

Small

Tom Klong Consommé (GF) |15
Pan-Seared *Chilean Sea Bass*
and Grilled Organic Tomatoes in a *Basil Infused Broth*

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

Crab Croquette |19
**contains Dairy*
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

Mini Eggplants (GF) |14
Sautéed Fairy Tale Mini Eggplants with Spicy Basil sauce

Cold

Yum Sangler (GF) |15
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) |19
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

Kid Menu (For kid only)


Kid Fried Rice |18
Shrimp| egg| veggies

Khai-Jiao (GF) |15
Thai-Style fried egg omelet with ketchup

Main

Spaghetti Ki Mao |24
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 |28
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 |22
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) |22
Grilled Organic Tofu | Mushrooms
stir fried in spicy Basil sauce 

Khang-Ped |24
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

 = 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.

Fall Menu



Small Plates



Naem

Homemade fermented pork with crispy curry rice salad

**Contains: Peanut and Egg*

\$19

Pomelo

Spicy-Sour salad with pomelo, lemongrass, roasted coconut, crispy dried anchovies, fried shallots and chili paste

**Contains: Peanut
Gluten-free*

\$19

Shrimp

Crispy head-on white shrimp with Thai chili, salt and pepper

\$18

White Asparagus

Stir-fried white asparagus with tiger shrimp in garlic sauce

Gluten-free

\$18

Mains

“Three favorite Southern-style curry dishes”

Gluten-free

**contains: Shellfish*

Gaeng Kua



Spicy dry curry with baby back ribs, fava beans and kaffir lime leaves

\$28

Gaeng Som

Hot and Sour curry with pan-seared sea bass, white asparagus, pineapple and long beans

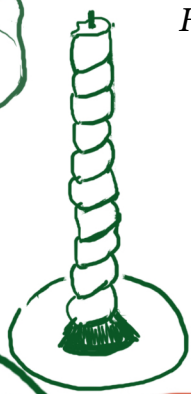
\$28

Gaeng Pu



Crab meat coconut yellow curry served with organic bucatini

\$28



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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Wrapped with rice paper served with Vegan black truffle mayo

Crab Croquette

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topped with crispy lemongrass

Vegan Shrimp Skewers 🌱 |14

Plant-based Shrimp with Vinaigrette sauce

OKRA 🌱 (GF) |14

Sautéed Okra topped with fried garlic

Cold

Nam Prik Ong (GF) |19

Northern-style ground pork and tomato 🌶️ chili dip
Served with an array of fresh vegetables

Larb Tofu 🌶️🌶️🌶️🌱 |18

Grilled Organic Tofu | Roasted rice | Mesclun Salad

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Mussels | Shrimp | Squid | Young Green Pepercorns
Fresh Chili and various Thai herbs



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Chiangmai style dry curry with New Zealand Grass-Fed Beef
and egg noodles

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

Khang-Ped 🌱 |24

Premium vegetarian duck with Red curry sauce
Grape | Pineapple | Medley tomatoes | Lychee | Strawberry

Dry Green Curry |25

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

Shrimp Fried Rice |21

Thai Fried Rice with Tiger Shrimp