



WALDO THAI

SMALL PLATE WEDNESDAY

May 15, 2024

Dine-In Only

Miang Pu 14

betel leaf wrap with crab, toasted coconut, peanut butter, Thai chili, lime, ginger, shallot, fermented shrimp & palm sugar sauce

Imperial Rolls (GF) 13

fried fresh spring rolls with pork and shrimp, spicy sweet & sour sauce, peanut

Sakoo Sai Moo 13

tapioca pearl dumplings with pork, salted radish, palm sugar, peanut, served with lettuce, cilantro, Thai chili

Laab Goong 14

chopped shrimp tossed with fermented fish sauce, lime juice, Thai chili, toasted rice, herbs, served with shrimp chips

Moo Tord (GF) 15

fried marinated pork, nam prik ta-daeng, cucumber, cilantro

Lhone Taojjaw (GF) 15

yellow bean dip with pork, shrimp, onion, pepper served with fried rice paper, fresh vegetables

Beef Belly Fried Rice (GF) 16

wok fried jasmine rice with smoked beef belly, egg, yellow curry, onion, serrano, carrot, scallion, sweet pepper

Bahmee Kee Mow 15

wok tossed egg noodle with ground pork, Thai basil, onion, peppers

Gaeng Hoi Khome (GF) 17

coconut curry with apple snail, betel leaf, makrut lime leaf, spinach, pepper, served with jasmine rice

DRINK SPECIALS

MO Sunset Sour 13

ben holladay Missouri straight bourbon, gentian amaro, basil, passion fruit, lemon

Pandan Blossom Bliss 13

bombay sapphire gin, maraschino liqueur, creme de violette, pandan, chrysanthemum, lemon

MENU | PAM LIBERDA | KEVIN FOSTER
BAR | DARRELL LOO | CHAS HARPER

****We politely refuse any modifications or substitutions to our dishes.**

**Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions*