

RICE & NOODLES

Choice of chicken, pork, beef, tofu, or vegetarian / mock chicken add \$2 shrimp add \$5 / combination add \$5 / seafood add \$9 / Substitute with glass noodle add \$2

PAD THAI 15

The dish that made Thai food famous. Thin rice noodles stir-fried with bean sprout, green onion, egg, tamarind sauce, and side of crushed peanut.

PAD SEE-EW 15

Stir-fried flat rice noodles with garlic, broccoli, carrot, and egg. (Substitute broccoli with Chinese broccoli add \$2)

DRUNKEN NOODLE 15

Stir-fried flat rice noodles, egg, onion, bell pepper, basil, and chili.

CHOW MEIN 15

Egg noodle stir-fried with mixed vegetables.

SPICY FRIED RICE 15

Stir-fried rice with egg, basil leaf, chili, bell pepper, and onion.

BLUE TABLE FRIED RICE 15

Thai classic style fried rice Stir-fried with egg, onion, green onion, and tomato.

CRAB FRIED RICE 21

Jasmine rice sautéed with fresh blue crab meat, egg, onion, green onion, and tomato.

KUA TALAY 24

Stir fried rice noodle Thai style with egg.



VEGETARIAN

MANGO CRISPY MOCK CHICKEN 17

Deep fried soy chicken with tangy mango sauce top with slice almond.

SPICY EGGPLANT 15

Stir-fried eggplant with Thai basil in a special sauce.

SPICY BASIL TOFU 15

Sautéed chili and tofu with basil.

VEGGIE DELIGHT 15

Sautéed seasonal veggies with soy sauce.

PRARAM 15

Fried tofu, mix vegetable with peanut sauce.

TOFU ASPARAGUS 16

Sautéed asparagus with tofu and soy sauce.

LUNCH

VEGETARIAN

SERVED WITH SALAD AND SPRING ROLLS

**LUNCH HOURS:
MONDAY - FRIDAY
11:00 AM - 3:00 PM
(EXCEPTED HOLIDAYS)**

Choice of jasmine or brown rice.

Chicken, Pork, Tofu, or Veggie \$11, Mock Chicken \$13, Beef \$13, Shrimp \$15, Combination \$15, Seafood \$17

SPICY BASIL LEAVES

Choice of meat with green bean, onion, basil, and hot chili sauce.

CASHEW NUT

Choice of meat with cashew, onion, bell pepper, and roasted chili.

SPICY EGGPLANT

Sautéed Chinese eggplant with bell pepper, flavored with black bean sauce, and sweet basil leaf.

GARLIC GREEN BEAN

Sautéed green bean with garlic sauce.

GARLIC & PEPPER

Sautéed garlic & pepper sauce.

SWEET AND SOUR

Thai sweet and tangy sauce with onion, bell pepper, tomato, zucchini, carrot, and pineapple.

VEGGIE LOVER

Medley of broccoli, carrot, onion, mushroom, baby corn, and zucchini in light brown sauce.

YELLOW CURRY

Mild curry with potato, and onion.

RED CURRY

Blend of eight spices with bamboo shoot, and Chinese eggplant.

GREEN CURRY

Slightly sweet curry with slices of Chinese eggplant, bamboo shoot, and basil.

PANANG CURRY

Distinctive blend of Thai curry with zucchini, bell pepper, coconut milk, and kaffir lime leaf.



SPECIAL LUNCH

CHU-CHEE SALMON 17

Steamed salmon fillet glazed with spicy red curry coconut cream reduction, and sprinkle of kaffir lime leaf.

TAMARIND SHRIMP 15

Beef marinated in sauce stir fried with green onions and mushroom.

CRISPY MANGO CHICKEN 12

Deep fried chicken in mango sauce topped with slice almond.

CRISPY GARLIC CHICKEN 12

Chicken in spicy garlic sauce prepared with black pepper, carrot, and mushroom.

SIDE ORDERS

JASMINE RICE Sm 2/Lg 5
BROWN RICE Sm 2/Lg 5
STICKY RICE 3
PEANUT SAUCE Sm 1/Lg 3

COCONUT RICE 3
STEAMED NOODLE 3
STEAMED VEGGIES 3

DESSERTS



CHEESE CAKE 7

With choice of strawberry or blueberry topping.

TIRAMISU 7

Mocha coffee-soaked with mascarpone cheese.

CRÈME BRÛLÉE 7

Custard cream topped with burnt brown sugar.

SWEET STICKY RICE WITH MANGO 10

Thai sticky rice cooked with coconut milk and sugar, served along side with ripe sweet mango.

BANANA ROLL WITH HONEY 6

Banana wrap with egg roll skin, deep fried to golden crispy. Served with honey on the top. With coconut ice cream add \$2.

COCONUT ICE CREAM 6

Made with fresh coconut milk and coconut fresh. Enjoy with sweet sticky rice just \$2 more.

GREEN TEA ICE CREAM 6

Made with real Japanese green tea powder.

BEVERAGES

THAI ICED TEA 3

THAI ICED COFFEE 3

Above items add Boba \$0.75

REGULAR ICED TEA 3

HOT TEA JASMINE OR GREEN 3

HOT COFFEE 3

PINK LEMONADE 3

ALMOND PALMER 3

NOM YEN 3

DANG SODA 3

SPARKLING WATER 5

CAN SODA 2

Coke, Diet Coke, Sprite, Dr. Pepper, Orange Fanta.



DINE IN - TAKE OUT - CATERING - DELIVERY

4550 Coffee Rd, Ste F,
Bakersfield, CA 93308

Tel: (661) 679-3600
Fax: (661) 679-4235

OPEN: 11AM. - 9PM.

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APPETIZERS

CRISPY SPRING ROLLS 8
Crispy rolls stuffed with vegetables. Served with sweet & sour sauce.

POT STICKERS OR VEGGIE POT STICKERS 8
Delicate vegetable & chicken or vegetable only stuffed dumplings, served in Panang sauce.

CHICKEN SATE OR TOFU SATE 8
Skewers of chicken tender or pork tender or firm tofu marinated in Thai spices. Served with peanut sauce, and sweet cucumber sauce.

SHRIMP TEMPURA 10
Fresh shrimp, breaded and deep-fried until golden crispy. Served with light soy sauce.

FISH CAKE 10
Fish paste mixed with Thai herbs, and curry paste deep-fried and served with sweet & sour sauce, topped with cucumber, and crushed peanut.

MANGO CHICKEN WRAP 12
VEGETARIAN WRAP 14
Minced meat stir-fried with garlic, pepper, and soy sauce, topped with crispy rice noodles and green onion. Served with Romaine, tamarind sauce, and shredded coconut.

CRISPY TOFU 8
Deep-fried until golden crispy. Served with sweet & sour sauce, topped with crushed peanuts.

GYOZA 8
Deep fried dumplings served with ginger soy sauce.

GREEN BEAN TEMPURA 8
Deep fried green bean served with mayo sauce.

EDAMAME 6
Steamed edamame top with sea salt.

SPICY EDAMAME 8
Edamame with chili sauce sauté with garlic.

CRISPY WING 10
Deep fried marinated chicken wings served with spicy tamarind sauce.

PORK JERKY 14
Deep fried marinated pork, served with spicy tamarind sauce.

BEEF JERKY 16
Deep fried marinated beef, served with spicy tamarind sauce.



SALADS

HOT & SPICY CAN BE ORDERED
Mild, Medium, Spicy, or Not Spicy

GARDEN SALAD **Small 6 / Large 10**
Mixed vegetables with house dressing.

CHICKEN SALAD 14
Grilled chicken mix vegetable, with house dressing.

SHRIMP AVOCADO SALAD 18
Grilled shrimp mix vegetable and avocado with Thai spicy lime dressing.

CHICKEN LARB 15
Ground chicken with red onions, ground roasted rice in spicy lime juice.

GRILLED BEEF SALAD 18
Grilled sliced medium rare beef with onion, mint leaf, chili, and lime dressing.

THAI PAPAYA SALAD 16
Shredded green papaya tossed with green bean, tomato, garlic, and peanut with grilled shrimp.

PAPAYA SALAD WITH SALTED CRAB 18
Shredded green papaya tossed with green bean, tomato, peanut, garlic, and hot chili with salted crab.

CRYSTAL SALAD (Yum Woon Sen) 18
Glass noodles mixed with shrimp and onion in spicy lime dressing.

SEAFOOD SALAD 18
Mixed seafood in spicy lime dressing.

SOUPS

Seafood Soup

Choice of chicken, pork, beef,
 tofu **vegetarian / shrimp add \$5 /**
combination add \$5

TOM YUM SOUP 7 13
A famous hot & sour soup prepared with lemongrass, mushroom, and Thai chili. It will definitely rejuvenate your soul.

TOM KAH SOUP 7 13
A rich coconut soup prepared with a combination of Thai herb, mushroom, and fresh Thai chili.

SEAFOOD SOUP - 21
Choice of lemongrass broth or rich coconut soup, A delicious mix of shrimp, scallop, calamari, fish, and mussel in choice of soup.

WONTON SOUP (CHICKEN) 7 13
(SHRIMP) 10 20
Chicken bouillon with chicken dumpling, and napa cabbage.

TOFU SOUP 7 13
Vegetarian broth with soft tofu, skin tofu, black mushroom, and Napa cabbage.

VEGETABLE SOUP 7 13
Mixed vegetable and mushroom.

VEGETARIAN



CURRIES

HOT & SPICY CAN BE ORDERED
Mild, Medium, Spicy, or Not Spicy

Choice of chicken, pork, beef, **tofu, or** **vegetarian /**
 mock chicken add \$2 shrimp add \$5 /
combination add \$5 / seafood add \$9

YELLOW CURRY 15
Indian curry Thai style with coconut cream, potato, and onion.

RED CURRY 15
Blend of eight spices, bamboo shoot, and Chinese eggplant in coconut cream base.

GREEN CURRY 15
Slightly sweet coconut cream curry with Chinese eggplant, bamboo shoot, and Thai basil accent.

PANANG CURRY 15
Distinctive blend of Thai curry with coconut milk and kaffir lime leaf.

PEANUT CURRY 15
Special peanut sauce mixed with panang curry.



BBQ.

CRYING TIGER 16
Grilled beef served with spicy tamarind sauce.

BBQ. PORK 14
Grilled pork served with spicy tamarind sauce.

A LA CARTE

Choice of chicken, pork, beef, **tofu, or** **vegetarian /**
 mock chicken add \$2 shrimp add \$5 /
combination add \$5 / seafood add \$9



CRISPY MANGO CHICKEN 15
Deep fried chicken in mango sauce topped with slice almond.

CRISPY GARLIC CHICKEN 15
Breaded herb-marinated chicken breast with sweet tamarind sauce.

CASHEW NUT 15
Choice of meat with cashew, onion, bell pepper, and roasted chili.

KUNG PAO 15
Choice of meat with peanut, onion, bell pepper, and hot sauce.

FRESH GINGER 15
Fresh ginger, mushroom, bell pepper, green onion, carrot, zucchini, and onion in light brown sauce.

BROCCOLI IN OYSTER SAUCE 15
Stir-fried fresh cut broccoli in oyster sauce.

SPICY BASIL 15
Choice of meat with green bean, onion, basil, and hot chili sauce.

SWEET & SOUR 15
Thai sweet and sour sauce with onion, bell pepper, tomato, zucchini, carrot, and pineapple.

SPICY EGGPLANT 15
Sautéed Chinese eggplant with bell pepper, flavored with black bean sauce, and sweet basil leaf.

GARLIC & PEPPER 15
Sautéed garlic and black pepper sauce.

PAD CHA 25
Choice of meat fish fillet or scallop or shrimp.

PRAWNS ASPARAGUS 21
Shrimp, shiitake mushroom, and asparagus in light garlic sauce.

PRAWN CHOO CHEE 21
Steamed prawn with spicy red curry coconut cream reduction and sprinkled of kaffir lime leaf.

TAMARIND SHRIMP 21
Deep fried shrimp topped with sweet and sour tamarind sauce crispy onion and roasted chili.

PANANG RIP EYE 23
Grilled rib eye topped with panang sauce and kaffir lime leaf.

SIAM SALMON 23
Steamed salmon choice green curry sauce or red curry sauce.

SIZZLING SEAFOOD 27
Mix Seafood with Thai herb and spices.

3 WAYS SEA BASS 35
Deep-fried whole fish, topped with 3 flavors sauce, and crispy basil leaf.

LIME SEA BASS (Choice of Lime Fish or Ginger sauce) 35
Whole fish steamed with Thai spicy lime or ginger sauce.

TAMARIND SEA BASS 35
Deep fried whole fish top with sweet tamarind sauce.

*** VEGETARIAN**