

For the Table



Crispy Roll (V)

filled with sautéed shiitake mushroom and lotus root.
served with sweet chili mousse
\$ 8.00

Fresh Roll (V)

rice paper wrap with fresh seasonal vegetable, tofu
and rice noodle served with tamarind sauce
\$ 9.00

Satay (P)

grilled cumin marinated chicken, peanut curry
cucumber salad and crouton
\$ 9.00

Crab Rangoon

fried crispy wonton filled with cream cheese, scallion
Osaki imitation crab served with sweet chili sauce
\$ 7.00

Mushroom Crunch (V)

sesame-cruste fresh mushroom
served with jalapeno tartar sauce
\$ 9.00

Stuff Tofu (V,P)

crispy fried organic tofu stuffed with marinated vegetable
and topped with homemade peanut sauce
\$ 9.00

Calamari Basket

fried fresh calamari served with Thai sweet chili sauce
\$ 12.00

Thai Dumpling

chicken, thai herb wrapped with wonton skin
with ginger-infused soy sauce
\$ 9.00

Papaya Salad (P,S)

strips of green papaya, cherry tomato with peanut
in spicy palm sugar vinaigrette
\$ 9.00

Grilled Beef Salad (S)

grilled beef, mesclun salad with spicy lime dressing
\$ 12.00

Pinto Chicken Wings (S)

fried marinated chicken wings with Thai Southern sauce
\$ 10.00

Creamy Tom Yum Soup (S)

shrimp broth infused with lemongrass, galangal, kafir lime leaf
poached shrimp and enoki mushroom
\$ 9.00

Wild Mushroom and Coconut Soup (V)

coconut cream infused with galangal and wild mushrooms
\$ 9.00

Noodle, Rice, and Curry



Choices of

Chicken, Organic Tofu, Seasonal Vegetable

Beef (extra 2 dollars), Shrimp (extra 2 dollars) or Calamari (extra 2 dollars)

Seafood Combo: Shrimp, Calamari and Salmon (extra 6 dollars)

Salmon 8 oz. (extra 8 dollars), Duck (extra 8 dollars)

Pad Thai (P)

sautéed rice noodle with tangy tamarind sauce, smoked tofu
scallion, fresh farm egg and peanut
\$ 14.00

PCU

rice noodle sautéed with sweet dark soy sauce, fresh farm egg and baby bok choy
\$ 14.00

Spicy Basil Lo Mein Noodle (S)

american lo mein noodle wok-sautéed with homemade chili paste
fresh basil, baby bok choy and napa cabbage
\$ 16.00

Basil (S)

fresh zucchini, wild mushroom, cooked onion and fresh basil
sautéed with garlic and Thai chili
\$ 15.00

A La Panang (V)

red and sweet homemade curry with steamed local seasonal vegetable
\$ 16.00

Green Curry (V,S)

homemade hot green chili curry with steamed local seasonal vegetable
\$ 16.00

Pumpkin Curry (V)

roasted kabocha squash, homemade pumpkin curry sauce
with steamed local seasonal vegetable
\$ 17.00

The Fried Rice (V,S)

jasmine rice wok tossed with farm fresh egg, dark soy sauce, sea salt,
fresh grind pepper, farm tomato and seasonal vegetable
\$ 16.00

From Fresh Thai Cooking

P I N T O

est. 2006

"We source organic and local when seasonally available."

"eat well be well"

Plate Principaux



Duck Pho

rice noodle, local vegetable with homemade duck broth
\$ 20.00

Thai Pepper Beef

sautéed marinated beef with fresh green chili and pepper jus
\$ 18.00

Crispy Chicken with Five Seeds (P)

crispy chicken wok-tossed with walnut, almond, peanut
pumpkin seeds and cashews in fresh chili paste with fresh local green
\$ 17.00

Lamb Massaman (P)

braised lamb with homemade massaman curry, roasted peanut
local farm carrot, crispy potato and steamed kale
\$ 22.00

Crab Fried Rice in a Young Coconut

(as seen on ABC Neighborhood eats)
jasmine rice, fresh farm egg and crab meat baked in whole young coconut
\$ 23.00

Prik-King Tilapia (S)

sautéed crispy tilapia with Thai chili herb and fresh string bean
\$ 18.00

Hanger Steak

grilled hanger steak, goji berry glaze, crispy potato and sautéed seasonal green
\$ 20.00

Salmon and Pinto Sweet & Sour Sauce

seared salmon, onion compote and sweet & sour vegetable puree
\$ 21.00

Side Dish



Potato Fries

fried baked fresh potato served with chili mayo
\$ 6.00

Sautéed Green

seasonal sautéed green with homemade brown sauce
\$ 6.00

Braised Baby Bok Choy

braised baby bok choy with olive oil and sea salt
\$ 6.00

Rice

cooked jasmine rice or brown rice
\$ 2.00