

SOUPS, SNACKS, SMALL PLATES:

TOM YUM GUNG (GF)	7
SOUP OF SHRIMP, GINGER, CHILIES, LEMONGRASS, MUSHROOMS, KAFFIR LIME LEAF	
COCONUT PUMPKIN SOUP (V) (GF)	7½
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)	7
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	7½
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	9½
KEWPIE SAMBAL, PICKLED VEGETABLES	

SALADS & YAMS:

SIMPLE SALAD (V)	7
ASIAN GREENS AND HERBS, ROASTED PEANUTS, THAI VINAIGRETTE	
SOM TOM LAO (GF) (SPICY)	11
SPICY GREEN PAPAYA SALAD: GREEN BEANS, TOMATO, DRIED SHRIMPS, PEANUTS, CHILIES, TAMARIND;	
VIETNAMESE SALAD WITH CHICKEN (GF)	11
GREEN CABBAGE, MINT, BASIL, CHILIES NAM PLA, LIME, CRISP SHALLOTS, TOASTED PEANUTS	
GRILLED SHRIMP & MANGO (GF)	14
CHERRY TOMATOES, CABBAGE, PICKLED RADISH FRESNO, GINGER & LIME	

NOODLES & RICES:

MAMA PHAT (SPICY)	17
EGG NOODLES, GROUND PORK, CABBAGE, CORIANDER, NAM PLA, OYSTER; SPROUTS, CRISPY SHALLOT	
KIMCHI RAMEN	17
EGG NOODLES, TOFU, EGG, CABBAGE, SHITAKES, SHALLOTS, GARLIC, SOY; CILANTRO & GREEN ONION	
LAKSA WITH SHRIMP (GF)	18
RICE NOODLES, LEMONGRASS, GINGER, CHILIES & GARLIC; COCONUT, YELLOW CURRY; ROASTED CASHEWS	
PHAT THAI WITH SHRIMP & TOFU (GF)	18
THIN RICE NOODLES, PEANUTS, EGG, DRIED SHRIMP & TURNIPS, TAMARIND, SPROUTS & GREEN ONION	
PHAT SI IEW	13
FRESH RICE NOODLES, CHINESE BROCCOLI, EGG, SPROUTS; OYSTER AND SOY, CRISPY SHALLOTS	
BAHMI GORENG (SPICY)	13
UDON NOODLES, ASPARAGUS, EGG, CUCUMBER, TOMATO, LIME, CHILIES, SOY, CHILE GARLIC SAUCE	
FRIED RICE WITH EGG, PINEAPPLE & ASPARAGUS (GF)	13
CHILIES, SHALLOT, GARLIC, SOY, OYSTER, SPROUTS, BOK CHOY, GREEN ONION	
ADDITIONAL TOFU, VEGGIES, CHICKEN, PORK TO ANY DISH 4 EACH	
ADDITIONAL BEEF, LAMB OR SHRIMP TO ANY DISH...5 EACH	

CURRIES...

KAENG KIEW WAN (GF) (SPICY)	17
SPICY GREEN CURRY OF CHICKEN	
EGGPLANT, THAI BASIL; COCONUT, BASIL	
SPICY JUNGLE CURRY WITH CRISP TOFU (V) (GF)	16½
MARKET VEGETABLES; TAMARI, THAI BASIL	
RED DUCK CURRY (GF)	17
BAMBOO SHOOTS, WATER CHESTNUTS, GAI LAN, KABOCHA	
KAFFIR LIME, COCONUT, THAI BASIL	
MASSAMAN LAMB (GF)	17
LAMB CURRY WITH CARDAMOM, PEANUTS, GALANGAL, RED CHILIES, LEMONGRASS, SWEET POTATO, COCONUT	
PANAENG SALMON (GF) *	17
STIR FRY OF MARKET VEGETABLES	
RICE WINE, KAFFIR LIME, ROASTED PEANUTS	
NONYA SHRIMP & PINEAPPLE CURRY (GF)	17
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...

COCONUT	2½	JASMINE	1
BROWN	2	STICKY	2

COCKTAILS

OKEY DOKEY SMOKEY	11
mezcal, mango puree, lime, mango salt rim	
THAIGER'S MILK	11½
house-infused cucumber vodka, pearl sake, lemongrass, coconut milk	
LARI BE GOODE	10
gin, raspberry drinking vinegar, gingercello, lime, bitters	
HOT GUY SUMMER	10
house-infused hibiscus tequila, triple sec, fresh lime and orange juice, tajin rim, up	
THAITONIC	11
house made kaffir lime tea, strawberry infused rum, elderflower liqueur, topped with tonic water	
WHISKEY LEMONADE	10½
fireside whiskey, luxardo liqueur, lemon juice, bitters	
GIN SOUR	10
gin, chambord, thai basil simple, fresh lemon juice, egg whites	
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		RED	
Kentia Albarino, Spain	9/34	Bloss Cabernet Sauvignon, CA	9/34
Santa Cristina, Pinot Grigio, Italy	9/34	Bloch Nine Pinot Noir, CA	9/34
Twenty Acres, Chardonnay, CA	10/38	Giovanni Foffani, Merlot, CA	9/34
Wairau River, Sauv Blanc, NZ	10/38	Alberti Malbec, Argentina	10/38
		Sassoregale Sangiovese, Italy	10/38

BUBBLES

Casa De Valor Cava Brut, Spain	10/38
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BEERS

ASK YOUR SERVER FOR TODAYS DRAFT OPTIONS

DOMESTIC

Ska Brewing, Mexican Logger, CO	5½
Horse and Dragon Brewing, Tack House Red Lager, CO	6
Migration Brewing, MoHAZEic IPA, OR	6
Payette Brewing, Aura Guava & Hibiscus Sour, ID	5
Anxo, Rose Cider, DC	10
Anxo, Cidre Blanc, DC	8
Wellbeing Brewing, Heavenly Body NA	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 infused 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.

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	18
PORK SHOULDER, FIVE SPICE, SWEET SOY	
FRIED CHICKEN...THAI STYLE (GF)	18
PICK 2- KIMCHI, CUCUMBER SLAW, FRIED, STICKY, BROWN, JASMINE, COCONUT	
SPICY CHICKEN BASIL (GF)	18
PICK 2- KIMCHI, CUCUMBER SLAW, FRIED, STICKY, BROWN, JASMINE, COCONUT	
CHINESE BROCCOLI, THAI CHILIES, THAI BASIL, FRIED EGG	
BLACK SOY & OYSTER	
BEEF & CASHEW STIR FRY (GF)	18
FLAT IRON STEAK, MUSHROOMS, GAI LAN, SHALLOTS, CHILIES	
ANGUS BEEF SHORT RIB "XO"	19
OYSTER, SOY, LIME, CRISP GARLIC	
SWEET PEPPERS, ASPARAGUS, SHROOMS	
CRISP GARLIC, COCONUT, CORIANDER	
SPICY DUCK	18
THAI CHILIES, PEPPERS, MUSHROOMS & GAI LAN	
SRIRACHA CHILI SAUCE	
CRISP TOFU DUMPLINGS IN COCONUT BROTH (V)	17
MARKET VEGGIES & SPROUTS, YELLOW BEAN & SOY	
WATERFALL BEEF* (GF)	18
FLAT IRON STEAK, CHILIES, LIME, MINT, STICKY RICE, FRESH ASIAN VEGETABLES	
PHAT THAI SALMON BOWL	17
BROWN RICE, MARKET VEGETABLES, SESAME, SOY, GINGER, RICE VINEGAR	

