**LAO Table**

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

**Ready to Serve | All Day Dining**
Dine-in/Delivery/Curbside Pick-up/Contact Free

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**Bowl**

- **Pho Beef** $7.95
  Fresh rice noodles | beef short rib stew
  herbal beef broth W/ boiled egg

- **Moo Ka Ti** $19.95
  Fresh rice noodles | coconut chicken stew
  peanut | boiled egg W/ fresh greens

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**Rice Bowl**

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

- **Garlic Pepper Pork** (V/DF)* $16.95
  Wok fried marinated Kurobuta pork
  garlic and pepper | fried egg W/ jasmine rice

- **Pineapple Fried Rice** (V/DF)* $18.95
  Classic fried rice | chicken & prawns
  pineapple | cashew | raisins W/ cucumber garnish

- **Lao Fried Rice** (V/DF)* $18.95
  Lao style fried rice | mixed chicken
  Thai basil | organic chicken wings W/ fried egg

- **Kurobuta Pork Belly** $26.95
  Five-spiced Kurobuta pork belly
  pickled cabbage W/ jasmine rice

- **Roasted Fish** $39.95
  Roasted Mary’s free range organic chicken W/ turmeric
  peanut papaya salad | “laow” spicy and sweet chili dip W/ sticky rice

- **Khao Nor Ped** $24.95
  "Maple Leaf Farms” roasted duck | boiled egg
  honey soy | cucumber garnish W/ rice

- **Classic Chicken Fried Rice** $14.95
  Classic chicken fried rice, egg
  tomatoes, onion, and green onion

- **Sea Bass Clay Pot** (DF)* $28.95
  Chilean sea bass | red curry
  cherry tomato | lychee | dill | holy basil W/ jasmine rice

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**Sides**

- **Sticky Rice 4 | Jasmine Rice 4 | Brown Rice 4 | Steam Vegetables 5**
  (V/DF)* | Vegetarian version available

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**Garden Fish** $9.95
Crispy whole tilapia | beef jerky | beef & chicken satay | garlic wings
Lao tom cucumber salad | vermicelli | sticky rice W/ famfresh garden vegetable
**EAT**

*EAT WITH YOUR HANDS! GO FOR IT.*

**Wrapping Vegetable Crispy Rolls** 13.95
- Glass noodles
- shitake mushroom
- spring roll skin
- green lettuce
- soft herbs

**Moo Nam Pla** 12.95
- Fried pork belly
- fish sauce caramel
- chili-lime dip

**Garlic Wings** 13.96
- Crispy chicken wings
- tossed with garlic caramel

**Lao Sausage** 13.95
- Lao style pork sausage
- fresh ginger
- toasted peanut
- lemongrass

**Grilled Calamari** 15.95
- Grilled whole calamari
- sweet chili-lime topping

**Papaya Salad** 14.95
- Spicy papaya salad
- cherry tomato
- peanut green bean
- tamarind dressing

**Lamb Zeen* Beef Letteuce Wrap** 18.95
- Spicy marinated beef
- flank steak
- lettuce wrap
- toasted rice powder
- soft herbs

**Spicy Sticky Rice Salad** 17.95
- Spicy crispy sticky rice
- fermented pork sausage
- grilled pork
- green herb

**Signature**

**Om Chicken** 25.50
- Spicy chicken clear curry
- Thai eggplants
- dill

**Totally Prawn** 24.95
- Coconut milk red curry
- Jumbo tiger prawns
- pineapple
- lyechees
- toasted peanut

**Mixed Vegetables** 14.95
- Mixed vegetables
- mushroom
- oyster sauce

**Spicy Eggplant** 14.95
- Spicy fried purple eggplant
- bell pepper
- Thai basil
- chili garlic
- oyster sauce

**Pad Moo-Pa** 16.95
- Wok fried pork belly
- spicy coconut milk
- root herbs

**Pad Pho Beef** 22.95
- Wok fried beef flank steak
- green peppercorns
- kaffir lime leaves
- Thai basil
- chili garlic
- pineapple
- spicy brown sauce

**Ka-Paw Lamb** 29.95
- New Zealand lamb chops
- grilled to perfection
- 2-tone rice
- basil spicy sauce

**NOODLE BOWL**

**Haw Koi Noodles** 15.95
- Wok fried thick rice noodles
- chicken
- peanut
- caramel soy sauce
- green lettuce

**Pho Duck** 24.95
- Egg noodles
- Maple Leaf roasted duck breast
- clear broth
- boiled egg

**Pad Moo LAO** 15.95
- Stir-fried thin rice noodles
- prawn garlic chives
- omlette crepe
- peanut lime

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**SOUP**

*Cup 9.95 / Bowl 20.95*

**Fresh Spring Rolls** 12.95
- Fresh rice paper
- pork sausage
- Vietnamese mint
- Lao peanut dip

**Koi Tuna** 17.95
- Spicy tuna territy "Koi" (avocado, mango)
- thin pastry chip

**Tom-Zaap Beef** 24-hour braised beef
- short ribs
- hard herbs
- Thai basil

**Tom-Yum Chicken**
- Lao style sour soup
- sliced free range chicken
- mushroom

**Red Curry Chicken** 16.95
- Coconut milk curry
- fresh chicken
- Thai eggplants
- Thai basil
- fermented noodles

**Panaeng Lamb Curry** 24.95
- Thick coconut milk curry
- lamb stew
- cucumber salad

**Poha Chicken** 19.55
- Fresh rice noodles
- pulled chicken
- clear chicken broth
- boiled egg

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**CURRY**

**Zeen Ping** 14.95
- Grilled lemongrass marinated beef
- hanger steak
- slaw
- chili-lime dip
**DESSERT**

- "Cha-Yen" Thai Tea Jumbo Icy 18.95
  Grand selection of seasonal and exotic fruits W/Thai iced tea shaved-ice and Laotian topping

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

- Chocolate Soufflé Cake 12.95
  Chocolate soufflé cake W/Thai iced tea ice cream and seasonal berries

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

**DESCENDING**
Quinta de la Rosa/20 yr Tawny/Porto e Duoro/Portugal/NV 12

**COGNAC**
Bache American Oak 13
Hennessy VS 17
Martell VS 24
Martell Blue Swift 32
Coffee
Espresso 4.5
Americano 5
MAI-THAI 11
Cruzan Aged Gold Rum + Orgeat Syrup + Pineapple Juice + Grenadine
+ Float of 151 Rum

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

TIKI TOKI 11
Toki Japanese Whiskey + Fresh Mint + Contratto’s Bitters
+ Lemon & Lime Soda

LAO SODA 11
Hangar 1 Kaffir Lime Vodka + Fresh Watermelon +
Lime Soda

SAMBARITA 11
Bruxo Mezcal + Mango & Samble Puree + Lime to Taste

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

PINK PEPPER PUNCH 11
Peppercorn Infused Absolut Ruby Vodka + St.Germain
+ Grapefruit Juice + Salt Rim

PINEAPPLE MILLIONAIRE 19
Suntori Haku Vodka + Vanilla & Lemon Puree +
Pineapple Soda Served in Copper Pineapple

WINES
BEGINNINGS (SPARKLING)
Blanc De Blancs / Anna Codorniu / Spain / NV
Brut Rose / MOMI / Napa / CA

ASCENDING (WHITES)
Riesling / Heinz Eifel / Mosel / Germany / 2017 (off-dry)
Sauvignon Blanc / St.Supery / Napa / CA / 2019
Chardonnay / Rutherford Ranch / Napa / CA / 2018
Chardonnay / Materra / Oak Knoll / Napa / CA / 2018
Chardonnay / Frank Family Vineyards / Carneros / CA / 2018
Pinot Gris / Kings Ridge / Willamette / Oregon / 2018
Vouvray Chenin Blanc / La Craie / France / 2013
Albarino / Abadia De San Campio / Spain / 2018

BUILDING (ROSE)
Rose / St.Supery / Napa / CA / 2018

ELEVATING (REDS)
Pinot Noir / Hess / Allomi / Napa / CA / 2019
Pinot Noir / ZD / 50th Anniversary / Carneros / Napa / 2018
Grenache Syrah / Saint Cosme / France / 2018
Zinfandel / Four Virtues / Loddi / CA / 2017 (Bourbon Barrel Aged)
Malbec / Catena / Mendoza / Argentina / 2016
Rioja / Tempranillo / Vina Bujanda / Spain / 2018
Cabernet Sauvignon / James Mitchell / Loddi / CA / 2016
Cabernet Sauvignon / Avalon / Napa / CA / 2017

12/46 
12/46 
11/44 
12/46 
78 
89 
12/46 
11/44 
12/46 
89 
12/46 
11/44 
12/46 
11/44 
12/46 
11/44 
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46
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## SOFTDRINKS
- Thai Iced Tea: 6
- Coke / Sprite / Diet Coke: 5
- Fresh Young Coconut: 9

### Hot Tea
- 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

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