

APPETIZERS

Thai Bloom! Combination Sampler . . . \$12⁹⁹ / 2 pieces each

A sampling bound to please a variety of palates including: chicken satay, spring rolls, pot stickers, and hoi joh.

Salad Rolls . . . \$5⁹⁹ / 4 rolls | Naturally GF, vegan upon request

A light rice paper wrapping your choice of prawns or tofu with lettuce, bean sprouts, rice vermicelli, mint, and basil. Served with Thai Bloom! Sweet Chili Sauce, crushed peanuts, and peanut sauce.

Veggie Spring Rolls . . . \$5⁹⁹ / 6 pieces (3 rolls)

Crisp fried rolls filled with glass noodles, cabbage, carrot, and corn. Served with our signature plum sauce.

Pork and Ginger Pot Stickers . . . \$6⁹⁹ / 5 pieces 🍴

Pork, ginger, shiitake mushroom, water chestnut, and cabbage stuffed into wrappers and pan fried. Served with our zippy soy-ginger sauce.

Chicken Satay . . . \$6⁹⁹ / 5 pieces | Naturally GF

Marinated tender chicken breast seasoned and grilled to perfection on wood skewers. Served with peanut sauce.

Miang Kum . . . \$8⁹⁹ 🍴 Naturally GF, vegan upon request

Build your own spinach leaf wrap with shallots, ginger, lime, toasted peanut, dried prawn, coconut flakes, and Thai chili to make a traditional Thai peasant dish. Served with a unique sweet chutney style sauce adding to the vast flavors.

Crying Tiger . . . \$8⁹⁹ 🍴 Naturally GF

Sliced marinated tender flank steak with a fresh-made tamarind herb blend dipping sauce.

Hoi Joh . . . \$7⁹⁹ / 5 pieces

Seafood meatballs with crab, prawns, pork, shiitake mushroom, and water chestnut. Fried to perfection and served with a tangy dipping sauce.

Fried Tofu . . . \$4⁹⁹

Sliced tofu fried to a crisp and served with our signature plum sauce, topped with crumbled peanuts.

Fried Calamari . . . \$7⁹⁹

Tender calamari dusted with rice flour and lightly fried. Served with a tasty sweet and sour sauce.

Ahi Tuna Rolls . . . \$8⁹⁹ / 6 pieces (2 rolls) 🍴

Fresh Ahi tuna wrapped in seaweed and menlo, then crisp fried and sliced for dipping in a wasabi-soy sauce.

SOUPS

Cup: \$3⁹⁹ | Family sized bowl: \$11⁹⁹

Tom Kha 🍴 Naturally GF, vegan upon request (prawns add \$1 per cup, \$2 per bowl)

A classic Thai coconut milk based soup with mushroom, green onion, cherry tomato, fried shallots, cilantro, kaffir lime leaf, galangal root, lemongrass, and dried Thai chili. Your choice of chicken, prawns, or tofu with vegetables.

Tom Yum 🍴 Naturally GF

(prawns add \$1 per cup, \$2 per bowl)

One of the most famous Thai spicy soups with mushroom, cherry tomato, lemongrass, kaffir lime leaf, green onion, fried shallots, and cilantro. Your choice of chicken, prawns, or tofu with vegetables.

Prawn Wonton Soup . . .

Homemade wontons stuffed with prawns and yu choy topped with green onion, cilantro, and garlic oil.

Tofu and Veggie Soup GF or vegan upon request

Tofu with carrot, green onion, cabbage, shiitake mushroom, and cilantro in a clear broth.

SALADS

Papaya Salad 🍴 Naturally GF, vegan upon request

\$8⁹⁹ (add grilled prawns for \$5 or BBQ chicken breast for \$3) (Laos style add \$1)

This dish combines the four main tastes of Thailand: sour from lime, spicy from hot chili, salty from fish sauce, and sweet from palm sugar. Fresh green papaya, green bean, tomato, garlic, dried prawns, and peanuts tossed together in our incredible sauce creates a true tour of Thailand.

Larb Salad . . . \$9⁹⁹ chicken (prawns add \$2) 🍴 Naturally GF

A classic Northeastern Thailand dish consists of ground chicken, shallots, lemongrass, roasted crushed rice, Thai cilantro, mint, chili flakes, and a lime juice dressing. Served with romaine lettuce leaves.

Beef Salad . . . \$9⁹⁹ 🍴 Naturally GF

Tender flat iron steak with cucumber, tomato, onion, and a complementing sour-lime dressing.

Thai Bloom! Pla Salad . . . \$12⁹⁹ 🍴 Naturally GF

Old time Thai salad consisting of lemongrass, mint, roasted chili sauce, shallots, and garlic. Your choice of grilled prawns or roasted duck.

Beef Waterfall Salad . . . \$11⁹⁹ 🍴 Naturally GF

Sliced flat iron steak grilled to perfection with shallots, roasted crushed rice, lime juice, chili flakes, and cilantro.

House Salad | Naturally GF

\$5⁹⁹ (add grilled prawns for \$5 or BBQ chicken breast for \$3)

Mixed tossed greens, red onion, and tomato with our Thai Bloom! house dressing.

MAIN DISHES

Served with Jasmine rice (Jasmine brown rice add \$0.50)

Chicken, Pork, or Tofu with Vegetables: Lunch: \$8⁹⁹ | Dinner: \$11⁹⁹
Prawns or Beef: Lunch: \$10⁹⁹ | Dinner: \$13⁹⁹

Green Curry 🍴 Naturally GF

Classic coconut milk based green curry with young coconut meat, eggplant, bell pepper, bamboo shoots, green peas, and basil.

Panang Curry 🍴 Naturally GF

Our smooth red curry combined with coconut milk, bell pepper, kaffir lime leaf, Thai basil, green beans, and crushed peanuts.

Yellow Curry 🍴 Naturally GF, Vegan

Rich and hearty coconut based curry with potato, onion, and carrot.

Pineapple Curry 🍴 Naturally GF

Sweet coconut based curry with pineapple, grape, bell pepper, Thai basil, cherry tomatoes, and rambutan.

Chicken, Pork, or Tofu with Vegetables: Lunch: \$7⁹⁹ | Dinner: \$11⁹⁹
Prawns or Beef: Lunch: \$9⁹⁹ | Dinner: \$13⁹⁹

Cashew Chicken 🍴 GF or vegan upon request

Delicately sliced chicken breast stir-fried with cashews, bell pepper, roasted chili paste, onion, water chestnut, green onion, and dried chill.

Spicy Chicken with Basil 🍴 GF or vegan upon request

Spicy stir-fried ground chicken breast with sweet Thai basil, bell pepper, and green beans topped with crispy basil.

Ginger Chicken | GF or vegan upon request

Tender chicken breast sliced and stir-fried with ginger, garlic, mushroom, bell pepper, and onion.

Pad Prik 🍴 GF or vegan upon request

Stir-fried fresh jalapeno with mushroom, bell pepper, and onion in a garlic sauce.

Pad Prik King 🍴 Naturally GF

Stir-fried dried red curry paste with fresh green bean.

Buddha Delight | GF or vegan upon request

Mixed stir-fried broccoli, carrot, yu choy, broccoli, cauliflower, mushroom, and napa cabbage in a garlic sauce.

Eggplant Stir-Fry 🍴 | GF or vegan upon request

Fresh Chinese eggplant stir-fried with garlic, bell pepper, and white and green onion; served with our special basil sauce.

Swimming Rama 🍴 Naturally GF

chicken or tofu \$10⁹⁹ (prawns add \$2)

Thai comfort food at its best! Fresh steamed vegetables topped with our scrumptious peanut sauce.

Grilled Salmon with Green Curry 🍴 Naturally GF

\$14⁹⁹ (\$12⁹⁹ lunch)

Grilled salmon topped with our classic green curry with eggplant, bell pepper, bamboo shoots, green peas, and basil.

Roasted Duck Curry . . . \$14⁹⁹ 🍴

Sweet coconut red curry with roasted duck, pineapple, grapes, bell pepper, Thai basil, rambutan, and cherry tomatoes.

Massaman Beef Curry . . . \$14⁹⁹ 🍴 Naturally GF

Slow braised beef brisket in a coconut milk based massaman curry with potatoes, carrots, onions, and peanuts; topped with crispy shallots.

Pad Ped Beef w/ Green Peppercorn \$14⁹⁹ 🍴 Naturally GF

Stir-fried sliced flank steak with green peppercorns, bell peppers, wild ginger root, kaffir lime leaf, jalapeno, and basil.

Beef Broccoli . . . \$12⁹⁹ (\$9⁹⁹ lunch) / GF upon request

Tender marinated flank steak with steamed broccoli and topped with our mushroom sauce.

Garlic Pork . . . \$11⁹⁹ (\$8⁹⁹ lunch)

Stir-fried sliced pork loin with fresh garlic and coarse ground pepper served with broccoli.

BBQ Chicken . . . \$11⁹⁹

A half chicken marinated in our secret honey lemongrass sauce, then BBQ'd to perfection and served with our special sweet and sour sauce.

Bloomin! Fish . . . \$19⁹⁹ 🍴

Our crispy panko encrusted halibut, served with a sweet, sour, and spicy chili ginger sauce.

Flaming Fish! . . . \$19⁹⁹ 🍴 Naturally GF

Perfectly grilled halibut topped with Choo Chee Curry! Be warned, this dish is served on fire!

String Bean Stir-Fry . . . \$9⁹⁹ 🍴 GF or vegan upon request

Crisp string beans stir-fried with sweet white onion, chili, and garlic.

Seafood Medley . . . \$15⁹⁹ 🍴

An incredible combination of prawns, scallops, mussels, and calamari, stir-fried with onion, bell pepper, jalapeno, chili paste, and green peppercorn sauce.

Crispy Duck . . . \$19⁹⁹

A half-duck roasted crispy and served with cilantro, green onion, jalapeno, special honey-tangerine sauce, and flour tortillas.

🍴 Mild (1/2 tsp. of chili**) 🍴 Medium (1 tsp. chili**)

🍴 Spicy (1-1/2 tsp. of chili**)

* Some dishes cannot be made both gluten free and vegan, please ask. We do our best, however, cross contamination may still occur. Please let your server know of any allergies. ** Thai chilies spice levels vary per batch.

Prices subject to change without notice.

NOODLES

Chicken, Pork, or Tofu with Vegetables: Lunch: \$8⁹⁹ | Dinner: \$11⁹⁹
Prawns or Beef: Lunch: \$10⁹⁹ | Dinner: \$13⁹⁹

Drunken Noodles 🌱 *GF or vegan upon request*

Stir-fried wide rice noodles with egg, garlic, tomato, bell pepper, onion, and sweet Thai basil.

Lahd Nah | *GF or vegan upon request*

Stir-fried wide rice noodles glazed with egg, garlic, Chinese broccoli, yellow beans, and white peppers in a Thai style gravy sauce.

Pad Thai 🌱 *Naturally GF, vegan upon request*

A traditional stir-fried classic rice noodle with egg, shallots, sweet turnip, and bean sprouts; topped with peanut crumbles and a lime wedge.

Pad See Ew 🌱 *Vegan upon request*

Stir-fried wide rice noodles with sweet soy sauce, egg, broccoli, carrot, cauliflower, Chinese broccoli, and white pepper.

Crab Pad Thai \$14⁹⁹ 🌱 *Naturally GF*

Our most popular noodle topped with sweet crab!

Signature Boat Noodle Soup . \$11⁹⁹ 🌱 *(available with pork)*

Chef's special noodles with braised sliced beef, beef meatballs, bean sprouts, Chinese broccoli, basil, and celery. Topped with chili and garlic oil; served with fresh sweet basil and bean sprouts.

Tom Yum Noodles . . . \$11⁹⁹ 🌱 *GF upon request*

Rice noodles in spicy sweet and sour broth with prawns, ground pork, BBQ pork, and a prawn dumpling. Topped with peanut crumbles, bean sprouts, lime juice, garlic oil, and chili flakes.

Kao Soi Noodles . . . \$11⁹⁹ *(prawns add \$2)* 🌱

A Northern Thailand favorite! Egg noodles in coconut curry broth with chili, pickled cabbage. Your choice of chicken, pork, prawns, or tofu with vegetables.

Thai Yen Ta Fo . . . \$11⁹⁹ 🌱 *GF upon request*

Thai rice noodles in a surprising sweet and sour broth with prawns, squid, fish balls, stuffed tofu, white fungus mushrooms, spinach leaf, yu choy; topped with garlic oil and served with a crispy prawn wonton.

BBQ Pork with Egg Noodles . . . \$11⁹⁹ 🌱

Marinated and grilled BBQ pork sliced and mixed with egg noodles, prawn wontons, yu choy, green onion, and cilantro. Topped with peanuts, chili, and garlic oil.

Seafood Sukiyaki . . . \$12⁹⁹ 🌱

Healthy glass noodles in a spicy broth with napa cabbage, spinach, celery, green onion, carrot, and white fungus mushroom. Served with homemade spicy sauce.

Seafood Pancake . . . \$13⁹⁹ 🌱

Rice flour pancake with mussel, prawn, scallop, bean sprouts, and green onion. Served with Thai Bloom! sauce.

FRIED RICE

Chicken, Pork, or Tofu with Vegetables: Lunch: \$8⁹⁹ | Dinner: \$11⁹⁹
Prawns or Beef: Lunch: \$10⁹⁹ | Dinner: \$13⁹⁹

Pineapple Fried Rice 🌱 *GF or vegan upon request*

Popular stir-fried Jasmine rice fried with garlic, onion, curry powder, pineapple, cashew nuts, and raisins.

Thai Fried Rice 🌱 *GF or vegan upon request*

A classic stir-fried Jasmine rice fried with egg, garlic, onion, and seasonal vegetables.

Fisherman's Fried Rice . . . \$15⁹⁹ 🌱

Stir-fried Jasmine rice with prawns, calamari, scallops, green beans, and chili paste; topped with crispy basil.

Crab Fried Rice . . . \$15⁹⁹ 🌱 *GF upon request*

Traditional stir-fried Jasmine rice with crab, egg, garlic, onion, and cherry tomatoes.

Basil Fried Rice 🌱 *GF or vegan upon request*

\$12⁹⁹ (\$9⁹⁹ lunch) *(Thai fried egg add \$1⁵⁰)*
Jasmine rice stir-fried with ground chicken or pork, garlic, Thai chilies, and bell peppers; topped with crispy basil.

EXTRAS

Side Steamed Veggies \$3⁹⁹ | *Naturally GF, Vegan*

Peanut Sauce Classic Thai Bloom! peanut sauce \$2⁹⁹ | *Naturally GF*

Brown Rice (Thai Jasmine) S \$1⁵⁰ / L \$2⁵⁰ | *Naturally GF, Vegan*

Sticky Rice Imported Thai sweet sticky rice \$2 | *Naturally GF, Vegan*

White Rice (Thai Jasmine) S \$1 / L \$2 | *Naturally GF, Vegan*

Cucumber Salad . . . \$2⁹⁹ | *Naturally GF, Vegan*

Diced cucumber, shallots, with sweet dressing sauce.

Steamed Rice Noodles . . . \$2⁹⁹ | *Naturally GF, Vegan*

DESSERTS

Thai Fried Banana . . . \$5⁹⁹

Mango with Sticky Rice (seasonal) . . . \$5⁹⁹ | *Naturally GF*

Homemade Coconut Ice Cream . . . \$4⁹⁹ | *Naturally GF*

Sweet Sticky Rice with Homemade Coconut Ice Cream . . . \$5⁹⁹ | *Naturally GF*

Molten Lava Chocolate Cake with Vanilla Bean Ice Cream . . . \$5⁹⁹

BEVERAGES

\$2⁵⁰

Thai Iced Tea

Bring on the taste of Thailand with a sweet iced tea with a layer of cream.

Thai Iced Coffee A bold, strong, sweetened coffee topped with cream.

Brewed Paradise Iced Tea

Sparkling Water

Milk / Chocolate Milk 2%

Juices

Apple, Coconut, Mango, Pineapple, and Orange, Martinelli's Sparkling Apple Juice, and Raspberry Lemonade.

Fountain Drinks

Coke, Diet Coke, Barq's Root Beer, Fanta Orange, Minute Maid Lemonade, and Sprite.

For Delivery

Canned Soda \$1

Coke, Diet Coke, Barq's Root Beer, Sprite

Bottled Water \$1



Thai Bloom!

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Take-Out & Delivery

(Delivery fee applies)



thaibloomrestaurant.com

Seasonal specials, happy hour menu, and photos of menu items are available online.

Monday - Thursday 11 AM - 2:30 PM, 4-9 PM
Friday 11 AM - 2:30 PM, 4-10 PM
Saturday Noon - 10 PM
Sunday Noon - 9 PM

HAPPY HOURS

4 to 6 PM Daily; 8 PM to Close Mon -Thu
9 PM to Close Fri - Sat; All Day Sunday

CATERING | GROUP EVENTS | TAKE-OUT DELIVERY