

BUDA STARTERS

TOD MUN (THAI FISH CAKES) — A tasty fish cake made of fresh white fish, Kaffir lime leaf, Thai spices, green bean, and egg served with cucumber salad and sweet chili sauce.	\$7.95
CURRY PUFFS — (vegetarian) A light flaky crust filled with potatoes, carrots, and a mixture of Thai curry powder and seasoning served with cucumber salad.	\$7.95
CRISPY SPRING ROLLS — (vegetarian) Our crispy spring rolls are stuffed with cabbage, mushrooms, carrots, bean thread noodle, and celery.	\$6.95
CORN FRITTERS — (vegetarian) Deep fried bites of sweet corn with hints of green, red bell peppers and onion with a sweet chili dipping sauce	\$6.95
SWEET CHILI WINGS — Crispy and juicy chicken wings in a delicious sweet chili sauce	\$7.95
CHICKEN SATAY — Juicy, tender chicken breast marinated in satay spices and coconut milk grilled on bamboo skewers with a delicious peanut dipping sauce	\$6.95
THAI BBQ PORK SKEWERS — Tender grilled pork skewers marinated with Thai spices accompanied by a sweet chili dipping sauce	\$6.95
BUDA PILLOWS — (vegetarian) Golden fried packages filled with water chestnut, carrot, and fresh corn	\$6.95
TOM KHA SOUP — A comforting soup made with coconut milk, galangal, lemongrass, Kaffir lime leaf, cherry tomato, white mushroom, sugar, red onion, limejuice, and your choice of chicken or tofu. (Add shrimp \$1.95)	\$7.95
TOM YUM SOUP — A spicy and sour Thai soup made with lemongrass, Kaffir lime leaf, Thai chili, galangal, cherry tomato, white mushroom, fish sauce, red onion, lime juice, and your choice of chicken or tofu (Add shrimp \$1.95)	\$7.95

BUDA BOWLS *Choice of chicken, pork, beef or tofu *Add shrimp \$1.95

RED CURRY 🐟 — Bell pepper, onion, green bean, peanut, and Thai basil in a savory medium spicy red curry	\$11.95
GREEN CURRY 🐟 — Chinese eggplant, bell pepper, green peas, and Thai basil in a spicy green curry	\$11.95
YELLOW PUMPKIN CURRY 🐟 — Potatoes, carrots, and pureed pumpkin simmered in a mild yellow curry	\$11.95
DUCK RED CURRY 🐟 — Roasted duck, bell pepper, pineapple, green peas, Thai basil, and tomato simmered in mild red curry	\$12.95
PANANG CURRY 🐟 — Bell pepper, Kaffir lime leaf, coconut milk, and panang curry	\$11.95
SPICY CATFISH — Wok tossed catfish with bell pepper, zucchini, Thai basil, young peppercorn, and pickled vegetable in a spicy sauce topped with fried Thai basil	\$11.95
MANGO CHICKEN — Chicken, mango, bell pepper, onion, green onion, carrot, cashew nut in a sweet and tangy mango sauce	\$11.95
LEMONGRASS CHICKEN — Wok tossed crispy chicken marinated in lemongrass, bell pepper, and white onion in a savory lemongrass sauce topped with fried red chili	\$11.95
CHICKEN AND THAI BASIL — Crispy pieces of chicken, bell pepper, onion, carrot, and Thai basil	\$10.95
THAI GARLIC CHICKEN — Chicken and steamed mixed vegetables in a savory garlic sauce topped with cilantro	\$10.95
SPICY EGGPLANT — A mildly spicy vegetarian dish of eggplant, bell pepper, garlic, onion, and Thai basil braised in Thai chili sauce. (Add chicken, pork or beef \$1.95 Add tofu \$1.50)	\$10.95
RAMA THAI — Steamed mixed seasonal vegetables topped with Thai peanut sauce	\$10.95
THAI BEEF AND BROCCOLI — Tender pieces of beef, carrot, white mushroom, garlic, sesame oil, and broccoli in a savory Thai sauce	\$10.95
CLASSIC PAD KA POW GAI — Ground chicken, garlic, Thai basil, Thai chili, green bean, and bell pepper in a sweet and savory sauce topped with a fried egg	\$11.95
PRIK KING — Wok tossed green beans, bell pepper, and Kaffir lime leaf in a mildly spicy red curry sauce	\$10.95
CLASSIC PAD THAI NOODLES 🐟 — Rice noodles, egg, tofu, red onion, scallions, bean sprouts in a sweet and savory sauce (Add shrimp \$1.95)	\$10.95
PAD SEE EW — Wok tossed large rice noodle with soy sauce, sesame oil, broccoli, and egg	\$10.95
PAD KHEE MAO — Wok tossed large rice noodle with bell pepper, onion, tomato, garlic, Thai chili, and Thai basil in a savory Thai sauce	\$10.95
PAD KHEE MAO SEAFOOD COMBINATION — Wok tossed large rice noodle with shrimp, calamari, bell pepper, onion, tomato, garlic, Thai chili, and Thai basil in a savory Thai sauce (Add chicken, pork or beef \$1.95. Add tofu \$1.50)	\$12.95

FRIED RICE *Choice of chicken, pork, beef or tofu *Add shrimp \$1.95

THAI FRIED RICE — Organic jasmine rice, onion, tomato, scallions, cilantro, egg, and Thai seasoning	\$9.95
PINEAPPLE FRIED RICE — A delicious rice dish with fresh pineapple, organic jasmine rice, cashews, tomatoes, egg, onion, peas, and cilantro	\$11.95
SPICY THAI FRIED RICE — Our version of a spicy Thai fried rice made with organic jasmine rice, Thai chili, bell pepper, onion, garlic, and Thai basil, seasoned with Thai seasoning and wok stir fried	\$9.95
COMBINATION PINEAPPLE FRIED RICE — A delicious rice dish with fresh pineapple, organic jasmine rice, cashews, grape tomatoes, onion, peas, cilantro, shrimp, chicken, and egg served in a pineapple bowl	\$12.95

NOODLE SOUP *Add shrimp \$1.95 *Add tofu \$1.50

THAI CHICKEN NOODLE SOUP — A soup made with rice noodles, chicken, celery, bean sprouts, green onion, garlic oil, fish balls, and cilantro in a comforting chicken broth	\$9.95
THAI BEEF NOODLE SOUP — A soup made with rice noodles, beef, celery, bean sprouts, green onion, garlic oil Beef meatballs, star anise, and cilantro in a savory broth	\$9.95
THAI ROASTED DUCK NOODLE SOUP — A soup made with rice noodles, roasted duck, celery, bean sprouts, green onion, garlic oil, star anise, and cilantro in a savory broth	\$11.95
COMBINATION SEAFOOD NOODLE SOUP — A soup made with rice noodles, shrimp, fish meatball, calamari, celery, bean sprouts, green onion, garlic oil, and cilantro in a clear broth	\$12.95
VEGETARIAN NOODLE SOUP — A soup made with rice noodles, broccoli, cauliflower, cabbage, celery, bean sprouts, green bean, carrot, green onion, garlic oil, and cilantro in a vegetable broth	\$9.95

BUDA EXTRAS AND SIDES

EXTRA BROWN RICE \$2.50	EXTRA WHITE RICE \$1.95	EXTRA PEANUT SAUCE \$1.50
EXTRA VEGETABLES \$2.75	SIDE OF STEAMED RICE NOODLE \$3.95	EXTRA FRIED EGG \$1.75 EXTRA EGG \$1.75

🐟 Cannot be prepared without fish sauce

HEAT SCALE 1 MILD 2 MEDIUM 3 SPICY 4 EXTRA SPICY 5 THAI SPICY 6 MAKE YOU CRY SPICY



BEVERAGES

SOFT DRINKS

BLUE MONKEY COCONUT WATER	\$2.95
PELLIGRINO SPARKLING WATER	\$3.00
GUS GINGER SODA	\$2.75
COKE, DIET COKE AND SPRITE	\$1.95
BUDA THAI HOUSE ICED TEA	\$2.25
THAI ICED TEA	\$2.95
THAI ICED COFFEE	\$2.95
HOT TEA	\$2.50

Moroccan Mint

Jasmine Flower Green Tea

Fusion Green Tea and White Tea

Green Tea

Lemon Ginger

Earl Grey Black Tea

BEER

CHANG (THAI)	\$5.00
ANCHOR STEAM	\$5.00
CORONA	\$5.00
HEINEKIN	\$5.00
SINGHA (THAI)	\$5.00
SAPPORO	\$5.00
STELLA ARTOIS	\$5.00

Follow us on Facebook



WINE

WHITES

	Glass / Bottle
SIMI CHARDONNAY 2010 (California) Vibrant tropical fruit enhanced by notes of pear, lemon, and vanilla lightly spiced with clove, cinnamon and toasty oak with a long, elegant finish.	\$9 / \$36
VERAMONTE SAUVIGNON BLANC RESERVE 2010 (Casablanca, Valley, Chile) Dry and light to medium-bodied with aromas of fresh clover, lemon lime, and grapefruit with a long finish.	\$8 / \$32
CHATEAU STE MICHELLE DRY RIESLING 2010 (Washington State) Dry, crisp, refreshing with white peach, and mandarin notes add to a clean finish.	\$7 / \$28

REDS

STE MICHELLE INDIAN WELLS CABERNET SAV. 2010 (Washington State) Big, bold aromas and flavors of wild raspberry, ripe blackberry, and cocoa, this wine finishes with a super smooth finish of toasty oak and a hint of clove and cedar. This wine is extremely balanced.	\$12 / \$48
BERINGER NAPA MERLOT 2010 (Napa, CA) Plush, chewy tannins and bright fruit characteristics with enticing brown spice aromas and flavors. The addition of Cabernet Sauvignon and Cabernet Franc contributes to the color, depth, and structure of this complex Merlot.	\$11 / \$42
ESTANCIA PINOT NOIR 2010 (Monterey County, CA) Flavors of ripe blueberry, black cherry, and plum are balanced by rich creamy vanilla leading to a smooth lingering finish.	\$9 / \$36
RED DIAMOND MALBEC 2011 (Argentina) Aromas of ripe berries and pomegranate combined with hints of vanilla, which lead to a balanced palate accented by soft tannins and a persistent, harmonious finish.	\$7 / \$28

BUDA SWEETS

THAI FRIED ICE CREAM — Our Buda Sweet is a delicious fried ice cream treat with whipped cream, nuts and your choice of coconut, mango or vanilla ice cream	\$5.95
ROTI WITH ICE CREAM — Our flaky roti is crispy and flaky and a perfect compliment to a scoop of ice cream topped with condensed milk and your choice of vanilla, mango or coconut ice cream	\$5.95
FRIED BANANA ROLL AND ICE CREAM — Banana wrapped and fried served with vanilla or coconut ice cream	\$6.95

HAPPY HOUR BUDA BITES (5PM–6PM)

CRISPY SPRING ROLLS — (vegetarian) Our crispy spring rolls are stuffed with cabbage, mushrooms, carrots, bean thread noodle, and celery	\$5.00
TOD MUN (THAI FISH CAKES) — A tasty fish cake made of fresh white fish, Kaffir lime leaf, Thai spices, green bean, and egg served with cucumber salad and sweet chili sauce.	\$5.00
SWEET CHILI WINGS — Crispy and juicy chicken wings in a delicious sweet chili sauce	\$5.00
CORN FRITTERS (vegetarian) Deep fried bites of sweet corn with hints of green, red bell peppers and onion with a sweet chili dipping sauce	\$5.00
CURRY PUFFS — (vegetarian) A light flaky crust filled with potatoes, carrots, and a mixture of Thai curry powder and seasoning served with cucumber salad.	\$5.00
CHICKEN SATAY — Juicy, tender chicken breast marinated in satay spices and coconut milk grilled on bamboo skewers with a delicious peanut dipping sauce	\$5.00
THAI BBQ PORK SKEWERS — Tender grilled pork skewers marinated with Thai spices accompanied by a sweet chili dipping sauce	\$5.00
BUDA PILLOWS (vegetarian) Golden fried packages wrapped with chestnut, carrots, mushroom and corn	\$5.00

****Parties of 6 or more will have 18% gratuity added to your bill**

****All dishes are freshly made-to-order**

****We do not use any MSG in any of our dishes.**

****Please inform us of any food allergies before ordering so we can prepare your meal with care.**