



15% Discount For Cupertino Cares Movie Night*

<https://www.pineapplethai.net/>
TEMPORARY HOURS: LUNCH 11AM-2PM | DINNER 4PM-9PM 7 DAYS A WEEK • CALL (669) 240-5556
Lunch 11am – 3pm Dinner 4pm – 9pm



PINEAPPLE & PLAY
 (GF= Gluten Free, S = Spicy, P = Peanut)

Chicken or shrimp satay \$11
 grilled, turmeric-rubbed chicken breast with special peanut sauce and cucumber relish (P)

Sweet and savage chicken wings \$12
 deep-fried full wings with sweet chillies and roasted chillies glaze

Fried pork spare ribs \$11
 with garlic and pepper

CURRY
 Choice of chicken, pork, beef or veggies (\$15) prawns (\$16) or calamari (\$18)

Gang kyo wan "green curry"
 subtle sweet and spicy curry with green bean, green Thai eggplant, green chili and green basil (S)

Phanaeng
 from Penang, Island State of Malaysia Creamy coconut and generally mild curry choice of chicken, beef, prawn, tofu and vegetable

Matsaman "Muslim curry" \$15
 garam marsala spiced blend, fresh herb, potatoes, peanut, chicken drumstick (P)

Tom Yum \$6
 prawns in a mushroom soup flavored with lemongrass, galangal, kaffir lime leaves and Thai chillies (GF, S)

Tom Kha \$6
 chicken in mushroom coconut milk soup flavored with lemongrass, galangal and kaffir lime leaves (GF)

WOK ACTION
 Choice of chicken, pork, beef or veggies (\$15) prawns (\$16) or calamari (\$18)

Pad Pineapple!
 fresh pineapple, tomatoes, cucumber, white and green onion in sweet and sour sauce

Pad Grapow!
 sautéed fresh basil, bell pepper and chili garlic sauce (S)

Green bean
 in garlic sauce OR spicy red chili paste (S)

Koa Kling
 sautéed green bean, turmeric dry curry paste (S)

Sesame Chicken \$17
 chicken breast lightly battered in gluten free flour and wok-fried in our homemade spicy sauce (GF)

Green papaya salad \$11
 raw green papaya, green beans, tomatoes, dried shrimp and roasted peanuts (P)

Larb \$13
 minced pork or chicken salad with spicy juice, tossed in toasted spiced rice, lemon juice and mint (S)

Grilled pork and lychee salad \$14
 spiced tamarind dressing

Mu yang \$16
 grilled pork, sweet and spicy tamarind dip, must have with warm sticky rice

Cornish Hen \$19
 in garlic cilantro and pepper rubbed

Marinated Flank Steak \$21
 serve with spicy tamarind dip

RICE
 Choice of chicken, pork, beef or veggies (\$15) prawns (\$16) or calamari (\$18)

Pineapple fried rice
 fresh pineapple, onion, cashew nut, golden raisins

Just fried rice
 hommalli rice, tossed with egg, onion and scallions

Basil Fried Rice
 hommalli rice, tossed with basil, onion and scallions

MENU NOTES
 1.Served raw, or undercooked, or contain raw or undercooked ingredients 2.Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have medical conditions **Menu items may come in contact with wheat, eggs, peanuts, tree nuts, shellfish* ** An 18% gratuity will be added to the bill for parties of 6 or more**

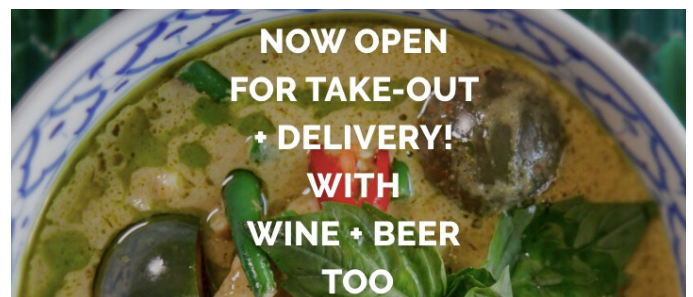
NOODLES
 Choice of chicken, pork, beef or veggies (\$15) prawns (\$16) or calamari (\$18)

Pad thai
 small rice noodles stir fried in savory tamarind sauce, chives, onions and peanuts (P)

Sen Yai Klau-king
 flat rice noodles stir fried in fresh galangal, turmeric, lemongrass, garlic and chili paste

K'nom Jean nham ngiew
 infamous northern tribe spice delicacy-rice vermicelli in savory spiced ground chicken, cherry tomatoes and aromatic dried herbs broth (S)

Pad See U
 flat rice noodles stir fried in soy sauce, garlic and kale



*may not be used with other specials or discounts