

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
<b>Soft Drinks</b> (Coke, Diet-Coke, or Sprite)	3
<b>Juice</b> (lemonade, or pomegranate)	5

**JUICE** (lemonade, or pomegranate)

# STARTERS

<b>Fresh Rolls</b> <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
<b>Caramelized Eggs</b> <i>g</i> Eggs with golden yolk covered with caramelized sauce, topped with dried onion, and cilantro	10
<b>Zen Way</b> <i>v g</i> Fried organic tofu served with sweet tamarind sauce, topped with dried onions and cilantro	10
<b>Edamame</b> <i>v g</i> Organic steamed edamame beans served with pink Himalayan salt	6
<b>Gold Rush</b> Classic chicken dumplings fried until golden, ready to dip into our tangy vinaigrette soy sauce	9
<b>Satay Quesadilla</b> Mozzarella cheese, corn, green beans, peas, and chicken, marinated in Satay turmeric sauce, served with home- made peanut sauce	12
<b>Crispy Rolls</b> <i>v</i> Fried spring rolls with glass noodles, cabbages, carrots, and taro, served with sweet and sour sauce	11
<b>Crab Cream Cheese</b> Deep fried wontons with crab meat, mozzarella, cream cheese, and imitation crab meat, served with sweet and sour sauce	12
<b>Gai Wings</b> 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
<b>Thai Beef Jerky</b> 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
<b>Sri-Racha Style</b> Flat noodles, chicken, eggs, green onions, bean sprouts, penuts, drizzled with Sri-Racha sauce	ea-	16
<b>Pad Thai</b> <i>g</i> Rice noodles, chicken, eggs, bean curd, sweet radish, bean sprouts, and green onions, topped with roasted peanuts	1	15
<b>Pad See–U</b> Flat noodles, beef, kale, egg, cauliflower, broccoli, carrots stir fried in our dark soy sauce	;,	16
<b>Khee–Mao Pasta</b> Spaghetti, chicken, onions, bell peppers, green beans, tom toes, and basil, stir-fried with our savory Khee-Mao sauce	а-	16
<b>Drunken Noodle S</b> Flat noodle, chicken, onions, bell peppers, green beans, to toes, and basil	ma-	16
<b>Basil Alfredo</b> 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
<b>ENTREES</b> Rice + \$2 Brown Rice + \$3		
<b>Heaven Scent</b> Garlic sautéed chicken with black pepper, served on steamed broccoli, cauliflower, carrots, bok choy, napa, and cabbage	16	
<b>Blazing Basil</b> Tender beef stir fried with fresh basil leaves, green beans, onions, carrots, and bell peppers	17.	( ( 2
<b>Grilled Chicken</b> Slowly grilled chicken marinated using a medley of Thai herbs, served with in-house special sauce	17	] ( s
Saisa Saasaa Staak	18	ł
<b>Spice Season Steak</b> Chargrilled beef seasoned with our special blend of Thai spices, served with tamarind sauce	1.0	3 0 0
<b>Broccoli Stir Fry</b> Tender beef, broccoli, and carrots, cooked with home- made soy sauce and garlic	16	( 
<b>Golden Nut</b> <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 <sup>r</sup>
<b>Lime Leaf Salmon §</b> <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 + \$
<b>Spice Season Fried Gr</b> Chicken and brown rice st rots, onions, chili paste, an	ir fried with kale, broccoli, car-
Organic tofu, kale, brocco	<b>V</b> li, carrots, onions, scallions, liflowers, cabbage, and napa
<b>Pineapple Fried Rice</b> 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	<b>g</b> 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! 🕲	
<b>Cali Curry</b> 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 <b>DESSERTS !!</b> 2 Mango Sticky Rice (seasonal) 3 Coconut Gelato & Sticky Rice 3 Coconut Gelato 5 Mango Cheesecake 7 Matcha 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
Cali Curry New! Avocado, chicken, bell coconut curry SIDES Rice Brown Rice Noodle Roti Bread Steamed Veggies Avocado	pepper, and lime leaf in panang-style         DESSERTS !!         2       Mango Sticky Rice (seasonal)         3       Coconut Gelato & Sticky Rice         3       Coconut Gelato & Sticky Rice         5       Mango Cheesecake         7       Matcha Cheesecake         4       Chocolate Cake
Cali Curry NEW! Avocado, chicken, bell coconut curry SIDES Rice	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         4       Chocolate Cake



\*A 20% gratuity will be automatically charged for a party of 5 or more

Sweet&Sour Sauce (2 oz) 1