

All noodles & fried rice specials come with salad.

L1 PAD THAI

pan-fried rice noodles, tofu, egg, bean sprouts and green onions topped with ground peanut

L2 PAD SE-IEW

pan fried flat rice noodles with a choice of meat, garlic, carrots, broccoli, egg and brown sauce

L3 DRUNKEN NOODLES

pan-fried flat rice noodles, onion, red bell, basil, and garlic chili sauce

L4 PINEAPPLE FRIED RICE

wok fried rice with egg, pineapple, onion, carrots, cashew nuts and curry powder

L5 THAI FRIED RICE

wok fried rice with egg, onions, carrots, tomato, and choice of meat

Entrée

**All entrée come with steamed jasmine rice and salad.
For brown rice add .50 and sticky rice add 1.00**

Curries

L6 GREEN CURRY

green curry paste with green beans, eggplant, bamboo, red bell, avocado, and basil

L7 RED CURRY

red curry paste with green beans, eggplant, bamboo, red bell, and basil

L8 YELLOW CURRY

yellow curry paste with potato, onion, and carrots

L9 PA-NAENG CURRY

pa-naeng curry paste with coconut milk, red bell, kaffir lime leaves, and basil

L10 MUSSAMUN CURRY

mussamun curry paste with coconut milk, potatoes, onions and peanuts

Stir Fried

L11 THAI BASIL (Pad Ka Prao)

sautéed with onion, red bell, basil and garlic chili sauce

L12 SPICY EGGPLANT

sautéed eggplant with red bell, onion, basil and garlic chili sauce

L13 SPICY ASPARAGUS

sautéed asparagus with red bell, onion, basil and garlic chili sauce

L14 SPICY GREEN BEAN

sautéed with green beans, carrots, coconut milk, kaffir lime leaves and red curry sauce

L15 CASHEW NUT

sautéed with garlic, carrot, onion, water chestnuts, and cashew nuts

L16 SWEET & SOUR

sautéed with pineapple, onion, tomato, zucchini, and sweet & sour sauce

L17 GARLIC & PEPPER

sautéed with garlic pepper sauce served with steamed vegetables

L18 CHICKEN TERIYAKI

grilled chicken strips served with teriyaki sauce

L19 SALMON TERIYAKI

grilled fillet salmon served with Thai teriyaki sauce

L20 CRISPY CHICKEN

deep-fried chicken strips served with sweet & sour sauce

L21 FRESH GINGER

sautéed with garlic, onion, white and black mushrooms, red bell, celery, carrots, and fresh ginger

L22 BROCCOLI

sautéed broccolis and carrots with garlic and special sauce

L23 VEGETABLE DELIGHT

sautéed mixed vegetables with garlic and special oyster sauce

Sides

WHITE RICE	1.50
BROWN RICE/STICKY RICE	2.00
PEANUT SAUCE	2.00
CUCUMBER SALAD	2.00

Desserts

SWEET STICKY RICE AND MANGO	5.95
FBI (Fried Banana with Ice cream)	5.95
ICE CREAM	2.95

Drinks

THAI ICED TEA	2.50
LEMON ICED TEA	2.50
THAI ICED COFFEE	2.50
SODA	2.00

Business Hours:
Mon – Sat : 11AM – 9PM
Sun: 11AM – 8PM

Tel: (916) 780-1500

Business Hours:

Serving Lunch and Dinner
Dine-in and Take-out

Lunch 11:00AM – 3PM
Dinner 3:00PM – 9PM

All dished can be made vegetarian

For your health, we use rice bran oil and fresh ingredients.

Please indicate your choice of spiciness from 1 to 5.

Please advise our staffs of any food allergies.

Pinto Thai Bistro

9700 Fairway Dr. #100
Roseville CA. 95678

Appetizers

A1 FRESH ROLL	6.95
carrots, lettuces, mints, cilantro and cooked prawns wrapped in rice paper served with peanut sauce and sweet & sour sauce	
A2 FRIED SPRING ROLLS	6.95
spring roll wrapper stuffed with cabbage, carrots, shiitake mushrooms, served with sweet & sour sauce	
A3 CHICKEN SA-TAY	8.95
grilled marinated chicken breast on skewer, served with peanut sauce and cucumber salad	
A4 FRIED CARAMARI	8.95
deep fried calamari, served with house special sauce	
A5 THAI CLASSIC WINGS	6.95
deep-fried fresh chicken wings marinated in garlic sauce, served with sweet chili sauce and spicy chili sauce	
A6 SPICY WINGS	6.95
fresh marinated chicken wings, deep-fried and tossed in tamarind spicy sauce	
A7 ANGEL WINGS	8.95
deboned chicken wings stuffed with ground chicken, silver noodles, deep-fried and served with sweet & sour sauce	
A8 CURRY PUFF	6.95
smashed potatoes with yellow curry in wonton wrapper, deep-fried and served with peanut sauce and cucumber salads	
A9 GOLDEN SWEET POTATO	6.95
deep-fried sweet potatoes, served with cucumber salads	
A10 FRIED TOFU	6.95
fried tofu, served with sweet & sour sauce	

Soups

Chicken	Medium - 7.95 Large - 10.95
Prawn	Medium - 8.95 Large - 11.95
Seafood combination	Large 13.95

D1 TOM YUM
Thai hot and sour soup with Thai herbs and fresh lime juice
D2 TOM KHA
Thai hot and sour soup with coconut milk, Thai herbs and fresh lime juice
D3 GANG JEARD SOUP
minced chicken, silver noodles, and assorted vegetables in clear chicken broth soup

Salads

D4 PAPAYA SALAD	8.95
shredded green papaya, tomato and roasted peanuts, seasoned with spicy house dressing	
D5 SEAFOOD SALAD	13.95
seafood combination and Thai herbs, seasoned with spicy lime juice	

D6 BEEF SALAD	9.95
grilled beef with fresh vegetables, seasoned with spicy lime juice	
D7 DUCK SALAD	11.95
grilled duck with fresh vegetables, seasoned with spicy lime juice	
D8 SALMON SALAD	11.95
grilled salmon with fresh vegetables, seasoned with spicy lime juice	
D9 SILVER NOODLE SALAD	9.95
steamed silver noodles, sliced chicken and shrimps seasoned with spicy lime juice	
D10 LARB KAI	9.95
finely chopped chicken tossed with lime juice, onions, mint leaves, cilantro and green onion	

CHOICES OF MEAT

Chicken, Pork or Beef	9.95
Vegetable & Tofu	9.95
Prawn, Calamari or Duck	11.95
Seafood combination, Salmon	13.95

Noodles & Fried Rice

D11 PAD THAI
pan-fried rice noodles, tofu, egg, bean sprouts and green onions topped with ground peanut
D12 PAD SE-IEW
pan fried flat rice noodles with egg, garlic, carrots, broccoli, and brown sauce
D13 DRUKEN NOODLES
pan-fried flat rice noodles, onion, red bell, green bean, basil, and garlic chili sauce
D14 LADNAH
pan-fried rice noodles with shiitake mushrooms, broccolis and carrots served with ladnah gravy sauce
D15 PINEAPPLE FRIED RICE
wok-fried rice with egg, pineapple, onion, carrots, raisins, cashew nuts, Chinese sausage, and curry powder
D16 BASIL FRIED RICE
wok-fried rice with egg, onions, red bell, basil and garlic chili sauce
D17 THAI FRIED RICE
wok-fried rice with egg, onions, pea, carrots and cilantro
D18 MANGO FRIED RICE
wok-fried rice with egg, mango, onion, carrots, cashew nuts and curry powder
D19 PINTO FRIED RICE
wok-fried rice with egg, onion, tomato, and house special tom yum sauce

Curries

D20 GREEN CURRY
green curry paste with coconut milk, eggplant, bamboo, red bell, avocado, and basil

D21 RED CURRY
red curry paste with coconut milk, eggplant, bamboo, red bell, and basil
D22 YELLOW CURRY
yellow curry paste with coconut milk, potatoes, onion, and carrots
D23 PINEAPPLE CURRY
red curry paste with coconut milk, pineapple, tomato, red bell, and basil
D24 PA-NAENG CURRY
pa-naeng curry paste with coconut milk, red bell, kaffir lime leaves, and basil

D25 PUMPKIN CURRY
red curry paste with coconut milk, kabocha squash, red bell, and thai basil in red-curry

D26 ROASTED DUCK CURRY
red curry paste with coconut milk, roasted duck, pineapple, red bell, tomato, and basil

D27 MUSSAMUN CURRY
mussamun curry paste with coconut milk, potatoes, onions and peanuts

Stir Fried

D28 THAI BASIL (Pad Ka Prao)
sautéed with onion, red bell, bamboo, basil and garlic chili sauce
D29 SPICY EGGPLANT
sautéed eggplant with onion, red bell, basil and garlic chili sauce

D31 SPICY GREEN BEAN
sautéed with green beans, carrots and red curry sauce

D32 CASHEW NUT
sautéed with garlic, carrot, water chestnut, onion, and cashew nuts

D33 FRESH GINGER
sautéed with garlic, onion, white and black mushrooms, shiitake mushrooms, red bell, celery, carrots, and fresh ginger

D34 SWEET AND SOUR
sautéed with snow peas, carrots, onion, tomato, pineapple, and sweet & sour sauce

D35 GARLIC AND PEPPER
sautéed with garlic pepper sauce served with mixed vegetables

D38 VEGETABLE DELIGHT
sautéed mixed vegetables with garlic and special oyster sauce

Lunch Specials

CHOICES OF MEAT

Chicken, Pork, Beef	7.95
Vegetable & Tofu	7.95
Prawn, Calamari, Salmon	8.95

Noodles & Fried Rice