



Rum Thai *Bistro*

Authentic Thai Cuisine

Lunch

Monday - Friday 11am - 3pm

Dinner

Monday - Friday 4:30pm - 9pm

Saturday 11am - 9pm

880 Sterling Parkway #20 Lincoln, CA 95648

Phone: (916) 543-7300

Vegetarian and Vegan dishes available

We also do catering

BEVERAGES

Thai Ice Tea	\$2.95
Thai Ice Coffee	\$2.95
Coconut Juice	\$2.95
Lemonade	\$2.95
Apple Juice	\$2.95
Hot Tea (Jasmine or Green Tea)	\$2.50
Ice Teas (Free Refills)	\$2.95
Coke, Diet Coke, Sprite, Pepsi	\$1.75
Sparkling Water	\$4.00

BEER

Singha (Thai Beer)	\$4
Chang (Thai Beer)	\$4
Islander IPA	\$5
Lagunitas IPA	\$5
Tap It IPA	\$5
Racer 5 IPA	\$5
Hoops of Wrath IPA	\$5
Sierra Nevada	\$5
Gold Digger IPA	\$9
Stout	\$15

WINE

	Glass	Bottle
Madrona Chardonnay	\$7	\$26
Riesling	\$7	\$26
Gewurztraminer	\$7	\$26
Joel Gott Sauvignon Blanc	\$7	\$26
Shiraz Cabernet	\$8	\$30
Rucksack Zinfandel	\$8	\$30
1000 Stories Zinfandel		\$30

*Please indicate your preferred of spiciness
Please inform our staff of any food allergies*

**Add Meat +\$3.00 Add Shrimp(3) + \$3.00*

*** Add Vegetables +\$2.00*

**** Any additional ingredients or items are
subject to additional charge*

***Corkage Fee \$10.00**

APPETIZERS

1. Satay Chicken (4 Skewers) \$7.95

Grilled chicken marinated in coconut milk and Thai spiced herbs served on skewers with peanut sauce and a small cucumber salad

2. Fresh Rolls Tofu (3 Rolls) \$8.95 with Shrimp add \$2.00

Green leaves, lettuce, cucumber, carrot, mint leaves, cilantro and tofu wrapped in rice paper served with peanut sauce and sweet and sour sauce

3. Crab Cream Cheese Wonton (6 Pieces) \$7.95

Golden-fried wonton filled with crab, cream cheese and green onion served with sweet and sour sauce

4. Pot Stickers (6 Pieces) \$7.95

Steamed chicken and vegetable filled pot stickers served with fresh ginger soy sauce

5. Egg Rolls (4 Rolls) \$6.95

Golden-fried mixed vegetables and glass noodles served with sweet and sour sauce

6. Fried Tofu \$6.95

Golden-fried tofu served with tangy sweet sour sauce and sprinkled with crushed peanuts

7. Golden Fried Shrimp (6 Pieces) \$8.95

Shrimp wrapped in golden-fried wonton and served with sweet and sour sauce

8. Fish Cakes (6 Pieces) \$8.95

Golden-fried ground fish mixed with green beans, kaffir lime leaves and spicy curry paste served with a cucumber salad

9. Shrimp Tempura \$10.95

Golden fried shrimp tempura and vegetable tempura served with homemade sweet and sour sauce

SOUP

10. Wonton Soup \$10.95

Thai style wonton filled with ground chicken and shrimp served in chicken broth and vegetables

11. Silver Glass Noodle Soup \$10.95

Silver glass noodle with minced chicken, shrimp and mixed vegetables in clear chicken broth

12. Tom Yum Gai \$10.95 with Shrimp \$12.95

Thai lemongrass soup with chicken, mushrooms, tomatoes, fresh lime juice, galangal kaffir lime leaves, green onion, red onions and cilantro

13. Tom Kha Gai \$11.95 with Shrimp \$13.95

Thai coconut milk soup with chicken, galangal, mushrooms, lemongrass, fresh lime juice, onion, kaffir lime leaves, red onion, green onion and cilantro

SALAD

14. Papaya Salad \$10.95

Shredded fresh green papaya, carrot, garlic, crushed peanut, tomatoes, green beans and shrimp tossed in honey lime dressing served over a bed of salad greens

15. Silver Noodle Salad \$12.95

Tossed silver noodles, celery, tomatoes, cucumber, onion, cilantro, with chicken and shrimp in fresh lime dressing served over a bed of salad greens

16. Beef Salad \$12.95

Grilled sliced beef tossed with cucumber, red onion, mint, cilantro, and green onions, celery and tomatoes in special lime dressing served over a bed of salad greens

17. Larb \$12.95

Your choice of minced chicken, beef, pork, or tofu tossed with onion, green onions, mint, cilantro and roasted rice powder in fresh lime dressing served over a bed of salad greens

18. Shrimp Salad \$13.95

Prawns tossed in lime juice, tomato, celery, cucumber, onion, cilantro and mint leaves in fresh homemade lime dressing served over a bed of salad greens

19. Squid Salad \$13.95

Squid tossed in lime juice, tomato, celery, cucumber, onion, cilantro and mint leaves in fresh homemade lime dressing served over a bed of salad greens

*Choice of:
Chicken, Pork, Beef, Tofu, or Mixed Vegetables \$12.95
With Shrimp or Calamari \$14.95
Add Shrimp for \$3.00*

STIR FRY

20. Mixed Vegetable Delight (Pad Puk Ruam)

Stir-fried mixed vegetables sautéed in garlic sauce with your choice of meat

21. Pad Eggplant (Pad Ma Keur)

Stir-fried eggplant, bell pepper, carrot, onions, green onions, sweet basil sautéed in grandma special sauce with your choice of meat

22. Pad Broccoli

Stir-fried broccoli, mushroom, carrot with light oyster garlic sauce with your choice of meat

23. Pad Prik-Khing

Stir-fried green beans, bell pepper, carrots, spicy Prink-Khing sauce with your choice of meat

24. Thai Basil (Pad Kra Pao)

Stir-fried onion, bell pepper, carrots, green bean and sweet basil, sautéed with garlic-soy sauce with your choice of meat

25. Sweet and Sour (Pad Prieu Warn)

Stir-fried bell pepper, carrot, onion, pineapple, tomatoes, cucumber, green onion with homemade sweet and sour sauce with your choice of meat

26. Garlic Lover (Pad Ka-Tiem)

Meat sautéed with garlic and served over mixed vegetables with your choice of meat

27. Thai Cashews (Pad Him Ma Parn)

Stir-fried cashews nuts, green onion, celery, water chestnut, mushroom, carrot, onion, bell pepper, zucchini with grandma special sauce and your choice of meat

28. Pad Bamboo (Pad Phed Nor Mai)

Stir-fried bamboo shoots, bell pepper, onion, sweet basil, mushroom and carrot in a garlic soy sauce with your choice of meat

29. Pra Ram

Choice of meat sautéed with garlic sauce served over steamed mix vegetables and topped with peanut sauce, and crushed peanut

30. Fresh Ginger (Pad King Sod)

Stir-fried fresh ginger, mushroom, carrot, zucchini, onions, bell pepper, celery, green onions with your choice of meat

*Choice of:
Chicken, Pork, Beef, Tofu, or Mixed Vegetables \$12.95
With Shrimp or Calamari \$14.95
Add Shrimp for \$3.00*

NOODLES

31. Pad Thai

Our Most popular dish Padthai, rice noodles stir fried with sweet tamerind sauce, eggs, bean sprouts, green onion, side of crushed peanuts with your choice of meat

32. Drunken Noodle (Pad Kee Mow)

Pan fried wide rice noodles, garlic basil sauce with bean sprouts, onion, carrot, bell peppers, sweet basil, with your choice of meat

33. Pad See Ew

Pan fried wide rice noodles with eggs, carrot, broccoli , sweet soy sauce with your choice of meat

34. PAD WOON SEN

Stir-fried silver noodles, garlic, eggs, onion, cabbage, zucchini, mushroom, celery, bean sprouts, carrot, and green onion in special house sauce with your choice of meat

35. BOAT NOODLE SOUP \$10.95

Rice noodle in beef broth with beef meatball, sliced beef, celery, onion, green onion, bean sprouts and cilantro

36. HOT AND SOUR NOODLE SOUP (TOM YUM NOODLES) \$10.95

Rice noodle in chicken broth with lime juice, chicken, shrimp, crushed peanut, celery, onion, green onion, bean sprouts and cilantro

FRIED RICE

37. Basil Fried Rice (Kao Pad Kra Prao).

Fried rice sautéed with eggs, green beans, onion, bell pepper, carrot, sweet basil with your choice of meat

38. Thai Fried Rice (Kao Pad).

Thai style fried rice sautéed with eggs, carrot, onion, tomatoes, chopped green onion with your choice of meat

39. Pineapple Fried Rice (Kao Pad Sub Pa Rod) \$14.95

Thai fried rice with eggs, chicken, shrimp, onion, carrot, cashew nuts, peas, pineapple and green onion

40. Crab Fried Rice (Kao Pad Poo) \$15.95

Fried rice with crab meat, eggs, onion, tomato, carrot, and green onion

*Choice of:
Chicken, Pork, Beef, Tofu, or Mixed Vegetables \$12.95
With Shrimp or Calamari \$14.95
Add Shrimp for \$3.00*

CURRIES

41. Yellow Curry (Kaeng Kra Ree)

Potatoes, onion and carrot simmered in coconut milk, yellow curry with your choice of meat

42. Red Curry (Kaeng Dang)

Green beans, eggplant, bell pepper, bamboo shoots, and sweet basil simmered in coconut milk, red curry with your choice of meat

43. Green Curry (Kaeng Kiew Warn)

Green beans, eggplant, bell pepper, bamboo shoots, and sweet basil simmered in coconut milk, green curry with your choice of meat

44. Panang Curry (Kaeng Panang)

Green beans, bell pepper, and shredded kaffir lime leaves simmered in homemade panang curry with your choice of meat

45. Pineapple Curry (Kaeng Sub Pa Rod) \$14.95

Chicken, shrimp, pineapple, bell pepper, and sweet basil simmered in homemade red curry and coconut milk

46. Duck Curry \$15.95

Boneless roasted duck, tomato, pineapple, bell pepper, sweet basil, and simmered in red curry and coconut milk

47. Pumpkin Curry (Seasonal) \$14.95

Chicken, shrimp, pumpkin, sweet basil and bell pepper simmered in homemade red curry and coconut milk

48. Mango Curry (Seasonal) \$14.95

Chicken, shrimp, mango, potatoes, carrot, and onion simmered in homemade yellow curry and coconut milk

49. Avocado Green Curry (Seasonal) \$14.95

Chicken and shrimp, avocado, bell pepper, eggplant and sweet basil simmered in homemade green curry and coconut milk

SEAFOOD

50. COMBINATION SEAFOOD (PAD PED TALAY) \$16.95

Mixed seafood sautéed with onion, mushroom, bell pepper, carrot and sweet basil in special house sauce

51. GOONG NAM PRINK PAO \$14.95

Prawn sautéed with onion, mushroom, bell pepper, carrot and sweet basil in special house sauce

52. CRISPY CATFISH \$14.95

Deep fried catfish topped with bell pepper, onion, pineapple, tomato in homemade sauce

53. PANANG SALMON \$16.95

Deep fried salmon topped with green beans, bell pepper, crushed peanuts, and kaffir lime leaves with panang curry simmered in coconut milk

54. SALMON RAD PRINK \$16.95

Deep fried salmon topped with bell pepper, onion, pineapple, tomato in homemade sauce

DESSERTS

Sweet Sticky Rice Mango \$6.95

Fried Banana with Ice Cream \$6.95

Fried Banana \$3.00

Ice Cream \$3.95

Thai Tapioca Pudding \$3.95

SIDE ORDERS

House Salad \$3.95

Cucumber Salad \$3.50

Jasmine Rice \$1.50

Brown Rice / Sticky Rice \$2.00

Steam Vegetable \$3.50

Peanut Sauce \$3.00

Extra Sauce \$0.50

House Salad Dressing \$5.00