



SOUPS, SNACKS, SMALL PLATES:

TOM YUM GUNG (GF)	7
SOUP OF SHRIMP, GINGER, CHILIES, LEMONGRASS, MUSHROOMS, KAFFIR LIME LEAF	
COCONUT PUMPKIN SOUP (v) (GF)	7
ROASTED SHALLOTS, LIME, CORIANDER	
KOREAN BBQ CHICKEN SLIDERS	9
PICKLED VEG, KEWPIE MAYO	
ROASTED BRUSSEL SPROUTS (GF)	6½
NAM PLA, LIME, THAI HERBS	
EDAMAME	4/5
SALTED (V) (GF) OR "XO" (HOT)	
STEAMED BUNS AKA SALAPAO	9/7
THAI STYLE STEAMED BUNS WITH ROASTED SWEET PORK, OR MUSHROOMS (V); SRIRACHA & HOISIN	
CHICKEN LETTUCE WRAPS (SPICY) (GF)	9
MINCED CHICKEN, ROASTED SHALLOT CHILE DRESSING, SESAME	
FRESH SPRING ROLLS WITH TOFU (V) (GF)	7
MINT & CELLOPHANE NOODLES, HERBS; SWEET CHILI SAUCE (V)	
CHICKEN SATE	7
ROASTED PEANUT SAUCE, CUCUMBER RELISH	
XO ROASTED SHORT RIB TACOS	8
ROASTED TOMATO SAMBAL, HOUSEMADE KIMCHI	
CRISP SPRING ROLLS OF CHICKEN & CRAB	10
ROASTED GARLIC DIPPING SAUCE	

SALADS & YAMS:

SIMPLE SALAD (v)	7
ASIAN GREENS AND HERBS, ROASTED PEANUTS, THAI VINAIGRETTE	
SOM TOM LAO (GF) (SPICY)	10
SPICY GREEN PAPAYA SALAD: GREEN BEANS, TOMATO, DRIED SHRIMPS, PEANUTS, CHILIES, TAMARIND;	
VIETNAMESE SALAD WITH CHICKEN (GF)	10
GREEN CABBAGE, MINT, BASIL, CHILIES NAM PLA, LIME, CRISP SHALLOTS, TOASTED PEANUTS	

NOODLES & RICES:

MAMA PHAT (SPICY)	16½
EGG NOODLES, GROUND PORK, CABBAGE, CORIANDER, NAM PLA, OYSTER; SPROUTS, CRISPY SHALLOT	
KIMCHI RAMEN	16½
EGG NOODLES, TOFU, EGG, CABBAGE, SHIITAKES, SHALLOTS, GARLIC, SOY; CILANTRO & GREEN ONION	
LAKSA WITH SHRIMP (GF)	17½
RICE NOODLES, LEMONGRASS, GINGER, CHILIES & GARLIC; COCONUT, YELLOW CURRY; ROASTED CASHEWS	
PHAT THAI WITH SHRIMP & TOFU (GF)	17½
THIN RICE NOODLES, PEANUTS, EGG, DRIED SHRIMP & TURNIPS, TAMARIND, SPROUTS & GREEN ONION	
PHAT SI IEW	12½
FRESH RICE NOODLES, CHINESE BROCCOLI, EGG, SPROUTS; OYSTER AND SOY, CRISPY SHALLOTS	
BAHMI GORENG (SPICY)	12½
UDON NOODLES, SNOW PEAS, EGG, CUCUMBER, TOMATO, LIME, CHILIES, SOY, CHILE GARLIC SAUCE	
FRIED RICE WITH EGG, PINEAPPLE & SNO PEAS (GF)	12½
CHILIES, SHALLOT, GARLIC, SOY, OYSTER, SPROUTS, BOK CHOY, GREEN ONION	
ADDITIONAL TOFU, VEGGIES, CHICKEN, PORK, BEEF, OR SHRIMP TO ANY DISH... 4 EACH	

CURRIES...

KAENG KIEW WAN (GF) (SPICY)	16½
SPICY GREEN CURRY OF CHICKEN	
EGGPLANT, THAI BASIL; COCONUT, BASIL	
SPICY JUNGLE CURRY WITH CRISP TOFU (v) (GF)	16
MARKET VEGETABLES; TAMARI, THAI BASIL	
RED DUCK CURRY (GF)	16½
BAMBOO SHOOTS, WATER CHESTNUTS, GAI LAN, KABOCHA	
KAFFIR LIME, COCONUT, THAI BASIL	
MASSAMAN LAMB (GF)	16½
LAMB CURRY WITH CARDAMOM, PEANUTS, GALANGAL, RED CHILIES, LEMONGRASS, SWEET POTATO, COCONUT	
PANAENG SALMON (GF) *	16½
STIR FRY OF MARKET VEGETABLES	
RICE WINE, KAFFIR LIME, ROASTED PEANUTS	
NONYA SHRIMP & PINEAPPLE CURRY (GF)	16½
BOK CHOY, SWEET POTATO, CHERRY TOMATO SAMBAL BELECAN	

SOME VEGETABLES

HOUSEMADE KIMCHI (GF)	4
CUCUMBER SLAW (GF) (V)	4
ROASTED KABOCHA, YELLOW BEAN, CASHEW (V)	4
NONYA GREEN BEANS, YELLOW CURRY, COCONUT (v)	5½

SOME RICE...

STICKY	2	COCONUT	2½
BROWN	2	JASMINE	1

ADULT BEVERAGES

HALF SPICE BERRY MARGARITA	10
half spice house-infused thai pepper tequila, pomegranate, blackberry, house sour mix	
WHISKEY GINGERADO (all CO liquors)	10
Fireside whiskey, fresh lemon, Marble gingercello, float of 5680 port wine	
SMOKIN' HERBS	11
Cucumber, fresh Thai basil, mezcal, tequila, cilantro & black pepper simple syrup	
MAPLE OLD FASHIONED	11 ½
Rebellion small batch Kentucky Rye, real maple syrup, bitters	
GINGER COSMO	8 ½
house-infused ginger vodka in a classic cosmopolitan, up	
LONG THAILAND ICED TEA	12
Marble whiskey, dark rum, Cap Rock pear brandy, thai tea, milk, honey	
PHAT MAI THAI	11
rum, coconut rum, orange liqueur, orange and pineapple juice, dark rum float	
PHAT MARG	8 ½
house-infused ginger tequila, triple sec, house sour mix, up	
TIGERITA (spicy)	9
house-infused thai pepper tequila, triple sec, fresh grapefruit juice, lime, up	
COCONUT MARTINI	9
vodka, coconut rum, coconut milk, sweetened, up	

WINES

WHITE/PINK

Kentia Albarino, Spain	9/34
Cupcake Pinot Grigio, Italy	9/34
Obvious Wines Chardonnay, CA	10/38
Colterris Malbec Rose, CO	10/38
Paraza Minervois Rose, France	10/38

SAKE

Momokawa Pearl, unfiltered 250m	12
Momokawa Diamond, filtered 250ml	12

RED

Bliss Cabernet Sauvignon, CA	9/34
Alberti Malbec, Argentina	10/38
Block Nine Pinot Noir, CA	9/34
Gini Sangiovese, Italy	9/34
Folded Hills Whole Cluster Grenache, CA	11/42
The Jack Grenache, WA	9/34

BUBBLES

Casa De Valor Cava Brut, Spain	10/38
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BEERS

IMPORTS

Singha, Thailand	5½	Chang, Thailand	6
Tiger Lager, Singapore	6		

DOMESTIC...mostly from Colorado or our neighbors in the west

Bonfire Cranberry Orange, sour IPA, CO (16oz)	7½	Trinity Brewing Soul Horkey, CO	7½
Soulcraft Amber Ale, CO	6½	Pabst Blue Ribbon (16oz)	4
Eddylane Frank Yanker IPA, CO (16oz)	7 ½	GF Snowcapped Cider (dry) CO	7
		Buckler Non-Alcoholic	4

OTHER TASTY NA BEVS

Rocky Mountain Sodas; Ibirch beer, black cherry, ginger beer	3
Thai Teal with evaporated milk	3
Drinking Vinegar: soda water with blackberry, tamarind, or raspberry infused vinegar	3
Hot Tea: peppermint, chai, Assam black, or green	3
Coffee: pour over by Inkl!	3
Kah Fel: with sweet condensed milk	4

If there is a favorite cocktail of yours that is no longer listed, just let us know, if we have all the ingredients on hand, our bartenders might be able to create it on the spot!

...ABOUT DINING AT PHAT

THIS ISN'T A TRADITIONAL THAI RESTAURANT. WE'RE NOT THAI. NOT EVEN CLOSE. THE SMELL OF MINT, CILANTRO, PEANUTS AND SHRIMP PASTE, THE RADIATING WARMTH OF CHILIES, THE SATISFYING RICHNESS AND FUNK OF FISH SAUCE, THE ACIDIC SLAP OF LIME...IT'S AS HEARTWARMING TO US AS OUR GRANDMOTHER'S COOKING...EXCEPT, OF COURSE, SHE WASN'T THAI EITHER.

WE ENCOURAGE YOU TO ORDER FOOD FOR YOUR TABLE TO SHARE...EVEN IF YOU DON'T LIKE EVERYONE YOU'RE SITTING WITH. ALL PLATES ARE SERVED WHEN THEY ARE READY. SORRY, AND THANKS FOR UNDERSTANDING.

OUR FOOD IS ROBUSTLY FLAVORED. MOST DISHES CAN BE ORDERED MILD (OR SPICIER) IF YOU PREFER.

ITEMS MARKED WITH (GF) ARE GLUTEN FREE, OR CAN BE PREPARED (GF) UPON REQUEST WITH SOME MODIFICATION.

ITEMS MARKED WITH (V) ARE, OR CAN BE PREPARED VEGETARIAN WITH MODIFICATION, AS WELL.

WE CANNOT GUARANTEE ANY DISH TO BE COMPLETELY FREE OF NUT OIL OR SHELLFISH TRACES. WE DO NOT USE MSG. WE USE SUGAR, SALT, WHEAT AND DAIRY PRODUCTS.

WE PREPARE ALL OUR CURRY PASTES IN HOUSE.

WE BUY LOCAL AND NATURAL WHEN POSSIBLE AND PRUDENT.

MORE FINE PRINT*:
THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESSES AND MAY KILL YOU; BUT THEN, SO CAN CROSSING THE STREET.

MORE PHAT LARGE PLATES:

FRIED CHICKEN...THAI STYLE (GF)	17½
½ NATURAL CHICKEN, SWEET CHILI, LIME & GARLIC	
HOUSEMADE KIMCHI, EGG FRIED RICE	
SPICY CHICKEN BASIL (GF)	17½
CHINESE BROCCOLI, THAI CHILIES, THAI BASIL, FRIED EGG	
BLACK SOY & OYSTER	
SPICY DUCK	17½
THAI CHILIES, PEPPERS, MUSHROOMS & GAI LAN	
SRIRACHA CHILI SAUCE	
CRISP TOFU DUMPLINGS IN COCONUT (v)	16½
MARKET VEGGIES & SPROUTS, YELLOW BEAN & SOY	
WATERFALL BEEF* (GF)	17½
CHILIES, LIME, MINT, STICKY RICE, FRESH ASIAN VEGETABLES	
PHAT THAI SALMON BOWL	16½
BROWN RICE, MARKET VEGETABLES, SESAME, SOY, GINGER, RICE VINEGAR	
BEEF & CASHEW STIR FRY (GF)	17½
SHROOMS, GAI LAN, SHALLOTS, CHILIES	
OYSTER, SOY, LIME, CRISP GARLIC	
ANGUS BEEF SHORT RIB "XO"	18½
SWEET PEPPERS, SNO PEAS, SHROOMS	
CRISP GARLIC, COCONUT, CORIANDER	
BBQ SLOW ROASTED BERKSHIRE PORK	17½
PORK SHOULDER, FIVE SPICE, SWEET SOY	
HOUSEMADE KIMCHI, EGG FRIED RICE; CRISP SHALLOTS	

