Starters

100K Baht Chicken Wing

Wings coated in tempura and fried served with a side of spicy Hmong pepper sauce. **\$13**

Crispy Fried Tofu

GF, VV Crispy tofu tossed in our signature dry rub. \$10

Thai Fire Wings **

Wings tossed in our house sweet and spicy sauce, garnished with cilantro and scallions. **\$15**

Golden Egg Rolls

Shredded carrots, cabbage, onions, scallions, and bean thread noodles wrapped and fried. Available in Pork or Veggie. Note: Dip contains fish sauce. \$9

Fresh Rolls

Lettuce, cucumbers, carrots, fragrant mint, and cilantro, along with your choice of tofu, shrimp or chicken, all wrapped in delicate rice paper. Served with our signature peanut dipping sauce. \$9

Refugee Sesame Beef

Dried ginger sesame beef, roasted tomato jeow. (DF, GF). **\$15**

Salads

Green Papaya

GF Shredded green papaya smashed with a spicy lime tamarind fish sauce dressing, topped with peanuts and cherry tomatoes. Best enjoyed with Sticky Rice. **\$12**

Cutecumber Salad

GF Sliced cucumbers smashed with a spicy lime tamarind fish sauce dressing, topped with peanuts and cherry tomatoes. Best enjoyed with Sticky Rice. **\$12**

Soi21 Spring Salad

Our signature Soi21 Salad is served on a bed of crisp spring mix, red onions, cucumbers, grape tomatoes, and hard-boiled eggs. Tossed in our sweet and sour dressing and topped with crunchy peanuts. **\$12**



Noodles

Signature Pad Thai

GF Rice noodles stir-fried with eggs, scallions and bean sprouts in a sweet tamarind sauce, topped with crushed peanuts. Choice of Vegetarian \$12, Chicken \$14, or Shrimp. \$16

Pho 21

Our rich and aromatic pho features a slow-simmered broth infused with star anise, cloves, and cinnamon, served over tender rice noodles. Topped with your choice of beef, chicken, or tofu, and garnished with fresh herbs, bean sprouts, lime, and jalapeños. \$14

Pad See Ew

Wide rice noodles stir-fried with eggs, Chinese broccoli, choice of Tofu **\$12**, Chicken **\$14**, or Beef. **\$15**

Curry

Red Curry

Sweet red pepper, bamboo, Thai basil, and scallions, choice of Tofu **\$14**, Chicken **\$15**, or Shrimp. **\$17**

Green Curry

Zucchini, sweet red pepper, Thai basil, and scallions, choice of Tofu **\$14**, Chicken **\$15**, or Shrimp. **\$17**

Soi21 Signature Dishes

Pad Kapow

A flavorful Thai stir-fry made with minced pork, fresh basil, garlic, and fiery Thai chilies. This dish is served over jasmine rice and topped with a perfectly fried egg. **\$15**

Tom Yum Soup

Our classic Thai hot and sour soup, bursting with bold flavors of lemongrass, lime, and kaffir lime leaves. Filled with mushrooms, tomatoes, fresh herbs, and choice of Tofu \$8, Chicken \$9, or Shrimp. \$10

Crispy Tamarind Whole Fish

Whole fried red tilapia, with tamarind sauce topped with fried shallots and fresh herbs. **\$29*****Allow additional time for cooking

Moo Krob

Crispy pork belly fried to perfection, served with our flavorful roasted tomato jeow. **\$15**

Khao Pad

Stir-fried jasmine rice with eggs, Chinese broccoli, carrots, onion in sweet soy sauce, choice of tofu \$12, chicken \$13, beef \$14, or shrimp. \$15

Mountain Hmong Sausage

Savory, spiced Hmong sausage served with warm, sticky rice. Packed with fresh herbs and aromatic seasonings for a bold, flavorful bite. Served with our Hmong pepper sauce. **\$15**

Sweets

Burnt Pineapple Ice Cream

Caramelized pineapple, infused with palm sugar, served over creamy vanilla ice cream. Topped with a drizzle of coconut milk and sprinkled with toasted coconut flakes **\$8**

Red Rubies

A traditional Thai dessert made with crunchy water chestnuts coated in a vibrant red tapioca flour. Served in sweetened coconut pandan milk and topped with crushed ice **\$8**

Sweet Mango Sticky Rice

Featuring sweet, ripe mango slices served over a bed of fragrant sticky rice drizzled with rich coconut cream **\$8**



Jeow

Roasted Eggplant

Thai eggplant, garlic. and spicy bird's eye chilies. A savory mix of fish sauce, lime juice, palm sugar, with fresh cilantro and green onion. \$3

Roast Cherry Tomatoes

Caramelized tomatoes, roasted garlic, and spicy Thai chilies. Infused with fish sauce, lime juice, and a hint of palm sugar. \$3

Hmong Pepper

Thai chilies, garlic, lemongrass, and ginger, balanced with fish sauce and lime juice. Top with cilantro. Ideal as a dipping sauce for any dish. \$3

Rice

Mov Nplaum (Sticky Rice)

A beloved staple in Southeast Asian cuisine, particularly in Hmong culture. Known for its chewy texture and slightly sweet flavor. **\$3**

Mov Txua (Jasmine Rice)

An Aromatic and slightly sweet flavor complements a wide range of dishes, making it a versatile staple. \$3