



**BEYOND**  
**THAI**  
RESTAURANT



# APPETIZERS

- Edamame.....** \$ 5.00
- Tofu Tower (8).....** \$ 7.00
- Egg Roll Pork (2).....** \$ 7.00
- Egg Roll Vegetable (5).....** \$ 6.00
- Crab Rangoon.....** \$ 7.00  
Deep fried blended crab, cream cheese and celery wrapped with wonton skins.
- Thal Spring Roll.....** \$ 8.00  
Spring roll stuffed with tofu, cucumber, scrambled eggs, carrots, bean sprouts served with plum sauce.
- Vietnamese Spring Roll.....** \$ 8.00  
Spring roll stuffed with shrimp, noodles, basil, carrots, cucumber, cilantro and green leaves served with homemade sauce topped with crunchy peanut.
- Gyoza (5).....** \$ 8.50  
Deep fried chicken pot stickers with homemade sauce.
- Shumai (8).....** \$ 8.00  
Steam shrimp dumplings with homemade sauce.
- Chive Dumpling (3).....** \$ 8.00  
Chive stuffed dumplings with sweet black soy sauce.
- Chicken Satay (4).....** \$ 9.00  
Marinated chicken in a light curry powder served with peanut sauce and cucumber salad.
- Lettuce Wrap.....** \$ 9.00  
Minced chicken, bell pepper, carrots, green onions, bamboo and water chestnuts, crispy rice noodle.
- Curry Puff (3).....** \$ 9.00  
Deep fried wheat flour stuffed with potatoes, onions chicken and curry powder served with cucumber salad.
- Fish Cakes (6).....** \$ 9.00  
Fried cakes made with fish, chili paste, lime leaves and green beans served with a cucumber salad and topped with ground peanuts.
- Moo Ping (4).....** \$ 10.00  
Grilled marinated pork skewers.
- Shrimp in a Blanket (6).....** \$ 10.00  
Deep tried marinated shrimp wrapped in spring rolls served with sweet and sour sauce.
- Veggie and Shrimp Tempura.....** \$ 10.00  
Crispy golden fried shrimp and veggies served with Japanese tempura sauce.
- Asparagus Beef Roll (6).....** \$ 9.00  
Thinly sliced marinated beef rolled with asparagus grilled and pan sauteed in teriyaki sauce. Served with mixed green salad.
- Chicken Wing (6).....** \$ 9.50  
Fried chicken served with sweet and sour sauce.
- Jumbo Wing (5).....** \$ 14.95  
With Sassy sweet, BBQ spicy & Buffalo mild sauces.
- Soft Shell Crab.....** \$ 9.00  
Deep fried soft shell crab with homemade sweet and sour sauce.
- Crying Tiger.....** \$ 11.00  
Charbroiled tender beef served with homemade hot sauce. Also available as an entree serve with steamed rice. **Dinner \$ 15.00**
- Combo Plate.....** \$ 14.00  
Chicken satay (2) egg rolls (2) gyoza (2) crab rangoon (2) fried tofu (4) shumai (2) (No substitute).



CHIVE DUMPLING



THAI SPRING ROLL

# SOUP

## Miso Soup.....

Soybean based soup with tolu, seaweed and scallion.

\$ 6.00

## Tom Yum.....

Lemongrass soup with spicy limo juice, mushroom, tomatoes and cilantro with your choice of Chicken, Beef add \$1, Vegetable, Shrimp add \$2 or Seafood add \$4

Small \$ 7.00 Large \$ 9.00

## Tom Kha.....

A smooth coconut broth flavored with mushrooms, tomatoes and cilantro with your choice of Chicken, Beef add \$1, Vegetable, Shrimp add \$2 or Seafood add \$4

Small \$ 7.00 Large \$ 10.00

## Shrimp Wonton Soup.....

Shrimp stuffed wonton, napa, green onions in a clear broth.

\$ 8.00

## Veggie Tofu Soup.....

Mix vegetables and tofu.

Small \$ 7.00 Large \$ 9.50

## Chicken Rice Soup.....

A savory chicken broth with chicken, green onions and cilantro.

Small \$ 7.00 Large \$ 12.00

## Chicken Noodle Soup.....

Chicken, noodles, celery, vispao

Small \$ 7.00 Large \$ 12.00

TOM YUM SOUP



# SALAD

## Cucumber Salad.....

\$ 6.00

## Mixed Green Salad.....

Carrots and spring mixed greens, served with homemade ginger dressing.

\$ 7.00

## Seaweed Salad.....

Marinated seaweed with sesame seeds, cucumbers in sesame dressing.

\$ 8.00

## Beef Salad.....

Broiled sliced tender beef with red and green onions, lettuces, tomatoes, cucumbers splashed lime juice and homemade yum sauce.

\$ 13.00

## Lard Salad.....

Broiled sliced tender chicken with red and green onions, lettuces, tomatoes and cucumbers, splashed with lime juice and homemade yum sauce.

\$ 12.00

## Papaya Salad.....

Papaya, carrots, peanut, thai chile, tomato, green beans, sauces.

\$ 13.00

## Seafood Salad.....

Cilantro, green onions, chili paste, dressing.

\$ 15.00

## Yum Woon Sen.....

Chicken, glass noodle, green onions, cilantro, chili paste, dressing, powder chile.

\$ 13.00

CUCUMBER SALAD



# NOODLES

Choice of Chicken, Tofu or Vegetable add \$3, Beef add \$4, Shrimp add \$6, BBQ Pork add \$4, Duck add \$6 and Seafood add \$6 (Scallop, Shrimp, Imitation Crab and Squid)

## Pad Thai..... \$ 12.00

Stir-fried thin rice noodles with tofu, green onions, egg topped with bean sprouts, lime and crushed peanut.

## Pad See-Ew (Crispy Noodle Add \$1)..... \$ 12.00

Stir-fried wide rice noodles with broccoli and eggs in a savory and slightly sweet brown sauce.

## 🌶️ Pad Kee Mao..... \$ 12.00

Stir-fried wide rice noodle with basil leaves, white onions, bell peppers and tomatoes in a fresh chili sauce.

## Pad Woonsen..... \$ 12.00

Stir-fried bean thread noodles with egg, white onions, tomatoes, peapods, carrots and corn in light brown sauce.

## Rama Noodles..... \$ 12.00

Steamed wide rice noodles with tangy curry peanut sauce flanked by steamed broccoli.

## Yakisoba..... \$ 12.00

Pan fried Japanese egg Noodle with peapods, carrots, cabbage in a tasty sauce.

## Lard Nar (Crispy Noodle Add \$1)..... \$ 13.00

Pan fried wide rice noodles with broccoli in thick homemade brown gravy.

## Beef with Flat Noodle..... \$ 14.00

Wide rice noodle, mushroom, bean sprouts and green onions in a brown sauce.

PAD SEE-EW CHICKEN



# FRIED RICE

Substituted brown rice add \$2 Choice of chicken, Tofu or Vegetable, Beef add \$2, Shrimp add \$3, BBQ Pork add \$3, Duck add \$4 and Seafood add \$4 (Scallop, Shrimp, Imitation Crab and Squid)

## Fried Rice..... \$ 13.00

Stir-fried jasmine rice with egg, white and green onions, tomatoes, carrots and green peas in homemade brown sauce.

## Curry Fried Rice..... \$ 13.00

Stir-fried jasmine rice with egg, peas, carrots and white and green onions in homemade brown sauce, seasoned with curry powder.

## 🌶️ Basil Fried Rice..... \$ 13.00

Stir-fried jasmine rice with egg, white onions, bell peppers and basil leaves in homemade brown sauce, seasoned with fresh chili sauce.

## Pineapple Fried Rice..... \$ 14.00

Stir-fried jasmine rice with carrots, cashews, green peas, onions, egg, sweet pineapple cubes and raisins in a slightly sweet homemade brown sauce.

## 🌶️ Combo Fried Rice..... \$ 15.00

Stir-fried jasmine rice with a combination of chicken, beef, shrimp, egg, white and green onions, tomatoes, carrots and green peas.

PINEAPPLE FRIED RICE



# ENTREES

Choice of Chicken, Tofu or Vegetable add \$3, Beef add \$4, Shrimp add \$6, BBQ Pork add \$4, Duck add \$6 and Seafood add \$6 (Scallop, Shrimp, Imitation Crab and Squid)

 **Basil.....** \$ 12.00

Stir-fried basil leaves, mushrooms, bell peppers, white onions seasoned with fresh Thai chili peppers.

 **Eggplant Basil.....** \$ 12.00

Stir-fried basil leave, eggplant, bell pepper and onions seasoned with fresh Thai chili peppers.

**Stir Fried Broccoli.....** \$ 12.00

Stir-fried broccoli and garlic with homemade brown sauce.

 **Cashew.....** \$ 12.00

Stir-fried roasted cashews with bell peppers, green and white onions, sweet pineapples, dried hot peppers, peapods, and carrots in homemade spicy cashew sauce.

**Garlic.....** \$ 12.00

Stir-fried garlic, peas and carrots with seasoned brown sauce, garnished with steamed broccoli.

**Ginger.....** \$ 12.00

Stir-fried fresh ginger in homemade ginger sauce with white onions, peapods, mushrooms, bell peppers and carrots.

 **Kung Pao.....** \$ 12.00

Stir-fried with bell peppers, carrots, water chestnuts, white onions, mushrooms, peanuts and dried red hot peppers.

**Mixed Vegetables.....** \$ 12.00

Stir-fried baby corn, broccoli, tomatoes, zucchini, napa, peapods, mushrooms, carrots and bell peppers.

**Mongolian.....** \$ 13.00

Stir-fried green onions, white onions, bell peppers in delicious mongolian sauce, served on crispy rice noodle.

**Stir Fried Green Bean.....** \$ 12.00

Stir fried green beans in homemade brown sauce, seasoned with fresh garlic.

**Sesame Chicken.....** \$ 12.00

Fried chicken in a lightly seasoned batter flavored with homemade sweet sesame sauce. Topped with toasted sesame seeds.

**Orange Chicken.....** \$ 12.00

Fried chicken in a lightly seasoned batter flavored with tasty orange sauce made with orange peel, garnished with thinly sliced oranges.

**King & I.....** \$ 14.00

Stir fried fresh green bean with chicken in a red curry sauce

**Scallop Basil.....** \$ 18.00

Stir fried scallop with eggplant, Thai basil leaves, and red chili in garlic sauce.

**CATFISH**



**CASHW CHICKEN**



**Sweet & Sour.....** \$ 11.00

Stir-fried chicken in homemade sweet and sour sauce with white onions, bell peppers, tomatoes, sweet pineapple and cucumbers.

 **Pepper Steak.....** \$ 13.00


Stir-fried in a light brown sauce with jalapenos, onions, green bell peppers, tomatoes and mushrooms.

**Rama.....** \$ 12.00

Sauteed in a light brown sauce topped with homemade peanut sauce, surrounded by steamed broccoli.

**Lime Chicken.....** \$ 12.00

Lightly battered and seasoned fried chicken breast topped with homemade creamy lime sauce, garnished with thinly sliced limes.

 **Catfish.....** \$ 15.00

Stir fried crispy catfish with bell peppers, basil leaves, green beans, eggplant and garlic in Thai chili sauce.

 **Combo Seafood.....** \$ 15.00

Stir fried shrimp, scallop, squid, imitation crab with white onions, carrot, bell pepper in blended Thai chili and light brown sauce



# HOUSE SPECIALS

Served with white rice. Substituted brown rice add \$2

TERIYAKI BEEF



**Beyond Thai Emerald Noodle..... \$ 15.00**

Stir fried spinach noodle with shrimp, imitation crab, meat, squid, scallop, scramble eggs and beans sprout, seasoned with fresh ground roasted chilli sauce.

**Shrimp in Clay Pot..... \$ 15.00**

Baked shrimp with ginger, celery and bean thread noodles cooked in a clay pot, seasoned with homemade sauce and bacon and garnished with cilantro.

**Ginger Salmon..... \$ 15.00**

Fresh grilled salmon fillet flavored with homemade ginger sauce combined with white onions, peapods, mushrooms, bell peppers and carrots.

**Honey Glazed Walnut Shrimp..... \$ 15.00**

Lightly breaded fried shrimp with homemade honey walnut cream sauce, garnished with steamed broccoli.

**Asparagus with shrimp..... \$ 15.00**

With bell pepper and basil leaves.

**Panang Steak..... \$ 15.00**

Grilled marinated tender steak topped with panang curry sauce, garnished with steamed broccoli and bell peppers.

# CURRIES

Served with white rice. Substituted brown rice add \$2  
Choice of Chicken, Tofu or Vegetable add \$3, Beef add \$4,  
Shrimp add \$6, BBQ Pork add \$4, Duck add \$6 and Seafood  
add \$6 (Scallop, Shrimp, Imitation Crab and Squid)

**Red Curry..... \$ 13.00**

Red curry paste in coconut milk with basil, bamboo shoots, bell peppers and eggplant.

**Green Curry..... \$ 13.00**

Green curry paste in coconut milk with basil, bamboo shoots, bell peppers and eggplant.

**Yellow Curry..... \$ 13.00**

Sweet potatoes, and green peas simmered in a coconut milk based yellow curry paste.

**Panang Curry..... \$ 13.00**

Bell peppers and green beans simmered in a coconut milk based panang curry paste.

**Massaman Curry..... \$ 13.00**

Southern Thai style curry with potato, peanuts and onions simmered in a smooth curry.

**Roast Duck Curry..... \$ 15.00**

Slices roasted duck simmered in red curry, combined with tomatoes, pineapple, bell peppers and fresh basil leaves.

GREEN CURRY

**Teriyaki (Chicken, \$ 13.00 Beef, \$ 14.00 Salmon) \$ 15.00**

Marinated and grilled. Flavored with Japanese style teriyaki sauce, topped with sesame seeds. Served with miso soup and mixed green salad



# DESSERT

**Mango Sticky Rice (Seasonal).....** \$ 9.00

Sticky rice served with fresh mango topped with delicious coconut milk spread.

**Thai Custard.....** \$ 8.00

Custard topped with cashews.

**Custard Sticky Rice.....** \$ 8.00

Sticky rice topped with custard.



# SIDE & EXTRA

**Peanut Sauce.....** \$ 3.00

**Jasmine Rice.....** \$ 3.00

**Brown Rice.....** \$ 3.50

**Steamed Noodle.....** \$ 3.00

Thin, Wide or Bean thread noodle

**Steamed Mixed Vegetable.....** \$ 3.50

**Steamed Broccoli.....** \$ 3.50

# BEVERAGES

**Soda.....** \$ 2.25

Coke, D. Coke, Sprite

**Hot Tea.....** \$ 3.00

Jasmine, Green Tea or Decaf

**Ginger Tea.....** \$ 4.00

Hot or Cold

**Thai Ice Tea.....** \$ 5.00

**Thai Ice Coffee.....** \$ 5.00

**Fruit Smoothies.....** \$ 6.00

Mango, Strawberry and Pineapple

**Bubble Tea Latte.....** \$ 6.00

Green Tea, Coconut, Honey Drew, Taro, Mango and Thai Tea



# LUNCH SPECIAL \$10.50

Served Daily 11:30 a.m. - 3:00 p.m.  
Served with Soup, Appetizer  
and Steamed Rice (Entrees) / Brown Rice add \$1  
Noodle Dishes (no rice) / No Substitution

**Choice of Soup:** Miso soup or Tom yum Chicken Soup

**Choice of Appetizers:** Crab, Egg roll (Pork or Vegetable) Cucumber salad, Fried tofu.

## L01. Pad Thai

Thin rice, noodles with tofu, green onions and egg topped with beans sprouts, lime and crushed peanut.

## L02. Pad SEE-EW

Flat rice noodles with broccoli, eggs.

## L03. Fried Rice

Egg, white and green onions, tomatoes, carrots and green peas.

## L04. Basil

Basil leaves, mushroom, bell peppers and white onions and fresh Thai chili peppers.

## L05. Cashew

Roasted cashew, bell peppers, green and white onions, sweet pineapples, dried hot peppers, peapods and carrots.

## L06. Kung Pao

Bell peppers, carrots, water chestnuts, white onions, mushrooms, peanuts and dried red hot peppers.

## L07. Mongolian

Green onions, white onions and bell peppers, served on crispy rice noodles.

## L08. Mixed Vegetables

Baby corn, broccoli, tomatoes, zucchini, napa, peapods, mushrooms, carrots, and bell peppers.

## L09. Stir Fried Broccoli

Broccoli and garlic.

## L10. Ginger

Fresh ginger, white onions, peapods, mushrooms, bell peppers and carrots.

## L11. Red Curry

Basil, bamboo shoots, bell peppers and eggplant.

## L12. Green Curry

Basil, bamboo shoots, bell peppers and eggplant.



Follow us on:



[www.beyondthaiskokie.com](http://www.beyondthaiskokie.com)

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**BYOB**

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