



Pho Beef 24.95
Fresh rice noodles | beef short rib stew
herbal beef broth W/ boiled egg



Me Ka Ti 19.95
Fresh rice noodles | coconut chicken stew
peanut | boiled egg W/ fresh greens

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Suae Hong Hai 37.95
(Crying Tiger Steak)
"Snake River Farm" Kobe style beef grilled to perfection
tamarind-chili dip W/ sticky rice



"Khao Poon" Crab Curry 28.95
Fermented rice noodles | coconut
"Alaska King Crab" curry | fresh vegetables



Salmon Steak (G) 25.95
Salmon steak | wok-fried sting bean
W/ jasmine rice



Moo Ping 21.95
Street style grilled marinated pork skewers
tamarind-chili dip W/ sticky rice

ຂີ້: RICE BOWL



Basil Chicken (V/G)* 16.95
Wok fried fresh chicken | chili garlic
Thai basil | fried egg W/ jasmine rice



Garlic Peper Pork (V/G)* 16.95
Wok fried marinated Kurobuta pork
garlic and pepper | fried egg W/ jasmine rice



Kurobuta Pork Belly 26.95
Five spiced Kurobuta pork bely
pinkled cabbage W/ jasmine rice



Gai Yaang Ka-Min (G) 27.95
Roasted Mary's free range organic chicken W/ tumeric
peanut papaya salad | "Jaow" spicy and
sweet chili dip W/ sticky rice



Pineapple Fried Rice (V/G)* 16.95
Classic fried rice | chicken & prawns
pineapple | cashew | raisins W/ cucumber garnish



LAO Fried Rice (V/G)* 16.95
Laotian style fried rice | minced chicken
Thai basil | organic chicken wings W/ fried egg

ຂອງ ຫວານ: DESSERT



Khao Tom Mudd 12.95
Sweet coconut sticky rice, red bean in banana leaf
W/ coconut ice cream in coconut shell



Mark Mango (Mango & Sticky Rice) 12.95
Mango sticky rice
W/ cream of coconut and mango icy



Khao Nar Ped 24.95
"Maple Leaf Farms" roasted duck | boiled egg
honey soy | cucumber garnish W/ rice

SIDES

Sticky Rice 4 / Jasmine Rice 4 / Brown Rice 4 / Steam Vegetables 5
(V/G)* = Vegetarian version available



READY TO SERVE | ALL DAY DINING | 11AM - 8PM

Dine-in/Delivery/Curbside Pick-up/Contact free

We've made it easier for our guest to order with our new TOGO/ONLINE Menu
laotablesf.com

SPECIAL PRICES BEER AND WINE TOGO



149 2nd Street SF CA 94105 | 415-278-9991

ກິນ: EAT

EAT WITH YOUR HANDS! GO FOR IT.



Garden Fish 69.95

Crispy whole tilapia | beef jerky | beef & chicken satay | garlic wings
Laoian cucumber salad | vermicelli | sticky rice W/ farmfresh garden vegetable



Wrapping Vegetable Crispy Rolls 13.95

Glass noodles | shiitake mushroom
spring roll skin | green lettuce | soft herbs



Moo Nam Pla 12.95

Fried pork belly W/
fish sauce caramel | chili-lime dip



Garlic Wings 13.95

Crispy chicken wings tossed W/
garlic caramel



Chicken Satay (G) 13.95

Grilled marinated chicken satay W/
curry peanut dip



LAO Sausage (G) 14.95

Laoian style pork sausage | fresh ginger
toasted peanut W/ bird's eye chili



Grilled Calamari (G) 15.95

Char-grilled whole calamari W/
sweet chili-lime topping



Zeen Ping 14.95

Grilled lemongrass marinated beef
hanger steak skewer W/ chili-lime dip

ສິດຂົ້ມ ເຜັດເຜັດ: REFRESHING SALAD



"Tum Marg Hoong" Papaya Salad (V/G)* 19.95

Spicy papaya salad | prawns | boiled egg | pork sausage
pork crackling W/ Laung Pra Bang "Pla-Ra" anchovies dressing



"Larb Zeen" Beef Lettuce Wrap 18.95

Spicy minced beef flank steak lettuce wrap
toasted rice powder | soft herbs



Crispy Sticky Rice Salad (G) 17.95

Spicy crispy sticky rice
fermented pork sausage
peanut | green herbs



Papaya Salad W/ Prawns 14.95

Spicy papaya salad | cherry tomato | peanut
green bean W/ tamarind dressing



Larb Duck Pakxe 22.95

Pakxy style spicy duck lettuce wrap
toasted rice powder | soft herbs

ຕົ້ມຕົ້ມ SOUP: Cup 9.95 / Bowl 20.95



Tom-Zaap Beef

Laoian spicy sour soup
24-hour braised beef short ribs
hard herbs | Thai basil



Tom-Yum Chicken (V/G)*

Laoian spicy sour soup
sliced free range chicken | mushroom

ແກງຮ້ອນ: CURRY



Red Curry Chicken (V/G)* 16.95

Coconut milk curry | fresh chicken | Thai eggplants
Thai basil W/ fermented noodles



Panang Lamp Curry (G) 24.95

Thick coconut milk curry
lamp stew W/ cucumber salad



Om Chicken (G) 20.95

Spicy chicken clear curry | Thai eggplants
dill | bamboo shoots W/ fermented noodles



Totally Prawns (G) 24.95

Coconut milk red curry | jumbo tiger prawns
pineapple | lychee W/ toasted peanut



Mixed Vegetables (V/G)* 14.95

Wok fried famer market vegetable
tofu | mushroom W/ oyster sauce



Spicy Eggplant (V/G)* 14.95

Wok fried purple eggplant
tofu | bell pepper | Thai basil
chili garlic W/ oyster sauce



Pad Moo-Pa (G) 19.95

Wok fried pork belly
spicy coconut milk | root herbs



Pad Pha Beef (G) 22.95

Wok fried beef flank steak | green prppercons
kaffir lime leaves | Thai basil | chili garlic
pineapple W/ spicy brown sauce



Ka-Pow Lamb 25.95

New Zealand lamb chops grilled to perfection
2-tone rice W/ Basil spicy sauce

ເຜີ: NOODLE BOWL



"Khaw Kai" Noodles (V/G)* 15.95

Wok fried thick rice noodles | chicken
peanut | caramel soy sauce W/ green lettuce



Pho Duck 24.95

Egg noodles | "Maple Leaf" roasted duck breast
clear broth W/ boiled egg



Pho Chicken (V/G)* 15.95

Fresh rice noodles | pulled chicken
clear chicken broth W/ boiled egg



"Pad Mee LAO" (V/G)* 16.95

Stir fried thin rice noodles | prawn
garlic chives | omelette crepe W/ peanut & lime



MAI-THAI 11
Gold Rum + Orgeat Syrup + Pineapple Juice + Grenadine
+ Float of 151 Rum



PURPLE-TINI 11
Purple Butterfly Tea Infused Gin + Contreau
+ Lychee Puree + Fresh Lychee Fruit



TOKI MOJITO 11
Toki Japanese Whiskey + Fresh Mint + Lemon & Lime Soda



LAO SODA 11
Hangar 1 Kaffir Lime Vodka + Fresh Watermelon
+ Lime Juice + Kaffir Lime Leaf



RYE MANHATTAN 12
Knob Creek Rye Whiskey + Sweet Vermouth + Angostura Bitters
+ Brandied Cherry

WINES

BEGINNINGS (SPARKLING)

Blanc De Blancs/Anna Codorniu/Spain/NV 12/46
Brut Rose/MOMI/Napa/CA/NV 12/46

ASCENDING (WHITES)

Reisling/The Seeker/Mosel/Germany/2017 (off-dry) 11/44
Sauvignon Blanc/Long Meadow Ranch Winery/Napa/CA/2018 12/46
Chardonnay/Golden/Monterey/CA/2017 11/44
Chardonnay/Materra/Oak Knoll/ Napa/CA/2018 78
Chardonnay/Frank Family Vineyards/Carneros/CA/2018 89
Pinot Gris/Kings Ridge/Willamette/Oregon/2018 12/46
Vouvray Chenin Blance/La Craie/France/2013 11/44
Albarino/Abadia De San Campio/Spain/2018 11/44

BUILDING (ROSE)

Rose/St.Supery/Napa/CA/2018 12/46

ELEVATING (REDS)

Pinot Noir/Elizabeth Rose Winery/Napa/CA/2017 12/46
Grenache Syrah/Saint Cosme/France/2018 11/44
Zinfandel/Four Virtues/Lodi/CA/2017 (Bourbon Barrel Aged) 12/56
Malbec/Catena/Mendoza/Argentina/2016 11/44
Cabernet Sauvignon/Round Pond Estate Winery/Napa/CA/2017 13/48

BEERS

Lao / Lager / Vientiane / Laos / 350ml	7
Singha / Lager / Bangkok / Thailand / 350ml	7
Widmer Bros / American Hefeweizen / Portland / OR / 350ml	8
Lagunitas / Hop Stoopid / Petaluma / CA / 350ml	9
Chimay Triple / Trappist / Baileux / Belgium / 350ml	10

SOFTDRINKS

Thai Iced Tea 7
Coke / Sprite / Diet Coke 5

Hot Tea 7

- Green Tea / Chamomile / Earl Grey / Moroccan Mint / Ginger
- Herbal: Jasmine Tea and Stevia / Lemongrass Tea / Purple Butterfly Pea & Pandan Tea

Still Water: Aqua Panna 750ml 7

Sparkling Water: San Pellegrino: 750ml 7

SPIRITS

VODKA

Grey Goose Orange / Citron / Pear	14
Tito's	12
Elyx	14
Absolut	11

GIN

Bombay Sapphire	13
Plymouth	13
The Botanist	13
St.George-Alameda	14
Hendrick's	15

BOURBON

Blanton's	25
Hudson Four Grain	16
Four Roses "Small Batch"	16
Amador Double Barrel-Napa	16
Bulleit	13
Maker's Mark	12

RYE

Knob Creek Rye	13
Bulleit Rye	14
Templeton	14
Hudson Manhattan Straight Rye	19
Whistle Pig Rye	23
Whistle Pig Rye "Farm Stock"	24

WORLD WHISKEY

Kikori Rice Whiskey	16
Suntory TOKI	16
Suntory Hibiki Harmony	34
Suntory Hibiki 21	87
Suntory Yamazaki 12	27
Suntory Yamazaki 18	76
Nikka Coffey Grain	22
Nikka Coffey Malt	26
Nikka Taketsuru	23
Nikka Miyagikyo	27
Nikka Yoichi	27
The Hakushu	27
Macallan 12	17
Macallan 15	29
Macallan 18	52
Jameson	12
Jameson Black Barrel	16
Jameson Caskmates IPA Edition	15
Jameson Caskmates Stout Edition	15
Oban 14 year	22
Monkey Shoulder	13
Hennessy VS	17
Martell VS	24
Martell Blue Swift	32
Bache American Oak	13

RUM

Bacardi	11
Bacardi Gold	12
Neisson Blanc Martinique	13
Plantation 5yrs	13
Appleton Single Blend	14

AGAVE SPIRITS

Claze Azul: Plata	21
Claze Azul: Reposado	25
Mezcal Mina Real	15
Don Julio: Blanco	15
Don Julio: Reposado	17
Don Julio: Anjeo	19
Patron: Blanco	14
Patron: Reposado	16
Patron: Anjeo	18
Mi Campo: Blanco	13
Mi Campo: Reposado	14
Altos: Plata	13
Altos: Reposado	14
Corzo Silver	15
Espolon Reposado	14



IN LAO HAPPY HOUR

MONDAY — FRIDAY 4.00 pm to 7.00 pm

\$3.5 SINGHA BEER

\$7 SELECTED WINES

BRUT: Poema/Brut Cava/Spain/NV

WHITE: The Seeker/Reisling/Germany/2017

RED: Vina Bujanda/Tempranillo/Rioja/Spain/2017

\$7 HAPPY HOUR COCKTAILS

Lao-Jito

3 Olives Vodka + Cucumber + Basil + Lime Soda

Jameson Julep

Jameson Whiskey + Mint + Simple Syrup + Soda

DRINKING SNACKS

Tom-Yum French Fries 6

French fries tossed W/ Tom-Yum dust

Crispy Calamari 8

Salt & Pepper fried calamari W/ sweet chili dip

Garlic Chicken Wings (6wings) 8

Crispy chicken wings tossed W/ tamarind caramel

Beef Jerky 9

Sun dried one day Hanger steak beef jerky

LAO Sausage 9

Laotian style pork sausage W/ fresh ginger + peanut

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