

Drinks \$2.50 --

BYOB Fee: \$15 per 750 ml bottle or 6-pack

Pellegrino mineral water	Pellegrino Limonata
Blue Sky organic ginger ale	Hansen's grapefruit soda
Coca Cola	Diet Coke
Mr. Brown's Thai Ice Coffee	Japanese Ice Green Tea
Kern's Guava juice	Buko

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Tea & Tisanes (a.k.a. herbal teas): Pot \$4 --

Ceylon Green - Sri Lankan Estate green tea (Organic & Fair Trade Certified)
Jasmine Dragon Phoenix Pearl - Jasmine scented Chinese green tea (Organic)
Oolong, White Tip - Taiwan, dark oxidized tea
Namaste - Indian Black Tea blend (Organic & Fair Trade Certified)
Earl Grey - Sri Lankan black tea & Bergamont (Organic & Fair Trade Certified)
Buccaneer - Chocolate, Coconut, Black Tea & Rooibos (Fair Trade Certified)
Pu-erh Mini Tuo-Cha - Chinese Yunnan province compressed black tea
Red Oz - Rooibos and Lemon Myrtle (Organic & Fair Trade Certified)
Par Amour - Strawberry & Hibiscus
Mint - Dried mint leaves (Organic)
Yerba Mate - Argentinian; intense & grassy (Organic)

Beers: \$4 --

Red Stripe (Jamaica)
Amstel Light (Holland)
Full Sail Pale Ale (Oregon)
Hue (Vietnam)
Singha (Thailand)
Red Bridge, gluten free (U.S.A.)
St Pauli NA (Germany)

Big Beers: \$7.50 --

Samuel Smith's Organic Lager (U.K.)
Samuel Smith's Nut Brown Ale (U.K.)
Pinkus Organic Hefe-Weizen (Germany)
Taj Mahal (India)
or ...
Guinness draft can \$5.00 (Ireland)
2x4 Budweiser \$4.50 (U.S.A.)

Japanese Tozai Sake (all chilled)

'Living Jewel' Junmai (300 ml) \$15
'Snow Maiden' Junmai Nigori (300 ml) \$15
'Voices in the Mist' Nigori (720 ml) Japan \$30
'Well of Wisdom' (720 ml) Japan \$30

Sake Mojito \$5

Bubbles --

NV Sofia Mini Blanc de Blancs, Modesto, California (187 ml cans with flexi-straw) \$6
'05 Schramsberg Blanc de Blancs Brut, Calistoga, California (375 ml) \$30
NV Nino Franco 'Rustico' Prosecco di Valdobbiadene, Italy (750 ml) \$30
NV Roederer Estate Brut Rose, Anderson Valley, California (750 ml) \$40

house White, Rose or Red by the Glass - \$6

Bottle Wines

'08 Laurenz Gruner Veltliner (12% alc) Niederosterreich, Austria \$24
'08 Valminor Albarino (12.5% alc) Rias Baixas, Spain \$30
'08 L'Ecole No.41 Chardonnay (14.2% alc) Columbia Valley, Washington \$16 half / \$30
'07 Vouvray, Marc Bredif Chenin Blanc (12.5% alc) Loire Valley, France \$32
'07 Hugel et Fils Gewurztraminer (13% alc) Alsace, France \$35
'07 Monchhof Riesling Spatlese (8% alc) Mosel, Germany \$36
'08 Sancerre 'Reine Blanche' Jean Reverdy Sauvignon Blanc (13% alc) Loire, France \$20 half / \$36
'07 Ridge Santa Cruz Mountains Chardonnay (14.6% alc) Santa Cruz, California \$58

'09 Jean Reverdy Rose Pinot Noir, les Villots (14% alc) Loire, France \$36

'07 Domaine Grand Veneur 'Les Champavins' Cotes du Rhone Villages (15% alc) France, \$30
'02 Alejandro Fernandez 'La Granja' Tempranillo (14% alc) Castilla, Spain \$30
'06 Frenchman's Gulch 'Ketchum Cuvee' Cabernet Blend (14.3% alc) Washington \$30
'08 Lange Pinot Noir (13.5% alc) Willamette Valley, Oregon \$35
'04 Mischa Estate Shiraz (14% alc) Voorgroenberg, Wellington, South Africa \$36
'08 Bodega Colome Estate Malbec (15% alc) Valle Calchaqui, Argentina \$38
'05 Robert Sinskey Merlot (14.2% alc) Carneros, California \$42
'06 Duckhorn 'Goldeneye' Pinot Noir (14.5% alc) Anderson Valley, California \$34 half / \$68

726-8481 eat-at-rickshaw.com
460 N Washington Avenue, Ketchum
Open at 5:30. Closed Monday

Creative, fresh, small plates inspired by the flavors of SE Asia
No Reservations, 1st come 1st sit then a chalk board wait list
Parties limited to 8 people (2 tables), sorry we're small

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Munchies --

Papadums \$4 Indian lentil crackers with cucumber raita.

Shrimp Chips \$3 prawn seasoned tapioca chips in fun colors

Wonton Chips \$3.50 fried wonton strips with sweet chili sauce

Vegetables (we are conscientious about organic & gmo produce) --

Green Papaya Salad (Som Tam) \$9 tossed w/ peanuts, cilantro & lemongrass

Sesame Baby Bok Choy \$6.50 w/ organic shitakes, sprouts, garlic & ginger

Balinese Cucumbers \$5 w/ shallots & carrots marinated in sweet vinegar

Grilled Asparagus \$6 brushed with chili-garlic oil

Dan-Dan \$9.50 Sichuan noodle bowl w/ organic tofu & spinach with a ginger peanut sauce

Masaman Curry \$9.50 southern Thai curry w/ potatoes, green beans & eggplant (spicy)

Seafood (we follow Monterey Bay Aquarium's Seafood Watch list) --

Kokoda \$12 Fijian ceviche with halibut, lime & coconut cream

Thai Grilled Fish \$market, fish of the day cilantro rubbed, grilled, served with rice

Hoisin Cashew-Shrimp \$13 wild US shrimp, served with rice

Floating Market Soup \$12 Thai hot & sour soup w/ seafood and rice noodles (spicy)

Prawns in a Blanket \$12 four prawns springroll wrapped, fried

Chicken (natural) --

Uncle Ho's Rolls (Cha Gio) \$9.50 chicken & vermicelli spring rolls w/ Nuac Cham sauce

Thai Chicken Sate \$9 grilled skewers w/ coconut-peanut sauce, rice & green papaya salad

Green Curry Chicken \$10 w/ jasmine rice (spicy, spicy)

Meats --

Thai Beef Salad \$10 grilled flat iron, rice vermicelli, chili-lime dressing (spicy, spicy)

Andreas' Pot Stickers \$9.50 pork pot stickers w/ sweet chili sauce

Chiang Mai Noodles \$9.75 coconut curry w/ beef and egg noodles

Vietnamese Caramel Pork Ribs \$9.50 topped w/ chilies & cilantro (spicy, spicy)

Friday Lunch 11:30 - 2:00 --

Green Papaya Salad \$9 w/ peanuts, cilantro & lemongrass

Masaman Curry \$9.50 southern Thai curry w/ potatoes, green beans & eggplant (spicy, spicy)

Dan-Dan \$9.50 Szechuen noodle bowl w/ organic tofu, spinach & a mild ginger peanut sauce

Kokoda \$12 Fijian ceviche with halibut, lime & coconut cream

Thai Chicken Sate \$9.50 grilled natural chicken skewers w/ coconut peanut sauce, rice & green papaya salad

Green Curry Chicken \$9.50 w/ jasmine rice (spicy, spicy)

Rebe Combo \$11 chicken & vermicelli spring rolls, chicken skewer & beef skewers w/ rice & Nuac Cham

Thai Beef Salad \$10 grilled flat iron, rice vermicelli, chili-lime dressing (spicy, spicy)

Balinese Pork \$9.50 slow cooked in sweet soy served w/ rice (spicy)