

142 2ND STREET,
SAN FRANCISCO
(415)278-9991
LAOTABLESF.COM
@LAOTABLE

ໂລ
Table
By Chef Lalita Souksanlax



FOR THE TABLE ຈານໃຫຍ່



TOD TOD PLATTER 39.95
Assortment of fried treats: pork belly Nam-Pla, crispy calamari, garlic wings, beef jerky and Tom Yum fries



ORIGINAL LAO PLATTER 96.95
Enjoy all of the Lao's favorite dishes from fried cumin chicken, larb duck Pakxe, "Tom Zaab" hot & spicy beef soup, Lao sausage, pad mee Lao, sticky rice and soft herbs



LAO LAO PLATTER 79.95
Chef Lalita's special selection: Koi steak tartare, "Tom Zaab" hot & spicy beef soup, fried salmon belly, Lao sausage served traditional-style with sticky rice, leafy greens and soft herbs



GARDEN FISH 79.95
Our famous garden fish platter. Crispy whole tilapia, Lao sausage, beef jerky, garlic chicken wings, peanut papaya salad serve with vermicelli, sticky rice, leafy greens and soft herbs

APPETIZERS ຂອງແຊບ

FRESH SPRING ROLLS (G) 15.95

(Vegetarian version available) Fresh rice paper wrapper, pork sausage, Vietnamese mint with Laotian peanut dip

WRAPPING VEGETABLE CRISPY ROLLS 16.95

Home-made crispy rolls with glass noodles, shiitake mushroom with Fermented noodle, leafy greens, soft herbs, sweet & sour peanut dip

"TANG - MO" WATERMELON & PEANUT SALAD 16.95

Freshly cut watermelon, peanuts, "Pla-Ra" anchovy juice, toasted rice powder and cherry tomatoes



MOO NAM PLA 16.95

Fried pork belly tossed with fish sauce caramel, chili-lime dip

GARLIC WINGS 17.95

Crispy chicken wings tossed with garlic caramel

CHICKEN SATAY (G) 18.95

Grilled yellow curry marinated chicken satay with curry peanut dip



LAO SAUSAGE (G) 18.95

Laotian style pork sausage with fresh ginger, toasted peanut, bird's eye chili

LAO PORK JERKY & CHICHARRÓN 18.95

Served with tamarind dipping



REFRESHING SALAD ສະຫຼັດເຜັດເຜັດ

"SURP NOR MAI" BAMBOO SHOOT SALAD 20.95

Shredded bamboo shoot, smoked chili, toasted rice powder, with leafy greens and soft herbs



"LUANG PRABANG" PAPAYA SALAD (G) 20.95

Luang Prabang-Style spicy anchovy papaya ribbons salad with tomatoes and green beans



"NAM KHAO" CRISPY RICE SALAD (G) 22.95

Spicy crispy sticky rice, green herbs, fermented pork sausage, ginger, red onions, peanut

"KOI" TUNA (G) 19.95

"Koi" Not so spicy tuna tartare, sweet mango, avocado, soft herbs and egg wontons

GRILLED CALAMARI 20.95

Chargrilled whole calamari with sweet chili-lime dip



"KOI" STEAK TARTARE (G) 21.95

Kobe beef Tartare with fresh lime, kaffir lime, red onion, toasted rice powder, Thai chili accompanied with fresh lettuce, soft herbs, toasted baguette



PORK BELLY CHIPS 25.95

Crispy thin sliced "Kurobuta" pork belly served with cinnamon hoisin and garlic-chili dipping sauces



SOUPS ດົມດົມ

Serving 2 guests

NEW ITEM!

LAO TOM-YUM (G) 18.95

Young tamarind "Tom Yum" chicken soup, soft herbs served in a chimney hot pot.



TOM-ZAAB BEEF 19.95

Laotian style sour soup, 24-hour braised beef brisket, Thai basil, soft herbs served in a chimney hot pot.



"TUM MARG HOONG" PAPAYA SALAD (G) 22.95
(Vegetarian version available) Spicy papaya salad, prawns, boiled egg, pork sausage, pork chicharron, leafy green, soft herbs with "Pla-Ra" Laotian anchovy dressing

"LARB DUCK PAKXE" LETTUCE WRAP (G) 27.95
Pakxe-style spicy "Maple Leaf Farms" minced duck lettuce wrap, toasted rice powder with leafy greens, soft herbs

GRILLED ບັງບັງ FRIED ທອດທອດ

"MOO PING" PORK SKEWER 24.95

Street style grilled marinated pork skewers, tamarind-chili dip, sticky rice

SALMON STEAK (G) 27.95

Grilled king-salmon steak (8oz) with wok-fried spicy string bean, jasmine rice

"NAM SOM" GRILLED

FERMENTED PORK-CHOP (G) 28.95

Jasmine rice fermented pork-chop grilled to perfection, served with grilled sticky rice and fresh lettuce & soft herbs

"SUAE HONG HAI"

CRYING TIGER STEAK 43.95

"Snake River Farms" Kobe-style beef (8oz) grilled to perfection, tamarind-chili dip, soft herbs and sticky rice



CURRIES ແກງຮ້ອນ

RED CURRY CHICKEN (G) 24.95

(Vegetarian version available) Coconut milk curry, fresh chicken, bamboo shoot, Thai basil with fermented noodles boiled egg, jasmine rice

PANANG LAMB CURRY (G) 29.95

Thick coconut milk curry lamb stew, Kaffir lime leaves garnished with cucumber salad, jasmine rice



"LARM" LAOTIAN JUNGLE COCONUT CURRY (G) 30.95

Turmeric coconut curry, palm fruit, lemongrass braised Angus beef shank, beef tendon, jasmine rice, leafy greens



"OMM"

WILD DUCK CURRY 30.95

Spicy duck clear curry, Thai eggplants, dill with chili spicy broth, sticky rice

GREEN CURRY BEEF SHORT RIB 38.95

Braised bone-in beef short rib in coconut green curry, roasted eggplant, Thai basil accompanied with roti pastry



WOKS ຜັດຜັດ

MIXED VEGETABLES (G) 19.95

(Vegetarian version available) Wok fried assorted vegetable, mushroom, tofu with brown garlic sauce, jasmine rice

SPICY EGGPLANT (G) 20.95

(Vegetarian version available) Wok fried purple eggplant, tofu, bell pepper, Thai basil in chili-garlic brown sauce, jasmine rice

"PAD PHA" BEEF (G) 32.95

Wok fried grilled "Flat Iron Steak", pineapple, green peppercorns, kaffir lime leaves, Thai basil in spicy "Pha" sauce, jasmine rice

"KA-POW" LAMB 34.95

New Zealand lamb chops grilled to perfection topped with spicy Thai basil sauce and 2-tone rice



SEAFOOD SIZZLING TOM YUM (G) 35.95

Wok fried fresh scallops, prawns, calamari with "Tom Yum" smoked chili base, hard herbs served on a sizzling plate, jasmine rice

- Sticky Rice 4 / Jasmine Rice 4 / Brown Rice 4 / Steam Vegetables 7
- If you have any food allergy or dietary restriction, please notify server
- Corkage charge \$25 per 750ml - 2 bottles per party
- A gratuity of 18% is applied automatically for parties of 5 or more
- Limit 3 credit cards per table
- We are not responsible for lost and stolen article
- G = Gluten Free version available upon request

"GAI TOD" FRIED CHICKEN 27.95

Laotian-Style fried chicken thigh, crispy garlic-turmeric, sticky rice and traditional "JAEW" smoked chili dip



"PLA KAMIN"

CRISPY TILAPIA 29.95

Turmeric-garlic marinated fried whole tilapia, sticky rice and Laotian's "JAEW" smoked chili dip



SEA BASS CLAY POT (G) 41.95

Chilean Sea bass (8oz) steamed in red coconut curry, lychee, cherry tomatoes, dill, Thai Basil, jasmine rice

NOODLE BOWLS ຫົ່ມ

"KHAW KAI" NOODLES (G) 21.95

(Vegetarian version available) Wok fried thick rice noodles, fresh chicken, peanut, beansprouts, lettuce, caramel soy sauce, house Sriracha sauce

"PAD MEE LAO" PRAWNS (G) 24.95

(Vegetarian version available) Stir fried thin rice noodles, fresh prawns, beansprouts, omelette crepe, crispy tiny prawns garnish accompanied with peanut, lime & Chili



ME KA TI 24.95

Fresh rice noodles, coconut-peanut chicken stew, boiled egg, omelette crepe, fresh greens



NOODLE SOUPS ເຜີ

PHO CHICKEN (G) 21.95

(Vegetarian version available) Fresh rice noodles, chicken, clear chicken broth, boiled egg, beansprouts

PHO DUCK 27.95

Egg noodles, "Maple Leaf Farms" smoked duck breast, boiled egg, beansprouts accompanied with clear broth



PHO BEEF SHORT RIB 36.95

Fresh rice noodles, braised bone-in beef short rib with herbal beef broth, boiled egg, beansprouts

RICE BOWLS ເຂົ້າ

CLASSIC CHICKEN FRIED RICE (G) 19.95

(Vegetarian version available) Classic chicken fried rice, egg, tomatoes, onion, cucumber garnish

PINEAPPLE FRIED RICE (G) 25.95

(Vegetarian version available) Pineapple fried rice, prawns & chicken, cashew nuts, raisins, onions, cucumber garnish (+\$2 for prawn only)

LAO FRIED RICE 27.95

(Vegetarian version available) Laotian style Thai basil fried rice with minced chicken, fried chicken wings, fried egg



SPICY THAI BASIL CHICKEN (G) 26.95

(Vegetarian version available) Wok fried minced chicken, Thai basil, bell pepper, chili-garlic brown sauce over rice with fried egg, cucumber consommé

KHAO NAR PED 27.95

"Maple Leaf Farms" smoked duck breast over rice, boiled egg, gravy sauce, honey soy dip, cucumber consommé



GARLIC PEPPER PORK 27.95

(Vegetarian version available) Wok fried marinated Kurobuta pork, garlic and pepper over rice with fried egg, house Sriracha accompanied with cucumber consommé

S&P CRISPY PORK BELLY 27.95

Wok fried house-made crispy pork belly with salt & pepper, Kaffir lime leaves over rice, fried egg, house Sriracha, accompanied with cucumber consommé

SEA & LAND 31.95 NEW ITEM!

Garlic caramelized pork belly, Headed-On Prawns Omelet & House Chilies Sauce



UNNECESSARY DRUNK (ZERO-PROOF)



Sassy Berry 12
CleanCo Clean G Gin
"Queen glow beauty collagen plus",
pomegranate syrup,
Lime to Taste, mixed berries

Tropical Spritz 12
CleanCo Clean G Gin
pineapple juice, grenadine,
Lime & Lemon to Taste

REJUVENATING



Lao Soda 15
Pandan Infused Tito's Vodka,
Watermelon Puree, Lime Soda



Purple Tini 17
Purple Butterfly Pea Infused Gin,
Triple Sec, Lychee Puree,
Fresh Lychee Fruit



Pearadise 17
Ruku Japanese Gin, Pear Liqueur,
Blue Curaçao, Egg whites,
Vanilla syrup, Lime to Taste



Pineapple Millionaire 22
Suntory Haku Vodka, Vanilla,
Lemon Puree, Pineapple Soda
Served in Copper Pineapple

SAVORY



Lao's garden 17
LALO Tequila, Maraschino,
Passion fruit shrub, Pineapple juice,
Lemon to Taste, Jalapeño,
Basil, Chili-Salt Rim



Mango-Nificent 17
Los Vecinos Mezcal,
Mango & Sambal Puree,
Lime to Taste, Chili-Salt Rim



Snake on fire 15
Saf Flower and Black Pepper Infused Vodka,
Disaronno, Honey syrup, Lemon to Taste,
Mango Puree, Egg White, Orange Flame

ALLURING, RESOLUTE



The Emperor 25
Maker Mark 46, Butter corn Liqueur, Lime,
Pineapple juice, Egg whites, Caramel syrup.
Served With Smoked Cherry Woods



Lao de Old-Fashioned 19
Knob Creek Rye Whiskey, Cruzan Aged
Gold Rum, Creme de Banana,
Angustora's Bitters, Orange Flaming

MULTI-CULTURES



Sabaidee 17
Cruzan Aged Rum, Thai Tea,
Lemon to Taste, Coconut
Cream, Float of Dark Rum



From the Jungle 17
Toki Japanese whiskey, Cachaça, Banana liquor,
Pineapple juice, Lychee syrup, Lemon to taste



Mai-Thai 17
Cruzan Aged Gold Rum,
Orgeat Syrup, Pineapple Juice,
Grenadine, Float of Dark Rum

MOCKTAILS

Mango Mania 10
Spicy Mango Puree,
Lemon Soda, Chili-Salt Rim



Strawberry Supreme 10
Fresh Strawberry Soda, Fresh Mint,
Lemon-Lime to Taste

SOFT DRINKS

Thai Iced Tea	7
Regular Iced Tea	5
Fresh Young Whole Coconut	9
Soda (Coke / Sprite / Diet Coke / Ginger Ale)	5
Hot Tea	7
Green Tea/ Chamomile / Earl Grey / English Breakfast	
Herbal Hot Tea	7
Jasmine Tea and Stevia / Lemongrass Tea / Ginger Tea	
Hot Water (Pot of hot water with lemon)	2
Still Water : Aqua Panna 1L	8
Sparkling Water: San Pellegrino 1L	8

BEERS

**Tom Yum Beer by
Lao Table 10 / Pint**
American Wheat Ale
Limited Craft
CA / 473 ML / ABV 5%



New Belgian Trippel Belgian Style Ale / Colorado / 8.5% Alc / 355ml	9
Lagunitas IPA / Petaluma / CA / 6.2% Alc / 350ml	9
Singha Lager / Bangkok/ Thailand / 5% Alc / 350ml	8
Firestones 805 Cerveza Lager / CA / 4.5% Alc / 355ml	8
Heineken® 0.0 Non-alcoholic lager/ Netherlands/ 0% Alc / 355ml	7

WINES

BEGINNINGS (SPARKLING)

Blanc De Blancs/Anna Codorniu/Spain/NV	12/48
Brut Prosecco/Jeio/Bisol 1542/Italy/NV	11/45
Brut/JCB N°21/French/NV	14/58
Brut/Domaine/Carneros/Napa/2018	75

BUILDING (ROSÉ)

Rosé/Yoshino/Napa/CA/2021	13/55
---------------------------	-------

ASCENDING (WHITES)

Viognier/Miner Family/Paso Robles/CA/2018	12/53
Viognier/Materra/Napa/CA/2022	14/58
Pinot Gris/Etude/Carneros/CA/2019	13/55
Sauvignon Blanc/Bread & Butter/Napa/CA/2022	13/55
Sauvignon Blanc/St Supéry/Napa/CA/2021	14/58
Chardonnay/Rutherford Ranch/Napa/CA/2018	15/61
Chardonnay/Walt/Sanoma Coast/CA/2020	61

ELEVATING (REDS)

Pinot Noir/Ryder/Central Coast/CA/2022	12/53
Pinot Noir/Hess/Shirtail Ranches/CA/2017	13/55
Pinot Noir/Frank Family/Carneros/CA/ 2019	98
Merlot/Sterling/Sonoma/CA/2018	13/55
Zinfandel/Seghesio/Sonoma/CA/2019	13/55
Materra "Midnight"/Red Blend/Napa/CA/2019	13/55
Cabernet Sauvignon/Alexander Valley/Sonoma/CA/2019	15/61
Cabernet Sauvignon/Kith & Kin/Napa/CA/2021	58

*CORKAGE POLICY

Corkage fee \$25 per 750ML Bottle, Limit 2 Bottles per party

SPIRITS

VODKA

Absolut	13
Tito's	13
Ketel One	14
Ketel One Botanical Cucumber & Mint	14
Haku Japanese Vodka	14
Grey Goose / Orange / Citron / Pear	14
Elyx	14

GIN

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

BOURBON

Jim Beam	11
Bulleit Bourbon	13
Maker's Mark	13
Maker's Mark 46	16
Smooth Ambler Contradiction	15
Four Roses "Small Batch"	16
Amador Double Barrel-Napa	16

RYE

Knob Creek Rye	14
Bulleit Rye	14
Jack Daniel's Straight Rye	15
Whistle Pig Rye	25
Whistle Pig Rye "Farm Stock"	26

WORLD WHISKEY

Kikori Rice Whiskey	16
Suntory TOKI	16
Suntory AO	23
Suntory Hibiki Harmony	27
Suntory Yamazaki 12	30
Suntory Yamazaki 18	76
Nikka Coffey Grain	22
Nikka Taketsuru	23
Nikka Miyagikyo	27
Nikka Yoichi	27
Macallan 12	17
Macallan 15	29
Macallan 18	52
Glenfiddich 12	17
Glenfiddich 14	18
Jameson	13
Jameson Black Barrel	16
Bowmore Islay single malt	15
Monkey Shoulder	16
Johnnie Walker Black label	16
The Glenlivet 14	25
Oban 14 year	25
Shibui Pure Malt	34

COGNEC

Bache American Oak	13
Courvoisier VS	15
Hennessy VS	17
Martell VS	24
Martell Blue Swift	32

RUM

Bacardi Superior	12
Malibu	12
Goslings Dark Rum	13
Cruzan Aged Gold	13
Neisson Blanc Martinique	13
Leblon Cachaça	13

AGAVE SPIRITS

Claze Azul: Plata	34
Claze Azul: Reposado	47
Don Julio: Blanco	15
Don Julio: Reposado	17
Don Julio: Anjeo	19
Don Julio: Anjeo 70 Years	22
Patron: Blanco	14
Patron: Reposado	16
Patron: Anjeo	18
Hornitos: Plata	13
Hornitos: Reposado	14
Mezcal Los Vecinos	15
Corzo Silver	15
Cazadores: Reposado	17
Lalo	17
Bruxo No.1 (8Years)	20

ເລື່ອງ
Table

ເລື່ອງດົມ

@LAOTABLE