

LAO Table

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

laotablesf.com

Dine-in / Delivery

by Chef Lalita Souksamlane

APPETIZER



Wrapping Vegetable Crispy Rolls 13.95
Glass noodles | shiitake mushroom spring roll skin | green lettuce soft herbs W/ sweet & sour peanut dip



Moo Nam Pla 14.95
Fried pork belly W/ fish sauce caramel | chili-lime dip



Garlic Wings 13.95
Crispy chicken wings tossed W/ garlic caramel



Chicken Satay (G) 14.95
Grilled marinated chicken satay W/ curry peanut dip



LAO Sausage (G) 14.95
Laotian style pork sausage fresh ginger | toasted peanut W/ bird's eye chili



Grilled Calamari (G) 16.95
Chargrilled whole calamari W/ sweet chili-lime topping



Fresh Spring Rolls (V/G) 13.95
Fresh rice paper wrapper pork sausage | green lettuce Vietnamese mint W/ Laotian peanut dip



Koi Tuna (G) 17.95
Spicy tuna tartare "Koi" avocado | mango thin pastry chip



Zeen Ping (7oz.) 17.95
Grilled lemongrass marinated beef hanger steak skewer W/ chili-lime dip

REFRESHING SALAD



Larb Duck Pakxe 22.95
Pakxy style spicy duck lettuce wrap toasted rice powder | soft herbs



Deconstructed Crispy Yellow Fin Tuna Salad 20.95
Laotian style crispy tuna salad green apple | roasted cashew onion W/ "Yum" spicy dressing



"Tum Marg Hoong" Grand Papaya Salad (V/G) 20.95
Grand papaya salad | prawns | boiled egg pork sausage | pork crackling | vermicelli-noodles | fresh lettuce | soft herbs



"Larb Zeen" Beef Lettuce Wrap 19.95
Spicy minced beef flank steak lettuce wrap | toasted rice powder soft herbs



"Surp Nor Mai" Bamboo Salad 18.95
Shredded bamboo shoots smoked chili | soft herbs toasted rice powder W/ fresh vegetables



Crispy Sticky Rice Salad 18.95
Spicy crispy sticky rice | green herbs fermented pork | sausage | peanut



Tom-Zaap Beef Cup 9.95 / Bowl 20.95
Laotian spicy sour soup 24-hour braised beef short ribs | hard herbs | Thai basil



Tom-Yum Chicken (V/G) 17.95
Laotian spicy sour soup sliced free range chicken | mushroom | soft herbs

GRILLED-STEAMED



Suae Hong Hai (Crying Tiger Steak) 38.95
"Snake River Farm" Kobe style beef grilled to perfection tamarind-chili dip W/ sticky rice



Salmon Steak (G) 26.95
Salmon steak | wok-fried string bean W/ jasmine rice



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



Gai Yang Ka-Min (G) 33.95
Roasted Mary's free range organic chicken W/ turmeric peanut papaya salad "Jaow" spicy and sweet chili dip W/ sticky rice



Seabass Clay Pot (G) 31.95
Chilean sea bass | red curry cherry tomato | lychee | dill holy basil W/ jasmine rice



Grilled Pork Shoulder 22.95
Grilled Kurobuta pork shoulder tamarind | toasted rice powder dressing W/ sticky rice



Jumbo Pork Hock 35.95
Five-Spice braised jumbo pork hock (pig-knuckle) mustard green | pickle cabbage chili-lime dip W/ jasmine rice



Mok Lao Bamboo 19.95
Shredded bamboo shoots W/ dill | green onion | Laotian spicy sticky rice water grilled in banana leaf W/ jasmine rice



Mok Lao Seabass 28.95
Chilean sea bass (8oz) W/ dill green onion | Laotian spicy sticky rice water grilled in banana leaf W/ jasmine rice

CURRY



Red Curry Chicken (V/G) 17.95
Coconut milk curry | fresh chicken
Thai eggplants | Thai basil
W/ fermented noodles



Panang Lamb Curry (G) 24.95
Thick coconut milk curry
lamb stew W/ cucumber salad



Om Chicken (G) 20.95
Spicy chicken clear curry
Thai eggplants + dill W/ chili spicy broth



Totally Prawns (G) 24.95
Coconut milk red curry | jumbo tiger
prawns | pineapple | lychee
W/ toasted peanut

WOK



Mixed Vegetables (V/G) 15.95
Wok fried farmer market
vegetable | tofu | mushroom
W/ oyster sauce



Spicy Eggplant (V/G) 15.95
Wok fried purple eggplant | tofu
bell pepper | Thai basil
chili garlic W/ oyster sauce



Pad Moo-Pa 21.95
Wok fried pork belly
spicy coconut milk | root herbs



Pad Pha Beef (G) 23.95
Wok fried beef flank steak
green peppercorns | kaffir lime-
leaves | Thai basil | chili garlic
pineapple W/ spicy brown sauce



Ka-Pow Lamb 31.95
New Zealand lamb chops grilled
to perfection 2-tone rice
W/ Basil spicy sauce

NOODLE BOWL



"Khaw Kai" Noodles (V/G) 16.95
Wok fried thick rice noodles | chicken
peanut | caramel soy sauce
W/bean sprout



"Khao Poon" King Crab Curry Noodles 35.95
Fresh rice noodles | coconut-
"Alaska King Crab" curry
fresh vegetables



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



"Pad Mee LAO" (V/G) 19.95
Stir fried thin rice noodles | prawns
garlic chives | crispy tiny shrimps
bean sprout | omelette crepe
W/ peanut & lime



Pho Duck 24.95
Egg noodles | "Maple Leaf" roasted
duck breast clear broth W/ boiled egg



Pho Chicken (V/G) 16.95
Fresh rice noodles | pulled chicken
clear chicken broth W/ boiled egg



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

RICE BOWL



S&P Crispy Pork Belly 21.95
Wok fried house-made crispy pork belly
gilroy garlic | chili | kaffir lime leaves salt
and pepper | fried egg W/ jasmine rice



Basil Chicken 17.95
Wok fried fresh chicken | chili garlic
Thai basil | fried egg W/ jasmine rice



Garlic Pepper Pork (V) 18.95
Wok fried marinated Kurobuta pork
garlic and pepper | fried egg
W/ jasmine rice



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



Pineapple Fried Rice 18.95
Classic fried rice | chicken & prawns
pineapple | cashew | raisins
W/ cucumber garnish



LAO Fried Rice (V) 18.95
Laotian style fried rice | minced chicken
Thai basil | organic chicken wings
W/ fried egg



Classic Chicken Fried Rice 16.95
Classic chicken fried rice, egg
tomatoes, onion, and green onion

FOR THE TABLE



Garden Fish 79.95
Crispy whole tilapia | beef jerky | lao sausage
garlic wings | Thai papaya salad | vermicelli
sticky rice W/ farm fresh garden vegetable



Salt Grilled Whole Florida Bass 69.95
Salt grilled whole Florida bass | crispy pork rinds
vermicelli noodles | tamarind & peanut chili-
dressing W/ farm fresh vegetable

SIDE

- Jasmine Rice \$4
- Brown Rice \$4
- Jasmine Sticky Rice \$4
- Fresh Veggies \$6
- Steamed Veggies \$6
- Corkage charge fee \$25 per 750ml at 2 bottles per party
- A gratuity of 18% may be added for parties of 6 or more
- Limit of 3 credit cards per table
- We are not responsible for lost or stolen article
- *V = Vegetarian Version Available
- *G = Gluten Free Version Available



ຂອງຫວານ **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) 13.95
Mango sticky rice W/ cream of coconut and mango icy



Matcha Lava Cake 16.95
Tailor-Made warm matcha lava cake from beloved @udessertstory W/Matcha ice cream and fresh seasonal berries.



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

White Laotian 15
Haku Japanese Vodka,Coffee Liqueur,
Sweet Foam



Espresso Martini 15
Haku Japanese Vodka,Coffee Liqueur,Espresso



DESCENDING

Quinta de la Rosa /Ruby Reserve /20 yr /Portugal /NV 12
Yalumba Antique Tawny /Museum Reserve /Australia /NV 12

COGNAC

Bache American Oak 13
Hennessy VS 17
Martell VS 24
Martell Blue Swift 32

COFFEE

Espresso 4.5
Americano 5

By Executive Chef Lalita Souksamlane



MAI-THAI 15

Cruzan Aged Gold Rum + Orgeat Syrup + Pineapple Juice + Grenadine + Float of Dark Rum

PURPLE-TINI 15

Purple Butterfly Pea Infused Gin + Triple Sec + Lychee Puree + Fresh Lychee Fruit



TIKI TOKI 15

Toki Japanese Whiskey + Fresh Mint + Bitters + Lemon & Lime Soda

LAO SODA 15

Hangar 1 Kaffir Lime Vodka + Fresh Watermelon + Lime Soda



MANGO-NIFICENT 15

Bruxo Mezcal + Mango & Sambal Puree + Lime to Taste

LAO DE OLD FASHIONED 15

Knob Creek Rye Whiskey + Cruzan Aged Gold Rum + Creme de Banana + Angustora's Bitters + Orange Flaming



MANMAID 15

Cruzan Aged Dark Rum + Blue Curaçao + Grapefruit + Lime + Purple Butterfly Pea Flower

PINEAPPLE MILLIONAIRE 19

Suntory Haku Vodka + Vanilla & Lemon Puree + Pineapple Soda Served in Copper Pineapple



SECRET GARDEN 15

Roku Gin + Bell Pepper Syrup + Celery + Cucumber + Basil Flower + Egg White

THE EMPEROR 25

Maker Mark 46 + Pineapple Juice + Lime + Orgeat Served w/ Cherry Wood Smoked



WINES

BEGINNINGS (SPARKLING)

Blanc De Blancs / Anna Codorniu / Spain / NV

12/48

Brut Rose / MOMI / Napa / CA

12/48

ASCENDING (WHITES)

Sauvignon Blanc / St.Supery / Napa / CA / 2019

48

Pinot Gris / Etude / Carneros / CA / 2019

13/52

Chardonnay / Rutherford Ranch / Napa / CA / 2018

13/52

Chardonnay / Frank Family Vineyards / Carneros / CA / 2018

89

Chardonnay / ZD WINES / Napa / 2017

89

ELEVATING (REDS)

Pinot Noir / Hess / Shirtail Ranches/ Central Coast / CA / 2017

12/48

Pinot Noir / The Maverick / Edna Valley / CA / 2018

13/52

Pinot Noir / Frank Family Vineyards / Carneros / CA / 2018

89

Merlot / Sterling / Sonoma / CA / 2018

12/48

Zinfandel / Valrav / Sonoma / CA / 2018

13/52

Cabernet Sauvignon / Eric Kent / Alexander Valley/ Napa / CA / 2018	12/48
Cabernet Sauvignon / Hess / Allomi / Napa / CA / 2018	14/56

BEERS

Tom Yum Beer by Lao Table / American Wheat Ale / 5% Alc / 1 Pint	10
New Belgium Trippel / Belgian Style Ale / Colorado / 8.5% Alc / 355ml	10
Lao Beer / Lager / Vientiane / Laos / 5% Alc / 350ml	9
Lagunitas / IPA / Petaluma / CA / 6.2% Alc / 350ml	9
Not Your Father's Root Beer / Small Town Brewery / Root Beer Ale / 5.9% Alc / Illinois / 355ml	9

SOFTDRINKS

Mango Mania 9	
Spicy Mango Puree + Lemon-Lime Syrup + Chili Salt Rim (Non-Alcohol)	
Strawberry Supreme 9	
Strawberry Soda + Lemon-Lime Syrup + Fresh Mints (Non-Alcohol)	
Fresh Young Whole Coconut 9	
Thai Iced Tea 7	
Regular Iced Tea 5	
Soda 5	
Coke / Sprite / Diet Coke / Ginger ale	
Hot Tea 7	
- Green Tea / Chamomile / Earl Grey / Ginger	
- Herbal: Jasmine Tea and Stevia / Lemongrass Tea / Purple Butterfly Pea & Pandan Tea	
Hot Water 2	
Pot of Hot Water w/ lemon	
Still Water 7	
Aqua Panna 750ml	
Sparkling Water 7	
San Pellegrino 750ml	

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
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

Macallan 12	17
Macallan 15	29
Macallan 18	52
Jameson	12
Jameson Black Barrel	16
Jameson Caskmates IPA Edition	15
Oban 14 year	22
Monkey Shoulder	13
Hennessy VS	17
Martell VS	24
Martell Blue Swift	32
Bache American Oak	13

RUM

Goslings Dark Rum	13
Cruzan Aged Gold	13
Neisson Blanc Martinique	13
Plantation 5yrs	13
Appleton Single Blend	14

AGAVE SPIRITS

Claze Azul: Plata	23
Claze Azul: Reposado	27
Mezcal Los Vecinos	15
Cazadores: Reposado	17
Don Julio: Blanco	15
Don Julio: Reposado	17
Don Julio: Anjeo	19
Patron: Blanco	14
Patron: Reposado	16
Patron: Anjeo	18
Hornitos: Blanco	13
Hornitos: Reposado	15
Corzo Silver	15
Bruxo No.1 (8 Years)	18