



## 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 "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

## CLASSIC COMFORT MENU

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

Mixed Veggies or Tofu	14
Chicken, Pork (loin) or Pork Belly	15
Shrimp or Beef (sliced chuck roll)	16
Seafood (shrimp, squid, scallop)	19

## 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 +2  
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

**OUR MENU IS MEANT TO BE ENJOYED 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.

**SF** 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 SF  
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 SF  
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 CLASSIC COCKTAILS

all our cocktails served in pint glass and sweeten with palm sugar

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

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

**MANGO MARGARITA** VG GF  
El Jimador, mango, fresh citrus 12

**THAI WHISKEY SMASH** VG GF  
Four Roses Bourbon, Aperol, basil, black pepper, citrus 13

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

**BANGKOK SOUR** VG GF  
house tamarind whiskey sour, float red wine 13

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

**GINGER PLUM SANGRIA** VG GF  
light & refreshing 10

## DRAFT COLD BEER

**NO.1 THAI LAGER** | Singha 6  
**HAZYIPA** | Laurelwood 6  
**THAI PEACOCK IPA** | Ninkasi 6

**HOUSE WINE**  
contain sulfite

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