DINNER MENU



All Dishes marked with GF can be prepared Gluten Free upon request.

210 SE 5th Street Pendleton, OR 97801 • (541) 278-4182 ThaiCrystalPendleton.com

APPETIZERS

A delicate combination of fresh vegetables, crystal noodles, rolled in a thin pastry then deep

(1) THAI VEGETABLE EGG ROLL

fried Served with nlum sauce

sweet chili sauce

spicy mayo sauce.

(8) CALAMARI TEMPURA

pepper. Served with our special sweet soy sauce.

4 ROLLS \$6.95

6 PIECES \$9.95

| (7) GOLDEN PRAWN | 6 PIECES \$9.95 |
|--|--|
| (6) CRAB RANGOON Crab, imitation crab and cream cheese deep f sauce. | 6 PIECES \$7.95 ried in a wonton wrapper. Served with plum |
| (5) CHICKEN SATAY Grilled skewers of marinaded chicken in a mix with peanut sauce and cucumber salad. | 4 PIECES \$9.95 cture of spices, herbs and coconut milk. Served |
| (4) SHRIMP FRESH ROLL leeberg lettuce, shrimps, carrots, bean sprout: paper wrapper. Served with house-made pea | |
| (3) AVOCADO FRESH ROLL Iceberg lettuce, carrots, bean sprouts, cilantro Served with house-made peanut dressing. | 2 ROLLS \$7.95 and rice noodles rolled in a rice paper wrapper. |
| (2) THAI PORK EGG ROLL A delicate combination of fresh vegetables, cr pastry then deep fried. Served with plum saud | |
| med. Served with plum sauce. | |

(9) THAI DUMPLING
6 PIECES \$8.95
Thai dumplings stuffed with ground chicken, shrimp, water chestnut, green onions and

Steak calamari lightly floured in toasted panko and deep fried to golden brown. Served with

Prawns lightly battered and rolled in toasted panko and deep fried till golden. Served with



Each soup comes with your choice of chicken, pork, beef, tofu or vegetarian.
Seafood Medley add \$6.00
Small Seafood Medley add \$3.00
Small Shrimp Bowl add \$2.00

(11) TOM YAM / SMALL BOWL \$8.95 / LARGE BOWL \$15.95

Flavorful mixture of Thai herbs, fresh mushrooms, onions, tomatoes, lemongrass, kaffir leaves, cilantro and chili paste.

(12) TOM KAH SMALL BOWL \$8.95 / LARGE BOWL \$15.95

A spicy and sour mixture of coconut milk, baby corns, lemongrass, galangal root, onions, mushrooms and cilantro.

(13) PO-TEAK 🌶

LARGE BOWL \$21.95

Seafood lovers will enjoy this spicy and sour mix of shrimp, scallops, squid, mussels, mushrooms and Thai herbs.



Noodle dishes come with your choice of chicken, pork, beef, tofu or vegetarian.

Seafood Medley add \$6.00 Shrimp add \$4.00

(19) PAD THAI ... CUSTOMER FAVORITE!

\$15.95

Thai favorite stir-fried rice noodles with egg, bean sprouts, green onions, ground peanuts and our unique special sauce.

(20) PAD SE-EW GF

\$15.95

Stir-fried fresh wide rice noodles with egg, broccoli, carrots and Thai sweet soy sauce.

(21) PAD KEE MAO 🏓 GF

\$15.95

Stir-fried fresh wide rice noodles with egg, broccoli, carrots, onions, bell peppers, basil, tomatoes and spicy garlic sauce.

(22) SPICY NOODLE 🄰 GF

\$15.95

Stir-fried fresh wide rice noodles with egg, broccoli, carrots, tomatoes, onions, bell peppers, basil and chill sauce with a touch of red curry.

(23) PAD MEE

\$15.95

Stir-fried yellow noodles with cabbage, broccoli, celery, carrots, bean sprouts and green onions.

(25) THAI NOODLE SOUP ... HOUSE SPECIALTY! GF

\$13.95

Your choice of meat with fresh bean sprouts and rice noodles in our special soup. Topped with green onion, cilantro and fried garlic.



Curry comes with your choice of chicken, pork, beef, tofu or vegetarian.

Served with steamed rice

Seafood Medley add \$6.00 Shrimp add \$4.00

(26) RED CURRY 🄰 GF

\$15.95

Spicy red curry cooked with coconut milk, bamboo shoots, eggplant, basil and bell peppers.

(27) GREEN CURRY 🄰 GF

\$15.95

Spicy green curry cooked with coconut milk, bamboo shoots, eggplant, basil and bell peppers.

(28) YELLOW CURRY 🄰 GF

\$15.95

A spicy yellow curry cooked with potatoes, carrots, onions and pineapple in coconut milk. Topped with fried onions.

(29) PANANG CURRY 🄰 GF

\$15.95

Spicy Panang curry in a rich mixture of coconut milk, peas, carrots, herbs, bell peppers and basil.

(30) MASSAMAN CURRY 🄰 GF

\$15.95

Spicy Massaman curry cooked with coconut milk, onions, carrots, peanuts and potatoes.

(31) AVOCADO GREEN CURRY 🄰 GF

\$17.95

Spicy green curry cooked with coconut milk, bell pepper, basil and avocado.

ENTRÉES

Each entrée comes with your choice of chicken, pork, beef, tofu or vegetarian.

Served with steamed rice

Seafood Medlev add \$6.00

Shrimp add \$4.00

(32) MIXED VEGETABLE GF

\$15.95

Carrots, broccoli, onion, mushrooms, cabbage, bell peppers and baby corn, stir-fried with our fresh garlic sauce.

(33) SPICY BASIL 🄰 GF

\$15.95

Fresh basil, bell peppers, carrots, onions, bamboo shoots, mushrooms, green beans, and baby corn. Stir-fried in spicy garlic and basil sauce.

(35) CARAMELIZED GINGER GF

\$15.95

Quick sautéed fresh ginger with onions, bell peppers, carrots and baby corn with our special caramelized ginger sauce.

(36) SWEET & SOUR

\$15.95

Onions, pineapples, cucumber, tomatoes, bell peppers, baby corn and carrots. Stir-fried in the Chef's favorite sweet & sour sauce.

(37) EMPEROR'S CASHEW GF

\$18.95

Cashews, carrots, baby corn, onions, broccoli, mushrooms and bell peppers. Sautéed with special chili sauce.

(38) BROCCOLI & MEAT GF

\$18.95

Your choice of meat sautéed with our creamy brown sauce. Served on the bed of steamed broccoli.

(39) GARLIC DELIGHT GF

\$18.95

Fresh garlic sautéed with Thai soy sauce and black pepper. Served on a bed of stir-fried broccoli, carrots and cabbage.

(40) SWIMMING RAMA

\$17.95

Stir-fried with your choice of meat on a bed of broccoli, carrot, cabbage and topped with our delicious house-made peanut sauce.

(41) NEAU KRATA GF

\$18.95

Sliced beef marinade, sautéed with fresh garlic, onions, mushrooms and black pepper. Served on a bed of cabbage on a sizzling plate.

(42) THAI ORANGE CHICKEN

\$15.95

Crispy chicken stir-fried with carrots, bell peppers, and the Chef's special orange sauce. Topped with orange slices.

(45) THAI CRYSTAL BEEF

\$18.95

Stir-fried beef with onions, green onions, bell peppers and our special creamy sauce. Served on a bed of crispy noodles.

(46) PAD WOONSEN GF

\$15.95

Stir-fried crystal noodles with egg, onions, bell peppers, cabbage, tomatoes, carrot, mushrooms, bean sprouts and green onions.

(48) THREE FLAVOR CRISPY CHICKEN

\$18.95

Crispy chicken on a bed of broccoli, carrot and cabbage. Topped with our chef's special three flavor sauce served on a sizzling plate.

(49) THAI STYLE SPICY BASIL 🄰 GF

\$17.95

Your choice of chicken, pork, beef with minced green bean, bell peppers and basil.

(50) HOT PLATE CRISPY DUCK

\$22.95

Lightly battered duck, deep fried topped with teriyaki sauce. Served on a sizzling plate.

(51) OCEAN CATCH

\$22.95

A crispy noodle basket overflowing with fresh vegetables, prawns, scallops, mussels, and calamari steak strips, sautéed in our house garlic sauce.

(52) TRADITIONAL THAI CASHEW

\$22.95

Deep fried shrimp stir-fried with baby corn, cashews, onions, carrots, broccoli and snow peas with our original Thai sauce.

(53) DUCK OR SALMON CURRY

\$22.95

Your choice of duck or salmon, deep fried, then topped with special red curry sauce mixed with raisins, tomatoes, pineapple, bell peppers, basil and kiffer leaves.

(54) CRYING TIGER

\$20.95

Grilled steak, Thai herb marinade, turned frequently until the desired doneness is reached. (medium-rare is recommended). Served with Thai-style sauce.

FRIED RICE

Add your choice of beef, chicken, pork, tofu, or veggies

(55) THAI CRYSTAL FRIED RICE GF

\$15.95

Stir-fried rice with egg, broccoli, cabbage, carrots, tomatoes and onions. Topped with green onions and cilantro.

(56) PINEAPPLE FRIED RICE GF

\$16.95

Stir-fried rice with egg, pineapple, cashews, raisins, peas and carrots.

(57) BASIL FRIED RICE GF

\$16.95

Stir-fried rice with egg, spicy garlic, broccoli, tomatoes, onions, basil and bell peppers.

(58) AVOCADO FRIED RICE GF

\$16.95

Stir-fried rice with egg, onions, peas, carrots and avocado.

(59) FRIED RICE WITH TERIYAKI CHICKEN

\$17.95

Stir-fried rice with egg, peas and carrots. Served with teriyaki chicken. $\label{eq:control}$

SPICE LEVELS

You can "make it hot" by adding up to 10 peppers - so be careful and enjoy!

MILD MED HOT THAI HOT

| MANGO AND STICKY RICE \$7.95 | |
|------------------------------|--|
| COCONUT ICE CREAM \$5.95 | |
| FRIED BANANA | |
| WITH ICE CREAM \$7.95 | |
| FRIED BANANA\$5.99 | |

DESSERTS BEVERAGES

| THAI ICED TEA | \$4.95 |
|--|--------|
| THAI ICED COFFEE | \$4.95 |
| ICED TEA | \$3.95 |
| SODA | \$3.95 |
| Includes one refill. Pepsi, Diet Pepsi, Mtn Dew, Fanta Orange, Root Beer, Lemonade | 7-Up, |
| COFFEE | \$2.95 |

Green Tea, Jasmine Tea, Thai Tea

SIDE **ORDERS**

| JASMINE RICE | \$3.00 |
|-----------------|--------|
| BROWN RICE | \$3.00 |
| STICKY RICE | \$3.50 |
| FRIED RICE | \$5.95 |
| PEANUT SAUCE | \$2.50 |
| CUCUMBER SALAD | \$5.95 |
| STEAMED NOODLES | \$3.95 |
| STEAMED VEGGIE | \$4.95 |

WINE & BEER

| WINE GLASS \$6.95 |
|---|
| BOTTLE \$25.95 |
| Columbia Crest: Chardonnay, Cabernet Sauvignon, Merlot |
| Chateau Ste. Michelle Riesling |
| 14 Hands: "Hot to Trot" (White) & "Stampede" (Red) |
| BEER \$4.95 |
| Coors Light, Budweiser, Bud Light |
| CRAFT BEER \$5.95 |
| Worthy IPA Deschutes Mirror Pond Pale Ale |
| Alaska Amber |

IMPORTED BEER\$5.95

Singha (Thailand) Tsingtao (China) Heineken (Holland) Corona (Mexico)

Widmer "Hefe" Hefeweizen