

## SOUPS, SNACKS, SMALL PLATES:

<b>TOM YUM GUNG (GF)</b>	<b>7</b>
SOUP OF SHRIMP, GINGER, CHILIES, LEMONGRASS, MUSHROOMS, KAFFIR LIME LEAF	
<b>COCONUT PUMPKIN SOUP (V) (GF)</b>	<b>8</b>
ROASTED SHALLOTS, LIME, CORIANDER	
<b>TOM KHA KAI (GF)</b>	<b>8</b>
CHICKEN COCONUT SOUP WITH GALANGAL, MUSHROOMS, CHILI JAM	
<b>KOREAN BBQ CHICKEN SLIDERS</b>	<b>10</b>
PICKLED VEG, KEWPIE MAYO	
<b>ROASTED BRUSSEL SPROUTS (GF)</b>	<b>7</b>
NAM PLA, LIME, THAI HERBS	
<b>EDAMAME</b>	<b>4/5</b>
SALTED (V) (GF) OR "XO" (HOT)	
<b>STEAMED BUNS AKA SALAPAO</b>	<b>10</b>
ROASTED SWEET PORK, OR MUSHROOMS (V); THAI STYLE STEAMED BUNS WITH SRIRACHA & HOISIN	
<b>CHICKEN LETTUCE WRAPS (SPICY) (GF)</b>	<b>9</b>
MINCED CHICKEN, ROASTED SHALLOT CHILE DRESSING, SESAME	
<b>FRESH SPRING ROLLS WITH TOFU (V) (GF)</b>	<b>7</b>
MINT & CELLOPHANE NOODLES, HERBS; SWEET CHILI SAUCE (V)	
<b>CHICKEN SATE</b>	<b>8</b>
ROASTED PEANUT SAUCE, CUCUMBER RELISH	
<b>XO ROASTED SHORT RIB TACOS</b>	<b>10</b>
ROASTED TOMATO SAMBAL, HOUSEMADE KIMCHI	
<b>CRISP SPRING ROLLS WITH CHICKEN</b>	<b>10</b>
ROASTED GARLIC DIPPING SAUCE	
<b>FRIED CALAMARI</b>	<b>9½</b>
KEWPIE SAMBAL, PICKLED VEGETABLES	

## SALADS & YAMS:

<b>SIMPLE SALAD (V)</b>	<b>7</b>
ASIAN GREENS AND HERBS, ROASTED PEANUTS, THAI VINAIGRETTE	
<b>SOM TOM LAO (GF) (SPICY)</b>	<b>11</b>
SPICY GREEN PAPAYA SALAD: GREEN BEANS, TOMATO, DRIED SHRIMPS, PEANUTS, CHILIES, TAMARIND	
<b>VIETNAMESE SALAD WITH CHICKEN (GF)</b>	<b>11</b>
GREEN CABBAGE, MINT, BASIL, CHILIES   NAM PLA, LIME, CRISP SHALLOTS, TOASTED PEANUTS	

## NOODLES & RICES:

<b>MAMA PHAT (SPICY)</b>	<b>18</b>
EGG NOODLES, GROUND PORK, CABBAGE, CORIANDER, NAM PLA, OYSTER; SPROUTS, CRISPY SHALLOT	
<b>KIMCHI RAMEN</b>	<b>17</b>
EGG NOODLES, TOFU, EGG, CABBAGE, SHIITAKES, SHALLOTS, GARLIC, SOY; CILANTRO & GREEN ONION	
<b>LAKSA WITH SHRIMP (GF)</b>	<b>19</b>
RICE NOODLES, LEMONGRASS, GINGER, CHILIES & GARLIC; COCONUT, YELLOW CURRY; ROASTED CASHEWS	
<b>PHAT THAI WITH SHRIMP &amp; TOFU (GF)</b>	<b>19</b>
THIN RICE NOODLES, PEANUTS, EGG, DRIED SHRIMP & TURNIPS, TAMARIND, SPROUTS & GREEN ONION	
<b>PHAT SI IEW</b>	<b>14</b>
FRESH RICE NOODLES, CHINESE BROCCOLI, EGG, SPROUTS; OYSTER AND SOY, CRISPY SHALLOTS	
<b>BAHMI GORENG (SPICY)</b>	<b>14</b>
UDON NOODLES, ASPARAGUS, EGG, CUCUMBER, TOMATO, LIME, CHILIES, SOY, CHILE GARLIC SAUCE	
<b>FRIED RICE WITH EGG, PINEAPPLE &amp; ASPARAGUS (GF)</b>	<b>14</b>
CHILIES, SHALLOT, GARLIC, SOY, OYSTER, SPROUTS, BOK CHOY, GREEN ONION	
<b>ADDITIONAL TOFU, VEGGIES, CHICKEN, PORK TO ANY DISH 4 EACH</b>	
<b>ADDITIONAL BEEF, LAMB OR SHRIMP TO ANY DISH...5 EACH</b>	

## CURRIES...

<b>KAENG KIEW WAN (GF) (SPICY)</b>	<b>18</b>
SPICY GREEN CURRY OF CHICKEN	
EGGPLANT, THAI BASIL; COCONUT, BASIL	
<b>SPICY JUNGLE CURRY WITH CRISP TOFU (V) (GF)</b>	<b>16½</b>
MARKET VEGETABLES; TAMARI, THAI BASIL	
<b>RED DUCK CURRY (GF)</b>	<b>18</b>
BAMBOO SHOOTS, WATER CHESTNUTS, GAI LAN, KABOCHA	
KAFFIR LIME, COCONUT, THAI BASIL	
<b>MASSAMAN LAMB (GF)</b>	<b>18</b>
LAMB CURRY WITH CARDAMOM, PEANUTS, GALANGAL, RED CHILIES, LEMONGRASS, SWEET POTATO, COCONUT	
<b>PANAENG SALMON (GF) *</b>	<b>18</b>
STIR FRY OF MARKET VEGETABLES	
RICE WINE, KAFFIR LIME, ROASTED PEANUTS	
<b>NONYA SHRIMP &amp; PINEAPPLE CURRY (GF)</b>	<b>18</b>
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	3	JASMINE	1½
BROWN	2	STICKY	2

## COCKTAILS

<b>SMOKE GETS IN YOUR THAI</b>	<b>12</b>
mezcal, thai basil, pineapple, lime	
<b>MUAY THAI MOON</b>	<b>10</b>
house-infused apple gin, apple pie moonshine, lemon, rosemary syrup, splash soda	
<b>CHANTILLY LAIS</b>	<b>10</b>
pear vodka, honey-rosemary simple, gingercello, lemon, orange bitters, splash soda	
<b>SAGE AND SPIRIT</b>	<b>11</b>
house-infused sage tequila, chambord, fresh lime, ginger simple, bitters, sage leaf, up	
<b>SPIKED CHA-YEN</b>	<b>11½</b>
spiced rum, chai vodka, thai tea, evaporated milk, black pepper	
<b>MANPHATTAN</b>	<b>12</b>
fireside whiskey, pear brandy, cardamom bitters, up	
<b>TAILANDESA PALOMA</b>	<b>10</b>
ginger tequila, pomegranate, grapefruit, honey-mint simple, lime	
<b>GINGER COSMO</b>	<b>9</b>
house-infused ginger vodka in a classic cosmopolitan, up	
<b>PHAT MAI THAI</b>	<b>11</b>
rum, coconut rum, orange liqueur, orange and pineapple juice, dark rum float	
<b>PHAT MARG</b>	<b>9</b>
house-infused ginger tequila, triple sec, house sour mix, up	
<b>TIGERITA (spicy)</b>	<b>9</b>
house-infused thai pepper tequila, triple sec, fresh grapefruit juice, lime, up	
<b>COCONUT MARTINI</b>	<b>9</b>
vodka, coconut rum, coconut milk, sweetened, up	

## WINES

### WHITE

<b>Kentia Albariño, Spain</b>	<b>9/34</b>
<b>Santa Cristina, Pinot Grigio, Italy</b>	<b>9/34</b>
<b>Twenty Acres, Chardonnay, CA</b>	<b>10/38</b>
<b>Matua, Sauv Blanc, NZ</b>	<b>10/38</b>

### BUBBLES

<b>Casa De Valor Cava Brut, Spain</b>	<b>10/38</b>
<b>Lubanzi Rose Bubbles, SA (250ml can)</b>	<b>11</b>

## BEERS

### ASK YOUR SERVER FOR TODAYS DRAFT OPTIONS

#### DOMESTIC

<b>Cerveceria Colorado, Venga Mexican Lager, CO</b>	<b>5½</b>
<b>Roadhouse Brewing, Trout Whistle Pale Ale, WY</b>	<b>6</b>
<b>Migration Brewing, MoHAZEic IPA, OR</b>	<b>6</b>
<b>Payette Brewing, Aura Guava &amp; Hibiscus Sour, ID</b>	<b>5</b>
<b>Anxo, Cidre Blanc, DC</b>	<b>8</b>
<b>Wellbeing Brewing, Heavenly Body Non-Alcoholic</b>	<b>6</b>

#### IMPORT

<b>Chang, Thailand</b>	<b>6</b>
<b>Singha, Thailand</b>	<b>6</b>
<b>Modelo</b>	<b>6</b>

## OTHER TASTY NON-BOOZY BEVERAGES

<b>Rocky Mountain Sodas   birch beer, blackberry, or ginger beer</b>	<b>3</b>
<b>Thai Tea   with evaporated milk</b>	<b>3</b>
<b>Drinking Vinegar   soda water with blackberry, tamarind, or raspberry infused vinegar</b>	<b>3</b>
<b>Hot Tea   peppermint, chai, Assam black, or green</b>	<b>3</b>
<b>Coffee   pepper with Bonfire</b>	<b>3</b>
<b>Kah Fe   with sweet condensed milk</b>	<b>4</b>



## 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:

<b>BBQ SLOW ROASTED BERKSHIRE PORK</b>	<b>19</b>
PORK SHOULDER, FIVE SPICE, SWEET SOY	
<b>PICK 2- KIMCHI, CUCUMBER SLAW, FRIED, STICKY, BROWN, JASMINE, COCONUT</b>	
<b>FRIED CHICKEN...THAI STYLE (GF)</b>	<b>18</b>
½ NATURAL CHICKEN, SWEET CHILI, LIME & GARLIC	
<b>PICK 2- KIMCHI, CUCUMBER SLAW, FRIED, STICKY, BROWN, JASMINE, COCONUT</b>	
<b>SPICY CHICKEN BASIL (GF)</b>	<b>18</b>
CHINESE BROCCOLI, THAI CHILIES, THAI BASIL, FRIED EGG	
BLACK SOY & OYSTER	
<b>BEEF &amp; CASHEW STIR FRY (GF)</b>	<b>19</b>
FLANK STEAK, MUSHROOMS, GAI LAN, SHALLOTS, CHILIES	
OYSTER, SOY, LIME, CRISP GARLIC	
<b>ANGUS BEEF SHORT RIB "XO"</b>	<b>21</b>
SWEET PEPPERS, ASPARAGUS, SHROOMS	
CRISP GARLIC, COCONUT, CORIANDER	
<b>SPICY DUCK</b>	<b>18</b>
THAI CHILIES, PEPPERS, MUSHROOMS & GAI LAN	
SRIRACHA CHILI SAUCE	
<b>CRISP TOFU DUMPLINGS IN COCONUT BROTH (V)</b>	<b>17</b>
MARKET VEGGIES & SPROUTS, YELLOW BEAN & SOY	
<b>WATERFALL BEEF* (GF)</b>	<b>19</b>
FLANK STEAK, CHILIES, LIME, MINT, STICKY RICE, FRESH ASIAN VEGETABLES	
<b>PHAT THAI SALMON BOWL</b>	<b>18</b>
BROWN RICE, MARKET VEGETABLES, SESAME, SOY, GINGER, RICE VINEGAR	

