

## Noodles & Noodle Soup

Choice of Chicken, Pork, Tofu, or Veggie 11.95 | Shrimp or Beef 13.95 | Seafood 16.95

### Pad Thai

One of the most popular Thai noodle dishes, this dish of stir-fried thin rice noodles is mixed with our tamarind sauce combined with eggs, scallions, bean sprouts and ground peanuts.

### Pad See Ew

Made popular in Thailand by street vendors, these wide rice noodles are stir-fried with eggs, Chinese broccoli, and dark soy sauce.

### Pad Kee Mao (Drunken Noodles)

Stir-fried wide rice noodles with egg, onions, chili peppers, jalapeños, tomato, and Thai Basil.

### Rad Na

Beloved by Thai people, our version features wide rice noodles and Chinese broccoli topped with our homemade gravy sauce.

### Chow Mein

Stir-fried soft yellow noodles, carrots, cabbage, and bean sprouts.

### Pad Woon Sen

Usually a home cooked meal in Thailand, stir-fried glass noodles are cooked with egg, bean sprouts, and scallions.

### Beef Noodle Soup

A soup of a rich and flavorful beef broth with rice noodles, sliced beef, beef meatballs, bean sprouts, and scallions.

### Thai Sukiyaki

Served in a savory sukiyaki broth, glass noodles are simmered with chicken, shrimp, squid, egg, napa cabbage, scallions, ong choy, and celery. Comes with our homemade Sukiyaki dipping sauce. (Also available as a stir-fry.)

### Yen Ta Fo

Also known as Pink Noodle Soup, this seafood noodle soup features wide rice noodles, squid, shrimp, fish balls, fish cake, and scallops in our special pink tangy broth. Topped with fried tofu and wontons.

### P.K. Drunken Noodles

Pin Kaow's take on the classic, stir-fried wide rice noodles with egg, onions, chili peppers, jalapeños, tomato, and Thai Basil with fried seabass.

### Salmon Pad Thai

Our special Pad Thai! Stir-fried thin rice noodles mixed with our House tamarind sauce combined with eggs, scallions, bean sprouts and ground peanuts. Topped with perfectly grilled salmon filet.

## Fried Rice

### Thai Fried Rice

Jasmine rice stir-fried with eggs, tomatoes, onions and our House sauce.

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### Chili Fried Rice

Jasmine rice stir-fried with eggs, tomatoes, onions, broccoli, bell peppers, chili peppers and our House sauce.

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### Crab Meat Fried Rice

Succulent lump crab meat stir fried with jasmine rice, eggs, onions and tomatoes. Served with a side of cucumbers.

### Pineapple Fried Rice

A sweet and savory combination. Jasmine rice infused with curry powder, stir-fried with pineapple, shrimp, chicken slices, egg, cashew nuts, tomatoes, raisins and onions.

### Duck Fried Rice

Our House roasted duck stir-fried with jasmine rice, egg, Chinese broccoli, tomatoes, onions and our House sauce.

### Combo Fried Rice

Jasmine rice stir-fried with shrimp, chicken, beef, pork, egg, onion, tomato and our House sauce.

## Chef Suggestions

Served with Jasmine Rice.

### Chili Red Snapper [Market Price]

Fried whole snapper topped with our House chili sauce.

### Bangkok Seabass 27.00

Steamed seabass topped with shitake mushrooms, ginger, bell pepper and scallions in a soy-ginger sauce.

### Seabass with Garlic 27.00

Deep-fried sea bass served with our soy-garlic sauce on a bed of cabbage and broccoli.

### Lemongrass Trout 17.00

Crispy Trout filets topped with a relish of dried shrimp, lemongrass, peanuts, scallion, crispy shallots, cilantro and lime.

### Gulf of Thailand 18.00

A sizzling dish, served in a hot cast iron pot. Shrimp, scallops, green mussels, and squid stir-fried with bell pepper, jalapeño and onions in our special chili paste sauce.

### P.K. Tilapia 15.00

Deep-fried tilapia filets topped with a minced chicken and shitake-ginger sauce.

### Seafood Surprise 18.00

A medley of shrimp, scallops, green mussels, catfish with ginger, baby corn, celery, bell pepper stir fried in a chili ginger sauce.

### Catfish Delight 15.00

Catfish fillets, deep-fried golden brown, topped with red curry, bell pepper, and Thai Basil.

### Lemon Chicken 11.95

Breaded chicken served with a refreshing Thai-style lemon citrus sauce.

### Barbecue Spare Ribs 11.95

Pork spare ribs marinated in a Thai inspired barbecue sauce.

### Barbecue Chicken (Kai Yang) 10.95

A Thai Issan-style half-chicken marinated in coconut milk and Thai spices before being grilled to perfection.

### Crying Tiger Beef 18.00

A Thai Issan favorite! tender New York strip grilled and served with a Thai-style dipping sauce infused with roasted ground rice.

### Duck Curry 16.95

Red curry simmered with earthy and rich house-roasted duck breast, pineapple, bamboo shoots and Thai basil.

## Beverages

Soft Drinks 2.50  
Fiji Artesian Water  
500 ML. 4.00 | 1 L 7.00

Thai Tea 4.00  
Thai Coffee 4.00

Butterfly Flower  
Iced Tea 4.00

## Side Orders

Steamed Veggies 5.00

Jasmine Rice  
Small 2.00 | Medium 3.00 | Large 5.00

Sticky Rice 3.00

Brown Rice 3.00

Noodles 3.00

Peanut Sauce  
Small 3.00 | Large 5.00

Fried Egg 1.75

## Add Ons

Meat Chicken, Pork or Beef 5.00

Shrimp 5 pcs. 6.00

Crispy Pork Belly 5.00

Tofu Fried or Steamed 2.00

Vegetable 2.00

Fried Egg 1.50



**PIN KAOW**  
AN AUTHENTIC TASTE OF THAILAND  
**THAI RESTAURANT**  
*Authentic Thai Food*

[WWW.PINKAOW.COM](http://WWW.PINKAOW.COM)

*Two Locations:*

**NORTH RAINBOW & LAKE MEAD**  
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1974 N. Rainbow Blvd., Las Vegas, Nevada 89108

**SOUTH EASTERN**  
**702-407-1188 • Fax: 702-407-7538**  
9530 S Eastern Ave, Las Vegas, NV 89123



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## Starters

<b>Edamame</b> Steamed edamame topped with sea salt.	4.00	<b>Fish Cakes</b> Curried fish patties served with our special cucumber relish.	9.95
<b>Spring Rolls</b> Crispy vegetable roll stuffed with cabbage, carrot, glass noodle and celery.	6.95	<b>Crab Rangoon</b> Crispy wontons stuffed with cream cheese, imitation crab and scallions.	7.95
<b>Satay</b> Savory meat skewers marinated in curry powder, herbs and coconut milk. Served with house peanut sauce and cucumber salad.		<b>Crispy Tofu</b> Fried tofu served with Thai sweet chili sauce and crushed peanuts.	7.95
<b>Pot Stickers</b> Hand-folded dumplings with chicken, ginger and Napa cabbage. Pan seared and served with house chili-vinegar soy sauce.	8.95	<b>Crispy Calamari</b> Calamari fried and tossed in Thai sweet chili sauce.	7.95
<b>Spicy Chicken Lettuce Wrap</b> Stir-fried carrots, peas, shiitake, chicken water chestnuts and brown sauce. Served with iceberg lettuce, ginger dressing and house special sauce.	11.95	<b>Beef Jerky</b> Thinly sliced beef marinated in secret herb and spice brine. Deep-fried and served with house tamarind sauce.	12.95
<b>Shrimp Rolls</b> Fried shrimp wrapped in egg rolls.	9.95	<b>Crispy Coconut Shrimp</b> Coconut crusted shrimp, deep fried golden brown. Served with plum sauce.	11.00
		<b>Thai Chicken Wings</b> Thai-style fried chicken wings tossed in Thai sweet chili sauce.	7.95

## Soups

<b>Po Tak</b> A Thai favorite. Spicy and sour soup served with shrimp, scallops, green mussels, catfish, imitation crab. A combination of kaffir lime leaves, lemongrass, galangal root, ginger, scallions and cilantro.	16.95	<b>Wonton Soup</b> Hand-folded chicken wontons served with bok choy in a flavorful bone broth.	
<b>Tom Yum</b> A Thai classic spicy and sour soup. Served with kaffir lime leaves, lemongrass, galangal root, scallions, cilantro, mushrooms and tomato.		<b>Tofu Soup</b> A simple yet flavorful soup with tofu, chicken slices, onions, carrots, and celery.	
<b>Tom Kah</b> Another Thai classic featuring coconut milk, mushrooms, lemongrass, kaffir lime leaves, scallions, cilantro and galangal root.		<b>Wor Wonton Soup</b> Hand-folded Chicken wontons, chicken slices, shrimp, imitation crab, House-roasted barbecue pork and bok choy in a flavorful bone broth.	12.95
		<b>Silver Noodle Soup</b> Glass noodles simmered with chicken slices, broccoli, cabbage, straw mushrooms, carrots, baby corn and snow peas.	
<b>Chicken Cup 6.95 - Chicken Hot Pot 11.95</b>		<b>Cup 6.95   Hot Pot 10.95</b>	
<b>Shrimp Cup 8.95 - Shrimp Hot Pot 13.95</b>		<b>Cup 6.95   Hot Pot 11.95</b>	

## Salads

<b>Green Salad</b> Romaine lettuce topped with shallots, tomato, cucumber and carrots. Served with house sesame-ginger dressing.	5.95	<b>Yum Woon Sen (Silver Noodle Salad)</b> Glass noodles, shrimp, minced chicken, tomatoes, cucumbers, onion, peanuts, fresh chili paste in spicy lime dressing.	10.95
<b>Som Tum (Green Papaya Salad)</b> Thai-style salad of shredded green papaya and vegetables, pounded with chili peppers and lime juice. Served as is or with dried shrimp and crushed peanuts.	10.95	<b>Cucumber Salad</b> Cucumber, red onions, jalapeños with house Ar-Jard sauce.	
<b>Nam Kao Tod</b> Crispy rice salad mixed with Thai sausage and peanuts.	11.95	<b>Small 4.95   Large 6.95</b>	
<b>Mango Salad</b> Sliced mango with fried tofu, cashew nuts, red onions and cilantro in spicy lime dressing.	10.95	<b>Larb</b> Northern Thai-style salad of minced meat, red onions, scallions, cilantro, mint, chili. Tossed in our spicy lime dressing. Choice of Chicken or Pork.	11.95
<b>Thai Salad</b> Sliced meat with lettuce, cucumbers tomatoes, red onions, scallions, cilantro, spicy lime dressing. Choice of Chicken or Beef.		<b>Nam Tok Nua (Waterfall Beef)</b> Sliced of grilled New York strip steak with Thai basil, red onion, cilantro, toasted rice powder and spicy lime dressing.	18.95
<b>Chicken 11.95   Beef 13.95</b>		<b>Soft-Shell Crab Salad</b> Deep-fried soft shell crab served on a bed of green apple, red onion and scallions in spicy lime dressing.	10.95
<b>Pla Koong</b> Grilled shrimp salad with lemongrass, fresh herbs and spicy lime dressing.	13.95		

## Wok Stir-Fried Dishes

All Wok Dishes Served With Jasmine Rice

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<b>Spicy Basil (Pad Krapow)</b> Minced meat stir-fried with Thai basil, bell peppers, onions, jalapeño and chili-garlic purée.		<b>Mixed Veggies</b> Carrot, cabbage, broccoli, straw mushrooms, baby corn, snow peas and bean sprouts with our House soy-based garlic sauce.	
<b>Cashew Nut</b> Cashew nuts, onions, scallions and dried chili.		<b>Spicy Eggplant</b> Eggplant, Thai basil, bell pepper and jalapeño.	
<b>Garlic</b> Sliced meat stir-fried with our soy-based garlic sauce, served on a bed of cabbage and broccoli.		<b>Asparagus</b> Asparagus and carrots stir-fried with a black bean sauce.	
<b>Mongolian</b> Bell pepper, onion, straw mushroom and baby corn.		<b>Ginger</b> Onions, baby corn, bell pepper, straw mushrooms and ginger.	
<b>Kung Pao</b> Onions, dried chili, scallions and peanuts.		<b>Pad Prik King</b> Crisp green beans and kaffir lime leaves stir-fried with a spicy Prik King curry paste.	
<b>Broccoli</b> Broccoli and carrots stir fried with oyster sauce.		<b>Chinese Broccoli</b> Crispy, crunchy pork belly or house roasted duck stir-fried with Chinese broccoli and oyster sauce.	14.95
<b>Sweet and Sour</b> Bell pepper, onion, pineapple and cucumber with our secret sweet and sour sauce.		<b>Crispy Pork 14.95   Duck 16.95</b>	

## Curries

Served with Jasmine Rice,

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<b>Red Curry</b> A timeless Thai classic, this rich curry features red chili paste simmered with coconut milk, kaffir lime leaves, basil, bamboo shoots and bell peppers.		<b>Massaman Curry</b> A rich, yet mild Southern-style curry. This curry is simmered with potatoes, peanuts and onions.	
<b>Green Curry</b> One of the most popular curries in Thailand, this curry features green chili paste simmered with Thai herbs, coconut milk, kaffir lime leaves, basil, bamboo shoots and bell peppers.		<b>Hell Curry</b> Popular in the jungles of Thailand, this distinctive curry features a spicy chili curry paste, green beans, baby corn, mushrooms, Kabocha squash, fresh chili and Thai Basil. (Does NOT include coconut milk)	
<b>Yellow Curry</b> A major Thai Curry, this rich curry features a melody of Southeast Asian spices and Thai herbs simmered with coconut milk and potatoes.		<b>Pumpkin Curry</b> A hearty and satisfying red curry, simmered with Kabocha squash, red bell pepper and Thai basil.	
<b>Panang Curry</b> A softer, sweeter type of red curry, this rich curry features coconut milk, green beans, bell peppers, and Thai Basil.		<b>Avocado Curry</b> Green curry simmered with avocado, bell pepper and Thai basil.	
		<b>Chicken, Pork, Veggie 14   Shrimp or Beef 16</b>	