

Small

Gaeng Som 🌶️🌶️ (GF) |19
Hot and Sour soup with pan-seared Branzino, lotus roots, pineapple and long beans

Evergreen Rolls 🌱 |15
Kale | Carrot | Taro | Sweet Potato | Mushrooms and Corn
Wrapped with rice paper served with Vegan black truffle mayo

Crab Croquette
*contains Dairy |19
Breaded Crab Meat with Tom Yum Purée topped with crispy lemongrass

Vegan Shrimp Skewers 🌱 |14
Plant-based Shrimp with Vinaigrette sauce

OKRA 🌱 (GF) |14
Sautéed Okra topped with fried garlic

Crispy Shrimp 🌶️ |19
Crispy head-on white shrimp with Thai chili, salt and pepper

Cold

Yum Sangler 🌱 (GF) |16
Organic Medley Tomatoes | Seasonal Fruits and Fresh Thai Chili with Chef Special Citrus dressing

Goong Lui Saun 🌶️🌶️ (GF) |21
Grilled Tiger Shrimp with Herbal salad Thai Chili and **Cashew nut**

Nam Prik Ong (GF) |21
Northern-style grounded pork and tomato 🌶️ chili dip
Served with an array of fresh vegetables and crispy pork rinds

Larb Tofu 🌶️🌶️🌱 |18
Grilled Organic Tofu | Roasted rice| Mesclun Salad

Side

Grilled coconut sticky rice |7
Riceberry |5

Main

Spaghetti Ki Mao |26
Mussels | Shrimp | Squid | Young Green Pepercorns
Fresh Chili and various Thai herbs 🌶️🌶️🌶️

Kao-Soi |27
Chiangmai style dry curry with New Zealand Grass-Fed Beef and egg noodles

WHAT THE HELL!! Fried Rice |29
Crispy Chili fried rice | Tiger shrimp | Sweet Pork | Rolled eggs and Veggies condiment 🌶️🌶️🌶️🌶️🌶️🌶️

Grilled Chicken Thigh Green Curry (GF) |24
Homemade curry chili paste | Coconut milk
Eggplant and Basil
Served with Riceberry

UnTable E-San Style (GF) |38
Chef's signature marinated *Chilean Sea Bass* served with steam vegetable and spicy tomato sauce

Pad Prik Khing |23
Stir fried pork in chili and herb paste
mini sweet peppers | long beans | Kaffir lime leaves

Larb Maung (GF) |28
Northern-style spicy herbs with grilled Flat Iron Steak topped with fried shallot 🌶️🌶️🌶️

Spicy Basil Tofu (GF) 🌱 |23
Grilled Organic Tofu | Mushrooms
stir fried in spicy Basil sauce 🌶️🌶️

Khang-Ped 🌱 |25
Premium **vegetarian duck** with Red curry sauce
Grape | Pineapple | Medley tomatoes | Lychee| Strawberry

Dry Green Curry 🌱 |25
Stir-fried **vegetarian duck** with green curry paste served with Riceberry

Shrimp Fried Rice |23
Thai Fried Rice with Tiger Shrimp| egg and Scallions

🌱 = Vegan
GF = Gluten Free

*NOT ALL THE INGREDIENTS ARE LISTED. PLEASE ALERT YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES.

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITION.

winter



SMALL

Ceviche (GF) 🍷
\$19

Shrimp marinated in fish sauce, lime, lemongrass and chili topped with crispy shallots
Contains: Shellfish

Mr. Squid (GF) 🍷
\$19

Steamed squid with a spicy green apple dressing
Contains: Shellfish

Eggplant Rolls
\$19

Crispy eggplant stuffed with spicy plant-based beef served with truffle mayo

Tom Yum Bisque
\$22

Creamy Tom Yum soup with lump crab
Contains: Shellfish

MAIN

Tom Kha Risotto (GF)
\$32

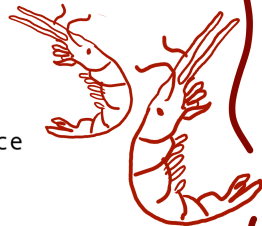
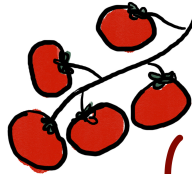
Creamy Arborio rice slow-cooked in a Tom Kha soup topped with pan-seared scallops, bacon and mushrooms
Contains: Shellfish,

Three-Flavored 🍷
\$32

Breaded soft-shell crab topped with sweet, sour and spicy tamarind sauce
Contains: Shellfish

Panang (GF)
\$39

Grilled Branzino served with carrots and Panang curry



Signature COCKTAILS



"IF YOU KNOW YOU KNOW"

Casamigos Tequila
coconut cream
Pineapple Juice 🍍
Lime Juice

\$17.00



\$17.00 BABY BE GOOD

Mal Bien Mezcal
Espanita Tequila
Rose syrup
Cranberry Juice
Peychaud's bitters!



MEAN GIRL

Sotol Por Siempre
Cherry Liqueur
Aperol, Lime Juice
Peychaud's bitters

\$17.00



Yes, Peach!

Hayman's London Dry Gin
Choya Yuzu Liqueur
Lime Juice
AND Cava

\$17.00



\$17.00

Vodka infused Kaffir lime leaf
Kaffir lime leaf syrup
Lime Juice

MA-KURT



MIDNIGHT TRAIN TO GEORGIA

Bulleit Bourbon
Orgeat Syrup
Chocolate bitters
Peychaud's bitters

\$17.00



SEXY FIG

Espanita Tequila
Fig purée
Lime Juice
Peychaud's bitters

\$17.00



I'M WALKING ON SUNSHINE

Maker's mark whisky
Passion fruit, Vanilla
Orange Juice, Lemon Juice
Lime Juice

\$17.00

WE HOPE YOU ENJOY THE DRINK AS MUCH AS WE ENJOY MAKING THEM

FOLLOW US ON INSTAGRAM @ UNTABLEBROOKLYN

TAKE OUT

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Served with an array of fresh vegetables

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Fresh Chili and various Thai herbs



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and egg noodles

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Dry Green Curry |25

Stir fried "Veggie Duck" with green curry paste
served with Riceberry

Shrimp Fried Rice |23

Thai Fried Rice with Tiger Shrimp, egg and scallion

Larb Maung (GF) |28

Northern-style spicy herbs with grilled Flat Iron Steak
topped with fried shallot



Spicy Basil Tofu (GF)  |23

Grilled Organic Tofu | Mushrooms stir fried in spicy Basil sauce