

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	
TOM KHA KAI (GF)	7
CHICKEN COCONUT SOUP WITH GALANGAL, MUSHROOMS, CHILI JAM	
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
ROASTED SWEET PORK, OR MUSHROOMS (V); THAI STYLE STEAMED BUNS WITH 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	
FRIED CALAMARI	9
KEWPIE SAMBAL, PICKLED VEGETABLES	

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)	5.5

SOME RICE...

COCONUT	2½	JASMINE	1
BROWN	2	STICKY	2

COCKTAILS

KABOCHA G&T	10
house infused kabocha gin, gingercello, fresh lemon, tonic	
Lil PANK DRANK	11
mezcal, hibiscus simple syrup, lime	
BOURBON MEETS BUBBLES	11½
fireside, elderflower liquor, pineapple, bitters, topped with bubbles, up	
PHUCKET BUCKET	10
marble midnight espresso, cinnamon vodka, crème de cocoa, coconut cream & cocoa bitters, up	
PANTY DROPPER	11½
tanqueray and luxardo Martini, garnished with a bourbon cherry, up	
TAMARIND WHISKEY SOUR	10
fireside whiskey, tamarind paste, triple sec, fresh lemon	
CHERRY LANE	10½
smoked cherry wood spiced rum and cocoa bitters Manhattan, served over a big rock	
GINGER COSMO	9
house-infused ginger vodka in a classic cosmopolitan, up	
PHAT MAI THAI	11
rum, coconut rum, orange liqueur, orange and pineapple juice, dark rum float	
PHAT MARG	9
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

Kentia Albarino, Spain	9/34
Giovanni Foffani, Pinot Grigio, Italy	9/34
CP Wines, Chardonnay, CA	10/38
Ant Moore Sauv Blanc, NZ	10/38

RED

Bliss Cabernet Sauvignon, CA	9/34
Alberti Malbec, Argentina	10/38
Block Nine Pinot Noir, CA	9/34
Giovanni Foffani, Merlot, CA	9/34

BUBBLES

Casa De Valor Cava Brut, Spain	10/38
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SAKE

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

BEERS

ASK YOUR SERVER FOR TODAYS DRAFT OPTIONS

DOMESTIC

D9 Brewing, Brown Sugar Brown Cow, VA (16oz)	7
Horse and Dragon Brewing, Tack House Red Lager, CO	6
Migration Brewing, MoHAZEic IPA, OR	6
New Holland Brewing, Dragon's Milk White Stout, MI	6 ½
Payette Brewing, Aura Guava & Hibiscus Sour, ID	5
Anxo, Rose Cider, DC	10
Anxo, Cidre Blanc, DC	8
Wellbeing Brewing, Heavenly Body Non-Alcoholic	6

IMPORT

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

OTHER TASTY NON-BOOZY BEVERAGES

Rocky Mountain Sodas birch beer, black cherry, or ginger beer	3
Thai Tea with evaporated milk	3
Drinking Vinegar soda water with blackberry, tamarind, or raspberry vinegar	3
Hot Tea peppermint, chai, Assam black, or green	3
Coffee pour over by Ink!	3
Kah Fe with sweet condensed milk	4



FOR TAKEAWAY
970.963.7001

...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.

THE FINE PRINT:

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:

BBQ SLOW ROASTED BERKSHIRE PORK	17½
PORK SHOULDER, FIVE SPICE, SWEET SOY PICK 2- KIMCHI, CUCUMBER SLAW, FRIED, STICKY, BROWN, JASMINE, COCONUT	
FRIED CHICKEN...THAI STYLE (GF)	17½
½ NATURAL CHICKEN, SWEET CHILI, LIME & GARLIC PICK 2- KIMCHI, CUCUMBER SLAW, FRIED, STICKY, BROWN, JASMINE, COCONUT	
SPICY CHICKEN BASIL (GF)	17½
CHINESE BROCCOLI, THAI CHILIES, THAI BASIL, FRIED EGG BLACK SOY & OYSTER	
BEEF & CASHEW STIR FRY (GF)	17½
FLAT IRON STEAK, MUSHROOMS, GAI LAN, SHALLOTS, CHILIES OYSTER, SOY, LIME, CRISP GARLIC	
ANGUS BEEF SHORT RIB "XO"	18½
SWEET PEPPERS, SNO PEAS, SHROOMS CRISP GARLIC, COCONUT, CORIANDER	
SPICY DUCK	17½
THAI CHILIES, PEPPERS, MUSHROOMS & GAI LAN SRIRACHA CHILI SAUCE	
CRISP TOFU DUMPLINGS IN COCONUT BROTH (V)	16½
MARKET VEGGIES & SPROUTS, YELLOW BEAN & SOY	
WATERFALL BEEF* (GF)	17½
FLAT IRON STEAK, CHILIES, LIME, MINT, STICKY RICE, FRESH ASIAN VEGETABLES	
PHAT THAI SALMON BOWL	16½
BROWN RICE. MARKET VEGETABLES.	

