

Jasmine Bistro

Thai Restaurant
Port Angeles, WA
(360)452-6148

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk at foodborne illness.

A 20% gratuity is added to parties of 5 or more.


Our dishes are prepared as designed; limited substitutions available.

Special modifications available for a \$5 charge.

Vegan & Vegetarian accommodations available at no extra cost.

Thank you for supporting our kitchen and the care we put into every plate.

Teasers

 *Hot & Spicy*

Vegetable Spring Rolls (4) \$10

Mixed vegetables and Thai spices wrapped and deep fried. Served with sweet and sour sauce

Butterflies (8) \$12

Crab meat, cream cheese, scallions and garlic, deep fried in wonton wrappers. Served with plum sauce

Chicken Sate (5) \$15

Grilled chicken tenders marinated in coconut milk, yellow curry and coriander. Served with peanut sauce and cucumber relish

Seducers

(GF) Tom Kha Gai \$20

Hot and sour coconut milk soup with chicken, mushrooms, fresh galangal, lemongrass, kaffir lime leaves and cilantro

(GF) Tom Yum Goong \$24

Hot and sour soup with prawns, onions, tomatoes, mushrooms, scallions, galangal, lemongrass, kaffir lime leaves and basil

(GF) Thai Bouillabaisse \$26

Seafood soup with clams, mussels, prawns, scallops, seasonal fish, calamari, onions, tomatoes, mushrooms, galangal, lemongrass, kaffir lime leaves and basil

Cold Remedy Soup \$14

Rice soup with minced chicken, egg, celery, garlic, ginger, Thai spices and cilantro

Wonton Soup \$14

Wontons stuffed with ground pork, garlic and Thai spices in a mild broth with baby bok choy

(GF) Grilled Beef Salad \$20.50

Grilled flank steak with organic spring mix, cucumber, red onion, lemongrass, grape tomatoes, basil and kaffir lime leaves in a chili lime dressing

(GF) House Salad

Small \$10 / Large \$12

Fresh organic salad mix with cucumber, red onions, grape tomatoes and carrots, topped with fried tofu and peanut sauce

Prawn Salad \$22.50

Grilled prawn salad with red onions, lemongrass, basil, kaffir lime leaves served over a bed of romaine with a chili oil dressing

(GF) Cucumber Salad \$12

Thinly sliced cucumbers, carrots and peanuts in a lime dressing

(GF) Larb Gai \$13

Minced chicken salad with red onion, lemongrass, basil and rice powder in a chili lime dressing served over a bed of crispy romaine

Crowd Pleasers

Lemongrass Pork Chop \$21

Grilled pork chop marinated with coconut milk and Thai spices. Served with sweet chili sauce and a small organic spring mix

Seafood Mixer \$27.50

Prawns, scallops, seasonal fish, clams, mussels, calamari, mushrooms, bell peppers, galangal, basil in a garlic wine sauce with chili oil

Grilled Lemongrass Lamb Chop *Market Price*

Three lamb chops with lemongrass and Thai spices. Grilled to your liking and served over yellow curry shallot rice, topped with fried basil

Dungeness Crab Fried Rice *Market Price*

Jasmine rice, onions, fresh Dungeness crab, egg, grape tomatoes and snow peas

Mussel or Clam Hot Pot \$26

Sauteed with chili in oil, garlic, galangal, lemongrass and basil in a hot clay pot

(GF) Duck Curry \$29.50

Half duck (boneless) in red curry with coconut milk, rambutan, grape tomatoes and basil

King of Garlic \$19.50

Stir-fried *pork or chicken* with garlic and black pepper served over a bed of crispy romaine

(GF) Red Curry Seafood \$29.50

Prawns, scallops, seasonal fish, clams, mussels and calamari in a red curry coconut milk with bell peppers and basil

Thai Paella \$28.50

Jasmine rice, egg, prawns, scallops, clams, seasonal fish, mussels, calamari, onions, scallions, tomatoes, turmeric and yellow curry

Under the Sea \$28.50

Wide rice noodles, prawns, scallops, seasonal fish, clams, mussels, calamari, egg, broccoli, onions, mushrooms, tomatoes and basil

All entrees include steamed jasmine rice

Usual Suspects

Choice of Protein

Vegetables, Tofu, Pork or Chicken- \$18.50

Beef- \$19.50

Prawns- \$21.50

 **Hot & Spicy**

Scallops- \$22.50

Add extra mixed vegetables to any dish for \$4.00

All entrees include steamed jasmine rice

Spicy Basil Noodle

Wide rice noodles, egg, broccoli, onions, mushrooms, tomatoes and basil

Rad Nah

Wide rice noodles in a traditional gravy with broccoli and mushrooms

(GF) Pad Thai

Thin rice noodles, eggs and scallions in a traditional sauce. Topped with fresh bean sprouts, lime and ground peanuts

Pad See Ew

Wide rice noodles, egg, broccoli and mushrooms in a black bean sauce

Basil Stir Fry

Onions, garlic, mushrooms, bell peppers and basil

Cashew Stir Fry

Broccoli, snow peas, mushrooms, garlic, bell peppers and cashews

Mixed Vegetable Fan

Seasonal vegetables in a mild sauce

Ginger Lover

Baby bok choy, onions, garlic, scallions, mushrooms, ginger and bell peppers in a mild sauce

Jasmine Fried Rice

Jasmine rice, egg, onions, snow peas, tomatoes and cilantro

Spicy Fried Rice

Jasmine rice, egg, mushrooms, basil and scallions

Coconut Fried Rice

Jasmine rice, egg, coconut milk, onions, snow peas, cashews and grape tomatoes, topped with toasted coconut flakes

Yellow Curry Fried Rice

Jasmine rice, egg, onions, basil, tomatoes, mushrooms, yellow curry and turmeric

Green Curry Fried Rice

Jasmine rice, egg, zucchini, green beans, tomatoes and basil with a touch of green curry paste

Spicy Stir Fry

Bamboo shoots, mushrooms, garlic, bell peppers and basil in a red curry sauce

Pad Pik King

Green beans, garlic, bell peppers and basil in red curry sauce

Spicy Eggplant

Eggplant, red chili oil, basil and bell peppers

Garlic Broccoli

Broccoli, black pepper and garlic

(GF) Red Curry *

Red curry, coconut milk, bamboo shoots, pineapple, bell peppers and basil

(GF) Yellow Curry *

Yellow curry, coconut milk, onions and potatoes

(GF) Green Curry *

Green curry, coconut milk, basil, eggplant and bell peppers

(GF) Panang Curry *

Panang curry, coconut milk, kaffir lime leaves, topped with ground peanuts

(GF) Massaman Curry *

Massaman curry, coconut milk, onions, potatoes and roasted peanuts

Swimming Rama

Spinach and garlic in a light wine sauce topped with peanut sauce

Pad Pik Pao

Onions, garlic, mushrooms, bell peppers and basil with chili oil

Eggplant with Black Bean Sauce

Eggplant, bell peppers and basil in a black bean sauce

Sides

White Rice	\$1.50	Steamed Vegetables	\$5.50	TO-GO Brown Rice	\$3.50
Brown Rice	\$2.50	Side Sauces	\$1.00	TO-GO White Rice	\$2.50
Peanut Sauce	\$5.50	Curry Sauce	\$5.50	TO-GO Side Hot Sauce	\$0.25
Steamed or Fried Tofu	\$5.50	Thai Chili Fish Sauce	\$2.00		

Please note: "Usual Suspect" curries now begin at \$19.50 as a result of increased coconut milk prices. Protein upgrades will affect final price.

DRINKS

Specialty Cocktails - \$15

Muay Thai Kick Thai whiskey, basil, lime, simple syrup and soda

Mekhong Mule Thai whiskey, ginger beer and lime

Thai Moon Thai whiskey, simple syrup and coconut milk, topped with dark chocolate shavings

Mekhong Thaipirinha Thai whiskey muddled with lime and sugar

Habanero Mule Mango Habanero Whiskey, fresh lime and ginger beer

Banana Coffee Split Banana Peanut Butter Whiskey, Thai Coffee and cream

Emerald Drop Vodka, Midori, orange juice and lime

Lavender Lemon Drop Vodka, house lavender simple syrup, triple sec and lemon

Tongue Thai'd Shaft Vodka, Thai coffee and cream

Tom Yum Martini Lemongrass-infused Vodka, house lemongrass tea, simple syrup and lime, garnished with Thai chili and lemongrass

Gingertini Ginger-infused Vodka, ginger liqueur, sweet vermouth and lemonade, garnished with candied ginger

Lycheetini Vodka, lychee liqueur, lychee juice and lime, garnished with lychees

Red Lotus Vodka, lychee liqueur, cranberry juice and soda, garnished with lychees

Siamese Ruby Ruby Red Vodka, lime and a splash of soda

Jasmine Bistro Gin & Tonic Gin, tonic water, cucumber, lemon and Thai basil

Turmeric Margarita Tequila, house turmeric simple syrup, triple sec, orange juice and lime

Lavy Margarita Tequila, house lavender simple syrup, triple sec and lime

Captain Thai Captain Morgan, Thai iced tea and cream

Beer

Bottled \$6

Singha

Stella Artois

Elysian Space Dust

Rotating Non-Alcoholic

Beer

21 oz Singha \$10

Rotating Cider \$7

Rotating Draft Beer \$7

Wine

Proudly serving

Harbinger Wine,

a local

Port Angeles Winery

Harbinger Dynamo Red

\$9/glass or \$30/bottle

Harbinger La Petite Fleur

\$8/glass or \$28/bottle

Harbinger Chardonnay

\$10/glass or \$40/bottle

Non Alcoholic

Pepsi Products Pepsi, Diet Pepsi,

Starry, Dr. Pepper, Lipton Iced Tea \$4

Jarritos Tamarind Soda \$6

Something & Nothing Premium

Soda \$5 Hibiscus & Rose, Yuzu

Bedford Sodas Ginger Ale, Ginger

Beer, Root Beer, Creme Beer, Orange

Creme, Raspberry Creme \$5

Hot Coffee or Tea \$3

Lemonade, Orange Juice or Cranberry

Juice \$4

Sparkling Mineral Water \$3

ICED Thai Tea or Thai Coffee

\$5.50

Organic Coconut Water \$3

Lavender Lemonade Lemonade,

club soda topped with house

lavender simple syrup \$6

Mock Mule Ginger beer, lime and

club soda \$7

DESSERTS

Lemongrass Crème Brûlée \$8.50 Silky custard with a hint of fresh lemongrass, topped with a crunchy caramelized sugar

Black Rice Pudding \$6.50 Creamy black rice simmered with coconut milk, topped with coconut flakes