

Thai Orchid Room Premium Loose Leaf Teas

Brought in for your enjoyment, these teas are a great complement with your Thai meal, as they are all specially selected for their unique flavors and aromas! (☉denotes caffeine-free)

Jasmine Cheung Feng 6.50/pot ☉
This tea is the “champagne” of all jasmine teas. Beautiful and full-bodied!

Exquisite Orchid Oolong 5.95/pot
An outstanding rare tea with a complex toasty taste and wonderful aroma.

Pink Blooming Amaranth 5.95/pot
Just as the name suggests, this rare and special tea is served in a clear glass pot and “blooms” right before your eyes! Revealing a large pink flower that floats among long white tea leaves.

Bamboo Shoots 5.95/pot ☉
A delicious, fine green tea consisting of ginger, cardamom, bamboo shoots, red peppercorns, papaya pieces, shredded coconut and pineapple. Wonderful flavor and aroma!

Rooibos Fireside 5.95/pot ☉
A cozy tea that warms you all over! It is a combination of fine cut South African Rooibos, scented with orange citrus, cinnamon and cloves. Toasty!

Arabian Mint 5.75/pot ☉
A special blend of imported peppermint and spearmint with a hint of citrus.

Thai Tea 5.75/pot
A flavorful infusion of star anise, cinnamon, vanilla and black tea leaves!

Thai Orchid Room Featured Loose Leaf 5.50/pot
A limited-time selection premium loose leaf...please ask your server!

Love Our Tea?

**Purchase
100 gm bags
and enjoy them
at home!**



Desserts

These desserts are all prepared in house, so go ahead and indulge!

Fried Bananas with French Vanilla Ice Cream 6.95 *(Gluey Tod)*

Sliced bananas coated with shredded coconut and wheat flour. Quickly deep-fried, they are crisp on the outside and soft and sweet on the inside. Topped with premium vanilla bean ice cream!

Mangos with Sticky Rice *(Mamuang Khao Niew)* 6.95

This traditional Thai dessert is famous in its own right. Try it and you'll know why! We use only fresh mangos and then top it off with our homemade coconut cream. *(*gluten-free!)*

Coconut Crème Brulee 6.25

Homemade, this delicious and creamy dessert is finished off with caramelized sugar on top...you won't want to share this one! *(*gluten-free)*

White Chocolate Crème Brulee 6.75

This dessert was added because of our numerous requests for something chocolate! Although not a traditional Thai dessert, our crème brulee is made in-house and we use Callebaut white chocolate. Caramelized and topped with a piece of dark chocolate...delicious! *(*gluten-free!)*

Mango Berry Cheesecake 6.95

Mango flavored cheesecake swirled with raspberries on a coconut shortbread pastry. Topped with mango cream and white chocolate curls. An exotic taste! *(Sorry, we can't take credit for making this one, but it's still absolutely decadent!)*

Bowl of Premium French Vanilla or Green Tea Ice Cream 4.95

Two Scoops of your favorite...

Beverages

Pepsi Products *(Refillable with meal)* 2.75 Pepsi, Diet Pepsi, Ginger Ale, 7up

Bottled Water *(Please ask for selection availability)* 2.75

Juice 2.95 Apple, Orange, Cranberry, Pineapple

White Milk 2.75

Fresh Fruit Daiquiri (non-alcoholic) 5.99 Strawberry, Mango or Pina Colada. Great all time flavors!

Thai Iced Tea 2.95 A flavorful infusion of star anise, cinnamon, vanilla and black tea leaves. Topped off with cream and maraschino cherry.

Hot Chocolate 2.50 A mug of traditional hot coco, or ask for it with a spicy kick!

Thai Coffee 2.75 We are proud to serve our exclusive house blend Thai coffee! 100% organic beans grown in the northern Chiang Rai region of Thailand. Tasting notes: Chocolate, spice, and wonderful nutty and earthy flavors. *(also available for sale...please ask your server!)*

Swiss Decaffeinated Coffee 2.75

Drink Specials!

Tuesday – Any wine by the glass \$1 off, or any bottle (not featured wine specials) \$3 off!

Wednesdays – Signature Cocktails \$1 off!

Thursday – “Tiger Nite” – Tiger Beer Special \$1 off

Friday – Orchid Caesar Night!

Saturday – Please ask your server for Cocktail Feature!

Sunday – “Singha Sunday” \$1 off

Specialty Cocktails

Pomegranate Champagne Fizz 6.99

1oz Bombay Sapphire Gin, Pomegranate Juice, Champagne

Thai Orchid Blossom 6.99

1 oz Zen Green Tea Liqueur, Lychee Juice, Honey Syrup, Fresh Mint, 7up

Thai Tonic 6.99

Blue Curacao, Vodka, Peach Schnapps, Pineapple Juice & 7up

Mai Tai 6.99

1 oz White Rum, Blue Curacao, Orange & Pineapple Juice

Mango Colada (Blended Slushee) 6.99

1 oz White Rum, Mango & Pineapple/Coconut Puree

Thailand Sunrise 6.99

1 oz Tequila, Gingerale, Orange & Cranberry Juice, Grenadine

Bangkok Bellini (Blended Slushee) 7.99

1 oz White Rum, Champagne, Mango Puree & 7up, Grenadine

Thai Tini (2oz) 7.99

Crème de Banana, Vodka, Triple Sec, Pineapple & Mango Juice

Orchid Room Spicy Caesar 7.99

1 oz Vodka, Clamato Juice, Worcestershire Sauce, Lime Juice, Sriracha Pepper Sauce, Tiger Prawn

Fruit Daiquiri (Rum) or **Margarita** (Tequila) 6.99

Choice of: Strawberry, Mango, or Pina Colada (1 oz liquor)

Imports & Premium Beer

Singha (Thai) 6.95

Tiger (Singapore) 6.95

Corona Extra (Mexico) 6.95

Miller Genuine Draft (U.S.A.) 6.50

Strongbow Cider 440ml (Europe) 7.00

Domestic

Canadian, Kokanee, Coors Lite, Big Rock Lime 5.95

Alexander Keith's Traditional or Amber 6.50

Amber O'Douls (non alcoholic) 4.95

Smirnoff Coolers (Please ask for availability) 5.95

White Wine

(Please ask your Server for a full list)

🏠 Jackson - Triggs Proprietor's Selection

Sauvignon Blanc – Okanagan Valley, B.C.

Vinted in cool climate style, this sauvignon blanc has a distinctive floral bouquet which is complemented by notes of citrus fruit and dill. Good structure and elegant finish!

Glass 7.50 ½ litre 18.00 Litre 33.00

Sumac Ridge “Gewürztraminer” Private Reserve – *vqa, Okanagan Valley, B.C.*

This Gewürztraminer is noted for a lush, spicy nose, full grapefruit flavor, followed by a long full finish. A great match for hot, spicy foods!

Glass 8.50 ½ litre 24.00 Bottle 36.00

Canale Black River Torrontes

– Patagonia, Argentina.

Wonderfully ripe and generous fruity flavors, this white wine has a delicate aroma. Not too sweet, its flavors are comparable to our Sauvignon Blanc.

Glass 8.00 ½ litre 23.00 Bottle 34.00

Chardonnay Feature

Please ask server for current label.

Glass 7.50 ½ litre 19.50 Bottle 32.00

Red Wine

(Please ask your Server for a full list)

🏠 Jackson-Triggs Proprietors Selection Merlot

– Okanagan Valley, B.C.

Vinted in cool-climate style, merlot is rich in fruit and has a soft, full-bodied elegance.

Glass 7.50 ½ litre 19.00 Litre 33.00

Wolf Blass Cabernet Sauvignon Yellow Label

– Australia

A luscious, plummy wine with soft, spicy oak flavors.

Glass 9.00 ½ litre 24.00 Bottle 36.00

Shiraz Feature

Please ask server for current label.

Glass 8.00 ½ litre 23.00 Bottle 34.00

• *All Wines by the Glass are a 6 oz Pour* •

We also carry an extensive list of wines by the bottle that is not on this menu. Please ask your server for details.

Highballs (Please ask your Server for choices)

Liqueurs (Please ask your Server for choices)

Ports (Please ask your Server for choices)