

Drunken Poet Starters

Edamame 4.25

Soybeans steamed whole in their pods

Shrimp Tempura 9.25

Three pieces of shrimp and four pieces of vegetables

Vegetable Tempura 6.25

Assorted vegetables fried tempura style

Age Dashi Tofu 6.25

Bite-sized cubes of Japanese Tofu, floured and fried, dressed in tempura sauce And topped with grated ginger and scallions

Pinky In The Blanket 6.25

Shrimps wrapped in rice paper, fried served with our home-made plum sauce.

Chicken Satay 6.25

Grilled chicken on skewers with peanut dipping sauce, cucumber salad.

Spring Roll 3.95

Sauté beanthreads with cabbage, celery and carrots. Two rolls per order.

Seafood Spring Roll 6.25

Shrimp, squid, vermicelli, shitake mushrooms wrapped in net rice paper, sweet chili dipping sauce.

Shumai 6.25

Stuffed with ground shrimp, chicken, crab, shitake mushrooms, water chestnuts and scallions.

Crab Rangoon 6.25

Not traditional Thai, stuffed with cream cheese-crab meat-curry powder served with our famous plum sauce makes a fabulous beginning for your meal.

Curry Puff 6.25

Stuffed with chicken, sweet potatoes, carrots, onions and curry power

Hamachi Kama 9.25

Grilled yellowtail collar, served with home-made Teriyaki sauce and sesame.

Vegetable Gyoza 6.25

Pan Fried Pot stickers

Fried Squid 7.25

Marinated squid lightly fried served with honey garlic chili sauce.

Thai Chicken Wings 6.25

Choose your heat !!!!! Choose your sauce

Soups

Miso Soup 2.25

Tofu, seaweed, scallions.

Clear Soup 2.25

Chicken broth, shitake mushrooms, scallions, tempura crunch.

Vegetables & Tofu Soup 4.25

Beanthreads, Carrots, broccoli, and tofu in clear vegetable broth.

Tom Yum Goong 4.25

Traditional Thai soup with shrimps and mushrooms in a spicy lemongrass broth.

Tom Khar Gai 4.25

Mild coconut soup with chicken, mushrooms, lemongrass, galanga and kaffir lime leaves.

Wonton Soup 4.25

**All Natural Ingredients, No MSG
No Substitutions, Please.**

Salads

House Salad Ginger Dressing 3.50

Mixed greens with tomato, cucumbers, carrots served with our homemade ginger dressing.

Seaweed Salad 5.25

A salad of a light and enjoyable type of seaweed

Thai salad 1.25

Marinated grilled chicken breast, egg on a bed of mixed greens with tomato, cucumbers, carrots and red onion served with our home made peanut sauce.

Som Tum (Papaya Salad) 9.25

Finely sliced fresh green papaya and carrot salad mixed with garlic, chili, ground roasted peanuts seasoned with spicy sweet and sour dressing.

Nam Sod 5.25

Chicken mixed with fresh ginger, onions, scallions, mushrooms, peanuts and fresh lime juice.

Yum Nua (Yum Beef) 5.25

Sliced beef mixed with cucumber, carrots, chili peppers, onions, tomato, cilantro, celery and lime juice.

Yum Pla Muok (Yum Squid) 9.25

Squid mixed with cucumbers, celery, onions, chili peppers, carrots, scallions cilantro, celery and lime juice.

Yum Talay (Yum Seafood) 12.25

Shrimps, squid, and scallops mixed with cucumber, chili peppers, onions, carrots, celery, and lime juice.

Oodles Noodles And Nice Rice

Comes with your choice of Vegetables, Chicken, Pork or Beef \$10.95

Fresh Tofu, Shrimp or Squid, add \$2

(Vegetarian-Vegan please let us know!!)

Pad Thai 11.25

The most famous Thai noodles dish with chicken, shrimps, egg, beansprouts and ground peanuts.

Pad Kee Mao

Rice noodles sauté with basil leaves, chili, onions, celery and tomato.

Pad Woonsen

Sauté bean threads with straw mushrooms, celery, onions, snow peas.

Pad See-ew

Sauté rice noodles with sweet sauce, broccoli, carrots and egg.

Rad Na

Stir-fried rice noodles with gravi mixed with broccoli, mushrooms and carrots.

Rice Noodles with tender beef Soup (In A Bowl)

Sliced tender beef with fresh bean sprouts, scallions and rice noodles in beef broth and served in a bowl.

Fried Rice

Fried rice mixed with onions and egg.

Spicy Fried Rice

Fried rice mixed with onions, basil, chili and egg.

Curry Fried Rice

Fried rice mixed with carrots, cranberries, onions, curry powder and egg.

Chef's Specials

Served with Soup of the day

Gai Bai Teuy 15.25

Marinated Chicken wrapped in Bai Teuy (pandan) leaf served with home-made tamarind sauce.

Pineapple Fried Rice 17.25 (Served in half fresh pineapple)

Wok fried with shrimps, cranberries, fresh pineapple, roasted cashews nut, croutons, Asian shredded pork.

Salmon Panang 17.25

Broiled salmon (sushi Grade) served on a bed of mixed vegetables, topped with Panang curry.

Soft Shell Crab 17.25

Fried and served with mixed vegetables and chili garlic sauce.

Duck Tamarind or Panang 19.25

Roast crispy duck, baby bokchoy top with tamarind sauce, crispy onions.

Tiger Cry 21.25

Beef tenderloin grilled and topped with garlic, fresh basil, chili and served with baby bokchoy.

Scallop Tamarind 21.25

Tempura scallops (U10), tamarind sauce, crispy onions.

Seafood Paradise 23.25

Sauté jumbo Scallops U10, shrimps, calamari, New Zealand Mussels In Thai basil sauce.

Grouper and Scallops Ginger or Basil 23.25

Tempura grouper and scallops served on a bed of steamed vegetables, topped with fresh ginger sauce.

Seafood Homok 26.25

Jumbo scallops U10, shrimps, calamari, New Zealand Mussels in red curry steamed in whole young Thai coconut.

Japanese

Chicken Teriyaki 16.25

Grilled chicken, steamed vegetables with homemade teriyaki sauce.

Salmon Teriyaki 17.25

Grilled Scottish salmon (sushi Grade), steamed vegetables with homemade teriyaki sauce.

Scallop Teriyaki 21.25

Tempura scallops (U10), steamed vegetables with homemade teriyaki sauce.

Tempura Dinner

All tempura dinner are served with rice and miso soup

Vegetable Tempura 11.25

Assorted vegetables

Chicken Tempura 14.25

Chicken and mixed vegetables

Shrimp Tempura 16.25

Shrimp and mixed vegetables

Entrees

Comes with your choice of Vegetables, Chicken, Pork or Beef \$10.95
Fresh Tofu, Shrimp or Squid add \$2
(Vegetarian-Vegan please let us know!)

Garlic

Garlic sauce and black pepper with broccoli, carrots and cabbage.

Ginger

Fresh ginger, onions, scallions and mushrooms.

Spicy Basil (Pad Gra Pow)

Stir-fried basil leaves, fresh garlic and chili.

Pad Pak (mix vegetables)

Assorted vegetables with oyster sauce.

Sweet & Sour

Cucumber, pineapple, tomatoes and celery.

Pad Prick Khing

Sauté with green beans, bell peppers, carrots.

Cashew Nut

Sauté with cashew nuts, carrots, bell peppers, onions, and celery.

Broccoli

Sauté with fresh broccoli, carrots and our delicious oyster sauce.

Curries

Comes with your choice of Vegetables, Chicken, Pork or Beef 11.95
Fresh Tofu, Shrimps or Squid add \$2
(Vegetarian-Vegan please let us know!)

Kaeng Gari* (Yellow Curry)

Potatoes and carrots in homemade yellow coconut milk curry.

Kaeng Daeng* (Red Curry)

Bamboo shoots and that eggplant in special chili paste coconut milk curry.

Kaeng Kiew Wan* (Green Curry)

Bamboo shoots, that eggplants in basil leaves coconut milk curry.

Kaeng Panang*

kaffir lime leaves in spicy red, rich sauce coconut cream curry

Kaeng Massaman

a complex secret sauce with potatoes, carrots and onion.

White Jasmine rice 1.50, Brown rice 2.00



We're not drunk. We're not poets.
We just have great food!!!!!!

Lunch Menu

28. Chicken Teriyaki 9.50 Grilled chicken, steamed vegetables with homemade teriyaki sauce
29. Sushi Combination 11.95 1 tuna, 1 salmon, 1 white meat fish, 1kani, 8 pieces of california rolls
30. Sashimi combination 11.95 3 pieces tuna, 3 pieces salmon, 3 pieces white meat fish, 3 pieces octopus

Lunch Special Your Choice of 2 Rolls: \$ 9.95

31. Tekka (Tuna Roll)
32. Tekkyu (Tuna & Cucumber)
33. Spicy Tuna (Tuna, Scallion, Cu & Roe in Spicy Sauce)
34. Unakyu (Eel & Cucumber)
35. Alaskan (Crispy Salmon Skin, Crab, Cucumber, Scallion)
36. Tampa (Fried Grouper & Mayo)
37. Mexican (Fried Shrimps, Avo, Mayo, Roe)
38. Japanese Bagel (Smoked Salmon, Cucumber, Cream Cheese)
39. Vegetables (Cucumber, Carrot, Spinach, Oshinko)
40. Avocado Roll
41. Sweet Potato Roll (Tempura Sweet Potato, Avo, Eel Sauce)
42. Cucumber Roll
43. California Roll (Crab, Cucumber, Avo)

Extra ginger, wasabi, sauce, cream cheese, avocado, roe: \$1

Desserts

- Banana Delight 6.95 Thai Donut 3.95
Fried Ice Cream 6.95 Bua Loy 6.95
FBI (fried banana with ice cream) 5.25 Kanom Tuoy 5.95
Sticky Rice with Mango (season) 7.95

Beers

Imported bottled beer.... \$ 4.50

- Singha, Phuket, Chang (Thailand)
Tsingtao, Harbin (China) Tiger (Singapore)
Heineken (Holland) Beck's non alc. (German) Corona (Mexican) (Japan)
Kirin Ichiban, Kirin Light, Sapporo, (Asahi 16oz \$6.50)
1 Ginga Kogen Beer (premium unfiltered beer Japan) \$7

Domestic bottled beer.....3.50

Budweiser, Bud Light, Bud lime, Bud Select.

Michelob Ultra, Amber Bock (Dark)

Hot Sake Flavored Cold Sake 8.00

Small.....6.50 Large.....9.95 Lychee, Fuji apple, Raspberry, Plum

Plum wine7.00

Beverages

- Soda, Iced Tea1.95
Thai Iced Tea, Thai Iced Coffee, Coffee, Hot Tea.....2.95
Coconut Water.....3.00
Fruit Juice (Mango, Guava, Tamarind).....3.00
Fiji (500 ml), Perrier.....3.00
Panna, S. Pelligrino4.50
Fiji (1 liter).....5.00

Please ask our servers for our cold sake

18% gratuity will be added for a party of 6 or more.

Drunken Poet Café Thai Bistro & Sushi Bar

1972 Main Street Sarasota, FL. 34236

Tel. (941) 955-8404 Fax. (941) 955-8430

Sun-Thru 11:00am - 10:00pm. Fri-Sat 11:00am - 12:00 pm.

We Deliver and Cater. Minimum \$15.00 (L) \$20.00 (D)

Lunch Menu

Lunch @ Drunken Poet Café (11:00 am to 3:00 pm) Mon-Fri all dine in.
Please ask about our Soup of the Day. Free soup & Roll are included with each entrée.

Appetizers & Salads

- Spring Roll 3.95 Sauté beanthreads with cabbage, celery and carrots. Two rolls per order.
- Seafood Spring Roll 6.95 Shrimp, squid, vermicelli, shitake mushrooms wrapped in net rice paper.
- Chicken Satay 6.95 Grilled chicken on skewers with peanut dipping sauce, cucumber salad.
- Shrimps in Blanket 6.95 Marinated shrimps wrapped in crispy rice paper served with plum sauce.
- Curry Puff 6.95 Stuffed with sweet potatoes, onions and curry powder, served with cucumber salad.
- Crab Rangoon 6.95 Not traditional Thai, stuffed with cream cheese-crab meat-curry powder served with our famous plum sauce makes a fabulous beginning for your meal.
- Shumai 6.95 Stuffed with ground shrimp, chicken, crab, shitake mushrooms, water chestnuts and scallions.
- Seaweed Mix 5.25 A Salad of a light and enjoyable type of seaweed.
- Edamame 4.25 Soybeans steamed whole in their pods.
- Som-Tum (Papaya Salad) 9.95 Finely sliced fresh papaya-carrot-asparagus beans salad, spicy sweet and sour dressing, seasoned with garlic and chili, topped with ground roasted peanuts.

Soups

- Wonton Soup 4.50
- Tom Yom Goong 4.95 Traditional Thai soup with shrimps and mushrooms in a spicy lemongrass broth.
- Tom Khar Gal 4.95 Mild coconut soup with chicken, mushrooms, lemongrass, galanga and kaffir lime leaves.
- Miso Soup 2.95 Tofu, seaweed, scallions.

Entrees

- Vegetables, Chicken, Pork or Beef \$7.95 Fresh Tofu, Shrimp or Squid \$8.95
- Garlic Garlic sauce and black pepper with broccoli, carrots and cabbage.
 - Ginger Fresh ginger, onions, scallions and mushrooms.
 - Gra Pow Stir-fried sweet basil leaves, fresh garlic and chili.
 - Pad Pak Assorted vegetables with oyster sauce.
 - Sweet & Sour Cucumber, pineapple, tomatoes, onions and celery.
 - Kang Kiew Wan (Green Curry) With that eggplant and basil leaves cooked with coconut milk.
 - Kang Dang (Red Curry) Coconut milk, bamboo shoots and that eggplant.
 - Kang Panang Panang paste with coconut milk, ground peanuts.

Fried rice and Noodles

- Vegetables, Chicken, Pork or Beef \$7.95 Fresh Tofu, Shrimp or Squid \$8.95 Extra Egg \$1.
- Fried Rice Fried rice mixed with carrots, tomato, onions and egg.
 - Curry Fried Rice Fried rice mixed with carrots, cranberries, onions, curry powder and egg.
 - Pad Thai Rice noodles, bean sprouts, green onions, egg and ground peanuts.
 - Pad See-ew Rice noodles with broccoli, carrots and egg, sweet soy sauce.
 - Pad Kee Mao Rice noodles sauté with basil leaves, chilli, onions and tomato.