

APPETIZERS

A1	EDAMAME (steamed soy beans)	3.95
GF/V	Steamed soy beans with sea salt. A simple but delicious Asian snack food.	
A2	THAI STYLE EGG ROLL (homemade)	3.95
	Egg roll wrapper filled with chicken. Deep-fried & served with sweet/sour dipping sauce	
A3	SPRING ROLL (fresh wrap)	6.95
GF/V	Rice flour wrapper filled with chicken, vegetables & rice noodles. Served fresh (not fried) w/ peanut sauce	
A4	CHICKEN SATAY	5.95
	Chicken skewers, marinated in a light curry. Charcoal-grilled & served with our traditional peanut sauce	
A5	FRIED TOFU	4.95
GF/V	deep fried bean curd served with ground peanuts in a sweet/sour sauce	
A6	POT STICKERS (gyoza)	5.95
	Grilled dumplings filled with ground chicken & vegetables. With sesame soy sauce	
A7	KHANOM JEEP (thai steamed dumpling)	5.95
	Thai-style steamed dumplings filled with ground chicken & vegetables. Served with sesame & soy dipping sauce	
A8	CRAB RANGOON	5.95
	Crab meat blend, cream cheese and scallions wrapped in a wonton skin then deep fried until crispy.	
A9	COMBO PLATTER	9.95
	2 pcs each of the following: egg roll, crab rangoon, chicken satay & khanom jeep	

SOUPS

	sml	lg
CHICKEN, TOFU, VEGETABLES	4.95	6.95
SHRIMP	5.95	8.95
COMBO—ADD \$1.00 TO HIGHER PRICED PROTEIN		
MIXED SEAFOOD	NA	16.95
S1	TOM YAM GOONG (thai style hot & sour soup)	
GF	This is perhaps Thailand's best known dish. A light broth seasoned with exotic herbs, lemon grass, kaffir lime, tomatoes, mushrooms, chili and lime.	
S2	TOM KHA GAI (thai style hot & sour coconut soup)	
GF	Similar to Tom Yam above, this soup, however, the use of coconut milk in the broth makes this soup just a little heartier and rich.	
S3	KHAO TOM (rice soup)	
GF	Rice and clear broth form the base for this wonderful soup. This light but flavorful soup is not at all spicy. Traditionally, this is made with either chicken or shrimp and finished with a touch of garlic infused oil.	

THAI STYLE SALADS

Y1	YUM DAENG-GWAH (cucumber salad)	5.95
GF/V	Fresh cucumbers, onions & tomatoes served on a bed of lettuce with sweet & sour peanut dressing	
Y2	SOM TUM (green papaya salad)	8.95
GF	This is a sour and sometimes hot mix of shredded green papaya, tomatoes, garlic, sugar and as many chilies as you dare.	
Y3	LAHB GAI (savory minced chicken)	8.95
	Minced chicken with herbs, roasted rice, spices, lime & usually a little chili (or a lot). Served with a wedge of iceberg lettuce	
Y4	YUM NUA (beef salad)	10.95
	Broiled beef, onions, cucumber, green onions, tomatoes, cilantro & spices-blended to perfection. Served on a bed of lettuce	
Y5	YUM PLA MEUK (squid salad)	10.95
GF	Steamed squid tossed with chili sauce, onion & lime juice on a bed of lettuce & tomatoes	
Y6	YUM TALAY (mixed seafood salad)	16.95
GF	A blend of fresh shrimp, scallops, squid, mussels & crab meat with lime juice dressing, onion & cilantro on a bed of lettuce and tomatoes	

THAI CURRIES

	CHICKEN, PORK, TOFU, VEGETABLES	11.95
	BEEF, SHRIMP, SQUID	12.95
	COMBO—ADD \$1.00 TO HIGHER PRICED PROTEIN	
	SCALLOPS, MIXED SEAFOOD	16.95
C1	GAENG BPAH (thai country style curry)	
V	This red curry has eggplant, bamboo shoots, baby corn, zucchini, Thai basil and chilies in a savory broth. (no coconut milk)	
C2	GAENG DAENG (red curry)	
V	red coconut milk curry with bamboo shoots, green beans, herbs, Thai basil, eggplant, bell peppers and zucchini. Nicely spicy but not really hot	
C3	GAENG KEOW WAHN (green curry)	
	green curry with coconut milk, bamboo shoots, green beans, herbs, Thai basil, eggplant, bell peppers and zucchini. This dish is spicy	
C4	GAENG PANANG	
	The most popular Thai curry! coconut milk, mushrooms, herbs, baby corn, carrots and zucchini. Wonderfully rich and moderately spicy	
C5	GAENG SAHPA-ROTE (pineapple curry)	
V	Very tasty. A sweet/sour red curry with coconut milk, onion, herbs, kaffir lime and pineapple	
C6	GAENG MAHSSAMAHN	
GF	Tasty but mild. This is a coconut milk based curry with your choice of protein, potatoes, peanuts and onion.	

NOODLE DISHES

CHICKEN, PORK, TOFU, VEGETABLES	10.95
BEEF, SHRIMP, SQUID	11.95
COMBO—ADD \$1.00 TO HIGHER PRICED PROTEIN	
SCALLOPS, MIXED SEAFOOD	16.95

HOMEMADE NOODLES

Our home-made noodles are freshly made in the kitchen right on the premises. These wide-cut, thick, chewy noodles are used in the 3 dishes listed below.

N1	PAHT SE-EW
V	home-made noodles stir-fried in a mildly sweet soy sauce with broccoli and a touch of egg
N2	LAHD NAH
V	Our home-made noodles stir-fried with baby corn, broccoli, mushrooms and carrot in a clear light gravy
N3	PAHT KEE-MAO (drunken noodles)
V	Our home-made noodles pan fried w/Thai basil, green beans, tomatoes, broccoli, bell peppers (and chilies if you order spicy). This dish can be made to any level of spiciness

OTHER NOODLE DISHES

N4	PAD THAI (PAHT THAI)
GF	Thailand's most famous noodle dish! Fettuccine-like rice noodles are stir-fried with tamarind sauce, scrambled egg, bean sprouts and scallions, garnished with crushed peanuts and scallions
N5	PAHT WOON SEN
V	Delicately seasoned clear bean thread noodles are stir-fried with bean sprouts, mushrooms, onion, broccoli, baby corn,
N6	GWAIT DEE-O (noodle soup)
GF	Traditional Thai noodle soup. Rice vermicelli with bean sprouts, scallions, cilantro and roasted garlic oil in a clear broth.

FISH

Fish filet	15.95
Whole fish	(check for availability & price)
P1	PLA LAHT PIK
	Deep fried fish topped with our own spicy/sweet sauce
P2	PLA CHUE CHEE
	Deep fried fish topped with red curry sauce made with coconut milk, bell pepper, baby corn, zucchini and kaffir lime leaves
P3	PLA LAHT GRATIAM
	Deep fried fish covered with crispy fried garlic. If you love garlic, you'll love this!

SPECIAL ENTREES

All entrees are served with jasmine rice

CHICKEN, PORK, TOFU, VEGETABLES	10.95	
BEEF, SHRIMP, SQUID	11.95	
COMBO—ADD \$1.00 TO HIGHER PRICED PROTEIN		
SCALLOPS, MIXED SEAFOOD	16.95	
M1	PAHT KHING (ginger)	
GF/V	Your choice of meat stir-fried then simmered with fresh ginger, mushrooms, onion, bell peppers and scallions. (a very healthy dish)	
M2	PAHT PIK KHING (hot chili)	
GF/V	Stir-fried curry with green beans, bell pepper, onion, carrot and Thai basil.	
M3	PAHT KRAPRAO (Thai basil)	
GF/V	Stir-fry with eggplant, green beans, Thai basil, onion, fresh garlic and pepper	
M4	PAHT MET MAMUANG (cashews)	
GF/V	Stir-fry with cashews, baby corn, cucumber, pineapple, onion and carrot	
M5	MIXED VEGETABLES GF/V	
M6	RAMA (for peanut sauce lovers)	
GF/V	Stir-fried meat/tofu/veg simmered in Thai peanut sauce and served on a bed of steamed mixed vegetables	
M7	THAI SUPREME (for garlic lovers)	
GF/V	Stir-fry with garlic, carrot, onion, bell pepper and broccoli. Great with shrimp	
M8	PAHT CHA (spicy seafood)	16.95
GF	Scallops, shrimp, squid, mussels and crab meat with Thai ginger, basil, mint, mushrooms and bell pepper.	

FRIED RICE

CHICKEN, PORK, TOFU, VEGETABLES	10.95
BEEF, SHRIMP, SQUID	11.95
COMBO—ADD \$1.00 TO HIGHER PRICED PROTEIN	
SCALLOPS, MIXED SEAFOOD	16.95
F1	CURRY FRIED RICE
GF/V	Stir-fried jasmine rice with curry powder, onion, scallions, tomatoes, bean sprouts and scrambled egg
F2	BASIL FRIED RICE
GF/V	Stir-fried jasmine rice with Thai basil, scrambled egg, onion, scallions, bean sprouts and tomatoes
F3	TROPICAL FRIED RICE
GF/V	Stir-fried jasmine rice with pineapple, onion, carrot, tomatoes, scrambled egg and bamboo shoots
F4	REGULAR FRIED RICE
GF/V	Stir-fried jasmine rice with scrambled egg, onion, scallions, bean sprouts and tomatoes

KIDS MENU

- K1 Steamed rice & satay** 5.95
Steamed jasmine rice with chicken satay and peanut dipping sauce. Served with a soft drink.

DESSERTS GF/V

- THAI CUSTARD** 3.95
HOMEMADE COCONUT ICE CREAM 3.95
MANGO & SWEET STICKY RICE 5.95
Mangoes are seasonal, so we don't always have them. Ask what other fruits we have.

SIDE DISHES GF/V

- JASMINE RICE** 2.95
PEANUT SAUCE 2.00
BROWN RICE 2.95

ADD-ONS (extra meat)

- CHICKEN, PORK** 3.50
TOFU, VEGETABLES 3.50
BEEF, SHRIMP, SQUID 4.50

BEVERAGES

- SOFT DRINK from FOUNTAIN** 1.95
THAI ICED or COFFEE—sweet & rich 2.95
HOT TEA (jasmine or green) 1.95
BOTTLED WATER or JUICE 1.95
COCONUT WATER—very healthy 2.95

Thai Heat

- 1 star**—mild, with little or no sting
2 stars—still somewhat mild, but imparts a 'kick' to the lips & tongue
3 stars—sets tongue and lips to tingling & spreads a hearty glow
4 stars—the tingling glow becomes a raging fire while the flavors of Southeast Asia come through
5 stars—Can you take it? This is for addicts, masochists and Thai nationals

Management accepts no responsibility for side effects after level 5. You may go to heaven

Best Thai Restaurant—2010 Westword

At noon on a Friday afternoon, Dancing Noodle Thai Cuisine, a tiny storefront restaurant in an unassuming strip mall, is anything but dancing. It deserves to be packed, though, because the Thai dishes turned out here shimmy, spin and sway with penetrating, provocative flavors that don't just dance, but sing, too -- loud and proud. The coconut-laced curries, heroically anti-pedestrian, are redolent with the stink of garlic, ginger and heat; even the overexposed pad Thai is shockingly good. And the couple who runs this surprisingly great joint is sweeter than Thai tea.

Café Society Laura Shunk

Earlier this week, we found ourselves with a strong craving for Thai green curry -- and nowhere in our immediate vicinity to feed the beast.

Rather than settling for a sickeningly sweet but otherwise boring version that's considered passable on many Thai menus, we jumped in our cars and headed out to Parker for a tiny strip mall restaurant, the Dancing Noodle, 10841 South Crossroads Drive.

The green curry here is thick and creamy with just a hint of sweetness, deriving rich flavor from onions and garlic and made as fiery as you can handle with red chilies. We ordered the top heat level, and though we're sure the couple who owns the place could have been easily persuaded to fuel the fire until we wanted to rip our tongues out, we were pleased to find that level five on the heat scale gave us intense piquancy without overpowering every other element of the dish.

Loaded up with zucchini, Thai eggplant, broccoli and firm cubes of tofu (chicken, beef, shrimp and squid are available, too) and served over rice, the hearty dish was exactly what we wanted -- and well worth the jaunt.

Thai Cuisine By John Mitchell

A widely held, yet misconceived, idea about Thai food seems to be that it must be "chili hot", but generally the cooking technique is all about balance; a balance of spices, herbs, roots and leaves, carefully blended to enhance the natural flavors and textures of the main ingredients. Indeed, if one were seeking a single - word summation of Thai food, the word would be not be "heat" but "harmony": A harmony of tastes, colors and textures, designed to appeal to both the eye and the palate, besides the qualities of pleasing appearance and excellent taste. Thai food is also light and nutritious, is very much a food of the present time; a time when the benefits of a more healthy diet are being universally acknowledged

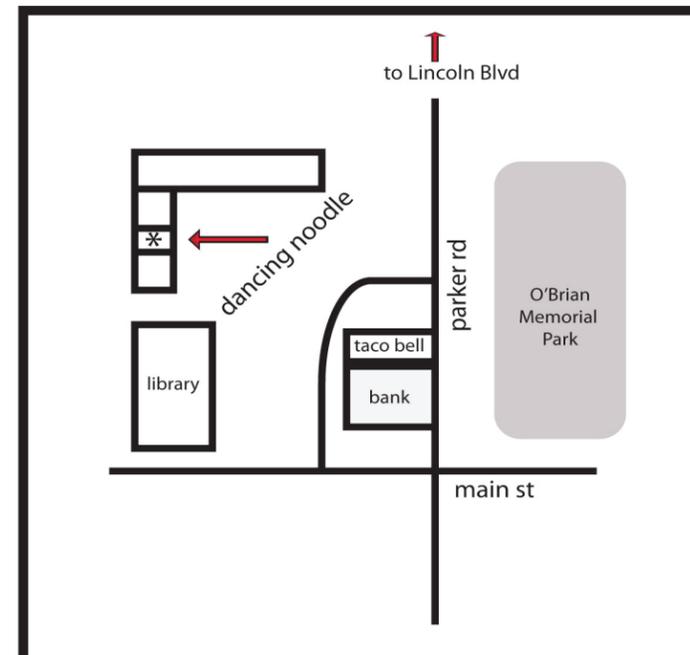
Gluten Free / Vegetarian

most dishes CAN be made to meet dietary needs

"GF" for gluten free &
 "V" for vegetarian

be sure to advise us of your preferences

Westword
BEST of DENVER 2010
BEST THAI RESTAURANT
 DANCING NOODLE THAI CUISINE



Dancing Noodle

Homestyle Thai Cuisine

A Bit of Siam



in every bite!!

303.805.3880

10841 S. Crossroads Dr.
 #10

Crossroads Mall
 NW corner
Parker Rd. & Main St
 behind Colorado State Bank

EFFECTIVE JAN 15, 2015