

VIETNAMESE & THAI FAVORITES

♦ FALL 2023 **♦**

APPETIZERS



Fresh Spring Rolls 10

Choice of Shrimp, Tofu, or Pork. Fresh rice paper, lettuce, carrots, rice noodles, cucumber served with peanut sauce

Crispy Egg Rolls 10

Choice of chicken or tofu, taro, carrots, woodier mushrooms, onion, glass noodle, served with sweet chili sauce

Mango Wings 11

Sweet and sour mango flavored chicken wings

12 Shrimp Egg Rolls

Seasoned shrimp wrapped in egg roll paper, served with sweet chili

12 Shrimp & Pork Egg Rolls Deep fried with shrimp, pork, taro, carrots, woodier mushrooms, onion,

glass noodle, served with sweet chili sauce 12 Chicken Satay

Chicken marinated in coconut milk and grilled on bamboo skewers. Served with peanut sauce



Crispy Butter Calamari

Fried and sautéed with onions and peppers on a bed of lettuce, served with sweet chili sauce

14 Crispy Imperial Roll Wraps

Fried spring roll with shrimp, pork, egg, taro, carrots, woodier mushroom, glass noodle served

with vermicelli noodles, lettuce, sweet chili fish

District III Crab Dip

15

Thai style massaman curry, peanut butter, crab meat, spinach, choice of roti or garlic bread

Crispy Ocean Breeze

Mussels, calamari, shrimp, lightly fried and sautéed with jalapeños and onion, served with special dipping sauce on the side



VIETNAMESE PHO / NOODLE SOUP

Served with basil, beansprouts, jalapeño, lime on the side

17 **Vegetarian Pho** Tofu, broccoli, carrot, mushrooms, napa cabbage 17 Pho Chicken Chicken Pho Tai 18 Rare beef Pho Tai and Chin 19 Rare beef and Brisket 19 Pho Combo Rare beef, Brisket and Meatballs Spicy Beef Noodle 🥖 19 Rare beef, brisket and pork sausage 19 **Pho Shrimp Pho Filet Mignon** 19 Filet Mignon

Shrimp, scallop, calamari

THAI FRIED RICE

Choice of chicken, tofu, vegetables, beef +\$4, shrimp +\$4, seafood +\$7

Pho Seafood

19 Fried Rice

Jasmine rice stir-fried with egg, cherry tomatoes, onion, sliced cucumber on the side

19 **Basil Fried Rice**

Jasmine rice stir-fried with basil leaves, egg, onion, bell peppers, carrots, sliced cucumber on the side

Pineapple Fried Rice

Jasmine rice stir-fried with egg, onion, pineapple, red bell peppers, and cashews nuts, sliced cucumber on the side

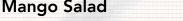
SALAD

Papaya Salad (Som Tam) 🥖

13

13

Green papaya with fresh chili, cherry tomatoes, carrots, lime juice, palm sugar, soy sauce, roasted peanuts



14

Grilled shrimp and calamari with shredded cabbage, sliced mango mixed with fish sauce dressing and shrimp chips on the side

Beef Salad (Nam Tok) 🥒

22

Sliced grilled beef, onion, chili, Thai roasted rice powder, cilantro, in spicy lime juice dressing

Spicy Seafood Salad 🥖 22

Glass noodles, shrimp, calamari, scallops, mussels, onion, cilantro, cherry tomatoes, topped with peanuts, in spicy lime juice dressing

VIETNAMESE VERMICELLI NOODLE

Served with lettuce, cucumber, carrots, peanuts, fried shallots, egg roll



Grilled Chicken Vermicelli 19 Grilled Pork Vermicelli 19 Grilled Shrimp Vermicelli 20 Grilled Pork&Shrimp Vermicelli 21

THAI FAVORITES

Choice of chicken, tofu, vegetables, beef +\$4, shrimp +\$4, seafood +\$7



District III Pad Thai

19

22

Thin rice noodles stir-fried with egg, bean sprouts, green onion, in tamarind sauce, served with a lime and crushed peanuts on the side

Drunken Noodles

19

Thick rice noodles stir-fried with garlic chili sauce, basil, egg, onion, carrots, broccoli, bell peppers

Pad See Ew (pad-see-you)

Thick rice noodles stir-fried with broccoli, carrots, egg, in light brown sauce

19 Spicy Basil Leaves 🤳

Sautéed with bell peppers, carrots, onion, basil leaves, in spicy basil sauce. Served with steamed jasmine rice; brown rice +\$3



Sautéed with Thai special chili paste, green beans, red and green bell peppers, carrots, lime leaves. Served with steamed jasmine rice; brown rice +\$3



Massaman Curry

19

Coconut milk, peanut butter base, onion, potatoes, carrots, topped with avocado and cashews. Served with steamed jasmine rice; brown rice +\$3 *GF

19

Panang Curry J 19

Coconut milk, basil leaves, bell peppers, green beans, carrots, topped with fried taro. Served with steamed jasmine rice; brown rice +\$3 *GF



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THAI FAVORITES	(Cont.)		BEVERAGES	
District III Mixed V	/eggies	19	Soda / Ice Tea / Hot Tea	3
	with broccoli, carrots, bell peppers, onion,	ı	FIJI Water sm	ղ 4
jasmine rice; brown rice	ns, in brown garlic sauce. Served with steamed e +\$3		Thai Ice Tea / Coffee	5
Fancy Shallots in Clay Pot / 19		19	Juice	5
Caramelized garlic saud steamed jasmine rice; k	ce, fried shallots, mixed veggies. Served with		Italian Soda	6
a steamed jasimire mee, k			Choice of Mango, Lychee, Strawberry, Blueberry, Passion Fruit	
THAI CHEF SPEC	CIALTIES		San Pellegrino sm/lg 4 /	/ 7
	Shaken Beef	27	Saratoga	7
	Cubed filet mignon sautéed with onions serve		Natural Spring Water	
O DO	on a bed of spinach with jasmine rice		DEED	
	Garlic Lemon Noodle Jumbo	27	BEER	
	Shrimp Jumbo shrimp, pasta, spinach, mushrooms,	27	Creature Comforts Tropicália	6
Garlic Lemon Jumbo Shrimp	cherry tomatoes sautéed in Thai garlic butter		India Pale Ale / Athens, GA	_
	sauce, served with a lemon on the side	28	Amstel Light Light Lager / Amsterdam	6
	Kao Pad Pooh (Crab Fried Rice) Fried rice with crab, onions, egg, sliced	20	Asahi	6
	cucumber on the side		Japanese premium beer	
	District III Steak (10 oz)	29	Sing Ha	7
国际	Grilled marinated steak served with special Thai	W	Lager / Thailand Import	
Crab Fried Rice	tamarind sauce with roasted rice powder,	11/	Leo Lager / Thailand Import	7
	served with sticky rice.	1	Sapporo	7
Pairs well with Papaya Sincluded)	Salad/Som Tam (not	100	Lager / Japan Import	
Soft Shell Crab Pir	neapple Curry 32	0		
Coconut milk, panang curry sauce, cherry tomatoes, bell peppers, carrots, pineapple, topped with crispy soft shell crabs, served with steamed jasmine rice,		SPECIALITY COCKTAILS		
		Ruby Hawaiian	11	
brown rice +\$3 Three Flavored Salmon & Shrimp 34		1800 Coconut Tequila, pineapple/grapefruit/lime juice, Tripple sec		
Three Flavored Salmon & Shrimp Deep fried salmon filet and shrimp topped with			11	
three-flavored sauce, onions, bell peppers, sweet corn, served with steamed jasmine rice,		Malibu Coconut Rum, Vodka, Blue Curacao, Pineapple and Lime juice		
brown rice +\$3	in steamed jasmine rice,	C. T.	District III Mule	12
Crispy Basil Duck	35		Vodka Infused with Ginger, Lime Juice, topped with Ginger Beer	
Crispy basil duck, bell peppers, onions, carrots, basil leaves, in spicy basil sauce, served with steamed jasmine rice, brown rice +\$3			12	
		Big Five Rum Cafecito, Kahlúa, Baileys Irish Cream, Vodka, Chocolate Coco Powder		
Griffed Juffibo Frawii > 39			13	
Grilled jumbo prawn in the shell, mayonnaise, bread crumbs, spicy Thai seafood dipping		Hendrick's Gin, Basil, Cucumber, Ginger, Lime Juice, topped with Ging Beer	ger	
	sauce, served with egg fried rice	39	Spicy Angel	13
	Spicy Basil Lamb ✓ Grilled rack of lamb (three pieces) with spicy	39	Tequila, Jalapeño, Lemongrass, Passion Fruit and Lime Juice	
	basil sauce, bell peppers, onions, carrots, ser	ved		13
	with steamed jasmine rice, brown rice +\$3 Ocean Lower Mahi-Mahi	43	Vodka, St-Germain Elderflower Liqueur, Lychee/Cranberry Juice Bees Neez	13
	Grilled Mahi-Mahi, jumbo shrimp, scallops,	70	Tinkerman's Gin infused with Chrysanthemum, Honey, Lime Juice	
Ocean Lower Mahi-Mahi	broccoli, bell peppers, Brussels sprouts, carro panang curry sauce, served with steamed	its,		13
	jasmine rice, brown rice +\$3 *GF		Bourbon, Domaine De Canton, Three Bitters, Simple Syrup	
Three Flavored W	hole Red Snapper	48	DESCEDES	
	Fried whole red snapper topped with three flavored sauce, onions, bell peppers, sweet co	orn,	DESSERTS	
	served with steamed jasmine rice, brown rice \$3		Thai Coconut Cake	10
	Grilled Lobster Tails 🗸	55	Fried Banana with Ice Cream	12
	Two grilled lobster tails in the shell, spicy Thai		Green Tea Cheese Cake with	
	seafood dipping sauce, served with egg fried rice		Ice Cream	12
Three Flavored Red Snapper			Sticky Rice Mango (seasonal)	12
			Fried banana & ice cream	