

SpiceSeason.com

HOT TEAS

Lapsang Souchong Masala Chai Ginger Turmeric Jasmine Green Moroccan Mint Mango Black

Decaf Green Tea Decaf Black Tea Peppermint Chamomile African Rooibos

Cinnamon Chips

Caffeine Free/Decaf 4

Herbal Tea

Assam Earl Grey

STUDIO CITY 11402 Ventura Blvd. Studio City, CA 91604 209 W. Wilson Ave. Glendale, CA 91203 GLENDALE

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818 766 8686 818 246 0380

REFRESHING DRINKS

Cinnamon Lemonade	6
Mint Pomegranate	6
Thai Iced Coffee	5
Thai Iced Tea	5
Thai Iced Tea No Sugar	5
Fresh Coconut	7
Arnold Palmer	5
Sparkling Mineral Water	3
Iced Green Tea	4
Iced Black Tea	4
Bottled Artesian Water	4
Soft Drinks (Coke, Diet-Coke, or Sprite)	3
Juice (lemonade, or pomegranate)	5

JUICE (lemonade, or pomegranate)

STARTERS

Fresh Rolls <i>v g</i> Rice paper wrapped around organic spring mix, jicama, and organic tofu with a hint of herbal blends, served with sweet dipping sauce	12
Caramelized Eggs <i>g</i> Eggs with golden yolk covered with caramelized sauce, topped with dried onion, and cilantro	10
Zen Way <i>v g</i> Fried organic tofu served with sweet tamarind sauce, topped with dried onions and cilantro	10
Edamame <i>v g</i> Organic steamed edamame beans served with pink Himalayan salt	6
Gold Rush Classic chicken dumplings fried until golden, ready to dip into our tangy vinaigrette soy sauce	9
Satay Quesadilla Mozzarella cheese, corn, green beans, peas, and chicken, marinated in Satay turmeric sauce, served with home- made peanut sauce	12
Crispy Rolls <i>v</i> Fried spring rolls with glass noodles, cabbages, carrots, and taro, served with sweet and sour sauce	11
Crab Cream Cheese Deep fried wontons with crab meat, mozzarella, cream cheese, and imitation crab meat, served with sweet and sour sauce	12
Gai Wings NEW! Thai Street food style, deep fried wings, marinated in garlic, fish sauce, and homemade soy sauce, served a with tangy lime, and onion dipping sauce	13
Thai Beef Jerky NEW! Fried beef marinated with homemade soy sauce, oyster sauce, and garlic, served with Sri-Racha sauce	13
Meat and tofu selections are substitutable beef \$2, shrimp \$3, salmon \$7.5 $V = VEGAN$ $g = GUTEN$ FREE $\Im = SPI(Y)$	

\$15 LVN(h Box	MON-FRI 11AM-3PM
INCLUDES: GOLD R	RUSH, AND SI	IDE SALAD
Fried Rice Vegetable Fried Pineapple Fried Basil Fried Rice	d Rice	Pad Thai Pad See-U
INCLUDES: RICE, G	OLD RUSH, A	ND SIDE SALAD
Blazing Basil Heaven Scent Broccoli Stir Fr Golden Nut		Summer Season Aloha Curry Green Curry Turmeric Curry
Sautéed Eggpla	int	with brown rice + \$2

\ol/P\

Noodle + \$3

Lemongrass Soup S 9 S9/L15 Tom-Yum spices with chicken, tomatoes, mushrooms, onions, and cilantro Coconut Soup 🔊 🖇 g S 10 / L16 Coconut broth with chicken, galangal, mushrooms, onions, cilantro, and lime juice Vegetable Soup νg S8/L14 Homemade vegetable broth with bok choy, broccoli, cauliflower, napa, cabbage, white onions, green onions, and cilantro Spice Bowl 🔌 g S9/L16 Hearty spice-blend soup with chicken, mushrooms, basil, lem-

Basil Seafood Soup \land g 25 8 oz. of wild-caught salmon, mussels, shrimp, mushrooms, gin-

Shrimp Wonton Soup S 11 / L 17 Savory shrimp wontons, sliced chicken, bok choy, and garlic, served in homemade clear broth

ger, basil, lemongrass, red onions, lime, and dried chili

		Grilled Chicken + \$5
SALADS	Avocado + \$3 6 oz. Steak + \$ 7.5	Grilled Salmon + \$7.5 Grilled Shrimp + \$3

Berry Season Salad v

ongrass, red onions, lime, and dried chili

16

Spring mix, avocado, kale, cherry tomatoes, dried berries, beets, carrots, sunflower seeds, caramelized almonds, walnuts, and pecans, served with a mixed berry vinaigrette dressing

S V Papaya Salad 16 Raw papaya, cherry tomatoes, green beans, carrots, roasted peanuts, minced garlic, tossed with tangy chili dressing

Lime Steak Salad 🛭 🔊 18 Grilled seasoned beef, beets, organic spring mix, cherry tomatoes, red onions, cilantro, and jicama, served with sweet lime dressing

Laab Chicken Salad 🛯 🔍 g 17 Traditional Thai salad with minced chicken, served with a lime, fish sauce, dried chili, red and green onion, mint, and toasted rice powder dressing

NOODLES

extra noodle + \$3

(NOOPLE) extra noo	odle	+ \$3
Sri-Racha Style Flat noodles, chicken, eggs, green onions, bean sprouts, penuts, drizzled with Sri-Racha sauce	ea-	16
Pad Thai <i>g</i> Rice noodles, chicken, eggs, bean curd, sweet radish, bean sprouts, and green onions, topped with roasted peanuts	1	15
Pad See–U Flat noodles, beef, kale, egg, cauliflower, broccoli, carrots stir fried in our dark soy sauce	;,	16
Khee–Mao Pasta Spaghetti, chicken, onions, bell peppers, green beans, tom toes, and basil, stir-fried with our savory Khee-Mao sauce	а-	16
Drunken Noodle S Flat noodle, chicken, onions, bell peppers, green beans, to toes, and basil	ma-	16
Basil Alfredo Spaghetti, chicken, bell peppers, cooked in alfredo basil sauce, and sprinked with dried parsley		17
Suki Dry Japanese-inspired glass noodles stir fried with chicken, ga celery, carrot, napa, and onions, served with Sukiyaki saud		17
ENTREES Rice + \$2 Brown Rice + \$3		
Heaven Scent Garlic sautéed chicken with black pepper, served on steamed broccoli, cauliflower, carrots, bok choy, napa, and cabbage	16	
Blazing Basil Tender beef stir fried with fresh basil leaves, green beans, onions, carrots, and bell peppers	17.	((2
Grilled Chicken Slowly grilled chicken marinated using a medley of Thai herbs, served with in-house special sauce	17] (s
Saisa Saasaa Staak	18	ł
Spice Season Steak Chargrilled beef seasoned with our special blend of Thai spices, served with tamarind sauce	1.0	3 0 0
Broccoli Stir Fry Tender beef, broccoli, and carrots, cooked with home- made soy sauce and garlic	16	(
Golden Nut <i>v g</i> Sautéed garlic vegetables served on golden crispy organ- ic tofu topped with Thai peanut sauce	15	S
Summer Season V Sautéed organic tofu, mushroom, broccoli, bok choy, carrots, napa, cabbage, kale, cauliflower	15	R B N
Sautéed Eggplant 🕲 V Organic tofu, eggplant, onions, bell peppers, and basil	16	R S ^r
Lime Leaf Salmon § <i>g</i> 80z. of wild caught grilled salmon, topped with coconut cream and bell peppers, served with garlic spinach, and mushrooms	20	A 0 5
Jicama & Cashew 🛯 🔍	16	P S

Jicama & Cashew Ð

Sautéed jicama, cashews, chicken, chili paste, onions,

FRIED RICE

FRIED RI(E	subs. with brown rice + \$
Spice Season Fried Gr Chicken and brown rice st rots, onions, chili paste, an	ir fried with kale, broccoli, car-
Organic tofu, kale, brocco	V li, carrots, onions, scallions, liflowers, cabbage, and napa
Pineapple Fried Rice Fried rice with beef, bok ciraisins, seasoned with turn rind-caramelized almonds	hoy, pineapple, egg, onions, neric, and topped with tama-
Basil Fried Rice 🔌 g Fried rice with chicken, be beans, cooked with fresh b	ll peppers, onions, and green
Fried Rice <i>g</i> Fried rice with chicken, on toes, and green onions	lions, eggs, peas, carrots, toma-
Shrimp fried rice with eggs grass, and tomatoes, seas Meat and tofu sele	g 1 s, onions, mushrooms, lemon- oned with Tom-Yum spices ctions are substitutable np \$3, salmon \$7.5
$V = V \in GAN$ $g = G$	LVTEN FREE 🕲 = SPI(Y

Aloha Curry 🔍 g	
Chicken, tomatoes, beli basil leaves cooked wit	l peppers, pineapple, zucchini, and h coconut milk
Green Curry 📎 g	
Chicken, eggplants, bel zucchini, cooked with c	ll pepper, green beans, basil, and coconut milk
Turmeric Curry 🔊	g
<i>Chicken, onions, carrot spices cooked with coce</i>	s, cauliflowers, potatoes, and mixed onut milk
Kari Seafood 🛯 🏾 🔍	
8 oz. of wild-caught sal celery and bell peppers curry sauce	lmon, shrimp, mussels, milk, onions, s, simmered in South East Asian egg
curry suuce	
Cali Curry New! 🕲	
Cali Curry NEW! Avocado, chicken, bell coconut curry	
Cali Curry NEW! Avocado, chicken, bell coconut curry	pepper, and lime leaf in panang-style DESSERTS !!
Cali Curry NEW! Avocado, chicken, bell coconut curry SIDES Rice	pepper, and lime leaf in panang-style DESSERTS !! 2 Mango Sticky Rice (seasonal)
Cali Curry NEW! Avocado, chicken, bell coconut curry SIDES Rice Brown Rice Noodle	pepper, and lime leaf in panang-style DESSERTS !! 2 Mango Sticky Rice (seasonal)
Cali Curry NEW! Avocado, chicken, bell coconut curry SIDES Rice Brown Rice Noodle Roti Bread	pepper, and lime leaf in panang-style DESSERTS !! 2 Mango Sticky Rice (seasonal) 3 Coconut Gelato & Sticky Rice 3 Coconut Gelato 5 Mango Cheesecake
Cali Curry NEW! Avocado, chicken, bell coconut curry SIDES Rice Brown Rice Noodle Roti Bread Steamed Veggies	pepper, and lime leaf in panang-style DESSERTS !! 2 Mango Sticky Rice (seasonal) 3 Coconut Gelato & Sticky Rice 3 Coconut Gelato 5 Mango Cheesecake 7 Matcha Cheesecake
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*A 20% gratuity will be automatically charged for a party of 5 or more

Sweet&Sour Sauce (2 oz) 1