

## STARTERS

### JIA'S POPCORN SHRIMP (2 WAYS)

Popcorn shrimp tempura with spicy gochujang aioli & wasabi aioli. Served with crispy Vietnamese rice crackers \$16

### GENERAL GARLIC PRAWNS

Fried garlic prawns tossed with a pepper and garlic sauce \$22

### JAPANESE TUNA BOAT

Raw cubed tuna seasoned with spicy miso sauce on crispy Vietnamese rice cracker \$15

### CRISPY ROLLS (V)

Handmade crispy rolls filled with mung bean noodles, wood ear mushrooms, carrots and cabbage served with house pickles and sweet & sour dipping sauce \$14

### PORK BELLY BAOS

Five spice pork belly, cucumber, purple cabbage, pickled carrot, cilantro. Topped with crispy garlic, onion, and house chili oil \$12

### GREEN BEANS (V)(GF\*)

Cooked in house sauce, chili paste and fried garlic \$14

### FAR EAST CHX

Fried chicken wings, glazed in a honey, soy, ginger, garlic, and sesame sauce. Topped with green onions, and house pickled vegetables \$16

### CRAB RANGOON

Handmade crispy dumplings filled with cream cheese, black pepper, imitation crab and scallions \$9

### CLAY POT THAI STEAMED MUSSELS

Steamed Taylor Farm Black Mussels in butter, white wine broth, lemongrass, onion, sweet basil and lemon. served in a clay pot \$18

Available: Thurs to Sat only

## JIA FAVORITES

### BONE-IN BEEF NOODLE SOUP (\*GF)

Giant bone-in beef short rib in a rich and spicy broth, udon noodles, bean sprouts, cabbage, green onions, cilantro and basil. Topped with crispy garlic and onion \$45  
\*GF option available sub udon with rice noodles

## MAINS

### SPICY EGGPLANT (\*GF)

Stir fried eggplant, basil, crushed chili and garlic, sautéed in our house sauce. Served over rice and sunny side up egg \$20  
Served with choice of: **Pork** | **Tofu**

### TUNA POKE BOWL

Sashimi grade tuna tossed with a spicy miso mayo sauce and edamame. Served over rice with wakame, nori seaweed, cucumber, green onion, tobiko, and toasted sesame \$20

### THAI CRISPY BASIL WITH BEEF (\*GF)

Sautéed ground beef with Thai basil, bell pepper, mushroom with crushed house chili and garlic sauce. Served with jasmine rice and sunny side up egg, topped with crispy basil and togarashi chili strips \$22

### "PRA RAM" PEANUT BOMB (\*GF)

Pra Ram is an authentic Thai dish with peanut curry sauce over Thai jasmine rice and vegetables. Comes with carrots, cauliflower, broccoli, topped with crushed peanuts and crispy onions \$22  
Served with choice of: **Chicken Skewers** | **Tofu**

### PORK BELLY & RICE

Five spice pork belly (slow cooked for 8 hrs) served with jasmine rice, soy marinated egg, cilantro, green onions, pickled carrots and house sauce (a spicy garlic-lime vinaigrette). Topped with crispy shallots and garlic \$20

### VIETNAMESE LEMONGRASS CHICKEN & RICE

24hr marinated chicken, grilled until juicy and tender. Served with a side of pickled carrots and daikon, cucumbers, green onions, cilantro and crispy garlic \$18

### SAIGON BOWL (\*P)(\*GF)

A classic Vietnamese noodle salad bowl. Comes with rice vermicelli noodles, fresh herbs, cabbage, cucumber, jalapeño, pickled carrots & daikon, lettuce, basil, and Jia's handmade crispy rolls. Topped with peanuts and crispy shallots. Served with house dressing and garlic chili oil \$20  
**ADD | Chicken \$6 | Tofu \$4 | Shrimp \$6**  
\*GF option available sub crispy roll with extra tofu

## NOODLES + SOUPS

### SPICY NOODLES (\*P)

Spicy egg noodle cooked with minced pork, sesame and house chili oil. Topped with peanuts and green onions \$16

### CHICKEN PHO (\*GF)

Chicken broth, vermicelli rice noodles, chicken thigh, bean sprouts, jalapeños, cilantro, basil, green onions, fried garlic and fried onions \$19  
**ADD | Veggies \$4**

### VEGETABLE PHO (V)(\*GF)

Vegan broth, vermicelli rice noodles, cauliflower, roasted carrots, cabbage, bean sprouts, mushrooms, jalapeños, sweet basil, fried garlic and onions \$18  
**ADD | Tofu \$4**

### THAI RED CURRY W/ CHICKEN (\*GF)

Quarter chicken leg marinated in lemongrass, served with roasted potato, turnip, onion, carrot and broccoli simmered in a Thai red curry sauce. Served with Thai jasmine rice, topped with fresh sweet basil and jalapeños \$25



# \$20 LUNCH SPECIALS

WITH CHOICE OF CRAB RANGOON OR CHX BONE BROTH

## SAIGON BOWL

A classic Vietnamese noodle salad bowl. Comes with rice vermicelli noodles, fresh herbs, cabbage, cucumber, jalapeño, pickled carrots & daikon, lettuce, basil, and Jia's handmade crispy rolls. Topped with peanuts and crispy shallots. Served with house dressing and garlic chili oil \$20

Served with choice of: **Chicken | Tofu**

\*GF option available sub crispy roll with extra tofu

## THAI CRISPY BASIL WITH BEEF

Sautéed ground beef with Thai basil, bell pepper, yellow onions, mushroom with crushed house chili and garlic sauce. Served with jasmine rice and sunny side up egg, topped with crispy basil and togarashi chili strips \$20

## "PRA RAM" PEANUT BOMB (GF)

Pra Ram is an authentic Thai dish with peanut curry sauce over Thai jasmine rice and vegetables. Comes with carrots, cauliflower, broccoli, topped with crushed peanuts and crispy onions \$20

Served with choice of: **Chicken Skewers | Tofu**

## SPICY EGGPLANT

Stir fried eggplant, basil, crushed chili and garlic, sautéed in our house sauce. Served over rice and sunny side up egg \$20

Served with choice of: **Pork | Tofu**

## TUNA POKE BOWL

Sashimi grade tuna tossed with a spicy miso mayo sauce and edamame. Served over rice with wakame, nori seaweed, cucumber, green onion, tobiko, and toasted sesame \$20

## MOCKTAILS

### UBE LAVENDER SPARKLER

Lavender and ube zero proof shrubs, dehydrated lemon and sparkling water \$8

### WATERMELON COOLER

Tangy watermelon syrup, lemon, and sparkling water \$8

### BERRY PINA COLADA

Pineapple juice, lemon juice, coconut cream and berries \$8

### THE TIKI PANDA

Pomegranate, pineapple and lemon juice with sparkling water. Served with house dehydrated fruit \$10

### THAI ICED TEA

Brewed from black tea with milk \$5

## SOFT DRINKS

Coke, diet coke, sprite, ginger ale \$3  
Sparkling water \$5  
Ginger beer \$5

## HOT TEA

Jasmine Green Tea \$5  
Erl Grey Tea \$5  
Chamomile Tisane \$5  
Ginger Lemongrass \$5

## SIDE ORDERS

Chicken Skewer (1) \$3  
Steamed Veggies \$5  
Soy Marinated Hard Boil Egg \$4  
Rice Noodles \$3  
Jasmine Rice \$3  
Peanut Sauce \$3  
Red Thai Curry Sauce \$5  
Nuoc Mam Dressing \$3  
Pickled Carrots + Daicon \$4

## KIDS MENU (AGE OF 10 & UNDER)

### KIDS CHICKEN & RICE

Poached organic chicken served with jasmine rice \$12

### KIDS PORK & RICE

Five spice pork belly served with egg, cucumbers, carrots and jasmine rice \$12

### KIDS VEGGIE PHO

Vegan Broth, Rice noodles, mixed veggies, crispy onion \$12

### KIDS CHICKEN PHO

Chicken broth, rice noodles, chicken thigh, cilantro, crispy onion \$12



## COCKTAILS

### OLD TOWN ROAD

Thai Tea Old Fashion with a touch orange bitters, Angostura Bitter, Carpano Antica Formula, Zucca Rabarbaro with house dehydrated orange **\$14**

### MOTHER OF DRAGONS

Passion fruit with hatch green chili infused vodka, lemon, tokarashi strips and orange bitters **\$14**

### UBE MOON

Lavender and Ube shrubs, lemon zest, rosemary, roku gin and sparkling water **\$14**

### FIRE AND SMOKE

Union Mezcal, Aperol, lemon juice, lime juice, grapefruit, agave, shaken with jalapeno **\$14**

### KHUN CRAIG

Harvest Season Yuzu Maragarita with El Jimador Tequila, yuzu juice, lemongrass, kaffir lime, agave nectar, black lava salt and house dehydrated persimmons **\$14**

### TIKI TORCH

Sailor Jerry Rum, pomegranate, lemon, pineapple, ginger beer and cinnamon powder. Fire presentation at the table! **\$18**

### ARTEMIS REDEMPTION

Pomona Grapefruit Infused Gin, luxardo cherry, pomegranate juice, pineapple ice, lemon, and edible flower wafer **\$14**

### DARK & STORMY

Bundaberg Ginger Beer with lime juice and float with Kraken Black Spiced Rum **\$12**

## DESSERTS

Chocolate LAVA Cake with Vanilla Bean Ice Cream **\$12**

Mango Lime Cake Bite (GF,V) **\$10**

Raspberry White Chocolate Cheesecake **\$10**

Ice Matcha Latte **\$8**

Espresso Martini **\$15**

## HOT BEVERAGE

Hot Tea \$5  
Earl Grey, Jasmine Green  
Chamomille Tisane Lemon Ginger

Matcha Latte **\$8**

Cafe Latte **\$6**

Americano **\$5**

Espresso **\$5**

**@JIASTREETKITCHEN**

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## **VODKA**

Tito's  
Crater Lake  
Kettle One  
Grey Goose  
Absolut Mandrin

## **GIN**

Roku Gin  
Amsterdam Gin  
Tanqueray  
Bombay Sapphire  
Hendrick's  
Pomona  
Black Drop

## **RUM**

Sailor Jerry  
Kraken

## **TEQUILA**

El Jimador  
Don Julio Blanco  
Union Mezcal  
Bozal Mezcal  
Cazadores Reposado

## **WHISKEY**

Crater Lake Estate Rye  
Bulleit Bourbon  
Buffalo Trace  
Maker's Mark  
George Dickel  
Basil Hayden  
Proper Twelve  
Jameson  
Monkey Shoulder  
The Macallan 12 Sherry Oak  
Yamazaki 12

## **COGNAC**

Hennessy VS

## **Other**

Fireball  
Fernet Blanca  
Campari  
Oregon Absinthe  
Chartreuse

## **WINE**

Wine by Joe, Pinot Noir  
Oregon, 2021  
\$10 | \$40

Bonanza, Cabernet Sauvignon  
California, 2022  
\$9 | \$32

Brancott Estate, Sauvignon Blanc  
Marborough New Zealand, 2022  
\$9 | \$32

Cave De Lugny, Unoaked Chardonnay  
Macon Village France, 2021  
\$9 | \$32

## **LOCAL DRAFT BEER | CIDER**

IPA, Boneyard RPM \$7  
Lager, Good Life Hight Altitude \$7  
Dragonfruit Cider, Avid \$8  
Hazy IPA, Sunriver, \$7 **seasonal\***

## **BOTTLE BEER | SAKE**

Singha, Lager (Thailand) \$7  
Hitachino Nest, White Ale \$10  
Double Mountain Dry Cider \$7  
Stiegl Grapefruit Radler \$7

Monkless Belgian Peppercorn \$8  
St. Bernadus ABT12 \$12  
Saison Dupont,  
Belgian Farmhouse Ale 375ml. \$12

Japanese Sparkling Sake \$14  
"Awashizuku" Kiuchi Hitachino

Yomi Sake, Junmai Ginjo \$10