

APPETIZERS

Chicken Satay \$8
4 pieces skewered chicken marinated in coconut milk & curry powder, grilled to order. Side of peanut & ajad sauces.

Bua Wings \$10
6 crispy wings marinated in Thai herbs. Side of wing sauce.

Spring Rolls \$8
Mixed vegetables & glass noodles in 3 crispy rolls. Side of sweet chili sauce.

 **Tom Yum Dumplings** \$10
4 steamed dumplings in a tom yum broth filled with shrimp, chicken, & scallions. Topped with straw mushrooms & scallions.

Dumplings (Steamed or Fried) \$9
4 steamed dumplings filled with chicken, pork & shrimp. Topped with scallions. Side of dumpling sauce.

Fried Tofu \$8
Deep fried tofu with side of sweet chili

Potstickers (Steamed or Fried) \$8
5 fried potstickers filled with pork & veggies.

SOUP

Cup size : Chicken / Tofu / Veggies \$6 Shrimp \$7
Pot size : Chicken / Tofu / Veggies \$15
Shrimp \$17 . Mixed Seafood \$22

Tom Kha
Coconut broth with lemongrass & Thai herbs. Topped with mushrooms & scallions.

 **Tom Yum**
Hot and sour soup with lemongrass & Thai herbs. Topped with mushrooms & scallions.

 **Tom Yum Potak** \$22
Mixed seafood hot & sour soup with lemongrass & Thai herbs. Topped with basil, mushrooms, & scallions.

SALAD

Bua House Salad \$8
Lettuce, cucumber, carrots, red onion, & tomatoes. Side of Bua's peanut ginger dressing.
Add Grilled Chicken \$6. Add Shrimp \$7

 **Chicken Larb Salad** \$12
Ground chicken with roasted ground rice powder, red onion, scallion, cilantro in lime sauce.

 **Yum Woon Sen** \$15
Glass noodles with minced chicken, shrimp, red bell peppers, bean sprouts, celery, cilantro, onions, & scallions in lime sauce.

 **Papaya Salad** \$10
Shredded green papaya, tomato, green beans, & carrots in lime sauce. Topped with ground peanuts.

LUNCH COMBOS

Served w/ Jasmine Rice & Side Salad/Soup
Chicken/Tofu/Veggies \$12 Shrimp \$13

Pad Thai  
Stir fried rice noodle with egg, bean sprouts, & scallions. Topped with ground peanuts.

Bua Fried Rice 
Stir fried rice with egg, onions, topped with scallions.

Red Curry  
Red curry paste in coconut milk with zucchini, red bell peppers & basil.

Green Curry  
Green curry paste in coconut milk with bamboo shoots, red bell peppers & basil.

Krapow (Basil Sauce) 
Stir fried with onions, basil, red bell peppers, & scallions in Krapow sauce.

Garlic Sauce 
Stir fried with broccoli & carrots in brown sauce. Topped with scallions and fried garlic.

Mixed Veggies w/ Brown Sauce 
Stir fried with Napa & green cabbage, zucchini, bean sprouts, green beans, broccoli, celery, carrots, mushrooms, onions & scallions in brown sauce.

NOODLES

Chicken / Tofu / Veggies \$16 (Extra + \$3)
Pork \$17 (Extra + \$4)
Shrimp / Fish / Squid \$18 (Extra + \$4)
(Gluten Free Extra + \$1)

Pad Thai  
Stir fried rice noodle with egg, bean sprouts, & scallions. Topped with ground peanuts.

Pad Keemow (Drunken Noodles) 
Stir fried flat rice noodle with egg, red bell peppers, onions & zucchini in Krapow sauce topped with basil.

Pad See-Ew 
Stir fried flat rice noodle with egg, broccoli, carrots in brown sauce. Topped with white pepper.

Pad Fun Fun (Good Vegan Opt) 
Stir fried flat noodle with bean sprout, scallion in brown sauce.

Lad Naa (ask for availability) 
Stir fried flat rice noodle with broccoli & carrots in brown gravy sauce.

NOODLE SOUPS

Beef Noodle Soup \$16
Rice noodle soup, well-done steak, beef balls, & bean sprouts. Topped with fried garlic, cilantro & scallions.

Chicken Noodle Soup \$15
Rice noodle soup with chicken, carrots, onions, celery & bean sprouts. Topped with fried garlic, cilantro & scallions.

PROTEIN OPTIONS

Chicken / Tofu / Veggies \$16 (Extra + \$3)
Pork \$17 (Extra + \$3)
Shrimp / Fish / Squid \$18 (Extra + \$4)
(Gluten Free Extra + \$1)

FRIED RICE

Add Extra Rice +\$3

Bua Fried Rice

Stir fried rice with egg & onion. Topped with scallions.

Basil Fried Rice

Stir fried rice with egg, onion, zucchini & red bell pepper. Topped with basil.

Pineapple Fried Rice with Shrimp \$24

Stir fried rice with egg, onion, curry powder, pineapple, raisins, carrots, peas & cashews. Topped with scallions. Substitute another protein:

Chicken / Pork / Tofu / Veggies \$19
Beef \$22

ENTREES

Served w/ Jasmine Rice (Gluten Free Extra + \$1)

Red Curry

Red curry paste in coconut milk with zucchini, red bell peppers & basil. Mild spice.

Panang Curry

Red curry paste in coconut milk with green beans & red bell peppers. Mild spice.

Green Curry

Green curry paste in coconut milk with bamboo shoots, red bell peppers & basil. Almost medium spice.

Massaman Curry

Potato, onion, & carrots in coconut peanut sauce. Topped with cashews. Very mild spice.

Pad Prik Catfish

Deep fried catfish stir fried with red bell peppers, green beans, & basil in prik khing sauce. Medium spice.

Krapow (Basil Sauce)

Stir fried with onions, basil, red bell peppers, & scallions in Krapow sauce.

Bua Sweet & Sour Sauce (No Veggie Opt)

Stir fried with red bell pepper, pineapple, onions, cashew nut, topped with scallions in sweet and sour sauce.

Garlic Sauce

Stir fried with broccoli & carrots in brown sauce. Topped with scallions and fried garlic.

Cashew Nut

Stir fried with bamboo shoots, onions, carrots, celery, pineapple, scallions & cashews in Krapow sauce.

Mixed Veggies w/ Brown Sauce

Stir fried with green cabbage, zucchini, bean sprouts, green beans, broccoli, celery, carrots, onions in brown sauce.

Mild

Medium

Thai Hot

Vegan/Vegetarian

Gluten-Free

CHEF'S SPECIAL

Served w/ Sticky Rice

Nam Tok Beef \$25

Grilled steak with ground rice powder, lime sauce, red onion, scallion, & cilantro. Served with fresh greens & sticky rice. Side of Thai-style beef jerky & wing sauce.

Gai Yang (Grilled Chicken) \$22

Grilled Thai marinated chicken with coconut sauce. Served with papaya salad & sticky rice. Side of wing sauce.

Neua Yang (Grilled Ribeye) \$25

Grilled Thai marinated rib-eye. Served with papaya salad & sticky rice. Side of Thai chili lime sauce.

Dishes below served w/ Jasmine Rice

Karee Shrimp \$24

Deep fried shrimp stir fried with curry powder, carrots, celery, onion, scallions, & egg in Krapow sauce.

Pla Tod Nam Pla (Fried Fish) \$24

Deep fried fillet of Swai fish. Served with a green mango salad: ginger, red bell peppers, green mango, red onion, celery, cashews, scallion & cilantro. Tossed in lime sauce on a bed of fresh greens.

SIDES

Mixed Steamed Vegetables	\$5
Flat Noodles	\$4
Thin Noodles	\$4
Steamed Rice / Sticky Rice	\$2.5 / \$2.5
Fried Egg	\$2.5
Fried Rice	\$5

DRINKS

Bua Pink Drink (w/ coconut milk + \$1)	\$4
Thai Tea (w/ coconut milk + \$1)	\$4.5
Sweet / Unsweet / Hot Tea	\$3
Shirley Temple	\$3.5
Pepsi Products	\$3
San Pellegrino	\$4
Apple Cranberry Juice	\$3.5

Each dish is prepared with care. Please note, we cannot offer refunds or exchanges based on personal taste.

No substitutions for meat, seafood or veggies please.

18% Gratuity included for parties of 5+
20% for parties of 8+

We do our best but cannot promise cross-contamination will never occur.

