



Rum Thai *Bistro*

Authentic Thai Cuisine

Lunch

Monday - Friday 11am - 3pm

Dinner

Monday - Friday 430pm - 9pm

Saturday 11am - 9pm

880 Sterling Parkway #20 Lincoln, CA 95648

Phone: (916) 543-7300

Vegetarian and Vegan dishes available

We also do catering

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APPETIZERS

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

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

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

Pot Stickers (6 Pieces) \$7.95

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

Egg Rolls (4 Rolls) \$6.95

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

Fried Tofu \$6.95

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

Golden Fried Shrimp (6 Pieces) \$8.95

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

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

Shrimp Tempura \$10.95

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

SOUP

Wonton Soup \$10.95

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

Silver Glass Noodle Soup \$10.95

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

Tom Yum Gai \$10.95 with Shrimp \$12.95

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

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

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

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

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

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

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

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

**Extra Sauce is \$0.50 each

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LUNCH MONDAY TO FRIDAY 11:00 AM TO 3:00 PM

LUNCH SPECIAL \$8.95

*All items served with choice of:
Chicken, Pork, Beef, Tofu, or Mixed Vegetables
With Shrimp \$10.95 With Brown Rice +\$1.00
Add Shrimp for \$3.00*

NOODLES

1. Pad Thai

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

2. 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

3. Pad See Ew

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

4. Rad Nar. (\$10.95)

Pan fried wide rice noodles topped with broccoli, carrot in light gravy sauce with your choice of meat

FRIED RICE

5. 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

6. Thai Fried Rice (Kao Pad).

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

CURRIES

(Served with Steamed Jasmine Rice)

7. Yellow Curry (Kaeng Kra Ree)

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

8. 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

9. 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

10. Panang Curry (Kaeng Panang)

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

STIR FRY

(Served with Steamed Jasmine Rice)

11. Mixed Vegetable Delight

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

12. Pad Eggplant

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

13. Pad Broccoli

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

14. Green Bean (Pad Prik-Khing)

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

15. 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

16. 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

17. Garlic Lover (Pad Ka-Tiem)

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

18. 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

19. Bamboo Shoot (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

20. Pra Ram

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

21. Fresh Ginger (Pad King Sod)

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

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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

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

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

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

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

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

**Add Meat +\$2.00 Add Shrimp(3) + \$3.00*

*** Add Vegetables +\$2.00*

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

***Corkage Fee \$10.00**