

SOUPS, SNACKS, SMALL PLATES:

TOM YUM GUNG (GF)	7
SOUP OF SHRIMP, GINGER, CHILIES, LEMONGRASS, MUSHROOMS, KAFFIR LIME LEAF	
COCONUT PUMPKIN SOUP (V) (GF)	8
ROASTED SHALLOTS, LIME, CORIANDER	
TOM KHA KAI (GF)	8
CHICKEN COCONUT SOUP WITH GALANGAL, MUSHROOMS, CHILI JAM	
KOREAN BBQ CHICKEN SLIDERS	10
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	10
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	8
ROASTED PEANUT SAUCE, CUCUMBER RELISH	
XO ROASTED SHORT RIB TACOS	10
ROASTED TOMATO SAMBAL, HOUSEMADE KIMCHI	
CRISP SPRING ROLLS WITH CHICKEN	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 PAPAAYA 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	

NOODLES & RICES:

MAMA PHAT (SPICY)	19
EGG NOODLES, GROUND PORK, CABBAGE, CORIANDER, NAM PLA, OYSTER; SPROUTS, CRISPY SHALLOT	
KIMCHI RAMEN	18
EGG NOODLES, TOFU, EGG, CABBAGE, SHIITAKES, SHALLOTS, GARLIC, SOY; CILANTRO & GREEN ONION	
LAKSA WITH SHRIMP (GF)	19
RICE NOODLES, LEMONGRASS, GINGER, CHILIES & GARLIC; COCONUT, YELLOW CURRY; ROASTED CASHEWS	
PHAT THAI WITH SHRIMP & TOFU (GF)	19
THIN RICE NOODLES, PEANUTS, EGG, DRIED SHRIMP & TURNIPS, TAMARIND, SPROUTS & GREEN ONION	
PHAT SI IEW	15
FRESH RICE NOODLES, CHINESE BROCCOLI, EGG, SPROUTS; OYSTER AND SOY, CRISPY SHALLOTS	
BAHMI GORENG (SPICY)	14
UDON NOODLES, SUGAR SNAPS, EGG, CUCUMBER, TOMATO, LIME, CHILIES, SOY, CHILE GARLIC SAUCE	
FRIED RICE WITH EGG, PINEAPPLE & SUGAR SNAPS (GF)	14
CHILIES, SHALLOT, GARLIC, SOY, OYSTER, SPROUTS, BOK CHOY, GREEN ONION	
ADDITIONAL TOFU, VEGGIES, CHICKEN, PORK TO ANY DISH 5 EACH	
ADDITIONAL BEEF, LAMB OR SHRIMP TO ANY DISH...5 EACH	

CURRIES...

KAENG KIEW WAN (GF) (SPICY)	19
SPICY GREEN CURRY OF CHICKEN	
EGGPLANT, THAI BASIL; COCONUT, BASIL	
SPICY JUNGLE CURRY WITH TOFU (V) (GF)	17
MARKET VEGETABLES; TAMARI, THAI BASIL	
RED DUCK CURRY (GF)	19
BOK CHOY, BROCCOLI, KABOCHA	
KAFFIR LIME, COCONUT, THAI BASIL	
MASSAMAN LAMB (GF)	19
LAMB CURRY WITH CARDAMOM, PEANUTS, GALANGAL, RED CHILIES, LEMONGRASS, SWEET POTATO, COCONUT	
PANAENG SALMON (GF) *	19
STIR FRY OF MARKET VEGETABLES	
RICE WINE, KAFFIR LIME, ROASTED PEANUTS	
NONYA SHRIMP & PINEAPPLE CURRY (GF)	19
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)	5
NONYA GREEN BEANS, YELLOW CURRY, COCONUT (V)	7

SOME RICE...

COCONUT	3	JASMINE	1½
BROWN	2	STICKY	2

COCKTAILS

THE TICO	13
mezcal, contratto aperitif, coco rum, pineapple, lemon	
THE GREY LADY	10
house-infused earl grey gin, triple sec, lemon	
PHACEMASK	10
caprock vodka, grapefruit, raspberry drinking vinegar, hibiscus simple	
OAXACAN 75	13
house-infused sage tequila, sage simple, lemon, cava	
CHAI KHAW	12
chai vodka, marble moonlight espresso, rumchata, coconut milk, mole bitters	
MANPHATTAN	12
fireside whiskey, pear brandy, cardamom bitters, up	
TAI LANDESA PALOMA	10
ginger tequila, pomegranate, grapefruit, honey-mint simple, lime	
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 Albariño, Rias Baixas, Spain	9/34
Green & Social Verdejo, Rueda, Spain	9/34
Due Torre, Pinot Grigio, Italy	9/34
Twenty Acres, Chardonnay, CA	10/38
Matua, Sauv Blanc, NZ	10/38

RED

Bliss Cabernet Sauvignon, CA	9/34
Block Nine Pinot Noir, CA	9/34
Carlin de Paolo Grignolino, Italy	9/34
Alberti Malbec, Argentina	10/38

BUBBLES

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

SAKE

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

BEERS

ASK YOUR SERVER FOR TODAYS DRAFT OPTIONS

DOMESTIC

Cervceria Colorado, Venga Mexican Lager, CO	6
Capitol Creek Brewing, Gold Level Dry Hop Lager, CO	7
4 Noses Brewing, Bout Damn Time IPA, CO	7
Migration Brewing, MoHAZEic IPA, OR	6
Payette Brewing, Aura Guava & Hibiscus Sour, ID	6
Anxo, Cidre Blanc, DC	8
Wellbeing Brewing, Heavenly Body Non-Alcoholic	6

IMPORT

Singha, Thailand	6
Lucky Buddha, China	7
Modelo Especial, Mexico	6

OTHER TASTY NON-BOOZY BEVERAGES

Rocky Mountain Sodas birch beer, blackberry, 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



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	20
PORK SHOULDER, FIVE SPICE, SWEET SOY	
PICK 2- KIMCHI, CUCUMBER SLAW, FRIED, STICKY, BROWN, JASMINE, COCONUT	
FRIED CHICKEN...THAI STYLE (GF)	20
½ NATURAL CHICKEN, SWEET CHILI, LIME & GARLIC	
PICK 2- KIMCHI, CUCUMBER SLAW, FRIED, STICKY, BROWN, JASMINE, COCONUT	
SPICY CHICKEN BASIL (GF)	19
BOK CHOY, BROCCOLI, THAI CHILIES, THAI BASIL, FRIED EGG	
BLACK SOY & OYSTER	
BEEF & CASHEW STIR FRY (GF)	19
FLANK STEAK, MUSHROOMS, BROCCOLI, SHALLOTS, CHILIES	
OYSTER, SOY, LIME, CRISP GARLIC	
ANGUS BEEF SHORT RIB "XO"	21
SWEET PEPPERS, SUGAR SNAPS, SHROOMS	
CRISP GARLIC, COCONUT, CORIANDER	
SPICY DUCK	19
THAI CHILIES, PEPPERS, MUSHROOMS & GAI LAN	
SRIRACHA CHILI SAUCE	
CRISP TOFU DUMPLINGS IN COCONUT BROTH (V) 18	
MARKET VEGGIES & SPROUTS, YELLOW BEAN & SOY	
WATERFALL BEEF* (GF)	19
FLANK STEAK, CHILIES, LIME, MINT, STICKY RICE, FRESH ASIAN VEGETABLES	
PHAT THAI SALMON BOWL	19
BROWN RICE, MARKET VEGETABLES, SESAME, SOY, GINGER, RICE VINEGAR	

