



.& UBON THAI CUISINE &.

Authentic Thai Cuisine prepared with homemade sauces!

DINE IN TAKE OUT CATERING

303-258-3194

155 Hwy 119 East

Nederland CO 80466

OPEN 7 DAYS A WEEK

Menu also available online: www.ubonnederland.com

We use no MSG and we have gluten and dairy free options.

Appetizers

Combination Appetizer	\$11.95
2 Egg rolls, 2 fried shrimps, 2 crab rangoons, 2 chicken wings & 1 chicken satay.	
Fried Spring Rolls (5)	\$ 4.95
Crispy fried vegetarian rolls served with sweet & sour sauce.	
Crab Rangoon (5)	\$ 5.95
Homemade wantons with imitations crab meat & cream cheese wrapped in crispy wonton skin and curry powder.	
Chicken Wings (6)	\$ 7.95
Chicken Satay (4)	\$5.95
Fried chicken on skewers served with specially prepared peanut sauce & cucumber sauce.	
Momos (6) or (12) Choice of chicken or vegetables	\$ 7.95 or \$ 12.95
<i>Homemade</i> Tibetan style dumplings filled with chicken or vegies served steamed or fried.	
Fresh Spring Rolls (2) add shrimp \$ 1.00	\$ 5.95
Clear rice noodle rolled with fresh mixed vegetables, tofu & served with peanut sauce.	
Sesame Chicken	\$ 7.95
Crispy chicken chunks tossed in a sweet & spicy sesame sauce.	
Dumpling (5)	\$ 6.95
A wrapping stuffed with chicken served steamed or fried with sweet sauce.	
Crispy Fried Tofu (6)	\$ 5.95
Fried Shrimp (6)	\$ 7.95
Fresh breaded shrimp served deep fried.	

Spicy Level: Mild – Medium – Hot – Thai Hot!

Soup

Choice of Chicken, Pork, Tofu or Vegetables

Shrimp, Scallops, Squid, and Duck add \$ 2.00. Beef \$ 1.00

Bowl

Large Pot

Coconut & Lemongrass (Tom Kha)

\$ 6.95

\$ 11.95

Coconut soup with Lemongrass, Galangal, Button & Straw Mushrooms, water chestnuts, snow peas and lime juice.

Lemongrass (Tom Yum)

\$ 6.95

\$ 11.95

The Famous Thai soup with Thai herbs, lemongrass, lime juice, hot pepper and fresh Button & Straw mushrooms.

Kang Jead Woon Sen

\$ 6.95

\$ 11.95

Bean threads with mushrooms and scallions.

Noodle Soup

\$ 7.95

\$ 12.95

Rice noodles with celery, broccoli, bean sprouts, carrots, snow peas, & green onion.

Seafood Combo Soup

\$14.95

Shrimp, scallops & squid in any soup broth of your choice.

Thai Salad

Green Papaya Salad (Seasonal)

\$ 8.95

The most popular Thai salad with tomatoes, carrots, green beans and peanuts with traditional salad dressing. Add shrimps (4) \$ 2.00

Garden Salad

\$ 7.95

Iceberg lettuce, broccoli, carrots, cucumber, tomatoes, bell pepper, and red onions with Thai dressing.

Spicy Level: Mild – Medium – Hot – Thai Hot!

For Vegans we can cook entrees without fish or oyster sauce. Just let your server know.

Noodles

Choice of Chicken, Pork, Tofu or Vegetables

Shrimp, Scallops, Squid, and Duck add \$ 2.00. Beef \$ 1.00

Lunch

Dinner

Pad Thai

\$ 11.95

\$ 12.95

The most famous Thai noodle with rice stick noodles, green onions, stir fried eggs & fish sauce topped with chopped peanuts, bean sprouts, cilantro & lime.

Pad Mei

\$ 11.95

\$ 12.95

Stir fried tiny rice noodles with soy sauce, bean sprouts, onions, scallions, cabbage, stir fried eggs and curry powder.

Drunken Noodle

\$ 11.95

\$ 12.95

Spicy large rice noodle with basil leaves, bamboo shoots, bell peppers, carrots, cabbage, stir fried eggs & onions.

Pad See Ew

\$ 11.95

\$ 12.95

Stir-fried large flat rice noodles with broccoli, cabbage, carrots, and eggs in sweet sauce.

Lad Na

\$ 11.95

\$ 12.95

Stir fried large rice noodles with broccoli, eggs, snow peas, cabbage, carrots in light oyster & Thai chili sauce.

Curries served with white jasmine or brown rice

Choice of Chicken, Pork, Tofu or Vegetables

Shrimp, Scallops, Squid add \$ 2.00. Beef \$ 1.00

Lunch

Dinner

Red Curry

\$ 11.95

\$ 13.95

Bamboo shoots, bell peppers, cabbage & fresh basil in coconut milk. The dominated flavor is red chili and shallot.

Green Curry

\$ 11.95

\$ 13.95

Egg plants, green beans, fresh basil, cabbage, bell peppers in coconut milk & has green aroma from green chili.

Yellow Curry

\$ 11.95

\$ 13.95

Bamboo shoots, cabbage, potatoes & pineapple in coconut milk.

Country Style Curry

\$ 11.95

\$ 13.95

Red Curry with bamboo shoots, mushroom, baby corn, eggplant, bell peppers, cabbage, green beans & basil leaves in coconut milk.

Masaman Curry

\$ 11.95

\$ 13.95

Indian style curry with potatoes, carrots, bell peppers, onions, cabbage & peanuts in coconut milk.

Mango Curry

\$ 11.95

\$ 13.95

Yellow curry with bell peppers, carrots, cabbage, peas & mango in coconut milk.

Penang Curry

\$ 11.95

\$ 13.95

Another version of red curry with strong flavor from cumin bell peppers, green beans, cabbage & bamboo shoots in coconut milk.

Fish Entrees served with brown or white jasmine rice

Ginger Fish	\$ 15.95
Deep fried Tilapia with onions, fresh ginger, scallions, bell peppers & baby corns in light oyster sauce.	
Choo Chee Fish	\$ 15.95
Deep fried Tilapia with red curry, green beans & bell peppers.	
Sweet and Sour Fish	\$ 15.95
Deep fried Tilapia topped with pineapples, onions, tomatoes & bell peppers in sweet and sour sauce.	
Fish Curry	\$ 15.95
Basa fish with a choice of Red, Green, Yellow, Country Style, Masaman, Mango, & Penang Curry in coconut milk.	

Stir Fry Entrees served with brown or white jasmine rice

Choice of Chicken, Pork, Tofu or Vegetables

Shrimp, Scallops, Squid, and Duck add \$ 2.00. Beef \$ 1.00

Lunch

Dinner

Cashew Nuts	\$ 11.95	\$ 12.95
Onions, scallions, bell peppers, celery, cabbage & pineapple in light oyster and Thai chili sauce.		
Broccoli	\$ 11.95	\$ 12.95
Stir fried mushrooms, broccoli, bell peppers, cabbage & carrots in light oyster and garlic chili sauce.		
Baby Corn	\$ 11.95	\$ 12.95
Sautéed baby corn with mushrooms, bell peppers, cabbage & scallions light brown sauce.		
Thai Sweet and Sour	\$ 11.95	\$ 12.95
Sautéed pineapple, baby corn, carrot, cabbage, bell pepper & broccoli in Thai sweet and sour sauce.		
Fresh Ginger	\$ 11.95	\$ 12.95
Stir-fried ginger root, onion, mushroom, cabbage, bell peppers and scallions in light oyster & Thai chili sauce.		
Hot Basil Leaves	\$ 11.95	\$ 12.95
Stir fried onions, basil leaves, cabbage, green beans & bell peppers in hot Thai chili sauce.		
Spicy Eggplant	\$ 11.95	\$ 12.95
Basil leaves, mushrooms, cabbage & bell peppers in Thai chili sauce.		
Pix Pow Peanuts	\$ 11.95	\$ 12.95
Sautéed with snow peas, celery, pineapple, onions, bell peppers, scallions, cabbage & peanuts in light oyster and Thai chili sauce.		
Lemon Grass	\$ 11.95	\$ 12.95
Stir fried lemon grass, onions, bell peppers, cabbage, scallions & hot chili sauce.		

Spicy Level: Mild – Medium – Hot – Thai Hot!

For Vegans we can cook entrees without fish or oyster sauce. Just let your server know.

Specialties Pan Fried Dishes

(Served with white jasmine or brown rice)

Beef Pan Fried

\$ 15.95

Tender beef with baby corn, snow peas, pineapple, onions, celery, cabbage & bell peppers in oyster sauce.

Beef Paradise

\$ 15.95

Stir fried beef with pineapples, onions, tomatoes, celery, cabbage & bell peppers in spicy sweet & sour sauce.

How Mok Ta Le

\$ 16.95

Shrimp, scallops & squid in Red curry sauce with eggs, mushrooms, snow peas, red pepper, cabbage, celery & basil leaves in coconut milk.

Seafood Madness

\$ 16.95

Sautéed shrimp, scallops & squid mixed with mushrooms, onions, bell peppers, pineapple, celery, cabbage & basil leaves in spicy sauce.

Duck Entrees served with brown or white jasmine rice

Thai Duck

\$16.95

Boneless half roast duck with onion, bell pepper, fresh ginger, snow peas, pineapple & celery in tamarind sauce.

Duck Choo Chee

\$16.95

Boneless duck in red curry, green bean, bamboo shoots, bell peppers in coconut milk.

Thai Duck Curry

\$15.95

Roasted duck with a choice of Red, Green, Yellow, Country Style, Masaman, Mango, & Penang Curry in coconut milk.

Spicy Level: Mild – Medium – Hot – Thai Hot!

For Vegans we can cook entrees without fish or oyster sauce. Just let your server know.

Fried Rice

Choice of Chicken, Pork, Tofu or Vegetables		
<i>Shrimp, Scallops, Squid, and Duck add \$ 2.00. Beef \$ 1.00</i>	Lunch	Dinner
Fried Rice	\$ 11.95	\$ 13.95
Green peas, carrots, corn & onions with stir fried eggs & scallions in jasmine rice.		
Pineapple Fried Rice	\$ 11.95	\$ 13.95
Pineapples, bell peppers, green peas, carrots, corn, onions & curry powder stir fried with eggs.		
Basil Fried Rice	\$ 11.95	\$ 13.95
Stir fried eggs, onions, bell peppers, basil leaves & Thai chili sauce.		
Combination Fried Rice	\$13.95	\$ 16.95
Beef, pork, chicken, and shrimp with stir fried eggs, carrots, corns, green peas, & bell peppers.		

Nepali & Indian Entrees

	Lunch	Dinner
Chicken Curry served with basmati rice	\$12.95	\$13.95
Chicken sautéed in traditional curry sauce.		
Vindaloo served with basmati rice	\$12.95	\$13.95
Choice of chicken, lamb, salmon, or vegetables with potatoes.		
Shrimp Curry	\$12.95	\$14.95
Shrimp cooked in tomato, onion gravy and garnished with cilantro.		
Vegetable Biryani	\$12.95	\$13.95
Fresh vegetable mixed with basmati rice, spices, nuts and raisins.		
Lamb Tika Masala	\$12.95	\$14.95
Tender pieces of lamb cooked in creamy tomato sauce.		
Chai Tea		\$2.50

Side Dishes

Tofu	Brown rice
\$ 4.95	\$ 4.50
Steamed Noodles	Jasmine rice
\$ 4.95	\$ 4.00
Steamed Veggies	
\$ 5.95	

Kids and Seniors

Satay (3) Marinated chicken strips with peanut sauce & a choice of rice, noodles or fries.	\$ 7.95
Chicken Fingers Two breaded tenders served with fries.	\$ 7.95
Pad Thai	\$ 9.95
Pad See Ew	\$ 9.95
Fried Rice	\$ 9.95

Beverages

Soft Drinks (Coke, Diet Coke, Lemonade, Dr. Pepper, Sprite & Root Beer)	\$ 2.50
Ice Tea	\$ 2.50
Herbal Tea (Jasmine, Green tea, Oolong tea, Peppermint, Earl Gray, Mandarin Orange, Lemon Zinger)	\$ 2.50
Thai Iced Tea	\$ 2.50
Thai Iced Coffee	\$ 2.50
Chai Tea	\$ 2.50
Hot Chocolate	\$ 2.95
Juice (Orange, Apple, Guava, or Mango)	\$ 2.50

Desserts

Fried Ice Cream	\$ 4.95
Mango (sweet) Sticky Rice	\$ 5.95
Coconut Ice Cream	\$ 5.95
Vanilla ice cream	\$ 4.95