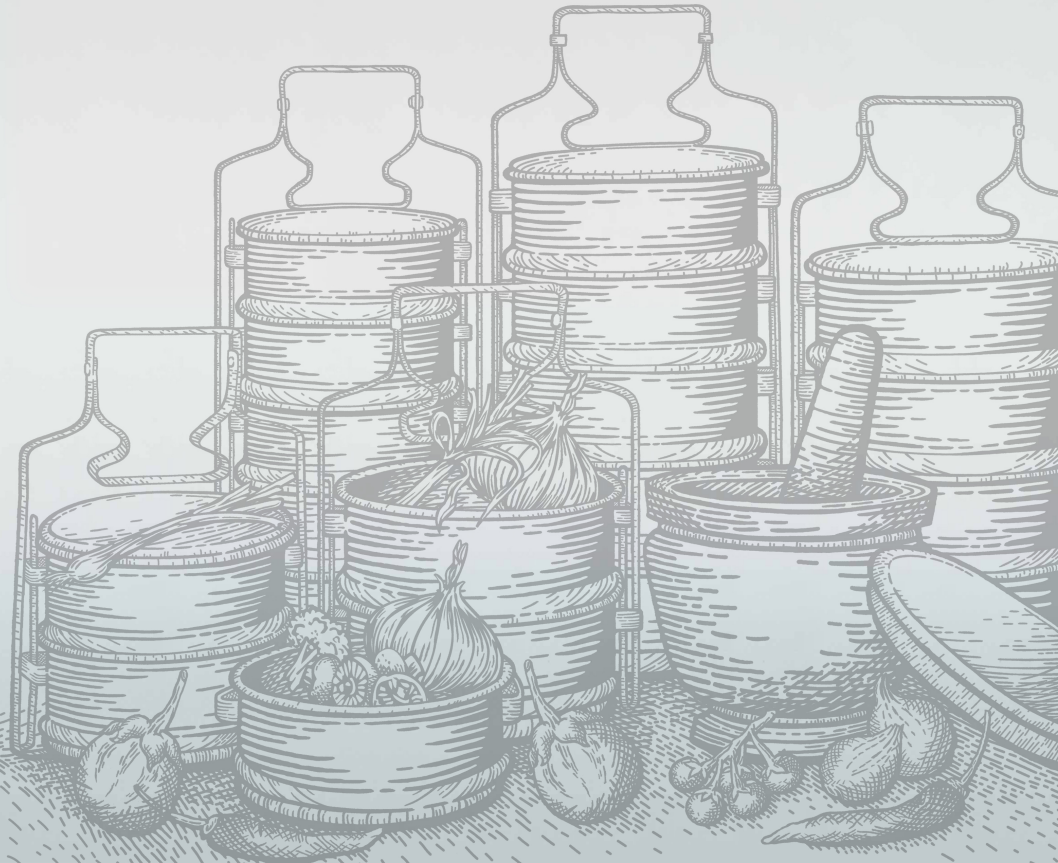
The light vanilla scent lightens the soul before you take a dip into this sake's delightful creaminess. A tropical wonderland of coconut, pineapple and banana wash over the palate and the heart.

SAKE BOMB

Sake & Beer 16-

SHO CHIKU BAI (SMALL)+ KIRIN BEER 12 FL.OZ

"There is No Life without Thai Food"



Pinto Thai

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PINTO THAI CULPEPER

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