

A LA CARTE



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

Cashew Nut



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.

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

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

Spicy Eggplant



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 CRISPY 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.

MANGO CHICKEN 12
Deep fried chicken in dice mango sauce topped with slice almond.

CRISPY GARLIC CHICKEN 12
Breaded herb-marinated chicken breast with sweet tamarind sauce.

SIDE ORDERS

| | | |
|--------------|-----------|-------------------|
| JASMINE RICE | Sm 2/Lg 5 | |
| BROWN RICE | Sm 2/Lg 5 | COCONUT RICE 3 |
| STICKY RICE | 3 | STEAMED NOODLE 3 |
| PEANUT SAUCE | Sm 1/Lg 3 | STEAMED VEGGIES 3 |



DESSERTS



Sweet sticky Rice with Mango



Banana Roll with Honey & Ice Cream

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.

SORBET ICE CREAM 6
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.

Cheese Cake



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
PINK DRINK 4

SHIRLEY TEMPLE 4
SPARKLING WATER 5

CAN SODA 2
Coke, Diet Coke, Sprite, Dr. Pepper, Orange Fanta.



Thai Iced Tea



Blue Table

AUTHENTIC THAI CUISINE

DINE IN - TAKE OUT - CATERING - DELIVERY

4550 Coffee Rd, Ste F,
Bakersfield, CA 93308

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

OPEN: 11AM. - 9 PM.

Order Online at www.BlueTableCA.com



APPETIZERS



Tofu Sate

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 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.

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.



Chicken Sate



Pot Stickers



Mango Chicken Wrap



Green Bean Tempura

BBQ

CRYING TIGER 16
Grilled beef served with spicy tamarind sauce.

B.B.Q. PORK 14
Grilled pork served with spicy tamarind sauce.



Crying Tiger



B.B.Q. Pork



Thai Papaya Salad



Grilled Beef Salad

SALADS

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

GARDEN SALAD 8
Mixed vegetables with house dressing. **Small 6 / Large 10**

CHICKEN SALAD 14
Grilled chicken mix vegetable, with house 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, and garlic with grilled shrimp.

PAPAYA SALAD WITH SALTED CRAB 18
Shredded green papaya tossed with green bean, tomato, 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.



Wonton Soup

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



Green Curry



Red Curry

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.



Pad Thai

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.

PINEAPPLE FRIED RICE 19
Sautéed rice, shrimp, chicken, raisin, cashew nut, egg, onion, and pineapple with a touch of curry.

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.



Crab Fried Rice



Pineapple Fried Rice



Panang Rip Eye



Heavenly Salmon

SIGNATURE DISHES

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

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

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

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

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

SIZZLING SEAFOOD 27
Mix Seafood with Thai herb and spices.

SEAFOOD PAD CHA 29
Seafood with peppercorns, mixed vegetables tossed in homemade pad cha sauce.

SEAFOOD CHOO CHEE 29
Seafood with spicy red curry coconut cream reduction and sprinkled of kaffir lime leaf.

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

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

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



Fried Sea Bass



Prawns Asparagus



Steamed Sea Bass



Sizzling Seafood

* VEGETARIAN