



ABOUT US

Since 1999, Thai Peacock has satisfied Portland's palate. With emphasis on merging Pacific Northwest tastes and homestyle dishes of our past, we offer a fresh take on Thai comfort food.

Our menu is meant to be served individually or family style. Dishes are to be brought out as they are ready.

Our goal is simple: provide delicious, affordable fare that patrons will enjoy every day.

SMALL PLATES

we use soybean oil to deep fry

2. CHICKEN TERIYAKI MEATBALLS (6) *GF*
house mayonnaise and sweet chili sauce **7**

3. VEGETARIAN CRISPY ROLLS (4) *VG*
house made, sweet chili sauce **7**

4. CRISPY TROUT
greens, side sweet chili sauce and garlic-fish-lime sauce **10**

5. COCONUT PRAWNS (6)
house plum sauce **8**

6. SALAD ROLLS (2) *VG GF*
house peanut sauce with Tofu **5** with Shrimp **6**

7. CRAB CREAM CHEESE WONTONS (5)
house sweet chili sauce **7**

8. HOUSE COMBO
chicken teriyaki meatball (2), gyoza (2), vegan egg rolls (2), coconut prawns (2), crab cream cheese wonton (2), tofu salad roll (1) **14**

9. GYOZA (7)
crispy chicken pot sticker, house vinaigrette soy sauce **7**

SOUP

10. TOM-YUM *GF SF*
you choice of chicken, tofu or veggies in hot & sour lemongrass soup (24oz), lime leaf, mushroom, tomato, onion **12**
w/ shrimp (7) 13
w/ seafood 17
-shrimp (5), squid (5), scallop (5)

11. TOM-KHA *GF SF*
like #10, with coconut milk

SALAD

12. LARB *GF SF*
may serve hot in temperature, choice of minced chicken or tofu tossed in garlic-fish-lime sauce, rice powder, onions, fresh greens **12**

13. SPICY BEEF *GF SF*
may serve hot in temperature, with cucumber, mint, red bell and onions, tossed in spicy chili jam and fish-lime dressing, side fresh greens **13**
recommended: side of rice +2

14. PAPAYA SALAD *GF SF*
shredded green papaya, carrot, peanut, green bean & tomato in fish-lime dressing, side fresh spring mix **10**
add steamed shrimps (3) +2

15. HOUSE THAI SALAD *VG GF SF*
a crispy healthy meal, with house peanut sauce for dressing **7**
add steamed shrimps (3) +2

HOUSE SPECIALTIES

16. MATSAMAN CURRY & CRISPY TROUT
mild peanut curry, potato, carrot & onion together with 7oz crispy trout fillet (7oz), house mayonnaise, side of rice **19**

17. PAD THAI & CRISPY TROUT
house Pad Thai noodle, egg, onion, over fresh greens, house mayonnaise, and side garlic-fish-lime sauce **19**
available w/ dusted salmon fillet (6oz)

18. GARLIC FRIED RICE & BRAISED PINEAPPLE PORK *GF*
house garlic-egg fried rice with 12-hours braised pineapple pork shoulder over steamed broccoli, cabbage, carrot, side garlic fish lime sauce **20**

HOUSE SPECIALTIES continued

19. GARLIC FRIED RICE & LARB *GF*
Thai meat salad with your choice of minced chicken or tofu tossed with roasted rice powder and onions in garlic lime sauce, fresh greens and house garlic-egg fried rice **20**

20. GARLIC FRIED RICE & SALMON
house garlic-egg fried rice, with dusted salmon over fresh greens, scallion, house mayonnaise and side garlic-fish-lime sauce **19**
available w/ crispy trout fillet (7oz)

21. BASIL FRIED RICE & CRISPY TROUT
hot basil fried rice with egg, onion, red bell, crispy trout fillet (7oz) over fresh greens, house mayonnaise, side garlic-fish-lime sauce **19**
available w/ dusted salmon fillet (6oz)

23. TOM-YUM NOODLE SOUP *SF*
crispy & steamed egg noodle in hot & sour soup, minced chicken, shrimp (2), peanut, beansprout, chinese broccoli **17**

24. BRAISED PINEAPPLE PORK *GF*
12-hours braised pork shoulder in five spices and pineapple sauce over steamed broccoli, cabbage, carrot, side garlic fish lime sauce and rice **14**

25. HOUSE CURRY WITH EGG NOODLE
house Khao Soi curry with steamed and crispy egg noodle, shallot, pickled cabbage, bean sprout
w/ veggies or tofu 15
w/ pork, chicken or pork belly 15
w/ beef or shrimp (7) 16
w/ seafood (shrimp, squid, scallop) 20

26. GARLIC FRIED RICE & GARLIC SHRIMPS *GF*
classic garlic-egg fried rice with garlic shrimp (10) stir-fry over steamed broccoli, cabbage, carrot with side peanut sauce and garlic fish lime sauce **20**

***27. JUNGLE CURRY WITH EGG NOODLE**
aka "Ba-Mhee Ka-Ti" in Thai, steamed egg noodle over broccoli, cabbage, carrot, bamboo shoot, baby corn, mushroom, topped with house panang curry & peanut sauce
w/ veggies or tofu 15
w/ pork, chicken or pork belly 15
w/ beef or shrimp (7) 16
w/ seafood (shrimp, squid, scallop) 20

*improved ingredients or recipes for more delicious experience

CLASSIC COMFORT MENU

- 1 PICK A DISH BETWEEN no. 28-50
- 2 SELECT YOUR CHOICE OF PROTEIN

Mixed Veggies or Tofu	14
Pork, Chicken or Pork Belly (5oz)	14
Beef or Shrimp (7)	15
Seafood	19
- Shrimp (5), Squid (5), Scallop (5)	

CURRY served with a side of rice

28. KAENG MATSAMAN *VG GF*
milder spiced peanut curry,
potato, carrot, onions

29. KAENG KHIAO-WAN *VG GF*
spicy green chili curry, Thai
egg plant, bamboo shoot,
red bell, basil

30. KAENG KARI *VG GF*
milder spice yellow curry,
potato, carrot, onions, red bell

32. KAENG PANANG *VG GF*
spicy panang curry, green bean,
basil, pea, carrot, red bell, lime leaf

recommended addition to panang:
add pineapple chunk +1
add fresh cut mango +2
add pumpkin +2

33. HOUSE THAI PEACOCK CURRY *VG GF*
house panang curry & peanut sauce,
lime leaf, broccoli, red bell, carrot

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INDIVIDUAL OR FAMILY STYLE. DISHES ARE TO
BE BROUGHT OUT AS THEY ARE READY.

VG, GF, SF NOTE: WHILE OUR MENU PROVIDES
A VARIETY OF VEGAN & GLUTEN FREE AND
SOY FREE DISHES, WE SHARE ALL COOKING
EQUIPMENTS. WE USE CANOLA OIL TO STIR FRY
AND USE CREAMY SOYBEAN OIL TO DEEP FRY.

PREPARED SOY FREE.

**MEANS SPICY, EXPECT MEDIUM TO BEGIN,
OR CHOOSE SPICE LEVEL:
MILD (AS-IS) / MEDIUM / HOT / EXTRA HOT**

WOK STIR-FRY

served with a side of rice

37. PAD RUAM-MIT *VG GF*
veggies stir-fry, broccoli, carrot,
onions, cabbage, baby corn,
red bell, mushroom, bean sprout

39. PAD KA-PHRAO *VG GF*
Thai basil stir fried with your choice
of veggies, tofu, minced chicken,
pork belly or seafood, cut green bean,
red bell, mushroom

40. PAD MED MA-MUANG *VG GF*
cashew nut in chili jam stir-fry,
red bell, mushroom, carrot, onions
recommended: with minced chicken 15
add fresh cut mango +2

41. PAD PHET *GF*
house herbal spicy curry paste stir-fry,
fingerroot, Thai eggplant, onion,
bamboo shoot, red bell, basil
recommended: with minced chicken 15

42. PRA-RAM *VG GF*
steamed broccoli, cabbage, carrot,
mushroom, bamboo shoot, and
baby corn, topped with peanut sauce

43. CABBAGE STIR-FRY *VG GF*
cabbage and mushroom in garlic sauce,
your choice of tofu, minced chicken,
pork belly or seafood

FRIED RICE

48. KHAO PAD *VG GF*
classic fried rice, egg, tomato,
onions, chinese broccoli

49. KHAO PAD KA-PHRAO *VG GF*
Thai basil fried rice, egg, onion, red bell

50. KHAO PAD SAPPAROD *VG GF*
pineapple fried rice, egg, pea, carrot,
curry powder, cashew, onions, red bell

NOODLE

44. GOLDEN NOODLE *VG*
ramen stir-fry, egg, mushroom,
pea, carrot, corn, tomato, red bell,
bean sprout, onions

45. PAD THAI *GF*
rice noodle, tamarind sauce, egg,
scallion, bean sprout, side ground peanut

46. PAD SE-EW *VG GF*
big cut rice noodle stir-fry with sweet
soy sauce, egg, chinese broccoli

47. PAD KHI-MAO *VG GF*
big cut rice noodle, hot basil, egg,
onion, red bell, tomato, mushroom

DESSERT

CRISPY BANANA ROLLS
top w/ condensed milk 5

ROTI (FLAT BREAD)
flash fried, top w/ condensed milk 5

SIDE

RICE 2
PEANUT SAUCE (4oz) 2
SIDE ANY CURRY SAUCE (12oz) 4
STEAMED VEGGIES 4
STEAMED CHICKEN or TOFU 3

NON-ALCOHOLIC

LYCHEE HIBISCUS JUICE 3
MANGO JUICE 3
ICED TEA ORGANIC unsweeten 3
THAI ICED MILK TEA 3
THAI ICED LIME TEA 3
LYCHEE HIBISCUS ICED TEA 3
MANGO ICED TEA 3
THAI ICED COFFEE MILK TEA 3
JONES SODA made with cane sugar 2
cola, diet cola, lemon lime, ginger beer
HOT TEA by Yamamoto Tea Maker 3
jasmine or green tea with roasted rice

THAI-INSPIRED COCKTAILS

all cocktails served in pint glass and sweeten with palm sugar

LYCHEE DAIQURI *VG GF*
Mekhong rum, citrus, lychee 12

THAI MARGARITA *VG GF*
El Jimador, citrus, palm syrup,
your choice of flavor 12
(1) mango,
(2) lychee hibiscus,
(3) lychee and mango

BANGKOK MULE *VG GF*
Mekhong, coconut &
lemongrass sake, ginger 12

TAMARIND WHISKEY SOUR *VG GF*
Four Roses, tamarind,
citrus, five spices 12

MANGO STICKY RICE *VG GF*
Mekhong Thai Rum, coconut
rum, mango, coconut milk 12

THAI AVIATION *VG GF*
Wild Root Gin,
Butterfly Pea flower,
cream de violet, citrus 12

DRUNKEN CHA-YEN *GF*
sweet tea vodka with
house Thai milk tea 10

DRAFT COLD BEER

No.1 THAI LAGER | Singha 6
LIGHT LAGER | Michelob 5
HAZIYA | Laurelwood 6
THAI PEACOCK IPA | Ninkasi 6

HOUSE WINE

contain sulfite

RED | Grenache-Syrah, France 7
WHITE | Grenache Blanc, France 7