




# LAO'D DISTRICT

Lao || Thai Eats

 Lao'd District  
 Lao'd District  
 Laoddistrict.com  
 (281)974-2421

## STARTERS

<b>CHEESE ROLLS</b> (4) Fresh made cream cheese and mozzarella mixed with celery, carrots and onions. Served with house-made sweet chili sauce	\$7
<b>LAO'D JERKY</b> House-made jerky served with sticky rice and jeow mak len spicy tomato sauce	\$12
<b>LAO'D SAUSAGE</b> (2) Savory house-made, herbaceous sausage, served with sticky rice	\$12

<b>KHAO CHEE</b> (2) crispy, chewy, rice cake omelet	\$7
<b>LAO'D CHICKEN WINGS</b> East meets West, (6) wings seasoned and marinated in our Lao'd sauce	\$12
<b>BABY RIBLETS</b> Lightly battered house-marinated pork riblets topped with fried garlic	\$10

## NOODLES / SALADS / MAINS

<b>KHAO POON</b> Traditional Lao coconut curry vermicelli noodle soup served with chicken, topped with shredded veggies and chili paste	\$14
<b>KHAO PIAK SEN</b> Homemade Lao chicken noodle soup. Garnished with onions, cilantro, and fried garlic	\$14
<b>DRUNKEN NOODLES</b> Flat rice noodles stir fried in our very own house sauce served with bell peppers, green onion, garlic, and Thai basil	TOFU/CHICKEN \$14 STEAK/SHRIMP \$16
<b>PAD THAI</b> Thin rice noodles stir fried in tamarind sauce with eggs and tofu, topped with bean sprouts and chives. Served with side of crushed peanuts and lime wedge	TOFU/CHICKEN \$14 STEAK/SHRIMP \$16
<b>PAPAYA SALAD</b> Spicy shredded green papaya, eggplant, long beans, and tomatoes mixed in our homemade sauce	\$12
<b>NAM KHAO</b> Crispy fried rice salad with cured pork, herbs, topped with dry chili peppers	\$15
<b>STICKY BASIL FRIED RICE</b> Pork belly, sweet sausage, garlic and Thai basil stir fried sticky rice	\$12
<b>MOO BELLY</b> Lightly battered seasoned pork belly glazed with sweet thai garlic sauce	\$14
<b>LAAB</b> Ground chicken or sous vide steak salad, toasted rice powder, chili flakes, fresh herbs, tossed in Lao'd fish/lime sauce	CHICKEN \$14 STEAK \$16
<b>THAI BASIL CHICKEN</b> Stir fried chicken, marinated in a house sauce with garlic and red chilies, topped with a fried egg.	\$14
<b>TIGER CRY</b> Sweet marinated sous vide steak, sliced and served with sweet, savory lime sauce	\$16
<b>RED CURRY</b> House recipe with bell peppers,coconut milk, onions, Thai basil and bamboo shoots.	TOFU/CHICKEN \$14 STEAK/SHRIMP \$16

## SIDES

<b>LAO'D JEOW MAK LEN</b> spicy tomato sauce	\$2
<b>LAO'D JEOW BONG</b> spicy and sweet tamarind sauce	\$2
<b>LAO'D JEOW SOM</b> garlic, lime, chili, fish sauce	\$2
<b>STICKY RICE</b>	\$3
<b>STEAM RICE</b>	\$2

## BEVERAGES

<b>SODA</b> Coke, Coke Zero, Sprite, Dr. Pepper, Orange Fanta, Pink Lemonade, Ice Tea	\$3
<b>THAI TEA</b>	\$4
<b>THAI CAFE</b>	\$4
<b>COCONUT JUICE</b>	\$3
<b>BOTTLED WATER</b>	\$2

## MOCKTAILS/COCKTAILS/BEER

<b>STRAWBERRY LYCHEE</b>	\$5
<b>MANGO PASSION FRUIT</b>	\$5
<b>STRAWBERRY BASIL</b>	\$5
<b>**INFUSED WITH SAKE</b>	+\$2
<b>BOTTLED BEER (IMPORT/DOMESTIC)</b>	\$7

## DESSERT

<b>NAM VAAN</b> Coconut milk dessert with lychee jelly, cantaloupe, honeydew, tapioca, jackfruit and sweet corn	\$6
<b>ICE CREAM</b> Coconut, Mango, Green Tea, Vanilla	\$2

PLEASE NOTIFY US WITH ANY FOOD ALLERGIES AND SPECIAL DIETARY RESTRICTIONS